

EATS



SMALL, FAMILY-OWNED BUSINESS, BIG ENTERTAINMENT

APPETIZERS

FRENCH FRIES
\$7.99

ONION RINGS
\$10.99

WAFFLE FRIES WITH SEASONED SOUR CREAM
\$8.99

BURGERS

All burgers served with pickles, lettuce, tomato and onion. Your choice of French fries or side salad.

BOGART'S BURGER
Two 1/4 lb. all-beef burgers, cheddar, applewood smoked bacon, chipotle aoli on a toasted brioche bun | \$15.99

MUSHROOM AND SWISS
Two 1/4 lb. all-beef burgers, Swiss cheese, sautéed mushrooms on a toasted brioche bun | \$15.99

WINGS & TENDERS

Sauces: Parmesan garlic, Honey mustard, Teriyaki, BBQ, Sweet chili, Buffalo
Rubs: House rub, Bogart's rub, Bloody Mary rub, Cajun rub

CRISPY TENDERS BASKET
Tenders and fries served with your choice of dipping sauce | \$14.99

WINGS
8-piece, twice-fried bone-in wings seasoned with our own blend of spices and tossed in your favorite sauce | \$12.99

SALAD, WRAPS & HOAGIES

Wraps include French fries or side salad. Dressings: Ranch, Blue cheese, French, Thousand island, Caesar, Italian, Honey mustard, Apple cider vinaigrette, Balsamic vinaigrette

CHICKEN COBB SALAD
Romaine, grilled chicken, avocado, tomato, onion, hard-boiled egg and bacon | \$16.99

BEYOND CHICKEN WRAP vegan friendly
Golden-fried Beyond chicken, lettuce, tomato, onion, drizzled with Diya ranch dressing | \$14.99

GRILLED CHICKEN WRAP
Grilled chicken, bacon, lettuce, tomato, onion, drizzled with ranch | \$13.99

TURKEY BLT HOAGIE
Hearty portion of turkey, bacon, lettuce, tomato, onion and mayo, with your choice of cheese | \$12.99

BUFFALO CHICKEN WRAP
Grilled chicken smothered in buffalo sauce with blue cheese, celery, lettuce, tomato and onion | \$14.99

PIZZA

All our crusts are made locally by Alive & Kickin' Pizza Crust in Prior Lake

MEAT LOVERS
Bacon, sausage, pepperoni, and Canadian bacon | \$24.99

VEGGIE
Onion, mushrooms, green bell peppers and green olives | \$24.99

PEPPERONI
Pepperoni and mozzarella | \$18.99

CHEESE
Traditional mozzarella | \$16.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

We make every effort to identify allergens, but cross-contamination is possible. Suppliers may also change ingredients without notice. We cannot guarantee any item is completely allergen-free.

All unclosed tabs will be subject to a 20% gratuity

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SIPS



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HANDCRAFTED COCKTAILS

THE SPARE

Combining the smooth botanicals of Hendrick's Gin, rich berry notes of Chambord and floral touch of St. Germain. A splash of simple syrup and sour mix is the perfect balance of sweetness and tang

BOGART'S OLD FASHIONED

Muddled sweet Italian cherries and fresh orange blend with rich maple syrup, Angostura bitters and Bulleit Rye - creating a smooth yet complex flavor profile

7-10 SPRITZ

This bubbly cocktail blends the delicate floral notes of St. Germain with the crisp effervescence of Wycliff Sparkling Wine finished with a splash of soda water adds a refreshing touch

THE 300 MARGARITA

A striking blend of Don Julio Silver tequila, Chambord, pomegranate juice, fresh lime juice and margarita mix adds a zesty balance, while a salted rim and lime wedge complete this refreshing classic

BOGART'S RUM PUNCH

This tropical delight that blends Bacardi rum with sweet pineapple juice, topped off with the crisp fizz of ginger ale

BLUEBERRY SMASH

A refreshing mix of muddled blueberries, mint, and lime, balanced with Stoli Blueberi and a hint of elderflower from St. Germain. Finished with soda water and ice.

BOWLINI

Sweet peach syrup pairs perfectly with the crisp bubbles of Zonin Prosecco, served in a champagne flute

MULE OF THE MONTH

Ask your server about this month's featured mule

PINEAPPLE MULE (N/A)

Fresh pineapple juice and zesty lime juice mix perfectly with the spicy kick of ginger beer, creating a refreshing and flavorful balance

PEACHYTEA (N/A)

Refreshing blend of sweet peach nectar, iced tea, tangy touch of sour mix finished with a fun peach ring candy

ON TAP

Bald Man Juice Box Hero
Blue Moon
Coors Light
Castle Danger Cream Ale

Deschutes Fresh Squeeze
Fulton Lonely Blonde
Kona Big Wave
Loon Juice

Michelob Golden Light
Michelob Ultra
North 20 Mama's Kolsch
Sierra Nevada Hazy IPA

Stella Artois
Summer Shandy
Summit EPA
Surly Furious

BOTTLED

Angry Orchard
Budweiser
Bud Light
Busch Light Pounder

Coors Light
Corona
Corona Light
Heineken

Heineken 0.0 (N/A)
Lagunitas IPNA (N/A)
Michelob Golden Light

Michelob Ultra
Miller Lite
Miller Genuine Draft

SELTZERS

White Claw: Black Cherry
High Noon: Grapefruit, Peach, Pineapple
NUTRL: Orange, Cranberry, Watermelon

WINE

Cabernet, Chardonnay,
Merlot, Moscato, Pinot Grigio,
Prosecco

RED BULL

Blueberry, Tropical, Regular,
Sugar Free

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