



## lunch

### SHAREABLES

**BOX WINGS** buffalo, nashville bbq or jerk with ranch or bleu cheese 13

**BOX NACHOS** house 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 TACOS** two flour tortillas, black bean salsa, guacamole, chipotle aioli 10

### WOODSTONE PIZZA

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

**MUSHROOM AND GARLIC** garlic butter, roasted mushrooms, arugula 14

**CHICKEN ASPARAGUS** four cheese sauce, chicken, asparagus, pickled sweet peppers 14

**BBQ BEEF** 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** jucy 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

**BISON CHEESEBURGER** house-made blended bison patty, lettuce, tomato, onion, american, mayo, potato bun 16  
\*limited availability

**SALMON BURGER** charred onion, arugula, chipotle aioli, potato bun 12  
\*limited availability

**PASTRAMI REUBEN** house-smoked pastrami, muenster, chow chow, chipotle aioli, marble rye 14

**GRILLED CHEESE** muenster, gouda, cheddar, cranberry mostarda, house-made bread 12

**CHICKEN SANDWICH** grilled chicken, avocado aioli, romaine, tomato, bacon, muenster, ciabatta 13

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

### SOUP AND SALAD

SOUP OF THE DAY CUP 4 / BOWL 7

**ANTIPASTO SALAD** arugula, fingerling potato, salami calabrese, green olives, red onion, tomato, pickled sweet pepper, mozzarella, balsamic 13

**WILD RICE AND FARRO** arugula, scallions, squash, walnuts, raisins, celery, crème fraîche, maple vinaigrette 12

**CLASSIC CAESAR** romaine, croutons, parmesan 11

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 Terrosa, Italy 7/28  
**Sauvignon Blanc** La Playa, Argentina 7/28  
**Chardonnay** Vigilance, Lake County, CA 9/40  
**Chardonnay** Matchbook, The Arsonist, CA 13/52

## RED BY THE GLASS

Glass/Bottle

**House Red** 5/20  
**Pinot Noir** Mossback, Central Coast, CA 8/32  
**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 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

**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** Broadside, Paso Robles, CA 40  
**Cabernet Sauvignon** Rob Murray "F.O.N.," CA 60  
**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 DRINKS

## COCKTAILS

**THE BOX MULE** Vanilla Crown Royal, ginger beer, dash aromatic bitters, lime wedge 10

**BLOOD ORANGE MARGARITA** Revel Avila Blanco, Cointreau, house-made margarita mix, blood orange purée, himalayan pink sea salt, orange twist 8

**BOX BRAVE BULL** Revel Avila Blanco, Kahlua, cream, hazelnuts 10

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

**THE WARM UP** Fireball, Rumchata, Hot Chocolate, cinnamon stick, whipped cream 8

**THE ELEMINT** Creme De Menthe, Creme De Cacao, heavy whipping cream, chocolate shavings 10

**GIN AND JAM** St-Germain, Hendricks Gin, soda water, lemon squeeze, rosemary, berries 10

**THE MAPLE LEAF** Makers Mark Bourbon, Grand Marnier, cranberry juice, maple syrup, thyme, orange shaving, candied cranberries 12

# 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](mailto:info@tboxbarandgrill.com)

## HAPPY HOUR DAILY

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

## HALF PRICE WINE BOTTLES

\*After 6pm

WEDNESDAYS & SUNDAYS

## 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  
Odoul's (Non-Alcoholic) 5

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