

STARTERS

BOX WINGS buffalo, nashville bbq or thai peanut with ranch or blue cheese 13

BOX NACHOS house tortilla chips, roasted corn & black bean salsa, cheese, habanero aioli 13
ADD CHICKEN OR BRISKET 3

FIRE BAKED CHEESE roasted red pepper three cheese dip, flatbread 12

SHRIMP SKEWERS tequila marinated shrimp, vegetable skewers 14

BISON TARTARE *raw bison tenderloin, onion, capers, egg yolk, cherry-port sauce, ciabatta 16

TACOS brisket, roasted corn & black bean salsa, green onion, habanero aioli 12

CIABATTA BRUSCHETTA serrano ham, roasted tomato, arugula, manchego cheese, aged balsamic, ciabatta crostini 12

ENTREES

RIBEYE thick cut 20 oz ribeye, red wine butter, mashed potatoes, bacon-brown sugar brussels sprouts 36

SALMON potato croquette, asparagus, maple glaze 24

PAN SEARED SCALLOPS cauliflower purée, apple butter, roasted brussels sprouts, hazelnut bread crumbs 24

GRASS FED BISON TENDERLOIN creamed greens, seared polenta, cherry-port jam 30

BONE IN DOUBLE PORK CHOP apple butter, roasted squash, creamed greens 24

SHRIMP AND CHORIZO PASTA shrimp, spanish chorizo, eggplant, mushrooms, roasted tomato, asparagus, pasta nero, parmesan cheese sauce 19

SAUSAGE AND SPINACH PASTA italian sausage, spinach, shallot, roasted tomato, almond, garlic olive oil sauce 17

CHICKEN MARSALA jidori airline chicken breast, mashed potatoes, marsala-mushroom sauce, onion straws 20

WOODSTONE PIZZA

THE SPANIARD spanish chorizo, serrano ham, roasted red peppers, red onion, green olive, manchego cheese 14

BBQ BRISKET brisket, bbq sauce, roasted corn & black bean salsa, cheddar jack cheese, habanero aioli 13

NEAPOLITAN PIZZA san marzano tomatoes, mozzarella compana, basil, olive oil 14

CHICKEN AND APPLE chicken, spinach, apple slices, hazelnuts, goat cheese, apple butter 14

BURGERS AND SANDWICHES

served with hand-cut fries

THE BOX BURGER jucy lucy, bacon, guacamole, fried egg, lettuce, tomato, onion, habanero aioli, potato bun 16

*prepared medium-well

THE STEAK BURGER cherry-port jam, manchego cheese, caramelized onion, mushrooms, arugula, mayo, potato bun 16

CHICKEN SANDWICH chicken breast, white cheddar, mixed greens, tomato, chipotle aioli, parmesan crusted ciabatta 12

PASTRAMI REUBEN house-smoked pastrami, manchego cheese, chow chow, chipotle aioli, marble rye 14

SOUP AND SALAD

ADD TO ANY SALAD CHICKEN 4, SALMON OR SHRIMP 7

HOUSE SALAD mixed greens, tomato, onion, cucumber, choice of dressing 7

BOX COBB romaine, bacon, hard boiled egg, roasted corn, grilled asparagus, tomato, cipollini onion, blue cheese, cilantro dressing 12

CAESAR romaine, croutons, parmesan cheese, caesar dressing 11

HARVEST SALAD spinach arugula blend, apple, roasted squash, hazelnuts, dried cherries, goat cheese, lemon-maple vinaigrette 14

SOUP OF THE DAY CUP 4 / BOWL 7

SIDE SALAD OR SIDE CAESAR 5

1431 147th Ave NE Ham Lake, MN 55304
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www.tboxbarandgrill.com

HOURS:

Sun - Thurs 11am to 10pm
Fri and Sat 11am to 11pm

WINES BY THE GLASS

WHITE BY THE GLASS

Glass/Bottle

House White 5/20

Riesling J. Friederich, Germany 6/25

Pinot Grigio Santa Di Terrosa, Italy 7/28

Sauvignon Blanc La Playa, Argentina 7/28

Chardonnay Vigilance, Lake County, CA 8/32

RED BY THE GLASS

Glass/Bottle

House Red 5/20

Pinot Noir Mossback, Central Coast, CA 8/32

Blend Disruption, Columbia Valley, WA 9/40

Zinfandel Alexander Valley Vineyards "Temptation," CA 8/32

Cabernet Sauvignon Vigilance, Lake County, CA 9/40

Cabernet Sauvignon Decoy by Duckhorn, Sonoma, CA 13/52

WINE BOTTLES

WHITE BY THE BOTTLE

Pinot Grigio Cantina Bozen, Bolzano, Italy 38

Riesling Paetra "Eola-Amity Hills," Willamette V., OR 60

Sauvignon Blanc Vigilance, Lake County, CA 40

Sauvignon Blanc Decoy by Duckhorn, Sonoma, CA 45

Blend Lopez De Heredia, "Vina Gravonia," Rioja, Spain 55

Viognier Ian Brand "P'Tit Paysan," Arroya Seco CA 52

Chardonnay MacRostie, Sonoma Coast, CA 50

Chardonnay Frog's Leap Vineyard, Napa Valley, CA 70

Chardonnay Disruption, Columbia Valley, WA 40

Chardonnay White Rock Vineyards, Napa Valley, CA 85

RED BY THE BOTTLE

Pinot Noir Soter Vineyards "Planet Oregon," OR 45

Pinot Noir Failla, Sonoma, CA 85

Pinot Noir Mount Eden "Domaine Eden," Santa Cruz, CA

65 Pinot Noir Trisaetum, Willamette Valley, OR 62

Sangiovese Frascole "Chianti Rufina," Italy 35

Blend Lopez De Heredia "Vina Cubillo," Rioja, Spain 58

Malbec Vina Cobos "Felino," Mendoza, Argentina 45

Merlot Alexander Valley Vineyards, Sonoma, CA 40

Carmenere Errazuriz "Max Reserva," Chile 40

Zinfandel Ridge Vineyards "Three Valleys," CA 67

Zinfandel Green & Red "Chiles Mill," Napa Valley, CA 75

Cabernet Franc Lang & Reed, Napa Valley, CA 65

Blend Andrew Will "Two Blondes," Zillah, WA 120

Blend Matchbook "The Arsonist," CA 50

Blend White Rock Vineyards "Claret,"

Napa Valley, CA 110

Cabernet Sauvignon Broadside, Paso Robles, CA 40

Cabernet Sauvignon Rob Murray "F.O.N.," CA 53

Cabernet Sauvignon Mount Eden "Domaine Eden,"

Santa Cruz, CA 79

Cabernet Sauvignon Frog's Leap, Napa Valley, CA 125

Cabernet Sauvignon Keenan, Napa Valley, CA 95

Cabernet Sauvignon Chateau Montelena, Napa, CA 110

Cabernet Sauvignon Pride Mountain Vineyards,

Napa Valley, CA 155

Cabernet Sauvignon Adaptation, Napa Valley, CA, 125

Syrah Fausse Piste "Garde Manger,"

Columbia Valley, WA 55

DESSERT

Port Noval "Black" Porto, Portugal 8/45

Port Noval 10 Year Tawny, Portugal 11/70

Sweet Elio Perrone Moscato D'Asti, Italy 37

BEFORE AND AFTER DINNER

Sparkling Baron De Seillac, Rose Brut, France 30

Sparkling Valkyrie "Merkat" Cava, Spain 35

Sparkling BLU Prosecco, Italy (187ml) 7

Sparkling Argyle Brut, Willamette Valley, OR 50

Sparkling Marc Hebrart "Reserve," Brut Champagne,

France 60 (375ml)

MARKET ROOM

Reserve our private dining room for your next important event!

Grooms Dinners - Baby Showers - Bridal Showers
Private Wine Dinner - Private Chef Dinner -
Work Meetings

*See manager for details or
Email us info@tboxbarandgrill.com

SPECIALTY DRINKS

COCKTAILS/MARTINIS

BLOOD ORANGE MARGARITA Revel Avila Blanco, Cointreau, margarita mix, blood orange puree, himalayan pink sea salt, orange twist 8

BOLD MARGARITA Revel Avila Reposado, Cointreau, margarita mix, house-made smoked habanero sea salt, Thai chili peppers, lime twist 10

COLLINS' OLD FASHIONED Maker's Mark 46, cherry ginger beer, Fee Bros orange bitters, Luxardo cherries, orange wedge, orange shaving 11

THE RUNNER Knob Creek bourbon, Pierre Ferrand Curacao, Lillet Blanc, lemon juice, mint sprig 8

CAPONE'S BULLEIT Bulleit bourbon, sherry, lemon juice, simple syrup, house-made pumpkin butter, Angostura bitters, Fleur de Sel, cinnamon stick 9

65 SAZERAC Woodford Reserve bourbon, absinthe rinse, orange bitters, simple syrup, orange shaving 10

CARAMEL APPLE MARTINI Stoli vodka, butterscotch schnapps, sour apple schnapps, apple cider, caramel, apple slice 8

HAPPY HOUR DAILY

2PM - 5PM & 9PM - CLOSE

HALF PRICE WINE BOTTLES

*After 5pm

SUNDAY & WEDNESDAY

BEER

BOTTLES

Bud Light | Miller lite | Michelob Golden Draft Light | Coors Light | Michelob Ultra | Leine's Honey Weiss 4
Stella Artois 5

Widmer Brothers Omission 6

Angry Orchard, Crisp Cider 4

Strongbow (Gluten Free) 5

*Check with your server regarding our 12 rotating tap selections and build your own beer flight program