



lunch

SMALL PLATES & SHAREABLES

CROSTINI brie spread, sliced apples, walnuts, balsamic gastrique 7

BEEF TACOS shredded beef, black bean salsa, crispy potato straws, habanero aioli 10

CHICKEN TACOS shredded ipa chicken, black bean salsa, crispy potato straws, habanero aioli 11

SHRIMP TACOS pineapple salsa, cilantro, chipotle aioli 12

BOX WINGS buffalo, nashville bbq, or garlic parmesan with ranch or bleu cheese 13

BOX NACHOS house-made tortilla chips, roasted corn & black bean salsa, cheddar jack, habanero aioli 13 ADD CHICKEN OR BEEF 3

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

SHRIMP MAC N CHEESE herbed bread crumbs 12

IPA CHICKEN LINGUINE house-made linguine, ipa shredded chicken, basil, roasted red peppers, red pepper flakes, parmesan 10

WOODSTONE PIZZA

MARGHERITA tomato sauce, fresh mozzarella, basil, olive oil 14

MUSHROOM AND GARLIC garlic butter, roasted mushrooms, arugula 14

DUCK PIZZA brie spread, duck confit, caramelized onions, goat cheese, apples 15

BBQ shredded beef, bbq sauce, roasted corn & black bean salsa, cheddar jack, habanero aioli 13

SALAMI CALABRESE spicy salami, green olives, pickled sweet peppers, herb de provence, mozzarella, honey, fennel pollen 15

BURGERS AND SANDWICHES

served with hand-cut fries

THE BOX BURGER juicy lucy, guacamole, sugar-cured bacon, fried egg, habanero aioli, lettuce, tomato, onion, potato bun 16

*prepared medium-well

JUCY LUCY american, mayo, potato bun 12

*prepared medium-well

THE STEAK BURGER cranberry mostarda, gouda, caramelized onion, mushrooms, arugula, mayo, potato bun 16

SALMON BURGER charred onion, arugula, chipotle aioli, potato bun 12

*limited availability

PASTRAMI REUBEN house-smoked pastrami, white cheddar, chow chow, chipotle aioli, marble rye 14

CHICKEN SANDWICH grilled chicken, romaine, tomato, sugar-cured bacon, garlic parmesan sauce, white cheddar, ciabatta 14

BLAT sugar-cured bacon, lettuce, guacamole, tomato, mayo, house-made bread 13

SOUP AND SALAD

SOUP OF THE DAY CUP 4 / BOWL 7

HARVEST SALAD roasted squash, dried cherries, walnuts, parmesan, cider vinaigrette 8




ANTIPASTO SALAD pickled cipollini onions, salami calabrese, green olives, red onion, pickled sweet peppers, fresh mozzarella, balsamic 8

HOUSE SALAD mixed greens, cucumber, onion, tomato 8

ADD TO ANY SALAD

CHICKEN 4, SALMON OR SHRIMP 7

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HOURS OF OPERATION:
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
Riesling J. Friederich, Germany 6/25
Pinot Grigio Santa Di Terrossa, Italy 7/28
Sauvignon Blanc La Playa, Argentina 7/28
Chardonnay Vigilance, Lake County, CA 9/40
Chardonnay Decoy by Duckhorn, Sonoma, CA 11/45

RED BY THE GLASS

Glass/Bottle

House Red 5/20
Pinot Noir Mossback, Central Coast, CA 9/40
Pinot Noir ROCO, Willamette Valley, OR 13/52
Blend Disruption, Columbia Valley, WA 9/40
Cabernet Sauvignon Vigilance, Lake County, CA 9/40
Cabernet Sauvignon Decoy by Duckhorn, Sonoma, CA 13/52

WINE BOTTLES

WHITE BY THE BOTTLE

Pinot Gris Eyrie Vineyard, Willamette Valley, OR 49
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

Pallagrello Bianco Michele Alois "Caiati," Italy 52
Chardonnay MacRostie, Sonoma Coast, CA 50
Chardonnay Frog's Leap Vineyard, Napa Valley, CA 75
Chardonnay Disruption, Columbia Valley, WA 40
Chardonnay White Rock Vineyards, Napa Valley, CA 89

RED BY THE BOTTLE

Pinot Noir Soter Vineyards "Planet Oregon," OR 45
Pinot Noir Failla, Sonoma, CA 85
Pinot Noir Brick House Vineyard, Willamette Valley OR 90
Pinot Noir Trisaetum, Willamette Valley, OR 67
Sangiovese Frascote "Chianti Rufina," Italy 35
Blend Lopez De Heredia "Vina Cubillo," Rioja, Spain 59
Malbec Vina Cobos "Felino," Mendoza, Argentina 47
Merlot Alexander Valley Vineyards, Sonoma, CA 45
Carmenere Errazuriz "Max Reserva," Chile 45
Zinfandel Ridge Vineyards "Three Valleys," CA 69
Barbera Vietti, Barbera D'Asti, Castiglione Falletto, Italy 45
Cabernet Franc Lang & Reed, Napa Valley, CA 65

Blend Andrew Will "Two Blondes," Zillah, WA 135
Blend Matchbook "The Arsonist," CA 50
Blend White Rock Vineyards "Claret," Napa Valley, CA 125
Blend Andrew Will "Involuntary Commitment," Columbia Valley, WA 59
Cabernet Sauvignon Canvasback, Red Mountain, WA 99
Cabernet Sauvignon Miner "E.C.," Napa Valley, CA 125
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 110
Cabernet Sauvignon Chateau Montelena, Napa, CA 115
Cabernet Sauvignon Pride Mountain Vineyards, Napa Valley, CA 155
Cabernet Sauvignon Adaptation, Napa Valley, CA, 125

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)

SPECIALTY COCKTAILS

TEMPERANCE ISLAND SANGRIA Protocolo house red wine, Chambord, orange juice, lemon, lime, orange and cherry 11

BLOOD ORANGE MARGARITA Revel Avila Blanco, Cointreau, house-made margarita mix, blood orange purée, himalayan pink sea salt, orange twist 9

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

CARAMEL APPLE MULE Absolut, Cock and Bull ginger beer, apple cider, caramel drizzle, apple wedge 9

THYME WILL TELL Bulleit Bourbon, Drambuie, maple syrup, lemon juice, thyme 10

GIN AND JAM 2.0 Hendricks Gin, St. Germain, soda water, cranberry juice, sugared cranberries 9

CHAMPAGNE MARTINI Stoli Citros, bubbles, fresh squeezed lime, simple syrup, raspberry purée, mint 9

MARKET ROOM

Reserve our private dining room for your next important event!

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

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

HAPPY HOUR

Mon - Fri 2PM - 6PM & All Day Sunday

HALF PRICE WINE BOTTLES

*After 5pm

WEDNESDAYS & SUNDAYS

BEER

BOTTLES

Bud Light | Budweiser | Miller Lite |
Michelob Golden Draft Light | Coors Light |
Michelob Ultra | Leine's Honey Weiss 4

Stella Artois | Corona Extra 5
PRESS Hard Seltzer (12oz CAN) 5
Angry Orchard | Strongbow (Gluten Free) 5
Odoul's (Non-Alcoholic) 5