NORTHWOODS PUB

FOOD. DRINKS. MUSIC.

STARTERS

GRAND VIEW WINGS / 19
Dry Rub, Buffalo, Mango Habanero, BBQ or Jerk

GIANT PRETZEL V / 24
Beer Cheese, Mustard Aioli

HOT HONEY HAM FLATBREAD / 19
Honey Ham, Red Bell Peppers, Boursin Cheese, Feta Cheese, Caramelized Onions, Balsamic Glaze

DRY RUB CHEESE CURDS V / 17
Water's Edge© (St Croix Valley WI), Warm Marinara

INSPIRED BY CHEF JUSTIN

MINNESOTA SUSHI / 23
Smoked Walleye, Sushi Rice, Nori, Cream Cheese, Eel Sauce, Avocado, Sriracha Mayo, Fried Onions, Seaweed Salad, Tempura-Battered and Deep Fried

SPINACH ARTICHOKE DIP V / 20
Cheese Spinach Dip served in House-Baked Sour Boule Bowl

SOUPS \ SALADS

Q'S FAMOUS CHILI GF 6 CUP / 8 BOWL

SOUP OF THE DAY 6 CUP / 8 BOWL

THE GRAND CAESAR / 13
[CHICKEN BREAST +8 | GRILLED SALMON +10]
Romaine, Parmesan di Parma, Focaccia Croutons, House Dressing

HOUSE SALAD GF DF V / 13
[CHICKEN BREAST +8 | GRILLED SALMON +10]
Mixed Greens, Cherry Tomatoes, Shredded Carrots, Cucumbers, Pickled Red Onions, Choice of Dressing

AUTUMN SALAD GF VG V / 14
[CHICKEN BREAST +8 | GRILLED SALMON +10]
Arugula, Honey Roasted Pecans, Roasted Sweet Potatoes, Granny Smith Apples, Feta Cheese, Apple Vinaigrette

HEART HEALTHY BOWLS

BIGEYE TUNA BOWL DF / 21
Cilantro Rice, Cucumbers, Soy-Marinated Tuna, Avocado, Crispy Wontons, Edamame, Marinated Carrots, Pickled Red Onions, Wasabi Aioli, Soy Glaze, Sesame Seeds

MINNESOTA BOWL V / 19
[CHICKEN BREAST +8 | GRILLED SALMON +10]
Wild Local Mushrooms, Steamed Wild Rice, Shaved Nappa Cabbage, Hydro Tomatoes, Zucchini, Chickpeas, Feta Cheese, Herb Vinaigrette

HARVEST BOWL V / 19
[CHICKEN BREAST +8 | GRILLED SALMON +10]
Wild Rice with Honey-Roasted Brussels Sprouts, Roasted Sweet Potatoes, Crisp Local Apples, Crumbled Goat Cheese, Roasted Almonds, Shredded Kale, House-Made Balsamic Vinaigrette

GF Gluten Friendly DF Dairy Free V Vegetarian

No split checks on groups of 10 or more.
We can accept multiple payments on one check.
All to-go orders will have a 10% charge added.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness.

BURGERS

SERVED WITH CHIPS OR FRENCH FRIES
[SUB SOUP OR SIDE SALAD +4]
[ADD BACON +2 | GF BUN +2]

GVL SMASH BURGER / 19
[ADD A SECOND PATTY +8]
Lettuce, Tomatoes, Onion, Choice of Cheese, Toasted Brioche Bun

PAUL BUNYAN / 25
Grilled Double Beef Patty, Four Cheeses, Lettuce, Tomatoes, Onion, Applewood-Smoked Bacon, BBQ Sauce

VEGGIE BURGER VG / 17
Lettuce, Tomato, Onion, Toasted Brioche Bun

HANDHELDS

SERVED WITH CHIPS OR FRENCH FRIES
[SUB SOUP OR SIDE SALAD +4]
[ADD BACON +2 | GF BUN +2]

BUFFALO CRISPY CHICKEN SANDWICH / 21
Crispy-Battered or Grilled Chicken dipped in our House Buffalo Sauce, Blue Cheese Aioli, Cucumber and Cabbage Slaw, Toasted Brioche Bun

GRAND VIEW BLT / 15
Applewood-Smoked Bacon, Leaf Lettuce, Avocado Spread, Tomatoes, Garlic Aioli, Toasted Thick-Cut Sourdough

WALLEYE SANDWICH / 19
Ale-Battered and Fried, Lemon Aioli, Apple Cranberry Slaw

CHICKEN BACON RANCH WRAP / 17
[FRIED OR GRILLED CHICKEN]
Lettuce, Tomatoes, Jack Cheese, Applewood-Smoked Bacon, Onion, Ranch Dressing, Flour Tortilla

NORTHWOOD'S RUEBEN / 18
Corned Beef, Bacon Braised Cabbage, Swiss Cheese, Russian Dressing, Marble Rye Bread

PRIME RIB SANDWICH / 21
Hoagie Bun, Green and Red Bell Peppers, Onions and Provolone Cheese, Au Jus

ENTREES

FEATURED ITEM
AVAILABLE ALL DAY

FISH & CHIPS / 25
Beer-Battered Sunfish, Malt Vinegar, French Fries, Lemon Caper Remoulade

AVAILABLE AFTER 4 PM

STEAK & FRITES GF / 38
14 oz Beef Ribeye with Truffle Parmesan Fries

GRILLED LAKE SUPERIOR SALMON GF / 30
Herb Marinated Salmon, Roasted Tomato Butter, Lemon Sticky Rice, Seasonal Vegetables

NORTHWOODS MAC-N-CHEESE / 21
[GRILLED CHICKEN OR CRISPY BUFFALO CHICKEN +8]
Fusilli Pasta, Smoked Cheddar, Crispy Bacon, Fried Onions

SHRIMP SCAMPI LINGUINE PASTA / 25
Marinated Rosemary, Thyme, Garlic Shrimp tossed in a White Butter Sauce with Shallots and Red Bell Peppers and Chili Flakes

CHICKEN SCHNITZEL DF / 24
Tossed in Arugula Salad, Herb Spaetzle, Garlic Chili Sauce

NORTHWOODS PUB

FOOD. DRINKS. MUSIC.

BEER

ROTATING TAPS ON THE BOARD

BOTTLES/CANS

BENT PADDLE BLACK ALE
BLUE MOON / BUD / BUSCH LIGHT
COORS LIGHT / GUINNESS
MICH GOLDEN LIGHT / MILLER LITE
MODELO / STELLA
SUMMIT EPA / SURLY FURIOUS

SELTZERS & CIDERS

HIGH NOON [PEACH]
NUTRL [BLUEBERRY]
SURF SIDE [HALF LEMONADE / HALF ICED TEA]
LOON JUICE

BOURBONS & WHISKEYS

ROTATING - LIMITED AVAILABILITY

4ROSES - SINGLE BARREL
BUFFALO TRACE
GVL TATTERSALL 5-YEAR RYE BOURBON
MICHTER'S SMALL BATCH
WOODFORD DOUBLE OAKED
WOODFORD RESERVE

MARTINIS

PAPER PLANE / 18
Bulleit Bourbon, Amaro, Aperol, Lemon Juice

DIRTY CHAI MARTINI / 18
Vanilla Vodka, Fever Tree Espresso,
Du Nord Frieda Coffee Liqueur

HAZELNUT ESPRESSO MARTINI / 18
Vanilla Vodka, Frangelico, Fever Tree Espresso

BLACKBERRY LEMON DROP / 18
Lemon Vodka, Blackberry Liqueur, Lemon Sour

COCKTAILS

NORTHWOOD'S OLD FASHIONED / 16
GVL Tattersall 5-year Rye, Cherry and Orange,
Dashfire Orange Bitters

NATEDOGG / 14
Jameson, Ginger Beer, Cider, Lemon and Lime

WINTER MULE / 14
Tattersall Cranberry, 1916 Grand View Vodka,
Ginger Beer, Cranberries and Rosemary

POMEGRANATE GIMLET / 14
Juniper Gin, Pomegranate Juice, Lime Juice

APPLE CIDER APEROL SPRITZ / 14
Aperol, Apple Cider, Prosecco

MAPLE BOURBON BOULEVARDIER / 16
Woodford Reserve, Sweet Vermouth, Campari,
Maple Simple Syrup

SMOKEY VELVET / 14
Yola Mezcal, Hennesy, Amaro, Dash Bitters

HOT DRINKS

CARMEL IRISH COFFEE / 16
Jameson, Baileys, Butterscotch Liqueur and Coffee

NORTHWOODS HOT TODDY / 16
Angels Envy Bourbon, Honey, Lemon, Hot Water

ZERO-PROOF

PINEAPPLE STRAWBERRY GINGER / 8
Pineapple Juice, Grapefruit Juice, Everleaf
Mountain, Ginger Beer, Strawberry Puree

LAPO'S NEGRONI / 10
Non-Alcoholic Negroni with
all natural ingredients and less sugar

SPICED PEAR AND VANILLA / 8
Pear Juice, Cinnamon Simple Syrup,
Lemon Juice, Soda Water

IRON HORSE ROOT BEER / 4

BUDDY'S ORANGE SODA / 4

NON-ALCOHOLIC BEER

GO BREWING HAZY IPA 0.0
GUINNESS 0.0
ULTRA 0.0

— WINE —

RED		
PIKE ROAD PINOT NOIR *Willamette Valley, Oregon*	12	45
ANCESTOR'S RED BLEND *Catalunya, Spain*	11	40
SANTA JULIA MALBEC *Mendoza, Argentina*	12	45
JOSH CABERNET SAUVIGNON	11	40
GHOST PINES CABERNET SAUVIGNON *Napa/Sonoma*	15	50
EARTHQUAKE ZINFANDEL *Lodi, California*	11	40
WHITE		
SPARKLING YES WAY ROSÉ *France*	9	—
LA MARCA PROSECCO *Italy*	9	35
DR LOOSEN RIESLING *Mosel, Germany*	10	38
RISATA MOSCATO D'ASTI *Italy*	8	30
MUSSEL BAY SAUVIGNON BLANC *New Zealand*	9	35
VIGNETI DEL SOLE PINOT GRIGIO *Veneto, Italy*	8	30
CHEHALEM UNOAKED CHARDONNAY *Columbia Valley*	9	35
WENTE RIVA RANCH OAKED CHARDONNAY *Monterey*	10	38
FLEURS DE PRAIRIE ROSÉ *Provence, France*	12	45
NON-ALCOHOLIC		
IT'S NOT A SIN RIESLING	9	35

NOVEMBER 2026