



dinner

STARTERS

BOX WINGS buffalo, nuoc cham or nashville bbq with ranch or blue cheese 12

BOX NACHOS house tortilla chips, roasted corn & black bean salsa, cheese, habanero aioli 12
ADD CHICKEN OR BEEF 3

FIRE BAKED CHEESE roasted red pepper three cheese dip, flatbread 13

SHRIMP TOAST fried shrimp mousse crostini, nuoc cham dipping sauce 11

BISON TARTARE *raw bison tenderloin, onion, capers, egg yolk, blueberry gastrique, baguette 16

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

ENTREES

RIBEYE 20 oz cut, blue cheese butter, mashed potatoes, honey glazed carrots 35

SALMON potato croquette, asparagus, maple glaze 24

PAN SEARED SCALLOPS cauliflower purée, apple butter, roasted brussel sprouts 25

GRASS FED BISON TENDERLOIN roasted brussel sprouts, grande tot, blueberry demi-glace 31

GLAZED PORK CHOP creamed corn succotash, shoestring potatoes 25

SPAGHETTI AND MEATBALLS bison meatballs, tomato ragu, black spaghetti noodles, aged provolone 18

SHRIMP MAC AND CHEESE creole shrimp, corn succotash, white cheddar sauce, herbed bread crumb 19

POT ROAST brisket pot roast, mashed potatoes, carrots, crispy onions, pot roast jus 19

WOODSTONE PIZZA

THE GUIDO salami, pepperoni, prosciutto, house-pickled peppers, oregano, fennel pollen 14

PESTO red pepper pesto, chicken, mozzarella, tomato, mushroom 14

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

FROMAGE A TROIS tomato sauce, mozzarella, goat cheese, provolone, fresh herbs 12

BURGERS AND SANDWICHES

served with hand-cut fries

THE BOX BURGER juicy lucy, guacamole, bacon, fried egg, habanero aioli, lettuce, tomato, onion 16
*prepared medium-well

THE STEAK BURGER blueberry gastrique, white cheddar, caramelized onion, mushrooms, arugula, mayo 16

CHICKEN SANDWICH red pepper pesto, tomato, lettuce, white cheddar, baguette 12

PASTRAMI REUBEN house-smoked pastrami, provolone, chow chow, sriracha aioli, marble rye 13

SOUP AND SALAD

SOUP OF THE DAY CUP 4 / BOWL 7

SIDE SALAD OR SIDE CAESAR 5

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

BOX COBB romaine, bacon, roasted corn, grilled asparagus, tomato, blue cheese, cipollini onion, cilantro dressing 13

SPINACH AND ARUGULA raspberry vinaigrette, mixed berries, candied walnuts, goat cheese 12

ALMOND CAESAR romaine, house almond caesar dressing, croutons, parmesan 11

ADD TO ANY SALAD

CHICKEN 4, SALMON OR SHRIMP 7

1434 147th Ave NE Ham Lake, MN 55304
P: 763 - 413 - 9950
www.tboxbarandgrill.com

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WINES BY THE GLASS

WHITE BY THE GLASS

Glass/Bottle

House White.....	5/20
J. Friederich Riesling, Germany.....	7/28
Pinot Grigio, La Fiera, Italy.....	6/24
Sauvignon Blanc, Shannon Ridge "High Elevation," Lake County, CA.....	8/32
Chardonnay, Hedges, "H.I.P.," Columbia Valley, WA.....	8/32

RED BY THE GLASS

Glass/Bottle

House Red.....	5/20
Pinot Noir, Mossback, Central Coast, CA.....	8/32
Blend, Vigilance, Lake County, CA.....	9/36
Merlot, Hedges, "H.I.P.," Columbia Valley, WA.....	8/32
Cabernet Sauvignon, Margaret's Vineyard, CA.....	9/36
Cabernet Sauvignon, Decoy by Duckhorn, Sonoma, CA.....	13/52

WINE BOTTLES

WHITE WINE BY THE BOTTLE

Pinot Grigio, Cantina Bolzano, Italy.....	36	Blend, Lopez De Heredia, "Vina Gravonia", Rioja.....	60
Blend, Chateau Trebiac, Bordeaux, France.....	40	Chardonnay, MacRostie, CA.....	50
Riesling, Paetra "Eola-Amity Hills", Willamette V., OR.....	60	Chardonnay, Frog's Leap Vineyard, Napa Valley, CA.....	60
Sauvignon Blanc, Vigilance, Lake County, CA.....	36	Chardonnay, Melville, Santa Rita Hills, CA.....	72
Sauvignon Blanc, Decoy by Duckhorn, Sonoma, CA.....	45	Chardonnay, White Rock, Napa Valley, CA.....	80

RED WINE BY THE BOTTLE

Pinot Noir, Soter Vineyards "Planet Oregon," OR.....	45	Blend, Januik Vineyards, WA.....	55
Pinot Noir, Failla, Sonoma, CA.....	85	Cabernet Sauvignon, Broadside, Paso Robles, CA.....	40
Pinot Noir, MacRostie, Sonoma, CA.....	65	Cabernet Sauvignon, Rob Murray "F.O.N.," CA.....	53
Sangiovese, Frascote "Chianti Rufina," Italy.....	35	Cabernet Sauvignon, Seven Hills, Columbia Valley, WA.....	64
Malbec, Cuvelier Los Andes, Argentina.....	50	Cabernet Sauvignon, Mount Eden "Domaine Eden," Santa Cruz Mountains, CA.....	79
Merlot, Alexander Valley Vineyards, Sonoma, CA.....	40	Cabernet Sauvignon, White Oak, Napa Valley, CA.....	85
Merlot, Decoy by Duckhorn, Sonoma, CA.....	60	Cabernet Sauvignon, Frog's Leap, Napa Valley, CA.....	125
Carmenere, Errazuriz "Max Reserva," Chile.....	40	Syrah, Fausse Piste "Garde Manger," OR.....	55
Zinfandel, Ridge Vineyards "Three Valleys," CA.....	67	Syrah, Melville "Estate," Santa Rita Hills, CA.....	63
Zinfandel, Unti, Dry Creek Valley, Sonoma, CA.....	63	Syrah, Unti, Dry Creek Valley, Sonoma, CA.....	63
Cabernet Franc, Lang & Reed, Napa Valley, CA.....	65		
Claret (Blend), White Rock Vineyards, Napa Valley, CA.....	95		

BEFORE AND AFTER DINNER

Baron De Seillac, Brut, France.....	30
Colli Euganei, Prosecco "Extra Dry", Italy.....	34
Noval, "Black" Porto, Portugal.....	8/45
Noval, 10 Year Tawny, Portugal.....	11/70
Elio Perrone, Moscato D'Asti, Italy.....	37

BEERS

BOTTLES

Bud Light.....	4
Miller Lite.....	4
Michelob Golden Draft Light.....	4
Coors Light.....	4
Michelob Ultra.....	4
Stella Artois.....	4
Leine's Honey Weiss.....	4
Widmer Brothers Omission Lager.....	6
Angry Orchard, Crisp Cider.....	4
Strongbow (Gluten Free).....	5
Crispin Honey Crisp (22oz), Cider.....	12

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

SPECIALTY DRINKS

COCKTAILS/MARTINIS

ROSE & PEACHES 8

Four Roses Bourbon, Southern Comfort, Peach Bitters, Sparkling Wine

CELTIC SUNRISE 8

Jameson, Bailey's, Frangelico

IRISH JIG 8

Jameson, Drambuie, Orange Liqueur, fresh Lemon Juice

COLLIN'S OLD FASHIONED 11

Maker's Mark 46, Cock n' Bull Cherry Ginger Beer, Peychaud's Bitters, Luxardo Cherries, oranges

LAVENDER COLLINS 8

Bombay Sapphire, fresh Lemon Juice, Lavender Simple Syrup, Club Soda

PIMM'S CUP 6

Pimm's, Mint, Cucumber, Lemon, Orange, Lemonade

FRENCH MARTINI 8

Grey Goose, Creme de Cassis, Pineapple Juice

SIMPLE THYMES MARTINI 8

Bacardi Limon, fresh Thyme fresh Lemon Juice, Honey Simple Syrup, Lemon Bitters

HAPPY HOUR DAILY

2PM - 5PM & 9PM - CLOSE

HALF PRICE WINE BOTTLES

SUNDAY & WEDNESDAY

*After 5pm

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