

KEPRA S

CRAFT COCKTAIL LOUNGE

LUNCH MENU

STARTERS

MINNESOTA CHARCUTERIE BOARD 22

summer sausage | mortadella | salami
local cheeses | quince | lavosh crackers

MEZE PLATTER 18

hummus | muhammara | feta cheese
marinated olives | roasted cauliflower | flatbread

GREENS | BROTHS

CAESAR SALAD 16

romaine hearts | garlic croutons | radicchio
olives | parmesan cheese | lemon caesar dressing

ZEN GREENS SALAD 15

baby kale | red quinoa | almonds | blueberries | avocado
açai citrus vinaigrette

PINK LADY APPLE SALAD 15

arugula | bayley hazen blue | crispy shallots
rosé wine vinaigrette

ADD TO ANY SALAD

grilled chicken 8 | pan-seared salmon* 8 | shrimp 8

SEASONAL SOUP 9

daily selection

BETWEEN BREAD | MAINS

sandwiches are served with house fries

TURKEY PANINI 16

roasted turkey | caramelized pears
brie cheese | cider aioli

AHI TUNA BLT* 24

seared rare | nueske's bacon | heirloom tomato
watercress | sriracha mayo | ciabatta bread

PASTRAMI SANDWICH 18

shaved pastrami | spicy brown mustard
swiss cheese | rye bread

SCANDI KING BURGER* 18

house blend beef | widmer's cheddar cheese | lettuce
applewood-smoked bacon | tomato | pickle

BEYOND MEAT BURGER 19

avocado aioli | caramelized onions
shiitake mushrooms | gluten-friendly bun

SPICY KUNG PAO NOODLE BOWL 14

edamame | broccoli | red cabbage slaw | cashews
add crispy vegan chicken or grilled chicken 8

BLACKENED WALLEYE 25

steamed jasmine rice | pineapple chili salsa
broccolini | lemon olive oil

HARISSA CHICKEN BOWL 18

organic chicken thigh | sun-dried tomato orzo | baby spinach
feta cheese | jalapeño & coriander yogurt

SIDES 6

house fries, broccolini or artisan greens salad

DESSERTS

CHOCOLATE FONDUE 10

strawberries | cinnamon donuts | pineapple

TRIPLE-CHOCOLATE CAKE 9

butter brittle ice cream | caramelized cacao nibs

SALTED CARAMEL CHEESECAKE 9

almond crocanti | fresh berries

Gluten-friendly bread available upon request



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

All prices are subject to 8.125% taxes, plus 2.5% for Alcohol. Groups of 8 or more are subject to 18% automatic service charge

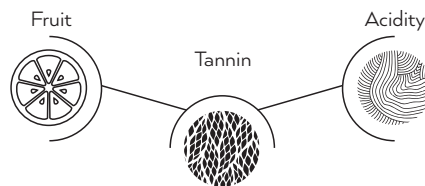


KEPERS

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)	-	-	28
● ○ ●	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

DRAFT BEER ROTATION 9

ask your server for daily availability

HEINEKEN O.O NA 7

