



DINNER

CEDAR + STONE

URBAN TABLE

Served daily
starting at 5 p.m.

to share

bison tartare * sparboe farms egg, sourdough crisps	16	juicy lucy sliders taleggio cheese, pretzel roll	14	spicy cheese curds blue cheese yogurt sauce	9
cheese board chef seasonal selection, housemade preserve grilled bread	12	chicken wings peri peri sauce, bleu cheese yogurt sauce	12	minnesota cheddar cornbread maple butter	9
Banger & mash crispy onion rings, mustard seeds	9	bison pot pie bites horseradish cream	14	baked kale dip aged goat cheese, confit garlic, pita chips	12
local charcuterie chef's selection of meats, pickled vegetables, grilled bread	16	Sweet Corn Ravioli seared scallop, pork belly, pickled fresno, sweet butter sauce	18	roasted cauliflower shaved parmesan, sweet potato, pistachio vinaigrette	9
crispy fingerlings chickpeas, chorizo, harissa aioli	10	stone oven-baked focaccia loaf herb butter	7		

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

salads + soups

farmer salad frisée, soft poached egg, crispy pancetta, caramelized shallot dressing	9	torn kale salad marcona almonds, honey crisp apple, feta cheese, lemon vinaigrette	9
roasted beet salad beet yogurt, Stickney hill goat cheese, pickled strawberries, balsamic	9	tomato salad crispy prosciutto, basil pesto, local burrata	10
chef's seasonal soup	8	minnesota wild rice soup	8

from the oven

croque monsieur nitrate-free ham, gruyere, artisan bread	14
oven roasted tomato pizza burrata cheese, basil	14
chicken pesto pizza peppadew peppers, smoked provolone, spinach	14

knife + fork

12-hour braised beef short rib wisconsin cheddar grits, red wine demi	24	pan roasted chicken whipped potatoes, heirloom carrots, truffle jus	22
wood-fired hangar steak + frites garlic butter, watercress	25	summer vegetable risotto basil, over easy egg, parmesan cheese	21
beef filet seared foie gras, potato galette	48	artic char sweet corn puree, lump crab succotash, baby cress, herb oil	28
10oz new york strip steak king trumpet mushrooms, charred onion vinaigrette	32	filo-dusted walleye yukon gold purée, blistered tomatoes	26
branzino wilted greens, braised artichokes, lemon caper vinaigrette	28	pork chop romesco, Italian sausage, baby potatoes, brandy jus	32

local farms

Forest Farms — St. Joseph, MN
Westcott Orchards — Elgin, MN
Riverside Farms — Elk River, MN
Costa Farms — White Bear, MN
Fields and Sons — Anoka, MN
Sparboe Farms — Litchfield, MN
Stickney Hill — Kimball, MN
Donnay Organic — Kimball, MN
Bushel Boy — Owatonna, MN
Grassland — Greenwood, WI
Future Farms — Baldwin, WI

sides

baked gouda mac + cheese	8
oven-roasted farm vegetables	7
whipped yukon gold potatoes	6
crispy brussels + pancetta	9
cedar + stone fries	6

sweet endings

s'mores tartelette 36% Carmelito ganache, graham sable, marshmallow, vanilla anglaise, smores macaroon	9	seasonal fruit panna cotta gelee, dried fruit, oatmeal crumble	9
twisted floats root beer float cookies, local root beer, sebastian joes vanilla ice cream Or orange creamsicle cookies, local orange soda, sebastian joes vanilla ice cream	9	dark chocolate crème brûlée whipped crème fraiche, sea salt	9
		cedar donuts Caramel sauce, vanilla lavender an glaise	9
		chef's seasonal gelato trio	7
		chef's seasonal sorbets	7

HANDCRAFTED COCKTAILS

grapefrukt	12
tattersall grapefruit crema, ophir gin, fresh squeezed lemon juice, ginger syrup, bubbly	
fancy free	14
bulleit bourbon, luxardo cherry juice, bittercube cherry bark bitters, aromatic bitters	
orange manhattan	15
local new richmond rye, carpano antica sweet vermouth, bittercube orange bitters, served up	
cedar ave.	13
vikre cedar gin, rosemary syrup, fresh squeezed lemon juice, cherry bark vanilla bitters	

CLASSIC COCKTAILS

negroni	11
tattersall barrel aged gin, carpano antica sweet vermouth, campari	
penicillin	
lagavulin 16yr islay scotch, dewars 12 yr scotch, honey, ginger syrup, fresh lemon juice	14

COCKTAILS WITH A PURPOSE

Well-being and sustainability are key ingredients of jw marriott food and beverage experiences. In partnership with tipling bros. and with the guidance of nutritionist keri glassman, jw marriott mixologists are finding creative ways to meet guests’ needs for healthier cocktails while still stirring their desire for a tasty experience.

green mountain dynamite	11
absolut citron, fresh lemon juice, anderson farms maple syrup, cayenne powder, urban moonshine organic maple bitters	
rejuvenation cup	11
bols genever, pimm’s no. 1, red grape juice, lemon juice, ginger beer	
spice market old-fashioned	14
knob creek bourbon, garam masala-spiced anderson farms maple syrup, moroccan bitters	

VODKA	GIN	WHISKY
Belvedere	Beefeater	11 Wells MN13
Chopin	Bombay	Chivas Regal
Death’s Door	Bombay Sapphire	Crown Reserve
Grey Goose	Hendricks	Crown Royal
Ketel One	Death’s Door	Dewars White Label
11 Norseman	11 Norseman Vapor Infused	Gentlemen Jack
11 Prairie	11 Norseman Strawberry	Hibiki Harmony
11 Prairie Cucumber	Rhubarb	High West Campfire
Stolichnaya	Nolet’s	Jack Daniels
Tito’s	11 Prairie	Jameson
	11 Tattersall Barreled Gin	Nikka Coffey Grain
	11 Vikre Boreal Cedar Gin	11 Vikre Iron Range
		Single Malt
TEQUILA	SCOTCH	BOURBON + RYE
1800 Silver	Balvenie 12y	11 Wells Prototype Wheat
Avion Reposado	Balvenie 14y	Basil Hayden
Avion Silver	Balvenie 21y	Blanton’s Single Barrel
Cazadores Reposado	Dalwhinnie 15y	Border Bourbon
Del Maguey Mezcal	Glenfiddich 12y	Buffalo Trace
Don Julio 1942	Glenlivet 12y	Bulleit Bourbon
Don Julio Anejo	Glenlivet 18y	Bulleit Rye
Don Julio Reposado	Glenmorangie 10y	High West American Prairie
Don Julio Blanco	Johnny Walker Red	Jefferson’s Reserve
Jose Cuervo Silver	Johnny Walker Black	‘Pritchard Hill Cask’
Patron Anejo	Johnny Walker Blue	Jim Beam
Patron Silver	Lagavulin 12y	Knob Creek
Patron XO Café	Laphroaig 10y	Makers Mark
	Macallan 12y	Makers 46
RUM	Macallan 15y	New Richmond Rye
Bacardi Limón	Macallan 18y	Templeton Rye
Bacardi O	Macallan 21y	Woodford Reserve
Captain Morgan’s Spiced	Oban 14y	
11 Far North Ålander Spiced	Talisker 10y	
Gosling’s Black Seal		
Mount Gay Black Barrel		
Mount Gay Eclipse		
Myer’s Dark		

DRAFT

11 SUMMIT EXTRA PALE ALE	8
11 SURLY FURIOUS IPA	9
11 LIFT BRIDGE FARM GIRL SAISON	8
CRISPIN HARD CIDER	8

BOTTLES + CANS

11 SURLY HELL LAGER	8
11 GRAIN BELT NORDEAST	7
11 FULTON LONELY BLONDE	7
11 LAKE SUPERIOR SIR DULUTH STOUT	7
NEW BELGIUM FAT TIRE	7
GOOSE ISLAND 312	7
STELLA ARTOIS	7
SAM ADAMS	7
SAM ADAMS SEASONAL	7
BLUE MOON	7
CORONA EXTRA	7
GUINNESS DRAUGHT (CAN)	7
HEINEKEN	7
AMSTEL LIGHT	7
CORONA LIGHT	7

DOMESTIC

BUDWEISER	6
MICHELOB ULTRA	6
BUD LIGHT	6
COORS LIGHT	6

WINES BY THE GLASS

SPARKLING + CHAMPAGNE

Brut, FLOR, Prosecco, IT NV	11
Brut, Schramsberg ‘Mirabelle’, North Coast, CA NV	15
Brut, Champagne Taittinger ‘Brut La Française’, Reims, France NV	19

WHITE + ROSÉ

Muscat, Elio Perrone ‘Sourgal’, Moscato d’Asti, IT 2015	11
Riesling, Boundary Breaks ‘Ovid Line North’, Finger Lakes, NY 2014	11
Pinot Grigio, Kris, delle Venezie, IT 2014	9
Sauvignon Blanc, Villa Maria, Marlborough, NZ 2015	14
Semillon/Sauvignon Blanc, Cape Mentelle, Margaret River, AU 2016	13
11 Chardonnay, Fossil Point, San Luis Obispo County, CA 2014	13
Chardonnay, Albert Bichot, Chablis, FR 2014	15
Chardonnay, Jordan Winery, Russian River Valley, CA 2013	19
Rosé, Château Gassier ‘Esprit’, Côtes de Provence, FR 2015	13

RED

Pinot Noir, Meiomi, Monterey/Santa Barbara/Sonoma, CA 2015	14
Pinot Noir, Soter Vineyards ‘North Valley’, Willamette Valley, OR 2014	16
Pinot Noir, Pence Ranch Winery ‘Estate’, Santa Barbara County, CA 2015	18
Merlot, Whitehall Lane, Napa Valley, CA 2014	17
Zinfandel Blend, Ridge Vineyards ‘Three Valleys’, Sonoma, CA 2014	17
Rhône Blend, JL Chave ‘Mon Coeur’, Côtes du Rhône, FR 2014	14
Bordeaux Blend, Hedges Family Estate, Red Mountain, WA 2012	16
Cabernet Sauvignon, Estancia, Paso Robles, CA 2014	12
Cabernet Sauvignon, Justin, Paso Robles, CA 2014	17
Cabernet Sauvignon, Conn Creek, Napa Valley, CA 2013	19
Malbec Blend, Tikal ‘Patriota’, Mendoza, AR 2013	13