

STONE ARCH

FOOD CRAFT BEER

SMALL PLATES/APPETIZERS

BAVARIAN PRETZEL

Large Bavarian pretzel served w/ beer infused brown mustard and jalapeno cheese dip. 13.5

FRIED PICKLES

w/ sriracha ranch 10

ELLSWORTH CHEESE CURDS

Fried crispy and served with house made ketchup. 12.5

GRILLED CHICKEN WINGS

Chipotle-lime sauce w/choice of Ranch or blue cheese or try them dry-rubbed. 16.5

NEW ITEM

SWEET BACON CHEESE FRIES

House cut fries topped with fresh cheese curds, sweet bacon - onion jam, spicy beer cheese sauce, whiskey glaze and green onions. 12

BAR SNACKS

Stone Arch Trail Mix 4 | Marinated Olives 6 | Fresh Cheese Curds - Cajun Spiced 6

SALADS

All dressings* made in-house

Add on to any salad, grilled chicken...5.5 | grilled salmon...10 | crispy chicken...5.5 | bacon...3 | avocado half...6

COBB

w/avocado, olives, egg, bacon, cucumber, bleu cheese, chicken and tomatoes 16

CAESAR

w/romaine, parmesan, garlic croutons 11.5

SUMMER SPINACH SALAD

w/ spinach, strawberries, feta, avocado, toasted almonds, red onion, honey-poppy seed vinaigrette 14

NEW ITEM

MARGARITA SALAD

w/romaine, black beans, roasted corn, tomato, jalapeño, onion, cilantro, crispy tortilla strips, cotija, citrus tequila vinaigrette 14

SOUP BOWL 9

A SOTA CLASSIC

CREAMY CHICKEN & WILD RICE

Smoked bacon, mushrooms and crackers..

CREAMY HERBED TOMATO

fresh and light with garlic and basil.

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

A 4.5% Hospitality Charge will be added to all guest checks to provide employee benefits and to cover higher airport operating costs. This surcharge is not a gratuity paid directly to staff.

SANDWICHES

Served with fries or home-made slaw, substitute soup 4
Start with a House Salad 5

FRIED EGG AND BACON SANDWICH

Two eggs* w/ two strips of smoked bacon, white cheddar, arugula and spicy mayo on an English muffin. 14

RACHEL

Roasted turkey w/swiss cheese, cranberry-coleslaw and spicy thousand island on toasted pumpernickel. 15

A SOTA CLASSIC

WALLEYE SANDWICH

Walleye fillet seasoned with Old Bay on French roll with lettuce, tomato and garlic basil aioli. 19

BLONDE ALE CHICKEN SANDWICH

Beer brined chicken, lettuce, pico de gallo, pepper-jack cheese and cilantro-lime aioli. 18

GRILLED CHEESE & TOMATO SOUP

Grilled sourdough with white cheddar, gouda, American and herbed cream cheese served with a cup of Creamy Herbed Tomato Soup (no fries.) 14

add crispy bacon strips 3

add fresh tomato 1

add grilled Spam® 4

add bacon-onion jam 2

BURGERS*

*We take them SERIOUSLY. USDA Choice ground chuck and brisket hand-pattied burgers.
We bake our buns fresh all day in our bakery. Fresh toppings, house-made sauces and fresh cut fries.*

Served with fries or home-made slaw | Start with a House Salad 5

STONE ARCH CHEESEBURGER

Bacon-onion jam, REAL American cheese, Stone Sauce on a house-made bun, served with pickles. 16

STICKY WHISKEY

MN's Panther Distillery glazed burger with aged cheddar, bacon and crispy onions. 19

BLUE & BACON

Bleu cheese, trio of marinated mushrooms, bacon, pickles and mayo. 18

JUICY LUCY

Beef patty stuffed and topped with REAL American cheese and fried or raw onion. 16

NEW ITEM

JALAPEÑO THREE WAYS

Corn meal fried jalapeño, sweet & spicy pepper jam, pepper-jack cheese, lettuce, red onion. 16

NEITHER sandwich or burger YET BOTH

Served with fries or home-made slaw, substitute soup 4 | Start with a House Salad 5

NEW ITEM

CRANBERRY TURKEY BURGER

House made turkey burger with cheddar and cranberries grilled and topped with grilled onions, Swiss & American cheeses, cranberry aioli on grilled cranberry-wild rice bread. 16

CLASSIC ITEM

PATTY MELT

House burger patty, with caramelized onions, Swiss & American cheeses, and spicy 1000 island dressing on grilled pumpernickel. 16

ENTREES

Start with a House Salad 5 | Add cup of soup 4

STONE ARCH MEATLOAF

Ground beef, ground pork and bacon meatloaf w/spicy house made ketchup and mashed red potato, gravy and today's vegetable. 20

CHICKEN & RICE

Grilled chicken over a bed of wild rice and white rice with crimini & shiitake mushrooms and scallions in an aromatic mushroom sauce. Served with today's vegetables. 20

PAN-SEARED SALMON

Salmon topped with white wine-lemon-butter sauce over a bed of wild and white rice and today's fresh vegetables. 25

ISLAND CHICKEN

Twin chicken thighs marinated in jerk seasonings and char broiled over yellow curried rice, and topped with pineapple Pico de Gallo. 18

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