



EMBER & ICE
CRAFT COCKTAIL LOUNGE

STARTERS

SKOL NACHOS *gf* 14
corn tortilla chips / pico de gallo / sour cream
guacamole / pepper jack queso
add chicken tinga or guajillo brisket 6

CLUCK'N TENDERS *gf* 21
hand-dredged chicken tenders / french fries
bbq sauce / honey mustard

CHICKEN WINGS *gf* 19
sweet chili buffalo sauce

EMBER & ICE GIANT PRETZEL 14
mustard sauce / melted cheese

NORDIC CHEESE FONDUE
(SERVES TWO) 36
sauvignon wine / pretzel bites / vegetables
seasonal fruits / beef sausage

MINNESOTA CHARCUTERIE BOARD
(SERVES TWO) 31
summer sausage / salami / mortadella
local cheeses / quince / lavash crackers

NORTHERN CHEESE CURDS 14
chipotle ranch / boysenberry spread

CAULIFLOWER SHAWARMA *gf* 18
coriander yogurt / sun-dried tomato relish

GREENS & BROTH

SEASONAL SOUP 9
daily selection

CAESAR SALAD 15
romaine hearts / radicchio / garlic croutons
castelvetro olives / parmigiano-reggiano / caesar dressing

BURRATA & STRAWBERRY SALAD *gf* 18
boston Lettuce / cucumber / fig balsamic vinaigrette

ZEN GREENS SALAD *vg gf n* 16
baby kale / red quinoa / almonds / blueberries
avocado / açai citrus vinaigrette

PINK LADY APPLE SALAD *gf* 16
arugula / bayley hazen blue / crispy shallots
rosé wine vinaigrette

ADD TO ANY SALAD
grilled chicken 8 / pan-seared salmon* 8 / shrimp 8

MAINS

SCANDI KING BURGER* 20
house-blend beef / applewood-smoked bacon
widmer's cheddar / lettuce / tomato / pickle spear

BEYOND MEAT BURGER *vg gf* 20
avocado aioli / caramelized onions
shiitake mushrooms / gluten-friendly bun

WILDFIRE SALMON* *gf* 31
red quinoa / chickpea / feta / edamame
baby spinach / spiced carrot purée

PASTA BOWL 22
chef's daily influence

BEEF SHORT RIBS 30
boursin mashed potatoes
lemon grilled asparagus / braising jus

SKOL TOWER* (SERVES 4) 65
walleye fritters / maine lobster rolls / minnesota charcuterie
spicy rémoulade / creole mustard

SPICY FRIED RICE BOWL *vg gf* 16
edamame / carrot / napa cabbage / broccolini / teriyaki sauce
add crispy vegan "chicken" or "shrimp" or grilled chicken 8

ICE CAP FISH SANDWICH *gf* 21
crispy walleye / tartar sauce / iceberg / tomato

BUTCHER CUT* MP
boursin mashed potatoes / winter succotash

SIDES

SAUTÉED FARMER'S
VEGETABLES 6

HOUSEMADE FRIES 6

ARTISAN SALAD 6
red wine vinaigrette

DESSERTS

SALTED CARAMEL
CHEESECAKE *n* 9
almond crocanti / fresh berries

CHOCOLATE FONDUE 14
strawberries / pineapple
cinnamon doughnuts

TRIPLE-CHOCOLATE CAKE 9
butter brittle ice cream
caramelized cacao nibs

Gluten-friendly bread is available upon request

vg Vegan *gf* Gluten-Friendly *df* Dairy-Free *n* Contains Nuts/Peanuts

*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 8.13% taxes, plus 2.5% for alcohol. Groups of 8 or more subject to an automatic 18% service charge.