



**GREAT WATERS**

BREWING COMPANY™

DINNER

EST. 1997

## APPETIZERS

### Great Waters Beer Pretzel

Bite into our soft, home-baked pretzel served with our own beer mustard 4.50

### Buffalo Wings

The classic everyone loves! Spicy wings served with celery and bleu cheese dressing 9.95



### RASTA WINGS ~ A Brewhouse Favorite!

Get a taste of the Caribbean! Our signature **SUPER** spicy chicken wings tossed with a Jamaican jerk sauce. Served with a Dijon mango sauce for dipping 10.50

### Brewery Nachos

Homemade tortilla chips loaded with cheese, salsa, jalapeños, lettuce, black olives 8.50  
Add seasoned ground beef or spicy chicken 2.50

### Chips and Salsa

Homemade tortilla chips with Chef Ernesto's award winning salsa 5.95

### Black & Brew Pâte

Our bold and spicy black bean pâte and hummus served with Kalamata olives, peppers, artichoke hearts, tomatoes and pita bread sprinkled with Romano cheese 9.50

### Black Bean Quesadilla

Black bean spread, Pepper Jack cheese and onions in a grilled tortilla. Served with sour cream and salsa 7.50  
Add seasoned ground beef or spicy chicken 2.50

### Chicken Fingers

Tender chicken strips served with your choice of barbeque or honey mustard sauce 8.50



### PAN SEARED SHRIMP

3/4 pound of EZ peel shrimp. Served with a unique blend of aromatic spices 10.95

### Artichoke & Spinach Dip

An updated version of the classic artichoke dip served with crispy fried pita bread 8.95



### BREWHOUSE PORK WINGS

These savory, plump and juicy pork shanks chargrilled and complemented with our own beer mustard or chipotle BBQ sauce. A crowd favorite! 10.50 Try them with a pint of our Brown Ale.

### Onion Rings

Our own special beer battered rings 6.95  
A great companion to a pint of our House Ale.

## SOUPS & SALADS

### Homemade Soup

Our signature savory chicken wild rice or soup du jour. Cup 3.50 Bowl 5.50

### Soup and Salad

A cup of soup with mixed garden green salad 7.95  
Make it a bowl of soup, add 2.00

### Mixed Garden Greens

Fresh salad greens, tomato, peppers, croutons and cheese. Your choice of a raspberry vinaigrette, roasted garlic balsamic vinaigrette, Kalamata vinaigrette, bleu cheese, ranch or Thousand Island dressing 5.50

### Brie & Green Apple Chicken Salad

Savory grilled chicken on a bed of fresh baby spinach, topped with slices of Granny Smith apple and Brie cheese, toasted walnuts and raspberry vinaigrette 9.50



### SOUTHWEST CHICKEN SALAD

Get an authentic taste of the Southwest! Fried chicken strips on a bed of mixed garden greens, topped with tomatoes, red onions, jalapeños and tri-colored tortilla confetti. Served with Buffalo sauce and ranch dressing on the side 9.50

### Mediterranean Salad

Mixed garden greens with tomatoes, Kalamata olives, feta cheese, artichoke hearts, green olives and pepperoncini tossed with our Kalamata vinaigrette 8.75 With chicken add 2.50

### Grilled Chicken Caesar Salad

Our own classic Caesar salad 8.95

## PASTAS

All dishes are topped with Parmesan cheese and served with toasted garlic bread.



### MARSALA CHICKEN

Grilled chicken breast, tossed with mushrooms and sun dried tomatoes and linguini in a rich Marsala wine cream sauce 14.50

### Penne Arrabiatta

Marinated grilled chicken and penne pasta tossed with a **spicy** tomato cream sauce 12.95



### SHRIMP PRIMAVERA

Large, gulf shrimp and sautéed vegetables in a rich, pesto Alfredo sauce over linguini 14.95

### Greek Penne

Kalamata olives and marinated tomatoes tossed in a white wine cream sauce. Topped with feta cheese 11.50  
Add grilled chicken for 2.50



### SHRIMP & SAUSAGE JAMBALAYA

Large gulf Shrimp, spicy andouille sausage peppers, tomatoes, onion, garlic and celery in a spicy Creole sauce. All tossed with penne pasta for a twist of New Orleans! 15.95

## ENTRÉES

### London Broil

USDA Choice flank steak marinated in our own Brown Trout Brown Ale and grilled to perfection. Drizzled with a brown ale reduction and served with our roasted garlic and thyme mashed potatoes and seasonal vegetables 14.95



### THE DUCK

Grilled, sweet, boneless duck breast cooked to perfection. Glazed with a rich maple brown sauce. Served with a wild rice pilaf and sautéed vegetables 19.50

### New York Strip Steak

Grilled 10 oz. New York strip steak topped with a mushroom demi-glace. Served with our roasted garlic and thyme mashed potatoes and seasonal vegetables 24.95

### Sean's Mom's Meatloaf

Like Sean's Mother used to make. Our special blend of meats, herbs and spices topped with a thyme brown sauce. Served with roasted garlic and thyme mashed potatoes and seasonal vegetables 11.95



### POLLO CARACAS

A Venezuelan delight! Grilled, marinated chicken breast on a bed of rice pilaf topped with tri-colored tortilla confetti and Chef Ernesto's zesty cream sauce. Served with seasonal vegetables 14.50

### Walleye

Minnesota's State Fish, a delicate white fish broiled and served with Chef's choice of topping, rice pilaf and seasonal vegetables 17.95

### Fish & Chips

Flaky beer battered tilapia filets served with a side of French fries and coleslaw 12.45

### Pork Back Ribs

Slow cooked back ribs. These flavorful ribs are basted with our own chipotle BBQ sauce. Served with French fries and coleslaw 14.95



### GRILLED PORK TENDERLOIN

Medallions of lean pork tenderloin marinated and gently seared, then finished off in the oven. Served with Chef Ernesto's sauce of the day 13.95

## SANDWICHES, ETC.

All sandwiches are served with chips.

You may substitute fries, onion rings, potato salad or coleslaw for 1.50

### Bacon Cheeseburger

One-half pound of ground sirloin topped with bacon or Canadian bacon with your choice of Cheddar, provolone, Swiss, mozzarella, Pepper Jack, smoked Gouda or bleu cheese. Served with lettuce, tomato and onion 8.95



### ST. PAUL BURGER

One-half pound of ground sirloin topped with Canadian bacon, sautéed mushrooms and bleu cheese 8.95

### Wild Rice Burger

Our own vegetarian wild rice patty topped with roasted red pepper aioli, lettuce, tomato, onion and your choice of cheese 8.95

### Brie & Green Apple Chicken Sandwich

Grilled chicken breast with green apple slices, topped with Brie cheese on a kaiser roll 8.95

### Hawaiian Chicken Sandwich

Savory, marinated grilled chicken breast with pineapple and mozzarella on a kaiser roll 7.95

### Buffalo Chicken Sandwich

Our famous Buffalo sauce drizzled over a grilled chicken breast and topped with bleu cheese. Served on a kaiser roll 7.95

### Great Waters Reuben

Thinly sliced pastrami and turkey with sauerkraut, Swiss cheese and Thousand Island dressing on grilled marbled rye 8.50

### Philly Style Steak Sandwich

Grilled 6 oz. sirloin steak topped with Pepper Jack cheese and a medley of sautéed green pepper, red pepper and onion 9.95

### Portobello Sandwich

A marinated, grilled portobello mushroom cap served with spinach, smoked Gouda, tomatoes, onions, lettuce, and roasted red pepper aioli on a Kaiser roll 8.95

### Four Cheese Pizza

A truly white pizza - no tomato sauce. Provolone, asiago, bleu and mozzarella cheeses 9.95  
Add prosciutto or grilled chicken for 2.50

### Great Waters Pizza of the Week

Please ask your server about this week's creation 9.95

# FOR THE WEE ONES

(12 years and under please.)

## Grilled Cheese

Served with chips or fries 4.50

## Kid's Burger

Quarter pound burger served with fries or chips 4.50  
Add cheese for .50 extra.

## Mac & Cheese

Every kid's favorite. 4.50

## Mini Corn Dogs

Minnesota's favorite dogs. Served with fries or chips 4.50

## Chicken Fingers

Tender chicken strips served with chips or fries 4.50

## BEVERAGES

Espresso Drinks 3.75

Great Waters Beer 4.50

O'Doul's 4.25

Hard Cider 5.50

Sparkling Water (500 ML) 3.50

Our Own Root Beer 2.00

Sodas 2.00

Lemonade 2.00

Iced Tea 1.75

### Juices

Orange, cranberry, tomato, pineapple and grapefruit 2.50

### Chai

Hot or cold 3.25

Hot Cider 2.00

Hot Chocolate 2.00

Coffee 1.75

Herbal Tea 1.75

**Great Waters Beer Sampler Platter** 8 samples 8.50 | 10 samples 10.50 | 12 samples 12.75

*Ask your server about details and availability.*

## GREAT WATERS PART VI:

Welcome to Great Waters.

If you're reading this menu right now, we probably owe part of our success to you. Thank you. For over a decade it has been our privilege to serve you. We've been here through two presidents, three mayors, an NHL All Star game, an NHL lock-out, ten winter carnivals, one Ice Castle and two ice patios. We've grown this business on a simple idea: people want great beer and food, and they'll keep coming back if we deliver. So thank you to all our old friends who keep coming back to visit us. To our new friends: welcome and thanks for stopping in.

If beer is proof that God loves us, then Head Brewer Bob DuVernois is our own renegade guardian angel. Bob joined us over a year ago, and the beer is better than ever. We've had some talented brewers over the years, but none have had the chutzpah that Bob does. Sure, he brews all of our signature ales, but he is often at his best when he's pushing the boundaries of beer. Cases in point:

- **The Braunwit** – A rare blend of Brown Ale and Wit Beer, made with Trappist yeast.
- **The Scarlet Pimpernel** – A ruby red ale with basswood honey, chamomile and beets.
- **Skip-n-go Naked Ale** – A unique invention spiced with lemongrass and naked oats.
- **Fleurious D** – An ale celebrating our **500th batch of beer!**

The **King Boreas Imperial Wit** brought home the coveted Peoples' Choice Snow Shoe Award from Winterfest, a local beer and jazz festival of some repute. If you see Bob working feverishly back in the brewhouse or studying his creations behind the bar, give him a thankful nod for all the hard work that goes into each pint.

Thanks again to all patrons, staff, family and friends that have made these past ten years so memorable. Here's to many happy returns. **Cheers!**

An 18% gratuity will be added to checks for parties of eight or more.

No split checks for parties of eight or more.

Great Waters is the perfect place to hold your next event.

We have space for groups of 2 to 225.

Great Waters Brewing Company is located in the Historic Hamm Building:  
426 Saint Peter Street • Ph: 651.224.BREW (651.224.2739)  
[www.greatwatersbc.com](http://www.greatwatersbc.com)