

KEPRA S

CRAFT COCKTAIL LOUNGE

LUNCH MENU

STARTERS

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