

KEPERS

CRAFT COCKTAIL LOUNGE

LUNCH MENU

STARTERS

MINNESOTA CHARCUTERIE BOARD
(SERVES TWO) 31
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 15
romaine hearts | garlic croutons | radicchio
olives | parmesan cheese | lemon caesar dressing

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

ZEN GREENS SALAD *gf df n* 16
baby kale | red quinoa | almonds | blueberries | avocado
açai citrus 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 18
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 19
shaved pastrami | spicy brown mustard
swiss cheese | rye bread

SCANDI KING BURGER* 20
house-blend beef | widmer’s cheddar cheese | lettuce
applewood-smoked bacon | tomato | pickle

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

SPICY FRIED RICE BOWL *gf vg* 16
edamame | carrot | napa cabbage | broccolini | teryaki sauce
add crispy vegan “chicken” or “shrimp” or grilled chicken 8

BLACKENED WALLEYE *gf* 25
steamed jasmine rice | pineapple chili salsa
broccolini | lemon olive oil

HARISSA CHICKEN BOWL *gf* 19
organic chicken thigh | sun-dried tomato orzo | baby spinach
feta cheese | jalapeño & coriander yogurt

SIDES *vg* 6
house fries, broccolini or artisan greens salad

DESSERTS

CHOCOLATE FONDUE 14
strawberries | cinnamon donuts | pineapple

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

SALTED CARAMEL CHEESECAKE *gf n* 9
almond crocanti | fresh berries



Gluten-friendly bread 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.

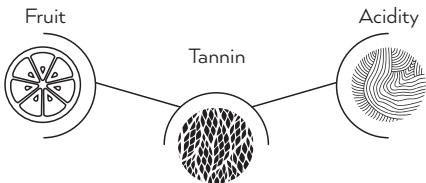
All prices are subject to 8.125% taxes, plus 2.5% for alcohol. Groups of 8 or more are subject to an 18% automatic service charge.

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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 |

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MIN

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MID

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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 0.0 NA 7

