

Dinner Menu

*Gluten Free Options Available

APPETIZERS

House Chips & Dip 6
Basket of fresh house potato chips served with a side of buttermilk-parmesan dip.

Devilish Eggs 8
Not your grandma's deviled eggs. Egg whites breaded and fried golden brown, topped with creamy whipped yolk and onion bacon jam on a bed of mixed greens.

Pork Belly Burnt Ends* 12
Chile and pineapple marinated pork belly slow smoked with cherry wood and finished with a smoky spicy sweet glaze. Served with crispy fried onions, pickled jalapenos, and house pickles.

Walleye Fingers 14
Lake Erie walleye, lightly breaded and fried golden, tossed in fresh lemon juice and parsley. Served with a side of tartar sauce.

Boneless Wings* 14
Buttermilk brined, tossed in our house breading, and fried golden brown. Spun in your favorite flavor or try them plain. Served with celery sticks. Your choice of ranch or blue cheese dipping sauce.

Flavors: Buffalo, BBQ, Hot Honey, Controlled Burn, Brandebur Dry Rub, Sexy Style

Chicken Wings* 16
Jumbo chicken wings marinated in lemon, garlic, and herbs. Fried crispy, spun in your favorite flavor and finished on the grill for a smoky touch. Served with celery sticks. Your choice of ranch or blue cheese dipping sauce.

Wing Flavors: Buffalo, BBQ, Hot Honey, Controlled Burn, Brandebur Dry Rub, Sexy Style

Southwest Eggrolls 16
Crispy eggroll wrappers packed with chipotle pepper spiked choice New York Strip, roasted corn peppers, onions, pepper jack, and cheddar cheese. Served with southwest aioli, crema, and fresh avocado.



*A 17% Service Charge will be added to all checks pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service.

SOUP & CHILI Cup 5 Bowl 10

Soup du Jour

Ask about our featured soup of the day!

House Made Chili*

Try it loaded with sour cream, cheddar cheese, and green onion!

Chicken Wild Rice Soup*

A Minnesota staple, it's our version of a rich, creamy, and hearty favorite. Tender white meat chicken with carrots, celery, onion, garlic and wild rice in a delicious cream-based broth.

The Dupo Sourdough Bowl 15

A new labor of love, we introduce to you the Dupo Sourdough Bread Bowl! Baked daily sourdough bowls filled with Chicken Wild Rice Soup or Chili! Limited quantities available.

SALADS

House Salad* 7 / 10

Crisp iceberg lettuce topped with shredded cheddar cheese, shaved red onion, English cucumber, julienne carrot, and sourdough croutons. Served with your choice of dressing.

Grilled Peach Salad* 8 / 14

Field greens tossed in herbed-honey vinaigrette with ripe caramelized peaches, blueberries, farmhouse white cheddar, and candied pecans.

Grilled Caesar* 9 / 13

Fresh romaine hearts seasoned and grilled, finished with house made Caesar dressing, marinated tomatoes, aged parmesan, and sourdough croutons.

Cobb Salad* 16

Crisp iceberg lettuce topped with smoked chicken, peppered bacon, cashews, baby tomatoes, roasted corn, blue cheese crumbles, diced hard boiled egg, and creamy avocado. Served with your choice of dressing.

Dressings

Balsamic Vinaigrette
Blue Cheese
French
Buttermilk Parmesan
Herbed Honey
Vinaigrette
Ranch

Protein Add Ons

Salmon 10
6 oz Top Sirloin 10
Chicken Breast 6

HANDHELDS

All of our sandwiches and burgers are served with a side of house made potato chips and dip. Other sides are available as listed below. Enjoy any of our sandwiches as a wrap instead!

Fries	2	Cole Slaw	2
Fruit	2	House Salad	4
Cup of Soup	4		

Egg Sandwich* 12

Two over medium eggs on grilled sourdough with peppered bacon, pepper jack, cheddar cheese, and garlic aioli.

TBA Melt* 13

Shaved honey roasted turkey breast served hot with tomato, avocado, peppered bacon, and melted cheddar on grilled sourdough.

Buffalo Chicken Wrap 13

Served with crispy or grilled chicken. Wrapped in a grilled flour tortilla with pepper jack, tomatoes, pickled jalapenos, buffalo sauce, shredded romaine, and blue cheese dressing.

Turkey Club* 14

Shaved honey roasted turkey breast stacked on toasted wheat bread with shredded romaine, tomato, peppered bacon, avocado, cheddar cheese, and garlic aioli.

Hot Chicken Sandwich* 14

Buttermilk brined chicken breast, breaded and fried, dunked in a spicy Nashville style sauce. Served on a butter toasted brioche bun with creamy coleslaw, house pickles, and hot honey on the side.

Walleye Sandwich* 15

Lightly breaded and fried golden brown on a soft French roll with creamy coleslaw and house pickles. Served with lemon wedges and tartar sauce.

PAN PIZZA

10" Pan Pizzas are fired to order with your choice of topping. We make our dough fresh daily and our sauce is made with all natural tomatoes, and just a few spices. 15

Gluten Free crust available upon request.* 3

<u>Sauce</u>	<u>\$.50 Toppings</u>	<u>\$1 Toppings</u>
Red	Onions	Bacon
BBQ	Peppers	Chicken
White	Jalapenos	Sausage
Buffalo	Mushrooms	Pepperoni
Oil & Garlic	Tomatoes	Hamburger
	Green Olives	

BURGERS

Stock Burger* 13

Signature grind patty or chicken breast with your choice of cheese and other toppings

Patty Melt* 13

Signature grind patty smashed on the grill for a crispy crust then smothered in caramelized onions, cremini mushrooms, Swiss, cheddar, and southwest aioli on grilled sourdough.

Bunker Buster* 14

Signature grind patty topped with pepper jack, controlled burn hot sauce, and pickled jalapenos.

Stampede* 15

Signature grind patty topped with cheddar, American, peppered bacon, Texas BBQ, and crispy onions.

Early Riser* 16

Signature grind patty topped with cheddar cheese, peppered bacon, hashbrowns, fried egg, crispy onions and garlic aioli. The perfect way to start the day... or end it.

ENTREES

Smoke House Mac and Cheese* 22

House smoked pulled chicken and pork belly burnt ends in a creamy white cheddar BBQ sauce with caramelized onions, pickled jalapenos, and a crispy parmesan crust.

Stuffed Chicken* 24

House brined chicken stuffed with cranberry wild rice pilaf and cream cheese, pan roasted and served over roasted garlic mashed potatoes, roasted vegetable medley, and a stone ground mustard cream sauce.

Walleye Dinner* 26

Lake Erie walleye filet lightly breaded, pan fried or broiled and served with a medley of roasted vegetables, cranberry wild rice pilaf and lemon herb butter.

Pork Chop - 10 oz* 26

Berkshire bone-in pork chop from Comfrey Minnesota brined and smoked, then finished on the grill. Served with a medley of roasted vegetables, fingerling potatoes, and chipotle-honey butter.

Cowboy Ribeye - 12 oz* 32

Choice ribeye chile rubbed and grilled to your liking then topped with chipotle-honey butter and crispy onion strings.

Market Fish MKT

Ask your server about Chef's latest creation!

Lunch Menu

*Gluten Free Options Available

APPETIZERS

House Chips & Dip 6
Basket of fresh house potato chips served with a side of buttermilk-parmesan dip.

Devilish Eggs 8
Not your grandma's deviled eggs. Egg whites breaded and fried golden brown, topped with creamy whipped yolk and onion bacon jam on a bed of mixed greens.

Pork Belly Burnt Ends* 12
Chile and pineapple marinated pork belly slow smoked with cherry wood and finished with a smoky spicy sweet glaze. Served with crispy fried onions, pickled jalapenos, and house pickles.

Walleye Fingers 14
Lake Erie walleye, lightly breaded and fried golden, tossed in fresh lemon juice and parsley. Served with a side of tartar sauce.

Boneless Wings* 14
Buttermilk brined, tossed in our house breading, and fried golden brown. Spun in your favorite flavor or try them plain. Served with celery sticks. Your choice of ranch or blue cheese dipping sauce.

Flavors: Buffalo, BBQ, Hot Honey, Controlled Burn, Brandebur Dry Rub, Sexy Style

Chicken Wings* 16
Jumbo chicken wings marinated in lemon, garlic, and herbs. Fried crispy, spun in your favorite flavor and finished on the grill for a smoky touch. Served with celery sticks. Your choice of ranch or blue cheese dipping sauce.

Wing Flavors: Buffalo, BBQ, Hot Honey, Controlled Burn, Brandebur Dry Rub, Sexy Style

Southwest Eggrolls 16
Crispy eggroll wrappers packed with chipotle pepper spiked choice New York Strip, roasted corn peppers, onions, pepper jack, and cheddar cheese. Served with southwest aioli, crema, and fresh avocado.

SOUP & CHILI Cup 5 Bowl 10

Soup du Jour

Ask about our featured soup of the day!

House Made Chili*

Try it loaded with sour cream, cheddar cheese, and green onion!

Chicken Wild Rice Soup*

A Minnesota staple, its our version of a rich, creamy, and hearty favorite. Tender white meat chicken with carrots, celery, onion, garlic and wild rice in a delicious cream-based broth.

The Dupo Sourdough Bowl 15

A new labor of love, we introduce to you the Dupo Sourdough Bread Bowl! Baked daily sourdough bowls filled with Chicken Wild Rice Soup or Chili! Limited quantities available.

SALADS

House Salad* 7 / 10

Crisp iceberg lettuce topped with shredded cheddar cheese, shaved red onion, English cucumber, julienne carrot, and sourdough croutons. Served with your choice of dressing.

Grilled Peach Salad* 8 / 14

Field greens tossed in herbed-honey vinaigrette with ripe caramelized peaches, blueberries, farmhouse white cheddar, and candied pecans.

Grilled Caesar* 9 / 13

Fresh romaine hearts seasoned and grilled, finished with house made Caesar dressing, marinated tomatoes, aged parmesan, and sourdough croutons.

Cobb Salad* 16

Crisp iceberg lettuce topped with smoked chicken, peppered bacon, cashews, baby tomatoes, roasted corn, blue cheese crumbles, diced hard boiled egg, and creamy avocado. Served with your choice of dressing.

Dressings

Balsamic Vinaigrette
Blue Cheese
French
Buttermilk Parmesan
Herbed Honey
Vinaigrette
Ranch

Protein Add Ons

Salmon 10
6 oz Top Sirloin 10
Chicken Breast 6



*A 17% Service Charge will be added to all checks pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service.

Lunch Menu

*Gluten Free Options Available

BURGERS

- Stock Burger*** 13
Signature grind patty or chicken breast with your choice of cheese and other toppings
- Patty Melt*** 13
Signature grind patty smashed on the grill for a crispy crust then smothered in caramelized onions, cremini mushrooms, Swiss, cheddar, and southwest aioli on grilled sourdough.
- Bunker Buster*** 14
Signature grind patty topped with pepper jack, controlled burn hot sauce, and pickled jalapenos.
- Stampede*** 15
Signature grind patty topped with cheddar, American, peppered bacon, Texas BBQ, and crispy onions.
- Early Riser*** 16
Signature grind patty topped with cheddar cheese, peppered bacon, hashbrowns, fried egg, crispy onions and garlic aioli. The perfect way to start the day... or end it.

HALFSKI'S Available from 11am - 2pm

- Mix and match your favorite lunch with your choice of half sandwich and a side. 17

1/2 Sandwich Choice

- TBA Melt*
- Turkey Club*
- Egg Sandwich*
- Buffalo Chicken Wrap

Side Choice

- Fruit
- Fries
- Cottage Cheese
- Cup of Soup or Chili
- House Chips and Dip
- Side House Salad
- Side Caesar Salad
- Side Grilled Peach Salad

HANDHELDS

All of our sandwiches and burgers are served with a side of house made potato chips and dip. Other sides are available as listed below. Enjoy any of our sandwiches as a wrap instead!

- | | | | |
|-------------|---|-------------|---|
| Fries | 2 | Cole Slaw | 2 |
| Fruit | 2 | House Salad | 4 |
| Cup of Soup | 4 | | |

- Egg Sandwich*** 12
Two over medium eggs on grilled sourdough with peppered bacon, pepper jack, cheddar cheese, and garlic aioli.

- TBA Melt*** 13
Shaved honey roasted turkey breast served hot with tomato, avocado, peppered bacon, and melted cheddar on grilled sourdough.

- Buffalo Chicken Wrap** 13
Served with crispy or grilled chicken. Wrapped in a grilled flour tortilla with pepper jack, tomatoes, pickled jalapenos, buffalo sauce, shredded romaine, and blue cheese dressing.

- Turkey Club*** 14
Shaved honey roasted turkey breast stacked on toasted wheat bread with shredded romaine, tomato, peppered bacon, avocado, cheddar cheese, and garlic aioli.

- Hot Chicken Sandwich*** 14
Buttermilk brined chicken breast, breaded and fried, dunked in a spicy Nashville style sauce. Served on a butter toasted brioche bun with creamy coleslaw, house pickles, and hot honey on the side.

- Walleye Sandwich*** 15
Lightly breaded and fried golden brown on a soft French roll with creamy coleslaw and house pickles. Served with lemon wedges and tartar sauce.

PAN PIZZA

- 10" Pan Pizzas are fired to order with your choice of topping. We make our dough fresh daily and our sauce is made with all natural tomatoes, and just a few spices. 15

- Gluten Free crust available upon request.* 3

- | <u>Sauce</u> | <u>\$.50 Toppings</u> | <u>\$1 Toppings</u> |
|--------------|-----------------------|---------------------|
| Red | Onions | Bacon |
| BBQ | Peppers | Chicken |
| White | Jalapenos | Sausage |
| Buffalo | Mushrooms | Pepperoni |
| Oil & Garlic | Tomatoes | Hamburger |
| | Green Olives | |

Breakfast Menu

*Gluten Free Options Available

A LA CARTE

White or Wheat Toast 1

GF Toast* 2

Hash Browns 2

Home Fries 2

Waffle 3

Biscuit with Gravy 3

Fresh Fruit 3

Fruit and Yogurt Parfait 3

Sausage 3

Bacon 4

ON THE GO

Breakfast Sandwich 6

Toasted buttery croissant with an over medium egg, sausage, and cheddar cheese.

Breakfast Burrito 8

Warm flour tortilla filled with bacon, sausage, peppers, onions, cheddar cheese, scrambled eggs, home fries, and mild salsa.



**A 17% Service Charge will be added to all checks pursuant to Minnesota Statute §177.23, Subd. 9, this charge is not a gratuity for direct employee service.*

ENTREES

Monkey Bread 4

Warm pillowy dough held together with a rich caramel sauce, perfect with a cup of coffee.

Windsong Starter* 8

Two "cage free" farm fresh eggs cooked your way and served with peppered bacon, hash browns or home fries, and white or wheat toast. Substitute GF toast for \$1.

Biscuits and Gravy 8

House duck fat biscuits smothered in thick country sausage gravy and served with two farm fresh "cage free" eggs your way.

BYO Omelet* 8

Two egg omelet with your choice of fillings served with hash browns or home fries, and white, wheat, or GF toast.

Sunrise Bowl 9

Crispy home fries topped with peppered bacon, sausage, peppers, onions, two eggs your way, and smothered in country sausage gravy.

Belgian Waffles 10

Fluffy on the inside, crispy on the outside waffle served with peppered bacon, and two farm fresh "cage free" eggs your way. Served with salted butter and pure maple syrup.

Drink Menu

REDS BY THE GLASS G | B

<u>Napa Cellars</u>	15	56
Pinot Noir <i>Napa Valley, California</i>		
<u>WillaKenzie</u>	21	80
Pinot Noir <i>Yamhill-Carlton, Oregon</i>		
<u>Markham</u>	15	56
Merlot <i>Napa Valley, California</i>		
<u>Two Mountain</u>	16	60
Cabernet Sauvignon <i>Yakima Valley, Washington</i>		
<u>Opolo</u>	19	72
Cabernet Sauvignon <i>Paso Robles, California</i>		
<u>Hess "Allomi"</u>	21	80
Cabernet Sauvignon <i>Napa Valley, California</i>		
<u>Zorzal</u>	14	52
Cabernet Franc <i>Gualtallary, Argentina</i>		

REDS BY THE BOTTLE

<u>Stoller Reserve</u>	96
Pinot Noir <i>Dundee Hills, Oregon</i>	
<u>Evenstad Reserve</u>	180
Pinot Noir <i>Willamette Valley, Oregon</i>	
<u>Caymus</u>	185
Cabernet Sauvignon <i>Napa Valley, California</i>	
<u>Mt. Brave</u>	195
Cabernet Sauvignon <i>Mount Veeder, California</i>	
<u>Mad Hatter</u>	75
Red Blend <i>Napa Valley, California</i>	
<u>Chappellet Mt. Cuvee</u>	90
Red Blend <i>Napa Valley, California</i>	
<u>Sequel</u>	140
Syrah <i>Columbia Valley, Washington</i>	
<u>Clos du Val Estate</u>	200
Cabernet Franc <i>Stags Leap District, California</i>	

WHITES BY THE GLASS G | B

<u>Barone Fini</u>	9	32
Pinot Grigio <i>Valdadige-Etschtaler, Italy</i>		
<u>Becker Family</u>	14	52
Pinot Grigio <i>Pfalz, Germany</i>		
<u>The Loop</u>	12	44
Savignon Blanc <i>Marlborough, New Zealand</i>		
<u>Domaine Massiac</u>	12	44
Savignon Blanc <i>IGP Pays d'Oc, France</i>		
<u>Landmark "Overlook"</u>	12	44
Chardonnay <i>Sonoma County, California</i>		
<u>Seghesio</u>	12	44
Chardonnay <i>Sonoma, Santa Barbara, and Napa, California</i>		
<u>Rizzi</u>	15	56
Moscato D'Asti <i>Piedmont, Italy</i>		
<u>Zonin Cuvee 1821</u>	10	-
Savignon Blanc <i>Marlborough, New Zealand</i>		
<u>Champs de Provence</u>	11	40
Rosé <i>Cotes de Provence, France</i>		
<u>Angels & Cowboys</u>	12	44
Rosé <i>Sonoma County, California</i>		

WHITES BY THE BOTTLE

<u>Clos du Val Estate</u>	85
Chardonnay <i>Carneros, California</i>	
<u>Duplessis Chablis</u>	90
Chardonnay <i>Burgundy, France</i>	
<u>Les Cailloux Blanc</u>	95
Southern Rhone White Blend <i>Chateauneuf-du-Pape, France</i>	
<u>Chateau Yvonne</u>	105
Chenin Blanc <i>Loire, France</i>	

SPARKLING BY THE BOTTLE

<u>Louis Roederer 242</u>	100
Champagne <i>Champagne France</i>	
<u>Collet</u>	150
Rosé Brut <i>Champagne, France</i>	

Drink Menu

BEERS ON TAP

<u>Bad Weather Pils</u>	7
Bad Weather Brewing Company	
<u>Day Tripper</u>	7
Indeed Brewing Company	
<u>300 IPA</u>	7
Fulton Brewing	
<u>Grapefruit Supreme</u>	7
Surly Brewing Company	
<u>WacTown Wheat</u>	7
Waconia Brewing Co.	
<u>Smithwick's Irish Red</u>	7
Smithwick's & Sons	
<u>Guinness Draught</u>	8
Guinness & Co.	
<u>Stella Artois</u>	9
Stella Artois Brewing	

BOTTLED / CANNED BEER

<u>Molson</u>	5
<u>Coors Light</u>	6
<u>Michelob Ultra</u>	6
<u>Michelob Golden Light</u>	6
<u>Guinness</u>	7
<u>Kona Big Wave</u>	7
<u>Leinenkugel's Summer Shandy</u>	7
<u>Summit EPA</u>	8
<u>Sweet Child of Vine</u>	8
<u>Lonely Blonde</u>	8
<u>Surly Furious IPA</u>	9
<u>Mirror Universe</u>	9
<u>Heineken 0.0 N/A</u>	5
<u>Kaliber N/A</u>	5

HARD SELTZERS

<u>White Claw Black Cherry</u>	6
<u>White Claw Mango</u>	6
<u>High Noon Black Cherry</u>	8
<u>High Noon Pineapple</u>	8
<u>High Noon Watermelon</u>	8

SPECIALTY COCKTAILS

<u>Farm Old Fashioned</u>	12
A Windsong classic no messing around. Made with Bulleit Rye whiskey, rosemary honey, and bitters.	
<u>Paso Pear Mule</u>	12
A fresh take on a loveable cocktail. Made with Absolut Pear vodka, ginger beer, mint, and lime.	
<u>Porch Rocker</u>	14
A house made blackberry lemonade made with Stones Throw Bourbon. A refreshing cocktail perfect for a lazy summer day.	
<u>Tequila Mulligan</u>	14
A tequila twist on a classic old fashioned cocktail. Made with Don Julio Silver and St. Germaine Liqueur. It'll have you asking for a Mulligan again and again.	
<u>Midnight Manhattan</u>	14
For the Manhattan lovers looking for something new, with a nutty twist. Made with Woodford Reserve and Black Note Amaro.	
<u>Chocolate Martini</u>	14
A chocolate lovers dream. The perfect dessert for every occasion. Made with Titos vodka, Kahlua, Bailey's Irish Cream, half & half cream, and chocolate syrup.	
<u>Bunker Sunset</u>	14
Not all views from a bunker are bad, but just in case this sunset will make them better. OJ and pineapple juice with Malibu and Trader Vic's Dark Rum.	
<u>Mid-round Margarita</u>	14
A fruity and delicious solution to those mid-round blues. Made with fresh strawberries and raspberries, and Arette Blanco tequila.	
<u>The Back 9</u>	14
Legend says Al Capone loved a good Southside Gin Fizz. We like to think he'd love The Back 9 more. Made with blackberries, mint, lemon and lime juice, simple syrup, and Tanqueray gin.	
<u>9-Hole Rum Runner</u>	14
True to it's name this fruity tropical rum punch is made with 9 different liquors and juices, including Captain and Bacardi Silver. Mix in our rum punch ice cubes and this tropical paradise gets better as it melts.	

CIDERS

<u>Stella Cidre</u>	6
<u>Loon Juice</u>	8

Dessert Menu

*Gluten Free Options Available

SPECIALTY SHAKES / MALTS

Salted Nut Roll* 10

Chewy house made nougat, roasted peanuts, salted caramel, and topped with whipped cream caramel and chopped peanuts

Strawberry Fields* 10

Fresh strawberries and a hint of lemon. Topped with whipped cream and a strawberry.

Sand Trap* 10

M&M's, Butterfinger pieces, Reese's Pieces, Oreo crumbles, chocolate syrup, caramel, and topped with whipped cream and a cherry.

Red Eye* 10

Coffee and chocolate, topped with whipped cream, chocolate drizzle, and chocolate chips.

Campfire* 10

Chewy nougat, chocolate syrup, and graham crackers. Topped with whipped cream, chocolate, graham cracker, and toasted marshmallow.

Grasshopper* 10

Blended with mint syrup and poured in a chocolate drizzled glass. Topped with whipped cream, chocolate syrup and Andes mints.

Brownie Madness* 10

Fudgy brownie and chocolate. Topped with whipped cream, chocolate, and a cherry.

All specialty shakes and malts are made with premium vanilla bean ice cream.

ICE CREAM

Hot Fudge Sundae* 10

Three scoops of vanilla bean ice cream with whipped cream and a cherry. Served with house made fudge on the side. Add toppings for \$1.

Shakes and Malts* 8

Premium Vanilla bean ice cream blended thick with your favorite toppings and finished with whipped cream and a cherry.

Kids Sundae* 6

One jumbo scoop of vanilla bean ice cream with your choice of toppings. Craving an extra scoop? Add 1 scoop for \$1.

Toppings / Mix-ins

Chocolate syrup, Caramel sauce, Hot fudge, Coffee, Butterfinger, M&M's, Reese's Peanut Butter Cup, Snickers, Twix, Oreo cookie, Banana, Strawberry, Peanut butter, Nougat, Cherries, Whipped cream.

DESSERTS

Lemon, Peach, Blueberry Pie 9

Juicy layers of fresh blueberries, ripe peaches and silky lemon curd in a flaky crust with a sweet and salty crumb topping. Served warm with vanilla bean ice cream.

Brownie a la Mode* 9

Warm fudgy brownie topped with hot fudge, vanilla bean ice cream, and whipped cream.

Carrot Cake 8

Classic carrot cake with a whipped cream cheese frosting, caramel, and a dried fruit and nut chutney.

Pie Feature 8

Ask your server about what's cooling on the windowsill today!

Chef's Choice 8

Ask your server about Chef's latest delectable creation!