

## Starters

### BUFFALO SHRIMP

Wood-grilled, house buffalo sauce, pico de gallo, bleu cheese \$13.99

### DUCK POTSTICKERS

Handmade & stuffed with a tasty fusion of duck breast, veggies & spices with sweet chili dipping sauce \$11.99

### TAVERN POMME FRITES

Our hand-cut shoestring fries with a parmesan/rosemary seasoned salt & served with garlicky aioli \$8.99

### SEARED AHI TUNA

Sushi grade tuna, pan seared over Asian slaw served raw and chilled with wasabi soy sauce \$12.99

### CRISPY CALAMARI

Parmesan-dusted, fried banana pepper, lemon aioli \$10.99

### *Crispy Bacon Brussels*

One pound with garlic bacon aioli \$9.99

### CRANBERRY WALNUT BAKED BRIE

Spiced rum chutney and creamy Brie with warm crostinis \$12.99

### BOOMTOWN WINGS

Boneless or traditional, Buffalo, Garffulo, Creamy Garlic Herb, House BBQ, Boom Boom, Sriracha Bourbon, Sweet Chili, Tropical Habanero, Honey Hot, Sweet Teriyaki \$11.99

### BOOM BITES

Cajun beef, onion straws, pico de gallo, bleu cheese \$12.99

### SLIDER TRIO

Pulled pork, smoked chicken, beef brisket, house BBQ, tomato, caramelized onion \$10.99

### CHEESE CURDS

8oz home-style cheese curds, house Parmesan-basil vodka sauce \$9.99

### *Glazed Pork Rib Tips*

Slow-smoked and wood-fired, sweet bourbon glaze, on a bed of crispy onion straws \$11.99

### PRETZEL BITES

Chewy pretzels, IPA beer cheese \$9.99

### PULLED PORK NACHOS

Stacked with smoked pork, our creamy cheddar blend, lettuce, black olive, pico & chipotle cream \$13.99

### BOOMTOWN POUTINE

French fries topped with melted cheese curds, rotisserie pulled pork, pico de gallo, gravy \$10.99

## SOUPS

### Classic French Onion

Rich beef stock, caramelized onion, melted Swiss and Gruyère over a French baguette \$6.99

Soup Of The Day Cup \$3.99

Soup Of The Day Bowl \$5.99

## FRESH SALADS

WOOD GRILLED, STEAK, SALMON OR SHRIMP \$5  
WOOD GRILLED CHICKEN \$3

### HAND TOSSED CAESAR

Crisp romaine tossed with Caesar, topped with grated Parmesan \$8.99

### CLASSIC CHOPPED

Bleu cheese, bacon, tomato, red onion, cucumber, raisins, croûtons \$10.99

### BRUSSELS SPROUTS & KALE

Chopped brussels sprouts, purple kale, dried cranberries, walnuts, tomato, honey-dijon vinaigrette & bleu cheese crumbles \$12.99

### STRAWBERRY SALMON SPINACH

Spinach, strawberries, goat cheese, candied walnuts, choice of dressing \$14.99

### *Steakhouse*

Bleu cheese, bacon, hard egg, tomato, red onion, mushroom, lemon-basil vinaigrette, grilled tenderloin, crispy onion straws \$15.99

# BOOMTOWN

BREWERY

HIBBING, MN



WOODFIRE

EVELETH, MN

We pay homage to our rich mining heritage and the hard working men and women who carved out small towns with big dreams along Minnesota's Iron Range. Proving places like Hibbing, Eveleth and Gilbert have some Boom left to give.

## *Open Flame* BURGERS

The finest Angus, DNA traced from midwest family farms. Hand-pattied, half pounders, baked brioche.



With pickles and your pick of side! Ask about our house-cut fries.

### Old Timer

Classic cheeseburger, lettuce, onion, tomato, cheddar, pepper jack, Swiss or American \$10.99

### *Bacon Avocado*

Bacon, guacamole, chipotle mayo, lettuce, tomato, onion \$11.99

### Bacon Brie

Our homemade cranberry ketchup with creamy Brie, bacon & caramelized onions \$12.99

### The Italian/American

Our 50/50 blend of Italian sausage & ground beef. Topped with sautéed bell pepper & onions, mozzarella & house marinara \$11.99

### Smoke house

Thick sliced smoked beef brisket, crispy onion straws, house BBQ, charred tomatoes \$11.99

### Wild Rice

Vegetarian hand parched Minnesota wild rice, cheddar, lettuce, onion, tomato, garlic aioli \$11.99

### Bison

Grass-fed bison, sharp cheddar, leaf lettuce, tomato, caramelized onion, garlic aioli \$15.99

### Double Shift

Two half-pounders, melted cheddar, American and Swiss cheese, caramelized onion, mushroom \$15.99

### *Cajun Bleu*

Peppercorn crusted, cheddar cheese, applewood bacon, creamy bleu cheese & crispy onion strings \$11.99

## FLATBREADS

### GARLIC CHICKEN FLATBREAD

Creamy garlic sauce and mozzarella \$12.99

### MARGARITA FLATBREAD

Basil-pesto, tomato, mozzarella, Parmesan, balsamic reduction \$11.99

### ASIAN CHICKEN FLATBREAD

Teriyaki chicken, red onion, roasted red peppers, Asian slaw \$13.99

### *Bacon Bourbon Flatbread*

Brisket, pulled pork, bacon, red onion, red peppers, mozzarella \$13.99

BOOMTOWN  
BREWERY

HIBBING, MN



WOODFIRE

EVELETH, MN

The Whistling Bird  
101 Broadway, Gilbert, MN

GIFT CARDS AVAILABLE  
THREE GREAT LOCATIONS!

Ask about our GLUTEN FREE options

# FROM THE FIRE

Hand-cut in-house with your pick of side and a garden fresh salad. Substitute house Caesar for \$1.99.

\*Smoked/roisserie cooking may impart a slight pink color.



## RANCH PUB STEAK

8oz USDA Prime steak cut, aged for amazing taste \$16.99

## *Bone-in Porterhouse*

18oz. A BIG eating experience offering two steaks around one bone!  
Well-marbled for a rich, beefy flavor \$29.99

## FLAT IRON

12oz well-marbled, tender, juicy \$23.99

## BONELESS RIB-EYE

16oz rich, fatty, flavorful with generous marbling throughout \$26.99

## FILET MIGNON

8oz, the most tender beef cut, melt-in-your-mouth texture \$23.99

## FIRECRACKER KABOBS

Fired kabobs with mushroom, onion & peppers, steak or shrimp \$17.99

## BAR-B-QUE PORK RIBS

Our spare ribs won't fall off the bone and thats how we like it!  
Hardwood slow smoked in our "Southern Pride" smoker. Choose sauced or bare.  
Full Slab \$24.99 (approx. 12 ribs) • 1/2 Slab \$16.99 (approx. 6 ribs)

## BEER CAN CHICKEN

Dry rubbed BBQ, cooked to perfection \$15.99

## WOODFIRE SALMON

Pesto-Bruschetta, Maple-glazed, Simply Grilled \$18.99

## CRANBERRY WALNUT CHICKEN

Two wood grilled breasts with creamy brie, a cranberry/walnut chutney, spiced rum drizzle. \$16.99

# ENTRÉES *and* PASTA

Includes a garden fresh salad. Substitute house Caesar for \$1.99

## UP NORTH FISH N' CHIPS

Hand-breaded Atlantic haddock, deep-fried, thick-cut fries \$14.99



## *Blonde Ale Battered Shrimp*

Served with our original Boom Boom sauce \$17.99

## BUFFALO BEER CHEESE

Trottole pasta & grilled chicken tossed in our beer cheese buffalo sauce. With bleu cheese and diced green onion. \$14.99

## CHICKEN PENNE CARBONARA

Ham, spinach, rotisserie chicken, fire-roasted tomato, creamy garlic sauce \$16.99

## MINNESOTA MEATLOAF

Made in house with wild rice & glazed with our cranberry ketchup \$13.99

## CAJUN PRIME RIB PENNE

Prime rib, creamy garlic cajun sauce, red onion, bell pepper \$18.99

## SAGE BROWN BUTTER SHRIMP LINGUINE

Grape tomato, artichoke hearts, spinach & mushrooms \$16.99



# PICK-IT

Included with select dinners

THICK-CUT FRIES TAVERN POMME FRITES \$1.99

THREE BEAN BAKE Hand-cut shoestring fries with parmesan/rosemary seasoned salt & served with garlicky aioli

SEASONAL VEGETABLE  
MAC & CHEESE SWEET POTATO WAFFLE  
COLESLAW FRIES \$1.50

AVAILABLE AFTER 2 P.M.

BAKED POTATO, MASHED POTATO

LOADED BAKED POTATO

Bacon, cheddar, sour cream, chives \$1.99

BLACK & BLEU-IT  
Cajun seared, bubbly  
bleu cheese sauce \$1.99

STRAW-IT  
Crispy onion straws \$1.99

SHROOM-IT  
Sautéed mushroom \$1.99

SURF-IT  
Blackened shrimp \$4.99

RIB TIP-IT  
Slow-smoked wood-fired pork,  
whiskey bourbon glaze, on a  
fried stack of onion straws \$4.99

# CRAFT SANDWICHES

With your pick of side!



## ANGRY REUBEN

Corned beef, Swiss, tangy sauerkraut,  
chipotle aioli, toasted caraway rye \$12.99

## *Yard Bird*

Wood-grilled chicken breast, basil-pesto,  
goat cheese, tomato, sautéed onion, rustic  
ciabatta \$12.99

## WILD SALMON BLT

Wood-grilled wild salmon, bacon, lettuce,  
tomato, guacamole, lemon aioli, ciabatta  
\$15.99

## PULLED PORK MAC n' CHEESE

Hardwood smoke pulled pork, homemade  
mac and cheese on caraway rye. \$11.99

## OUR BEST WURST

Fraboni's beer brat made with our Mesabi's  
Best lite. Topped with kraut, caramelized  
onion, Dijon aioli & Swiss. \$12.99

## BOOMTOWN BEEF

Sliced roast beef, mushroom, caramelized  
onion, melted Swiss, garlic aioli, au jus  
\$13.99

## LOS CABO TACOS (3)

Blackened fish or shrimp, flour tortillas,  
cabbage, guacamole, pico de gallo,  
chipotle cream \$12.99

## STEAK TACOS (3)

Cajun beef, cheddar, pico de gallo, lettuce,  
caramelized onion, flour tortillas, chipotle  
cream \$13.99

## SMOKED BEEF BRISKET

Tender smoked brisket, house-made  
bourbon BBQ, caraway rye, baby Swiss,  
bacon \$13.99

## SOUTHERN FRIED CHICKEN

Buttermilk chicken breast, lettuce, tomato,  
guacamole and pepperjack cheese on a soft  
bun with spicy mayo pepper sauce \$11.99

# PRIME RIB

Friday & Saturday after 4 p.m.

While quantities last.



Includes your pick of side and  
a garden fresh salad. Substitute  
house Caesar for \$1.99.

ROOKIE 12oz \$20.99

FOREMAN 16oz \$26.99

STEELWORKER 30oz \$35.99

THE OL'49ER 49oz \$59.99

Ask about our  
**GLUTEN FREE** options



Serving Certified Here-  
ford Beef.® Proud to work  
with over 85 Minnesota  
ranching families to provide  
an eating experience that  
only the Hereford breed can  
produce.