

appetizers

PEQUENO NACHOS GF house-tortilla chips, birria, roasted corn & black bean salsa, cheddar jack, habanero aioli 13

BOX NACHOS GF house-tortilla chips, roasted corn & black bean salsa, cheddar jack, habanero aioli 16
ADD BIRRIA OR CHICKEN 5

BOX WINGS buffalo, nashville bbq, raspberry habanero, or garlic parmesan with ranch or blue cheese 17

POT STICKERS pork filled dumplings, sweet chili glaze, toasted sesame, slaw 16

LOBSTER TACOS GF guacamole, lobster, pico de gallo, habanero aioli, crispy taco shell 15

BIRRIA TACOS GF braised beef, cheese, cilantro, onion, dipping jus 17

FIRE BAKED CHEESE roasted red pepper three cheese dip, flatbread 17

FIRE CRACKER SHRIMP breaded shrimp, slaw, nashville bbq, habanero aioli, blue cheese 18

NAUGHTY TOTS GF tater tots, aged cheddar sauce, guacamole, pico de gallo, sour cream, pickled jalapeño 14
ADD BIRRIA OR CHICKEN 5

WONTON BITES GF cream cheese stuffed, raspberry habanero jam, thai peanut chili 14

P LEMON PASTA shrimp or chicken, mushrooms, asparagus, roasted tomatoes, lemon cream sauce, house made fettuccine noodles 23

A COWBOY MAC 'N' CHEESE 2.0 birria beef, corn relish, bacon, smoked cheddar cheese sauce, scallion, house made cavatelli noodles 22
SUB LOBSTER 2

S GNOCCHI CARBONARA bacon, garlic, peas, white wine cream sauce, crispy egg 24 ADD CHICKEN 7 OR SHRIMP 9

T

A



SOUP & SALAD

ADD TO ANY SALAD
CHICKEN 7, SHRIMP 9,
SALMON or LOBSTER 11

SOUP OF THE DAY
cup, bowl 5/8

BOX COBB GF
romaine, roasted corn relish, grilled asparagus, tomatoes, blue cheese crumbles, cipollini onions, hard boiled egg, sugar-cured bacon, cilantro dressing 18

HOUSE SALAD GF
romaine, cucumber, onions, tomatoes 11

GREEK SALAD GF
arugula, tomato, cucumber, sweet pepper, feta cheese, kalamata olives, lemon pepper vinaigrette 12

WOODSTONE PIZZA

sub gf crust +2

MARGHERITA fresh mozzarella, basil, basil oil, marinara sauce, roasted balsamic tomatoes 18

SAUSAGE & PICKLES mozzarella, white wine cream sauce, italian sausage, pickles, guajillo aioli 17

HAWAIIAN LUAU fresh mozzarella, marinara sauce, capicola, pineapple-jalapeno jam 19

BBQ cheddar jack, shredded beef, roasted corn & black bean salsa, habanero aioli, bbq sauce 18

SWEET ITALIAN sausage, pepperoni, mozzarella, pickled sweet peppers, basil, fennel pollen, ipa honey, marinara sauce 21

BURGERS & SANDWICHES

substitute tots, truffle fries, nacho fries, soup, side salad +2
gluten free bun upon request +2

JUCY LUCY'S

prepared medium-well, stuffed with cheese

*O.G. american cheese, grilled onions, house-pickles 18

*THE BOX BURGER american cheese, guacamole, sugar-cured bacon, fried egg, lettuce, tomato, onion, habanero aioli 22

*THE STEAK BURGER aged gouda, pineapple-jalapeno jam, caramelized onions, mushrooms, greens, chimichurri aioli 21

PRIME RIB SANDWICH GFR shaved prime rib, mozzarella, caramelized onion, horseradish cream, au jus 20

GRILLED CHICKEN CIABATTA aged cheddar, sugar-cured bacon, tomato, lettuce, chipotle aioli 19

LEMON CHICKEN SANDWICH GFR pepperjack cheese, lettuce, tomato, guacamole, habanero aioli, lemon cream sauce 18

PASTRAMI 'REUBEN' pastrami, gouda, chow chow, chipotle aioli, marble rye 20

BISON "PHILLY" SANDWICH pepper jack cheese, peppers, mushrooms, onions, parmesan garlic aioli 21

entrées

Mon - Thur 5PM - 10PM
Fri - Sun all day

*RIBEYE GFR

16 oz, red wine butter, mashed potato, ipa honey glazed carrots 59

BISON HANGER KABOBS GF
chimichurri aioli, corn rice, asparagus 35

WALLEYE DINNER
cparmesan crusted, mashed potatoes, pamesan-garlic aioli, vegetable choice 32

MAPLE GLAZED SALMON
maple glazed, potato croquette, asparagus 30

AL PASTOR CHICKEN BOWL GF
guajillo aioli, dirty rice, brocolini 24

SESAME SEED TUNA GFR
soy glazed rare tuna, fried rice, avocado, thai chili aioli 29

A 3% Fee Will Be Added to ALL Credit Card Transactions in Compliance with Minn. Stat. 325G.051
*Consuming raw or uncooked meats and seafood may increase your risk of foodborne illness

specialty cocktails

OLD FASHIONED FELLER 15

Our signature old fashioned with Buffalo Trace Bourbon, notes of cherry, orange and bitters

CLASSIC OLD FASHIONED 16

our classic styled old fashioned with Pinhook Bourbon, house-made demerara, notes of cherry, orange & bitters

THE LABRADOR 10 our twist on a salty dog, tito's vodka, aperol, grapefruit simple syrup, salted rim

HONEYCUT COSMO 14

The nostalgic 80's is strong with this Vodka and pomegranate old school cosmo. Uplifting and fruity with a touch more class than the average cosmo

CUERNAVACA 15

A twist on a margarita makes this the perfect craft cocktail... tequila is the backbone for this beautiful, balanced and refreshing concoction expressing notes of basil, ginger and lime!

ESPRESSO MARTINI 13

plush and velvety on the palate from a perfect balance of vodka, coffee liqueur and cold press. Indulgent and rich with a shot of caffeine that will give you the boost of energy you are craving after a busy day

W white & pink by the glass

I PINOT GRIGIO Santa Di Terrossa, Italy 9/40

N SAUVIGNON BLANC Kuranui 'Single Vineyard', Marlborough, New Zealand 8/35

E SAUVIGNON BLANC Cliff Lede, Stags Leap District, Napa Valley, CA 15/70

E CHARDONNAY Shannon Ridge, Lake County, CA 10/45

E ROSE Les Hauts Plateaux, Provence, France 12/55

BY
THE

red by the glass

G BLEND Protocolo 'Organic', Spain 8/35

L PINOT NOIR Mas de Daumas Gassac 'Moulin de Gassac', France 11/50

A MALBEC Altos Las Hormigas, Mendoza, Argentina 9/40

S BLEND Ocnautic, Napa Valley, CA 11/50

S CABERNET SAUVIGNON Vigilance, Lake County, CA 10/45

S CABERNET SAUVIGNON Chasing Rain, Red Mountain, WA 13/60

W white

I PINOT GRIS Ponzi, Willamette Valley, OR 65

N SAUVIGNON BLANC Clay Shannon, Lake County, CA 50

E SAUVIGNON BLANC Decoy by Duckhorn, Sonoma, CA 65

E CHARDONNAY Frog's Leap Vineyard, Napa Valley, CA 95

E CHARDONNAY White Rock Vineyards, Napa Valley, CA 125

red

B PINOT NOIR Soter 'Planet Oregon', Willamette Valley, OR 65

Y PINOT NOIR Brick House 'Select' Vineyard, Willamette Valley OR 95

Y PINOT NOIR Evening Land Vineyards, 'Seven Springs Vineyards', Willamette Valley, OR 125

T PINOT NOIR Alexana 'by Revana' Estate, Dundee Hills, Willamette Valley, OR 150

H SANGIOVESE Frascole 'Chianti Rufina', Italy 59

H MALBEC La Posta 'Paulucci', Mendoza, Argentina 55

E MALBEC Corazon Del Sol 'by Revana', Uco Valley, Argentina 65

E MERLOT Alexander Valley Vineyards, Sonoma, CA 65

E CARMENERE Miguel Torres 'Cordillera', Chile 59

E ZINFANDEL Ridge Vineyards 'Three Valleys', CA 95

B BARBERA Vietti, Barbera D'Asti, Castiglione Falletto, Italy 60

O BLEND Matchbook 'The Arsonist', CA 59

O BLEND Domaine Jean-Louis Chave 'CDR - Mon Coeru', Rhone, France 75

T SUPER TUSCAN Aia Vecchina 'Lagone', Tuscany, Italy 60

T CABERNET SAUVIGNON Textbook, Paso Robles, CA 85

T CABERNET SAUVIGNON Cliff Lede, Stags Leap District, Napa Valley, CA 225

L CABERNET SAUVIGNON Revana, Napa Valley, CA 230

L CABERNET SAUVIGNON Alexander Valley Vineyards, Sonoma, CA 85

E CABERNET SAUVIGNON Frog's Leap Vineyards, Napa Valley, CA 195

E CABERNET SAUVIGNON White Rock Vineyards, Napa Valley, CA 195

E CABERNET SAUVIGNON Shafer, 'One Point Five', Napa Valley, CA 250

HAPPY HOUR

Mon - Sat 2pm - 6pm
All Day Sunday

1/2 PRICE WINE BOTTLES
Wednesdays & Sundays
*after 5pm

before & after dinner

PROSECCO, Bisol 'Jeio', Veneto, Italy 11/50

SPARKLING
Dom Pierre, CA 8/35

BEER

Busch Light, Budweiser,
Michelob Golden Draft Light,
Coors Light,
Michelob Ultra 5

Stella Artois, Corona Extra 7
White Claw Hard Seltzer 7
(12oz CAN)
(rotating flavors, ask server for details)

Nutrl 'Vodka Seltzer' 8
(12oz CAN)
(rotating flavors, ask server for details)

Angry Orchard Cider 7
Stella 'Liberte' (Non-Alcoholic) 7

MARKET ROOM

Reserve our private dining room for your next important event!

Groom's Dinners, Baby Showers
Bridal Showers, Private Wine Dinners, Private Chef Dinners, Work Meetings

*See manager for details, email us:
info@tboxbarandgrill.com
or visit: elevagehospitality.com