

# appetizers

**APPLE BRUSCHETTA** goat cheese, apples, bacon, onions, ipa hot honey, grilled baguette 13 GF

**BOX WINGS** buffalo, nashville bbq, raspberry habanero, bang bang sauce, t-box heat, or garlic parmesan with ranch or blue cheese 17

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

**TINGA EGG ROLLS** chicken, onion, peppers, chipotle aioli, cilantro aioli, slaw 13

**LOBSTER STACKER** guacamole, lobster, pico de gallo, habanero aioli, tortilla crisp 16

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

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

**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 JERK SHRIMP GNOCCHI** stuffed gnocchi, jamaican jerk sauce, pickled sweet peppers, goat cheese, green onion 21

**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

**PEPITA SALAD** GF  
cherries, pumpkin seeds, squash crisps, goat cheese, pumpkin seed vinaigrette 17

# WOODSTONE PIZZA

sub gf crust +2

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

**APPLE CHICKEN** white wine cream sauce, gouda cheese, chicken, bacon, apples, herbs 20

**BUFFALO CHICKEN** pepper jack cheese, buffalo cream, blue cheese, chicken, red & green onions 20

**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, brandy-apricot jam, caramelized onions, mushrooms, greens, roasted garlic-herb aioli 21

\*HABANERO HEAT BURGER pepper jack cheese, lettuce, tomato, onion, habanero emulsion, habanero aioli 20

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

**STEAK MILANESE SANDWICH** country fried steak, lettuce, tomato, parmesan cheese, parmesan garlic, chipotle aioli 21

**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 STEAK** GF  
bourbon cherry jam, t-box hash, asparagus 35

**SCALLOPS** GF  
corn relish, mushroom risotto, squash crisps, aged balsamic 45

**GLAZED SALMON**  
maple glazed or nashville bbq, potato croquette, asparagus 30

**CHICKEN BOWL** GF  
bang bang sauce, chorizo dirty rice, broccolini 24

**SESAME SEED TUNA** GFR  
soy glazed rare tuna, rice, avocado, napa coleslaw, 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

ROSE Les Hauts Plateaux, Provence, France 12/55

BY  
THE

# G red by the glass

**L** BLEND Protocolo 'Organic', Spain 8/35

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

**S** 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

**T** CABERNET SAUVIGNON Revana, Napa Valley, CA 230

**L** CABERNET SAUVIGNON Alexander Valley Vineyards, Sonoma, CA 85

**L** 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