

KEPRA S

CRAFT COCKTAIL LOUNGE

LUNCH MENU

STARTERS

MINNESOTA CHARCUTERIE BOARD 22

Summer Sausage | Mortadella | Salami | Wilmer's Cheddar
Brie | Lingonberries | Lavosh Crackers

MEZZE PLATTER 16

Hummus | Avocado Hummus | Muhammara | Feta
Messina Kalamata Olives | Pickled Cauliflower | Pita Bread

GREENS | BROTHS

CAESAR SALAD 15

Romaine Hearts | Garlic Croutons | Radicchio
Parmesan Cheese | Lemon Caesar Dressing

ROASTED BEETS SALAD 16

Seasonal Beets | Watercress | Cucumber | Tomatoes
Walnuts | Goat Cheese | Red Wine Vinaigrette

LIVEWELL SALAD 16

Fresh Kale | Red Quinoa | Toasted Almonds | Blueberries
Avocado | Grapes | Acai Citrus Vinaigrette

ADD TO ANY SALAD

Grilled Chicken 8 | Pan-Seared Salmon* 8 | Shrimp 10

SEASONAL SOUP 9

Daily Selection

BETWEEN BREAD | MAIN

Sandwiches are served with House Sea Salt 'n' Vinegar Chips

TURKEY PANINI 16

Oven-Roasted Turkey | Caramelized Pears
Plum Tomatoes | Provolone Cheese
Rosemary Focaccia

CILANTRO & LIME SHRIMP ON LETTUCE 18

Greek Yogurt | Sweet Peppers | Edamame | Bibb Lettuce

CUBAN PANINI 16

Black Forest Ham | Pulled Pork | Dijonnaise | Sliced Pickles
Artisan Ciabatta Bread

SCANDI KING BURGER* 18

House Blend Beef | Wilmer Cheddar Cheese
Applewood-Smoked Bacon | Lettuce | Tomatoes
Pickle Spear

PASTRAMI SANDWICH 18

Shaved Pastrami | Spicy Brown Mustard | Swiss Cheese
Pickle Spears | Rye Bread

BEYOND MEAT BURGER 18

Gouda Cheese | Caramelized Onions | Mushrooms
Fry Sauce | Brioche Bread

ICE CAP SEASONAL FISH 25

Blackened Walleye Fillet | Jasmine Rice | Broccoli
Lemon Butter Sauce

SIDES 6

Sea Salt 'n' Vinegar Chips, Broccoli or
Arcadian Greens Salad

DESSERTS

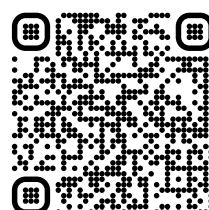
NO-BAKE CANNOLI CHEESECAKE JAR 9

WHITE CHOCOLATE & BANANA MUD CAKE 9

Gluten-friendly bread available upon request

 Vegan  Gluten-Friendly  Vegetarian  Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs
may increase your risk of foodborne illness. Please notify us of any food allergy.

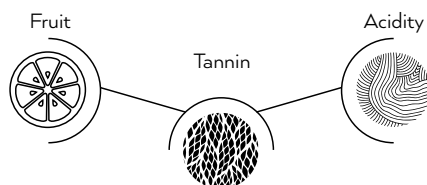


KEPERS

CRAFT COCKTAIL LOUNGE

WINE BY DESIGN

Our menu highlights the elements of fruit, tannin and acidity, and their synergy in well-designed wine. **Fruit** is driven by the natural sugar content, age, and organic compounds of the wine. **Tannin** is derived from the skin of the grape which leaves your tongue feeling dry. **Acidity** is the bright, tangy spark resulting from the terroir where the grapes were grown.



Intensity



WHITES & ROSÉS

6OZ 9OZ BTL

● ● ●	LUNETTA • Prosecco Brut • Veneto, ITA (187ml)	-	-	14
● ● ●	CHANDON • Sparkling Rosé • CA (187ml)	-	-	18
● ○ ●	CHATEAU STE. MICHELLE • Riesling • Columbia Valley, WA	11	15	42
○ ○ ●	ZENATO • Pinot Grigio • delle Venezie, ITA	10	14	38
● ● ●	ROSE GOLD • Rosé • Côtes de Provence, FRA	13	18	50
● ● ○	KENDALL-JACKSON VINTNER'S RESERVE • Chardonnay • CA	12	17	46

REDS

● ○ ●	MEIOMI • Pinot Noir • CA	12	18	48
● ● ●	BENZIGER • Merlot • Sonoma County, CA	12	16	45
○ ● ●	CATENA VISTA FLORES • Malbec • Mendoza, ARG	11	15	42
● ● ●	FRANCISCAN ESTATE CORNERSTONE • Cabernet Sauvignon • CA	12	18	48
● ○ ○	J. LOHR PURE PASO • Red Blend • Paso Robles, CA	16	22	60

○ MIN ● MID ● MAX

BEER & SELTZER

BUD LIGHT 7

COORS LIGHT 7

MILLER LITE 7

HEINEKEN 8

CORONA EXTRA 8

BENT PADDLE GOLDEN IPA 8

TRULY HARD SELZER 7

HEINEKEN O.O NA 7

DRAFT BEER ROTATION 9

Ask your server for daily availability