



We are
Not like
the Others

Damn right we're not like the others.

When our founders retired, they turned over ownership of the *entire* company to the hosts, servers, food runners, bartenders, cooks, dishwashers, and managers that worked tirelessly to ensure that Hell's Kitchen thrived through 22+ years of ups and downs.

We believe in full transparency:

As with restaurants across the country, our prices follow a simple formula based on the cost of ingredients plus the amount of kitchen labor involved. Like boots and canoes, you get what you pay for.

Cash is still king [even in hell]

If you use a credit card, we will need to charge an additional **3% fee** to help offset the credit card processing costs which erode our razor-thin margins.

Thank you for supporting our
one-of-a-kind, employee owned restaurant.

Pssst: try the peanut butter!

Starters

Artichoke Dip**

A skillet-baked, creamy, three-cheese spread with artichoke hearts and red pepper puree. Served with house corn chips. 15.95

BBQ Pork Nachos*

A big ol’ stack of tortilla chips smothered with queso sauce and topped with BBQ pork, diced pickles, and zesty coleslaw. 15.95

State Fair Cheese Curds*

“The BEST cheese curds...and I’m a Wisconsin cheesehead!” Arnie S, Milwaukee

Lightly beer battered cheese curds fried to a crispy, gooey golden brown.

Served with our housemade sweet and spicy red pepper jelly. 13.95

Deviled Eggs*

Six deviled eggs with chopped, candied bacon atop a tangy seasoned filling. Garnished with paprika and plated on Arcadian greens. 9.95

Beer-Battered Walleye Bites A tender, flaky walleye filet cut to bite-sized portions, beer battered, fried and served with tartar sauce. 13.95

Northern Poutine*

A regional favorite inspired by our Canadian neighbors up on our Northern border

A heaping pile of crisp battered fries and large fresh Wisconsin cheese curds doused in our house mushroom and beef pan gravy. 13.95

Add bacon +4.95; braised bison birria +8.95

Fries and Tater Tots**

Hot damn, these choose-your-own-adventures are wildly popular.

Add chipotle mayo, red pepper jelly, or parm-garlic dip for \$1 (or try all 3 for \$2.50)

Classic** fries or tots with a salty, crispy bite 9.95

Parmesan** fries or tots with shaved parm and parm-garlic dip 11.45

Pancho Dry Rub** fries or tots with ranch dip 11.45

Churro** fries or tots with cinnamon-sugar, housemade caramel dip 11.45

Sandwiches

All sandwiches include your choice of Pancho’s kettle chips, French fries, tater tots, coleslaw, mixed greens, or tortilla chips with queso.

Triple Layer Grilled Cheese*

Sourdough bread encrusted with toasted parmesan cheese and grilled with thick, melted layers of Swiss, Vermont white cheddar, and fontina cheeses. 15.95

Add tomato or onion on us; bacon +5.95; avocado +3; jalapeño +1

Ham & Pear Crisp Sandwich “50 Best Sandwiches in America”

Shaved, slow-roasted smoked pit ham, sliced pears, and melted Swiss and fontina cheese on spicy-sweet, buttered and grilled sourdough bread. 17.95

Add our “takes forever to make” stone ground mustard +1

Hell’s Fried Chicken Sandwich

Chicken thigh marinated with buttermilk, herbs & spices. Served with housemade chipotle mayo and quick-pickled onions. 17.95

Prime Rib French Dip*

“My secret? Roast for hours til it’s fall-apart tender, then slice it paper thin so you can taste the rich flavor.” Chef/founder Mitch Omer

Our Prime Rib French Dip is piled on a grilled ciabatta bun and served with roasted garlic au jus for dipping. 25.95 Add horseradish cream sauce +1

Reuben* This timeless classic features toasted rye layered with corned beef, sauerkraut, and melted Swiss cheese, all smothered with our housemade thousand island dressing. 17.95

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BBQ Pork Nachos



State Fair Cheese Curds



Northern Poutine



Ham & Pear Crisp Sandwich



Prime Rib French Dip

PHOTO BOOTH

Pucker up, buttercup, and prove you’ve been to hell by visiting our fancy ass memory maker while waiting for your meal.

\$4 tokens for two photo strips can be purchased in the booth, at our host desk, or directly from your server or bartender. You can even email your pics instantly!



Dinner Entrées

Baby Back Ribs*

\$10,000 First Place National Ribfest Competition

Our mouth-watering pork ribs are coated with sweet & spicy rib rub, slowly cooked until tender, then grilled and doused with our spicy housemade BBQ sauce. Served with garlic mashed potatoes and a side of seasonal vegetables. Full Rack 44.95; Half Rack 29.95

Herb Roasted Chicken*

This feast, featuring a seasoned, roasted half-chicken, is paired with garlic mashed potatoes and seasonal vegetables. 29.95

Pan Fried Walleye*

“One bite and I instantly understood the Religion of Walleye in MN.” M. Diaz, NYC

A luxury due to state fishing restrictions, it's important to cook Minnesota's state fish absolutely perfectly. Our seasoned breadcrumb coating protects the flesh from direct heat, helps keep the tender walleye moist, and perfects the crispy crust. Served with garlic mashed potatoes and seasonal vegetables. 32.95

Barbacoa Short Rib* A boneless short rib slow-cooked in a warm and tangy barbacoa sauce; seated on a bed of crispy fried potatoes. Brightened with salsa verde, pickled onion, queso fresco, and cilantro. 34.95

Double Smashed Burgers

*Smashing a burger on a griddle sears the outside of the meat to lock in all of the juices and flavor for a crisp, caramelized patty, and we're thrilled that several aficionados have declared ours as one of the best they've had. All Smashed Burgers are served on brioche buns and include choice of Pancho's kettle chips, fries, tots, coleslaw, mixed greens, or tortilla chips with queso. **Herbivore?** Swap your patties for a single Impossible meatless patty +4.95 **Gluten Free?** Swap to a gluten free bun +1*

Dante's Double Smashed Burger*

This classic cheeseburger has two beef patties, American cheese, and is served with a side of our slightly sweet, slightly spicy Red Pepper Jelly. 17.95
Add lettuce, tomato, onion, or pickle free of charge; bacon +5.95; avocado +3

Peanut Butter Bacon Double Smashed Burger*

“Honestly can't get that flavor bomb out of my mind.” C. Wykoff, Phoenix

Housemade peanut butter, crisp bacon, white cheddar and mayo. 21.95

Triple C Double Smashed Burger* White cheddar, candied bacon, and cream cheese blended with caramelized onions, garlic, and herbs. 19.95

BBQ Double Smashed Burger Spicy housemade barbecue sauce, pepperjack cheese, coleslaw, and crispy onion strings. 18.95

Street Tacos

served with housemade tortilla chips and queso

Bison Quesabirria Tacos*

“As the birria taco craze sweeps the nation, don't forget the consomme for dipping and sipping.” Eater.com

To create our quesabirria tacos, we dip the corn tortillas in birria broth, toss them on the griddle, then fold flavorful braised bison and cheese into the now crunchy, red-tinged tortillas. Includes two tacos with a side of consomme (birria broth) for dipping. 17.95

Chipotle Chicken Street Tacos* Two soft corn tortillas with chipotle chicken, diced onions, cilantro, and salsa roja or salsa verde. 14.95

Pork Carnitas Street Tacos* Two soft corn tortillas with pork carnitas, diced onions, cilantro, and your choice of salsa roja or salsa verde. 14.95

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JACKED UP BLOODY MARY

and Mimosa Bar

When Hell freezes over, pray it's this cool.

During brunch on weekends, buy a ticket to take a trip down our icicle hallway with a massive 35-ft. selection of gourmet rim salts, veggies, cheeses, bacon, peppers, dozens of other garnishes, and yesss... 77 types of hot sauces ranging from mild to “don't sue us!”

Champagne more your thing? On the flip side of our Bloody Bar, you'll find our magnificent **Mimosa Bar** with numerous juice options, fresh fruit, dried fruit, a whirlwind of colorful candies, and even an option to turn your Mimosa into a ScrewMosa with vodka. Don't forget to post pics!

Bloody Mary/Mimosa Bar open Sat/Sun 9am to 1pm
with free live music from 10am to 1pm. For brunch
reservations, visit our Host Stand or HellsKitchenInc.com



Baby Back Ribs



Pan Fried Walleye



Dante's Double Smashed Burger



Peanut Butter Bacon Smashed Burger



Bison Quesabirria Street Tacos



Hell yeah, our most-requested breakfast favorites are now served morning, noon and night.

Huevos Rancheros**

“Where to Eat Hotlist” Condé Nast Traveler

Called “Huevos Rancheros of the Gods” by Roadfood.com, our crisp flour tortilla is layered with buttery hash browns, spicy black beans, soft-scrambled eggs, and a blend of 3 cheeses. Baked to a golden brown, it’s then topped with sour cream and hand chopped pineapple-peppadew salsa. 17.95
Add guacamole +2; avocado +3; bacon +4.95; bison-pork sausage +5.95; meatless Impossible sausage + 6.95



Huevos Rancheros “of the Gods”

All-American Breakfast***

Two eggs any way, hashbrowns, and choice of maple-glazed bison-pork sausage, two slices of thick-cut bacon, a slab of slow-roasted pit ham, or half an avocado. Includes a slice of sourdough or multigrain toast. 16.95
Substitute hashbrowns with decadent, bacon-filled Rosti Potatoes +1
Add shredded cheese to hashbrowns or eggs +1.95;
Substitute spicy meatless Impossible sausage +1



Lemon Ricotta Hotcakes

Lemon Ricotta Hotcakes*

“Melt in your mouth, not to be missed.” Midwest Living

A stack of three melt-in-your-mouth hotcakes made with fresh lemon zest and ricotta cheese. Lightly sweet, always tender; served with fresh berries, powdered sugar, and pure maple syrup. 18.95
Try these with a side of caramel sauce +1



Toasted Sausage Bread

Buttermilk Pancakes*

Three fluffy pancakes sprinkled with powdered sugar. 13.95
Add fresh berries +3.95

Toasted Sausage Bread

“Much to our surprise, the sausage bread was out of this world, and we devoured it with the housemade jams brought to our table.” Downtown Journal
Yes, the name IS strange, but guests rave about our dense bread made with sausage, toasted walnuts, rich black coffee, spices, and sweet currants. 9.95
Go on, be brave...those who try it usually grab an entire loaf to take back home.



Mahnomini Wild Rice Porridge

Mahnomini Wild Rice Porridge**

“SO good. This is like a really hearty rice pudding, but with a maple flavor and nuts and berries. I had my doubts, but no longer.” Food.com

Native-harvested, hand-parched wild rice simmered with heavy cream, roasted hazelnuts, dried blueberries, sweetened cranberries, and pure maple syrup. 8.95/cup

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For a gift available nowhere else on the planet, take home our Wild Rice Porridge Kit that Esquire, Condé Nast Traveler, and other food editors have written about over the years.

Adapted from 1800’s trapper journals, Mahnomini (mah-NO-men) porridge is one of our most talked-about menu items. But in our early days, nobody would dare even try it, so we literally had to GIVE it away in order to get folks to give it a try. Like it? Take home a Porridge Kit and make it at home.



“Their peanut butter is magical” “My only regret is not bringing home some homemade peanut butter because then I could have relived the memory a few more times.”

“This is almost like peanut brittle...for sure, I must order it.”

“The homemade peanut butter was to die for, and I’m a huge peanut butter critic, so I don’t say that very lightly.” “OK, Confession...I brought \$75 worth of peanut butter and sausage bread to bring home and share with others.” “FOR SURE I MUST ORDER IT.”

“This is the world’s greatest peanut butter. I would happily gobble a vat of it a day.”

Soon after we opened in 2002, Mitch was shocked when National Public Radio raved about his peanut butter on a Splendid Table broadcast. Since then, we’ve shipped thousands of jars across the country, but today, you can try a sample for \$1, or it’s **FREE** with any order that includes toast. Pick up a jar and consider a loaf of our signature Sausage Bread described above..

Classic Comforts

Warm Green Grains Bowl***

Spinach, kale, carrots, and cabbage sautéed with quinoa and lemon-vinaigrette dressing. Topped with two eggs, avocado, and roasted slivered almonds. 16.95

Chicken Tenders

“Cut the judgment...who doesn’t like to eat really good things??” TheGrio.com

Five lightly breaded, juicy thigh-meat buttermilk tenders, plus choice of fries, tots, coleslaw, mixed greens, Pancho’s kettle chips, or tortilla chips with queso. Also includes choice of stone ground mustard, honey mustard, BBQ sauce, or buttermilk ranch dipping sauce. 16.95

Bison Bolognese

Fettuccine noodles covered in our delicious bolognese sauce made with ground bison, confit tomatoes and tangy Italian pecorino cheese. 22.95

Mac & Cheese*

Thick cavatappi noodles with creamy smoked Gouda, fontina, and American cheese sauce. 14.95
Add bacon +4.95; 7-oz. grilled chicken breast +6.95; sautéed shrimp +6.95; veggies +1.50; bleu cheese crumbles +1.95; bison birria +8.95; chipotle chicken +3.95; carnitas +3.95

Beer-Battered Walleye Fish & Chips

“These hard-to-fish ghosts in the lake are our Holy Grail of fish.” MN Public Radio

Three cold-water walleye filets with housemade lemon-scallion tartar sauce and choice of Pancho’s kettle chips, fries, tots, coleslaw, mixed greens, or tortilla chips with queso. 26.95

Salads + Wraps

Turn any of our full salads into a soft flour tortilla wrap for an additional \$4.95 Wraps include Pancho’s kettle chips, fries, tater tots, coleslaw, mixed greens, or tortilla chips with queso.

Feel free to sub out the dressing listed in our description with one of our housemade dressings: Ranch, Thousand Island, Caesar-Anchovy, Spicy Thai Peanut, Lemon-Thyme Pomegranate Vinaigrette, Bleu Cheese, Lemon Vinaigrette, or Balsamic-Basil Vinaigrette.
Add bacon +4.95; 7-oz. grilled chicken breast +6.95; sautéed shrimp +6.95; avocado +3

Original Power Salad**

“Your gloriously crunchy salad carried me through the day.” P. Dwight, Charlotte

Quinoa, dried cranberries, black beans, spinach, kale, slivered almonds, avocado, wild rice, Lemon-Thyme Pomegranate dressing. 14.95

Spring Roll Salad** Baby kale, cabbage, carrot, cilantro, peanuts, black sesame seeds, lime, Spicy Thai Peanut Vinaigrette. 13.95

Caesar Salad* Shaved parmesan, tomatoes, garlic herb croutons, and housemade Caesar-Anchovy dressing. 12.95

House Salad** Cucumber, grape tomatoes, garlic croutons, shredded 3-cheese blend, arcadian greens, housemade Ranch dressing. 12.95

Half Salad Choose a half size House Salad or Caesar Salad. 6.95

Soup

Tomato Basil Soup** A thick, creamy soup that’s a classic match with our Triple-Layer Grilled Cheese (available separately). 5.95/cup

Soup of the Day Our chefs love to flex their creativity, so ask what they’ve got simmering on the stove for their Soup du Jour. 5.95/cup

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Chicken Tenders



Walleye Fish & Chips



Original Power Salad



Spring Roll Wrap



Tomato Basil Soup (shown with Triple-Layer Grilled Cheese available separately).

“Mitch Omer made Anthony Bourdain look like an altar boy.”
Jacques Pépin, chef to French presidents; Julia Child’s best friend.

Damn Good Food

14 years in the making, the Hell’s Kitchen cookbook has 157 of Mitch’s most popular recipes, including his Peanut Butter, Caramel Rolls, and legendary Lemon-Ricotta Hotcakes.

Interestingly, both The New York Times and The San Francisco Book Review hailed the story of our boisterous, larger-than-life founder’s struggles with bipolar disorder just as compelling as the recipes. Damn Good Food (now in its 7th print run!) is available at our Host Stand or directly from your server or bartender.



Save room for dessert!

Strawberry Cheesecake* Rich vanilla cheesecake with a graham cracker crust, glazed with a compote made from fresh strawberries. 9.95

Bleeding Heart Brownie**
“Your Instagram-worthy dessert matches Hell’s Kitchen exactly.” J. Jackson, Mpls
World-renowned Gonzo artist Ralph Steadman, whose work you see throughout our Underground Room, inspired this brownie with raspberry juice caviar splatters that explode in your mouth. 9.95

Coconut Chocolate Tart*
A crisp chocolate shell filled with rich chocolate ganache; balanced by vegan caramel, toasted hazelnuts, and coconut shavings. 12.95

Kiss My Lips Peanut Butter Chocolate Mallow Cup*
Co-Founder Mitch Omer was SO crazy about Reese’s Peanut Butter Cups, he swore if he ever met the inventor, he’d kiss him on the lips. Our lux version is made with handmade marshmallows and Mitch’s legendary peanut butter. 12.95

Caramel-Pecan Roll*
“The caramel roll at Hell’s Kitchen is no delicate pastry. It’s soft and yielding, just right to soak up plenty of sweet, buttery caramel sauce.” Gourmet Magazine
Served warm, our half pound, melt-in-your-mouth caramel roll is layered with butter and cinnamon, then topped with roasted, salted pecans and a rich housemade caramel sauce. 8.95

Churro Ice Cream Sandwich* Choose an ice cream flavor from below and we’ll nestle it between two churro pastries dusted with cinnamon sugar. 9.95

Craft Ice Cream**
Rich, premium ingredients + our own innovative flavors = ice cream nirvana
Two scoops of Hell’s Kitchen Peanut Butter, Brownie Bit, Blackberry Ginger Jam, or classic Vanilla ice cream. 7.95 (1 scoop 4.95; 3 scoops 10.95)

Rugrats Menu for kiddos under 8

Sandwiches, burgers, and chicken tendies served with choice of Pancho kettle chips, fries, tater tots, coleslaw, mixed greens, or tortilla chips with queso.

- Minnie-sota Hotcake* 7.95

Chicken Tendies 10.95

Grilled Cheese* 9.95
- Mac & Cheese* 8.95

Burger* 10.95

Cheeseburger* 12.90

Beverages

- COLD BEVERAGES
- Cold Brew 4.95

Orange Juice 4.95

Apple Juice 4.95

Pineapple Juice 4.95

Cranberry Juice 3.95

Grapefruit Juice 4.95

Tomato V8 3.95

Whole Milk 2.95

Chocolate Milk 3.50

Oat Milk 3.95

Lemonade 4.95

Iced Tea 4.95

Arnold Palmer 4.95

San Pellegrino 4.95

Hoppy Refresher 5.95
- (non-alcoholic sparkling hop water by Lagunitas)

- SODAS
- Cola* 3.95

Diet Coke 3.95

Dr. Better* 3.95

Alpine Mist* 3.95

Lemon Lime* 3.95

Ginger Ale* 3.95

Craft Root Beer* 3.95

Red Bull 5.95

Barrit’s Ginger Beer 3.50

Buddy’s Orange Soda 4.95

Buddy’s Grape Soda 4.95

Reed’s Extra Ginger Beer 4.95

Virgil’s Root Beer 4.95
- *Locally-crafted fountain sodas

- HOT BEVERAGES
- Coffee 4.95 bottomless cup

Additional coffee “to go” 1.00

Hot Tea 4.95

Green, English Breakfast, Chamomile, Earl Grey, Honey Lemon Ginseng Green

Hot Damn Cocoa 4.95 served with whipped cream



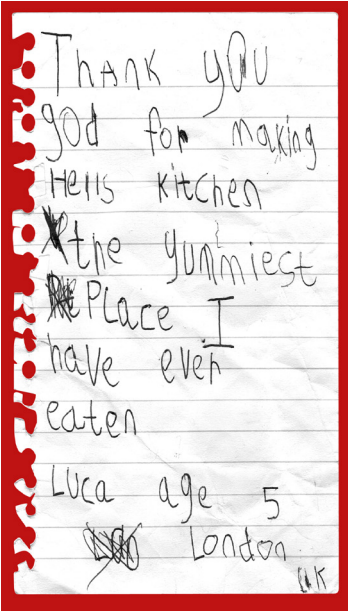
Bleeding Heart Brownie



Brownie Bit Ice Cream



Half-Pound Caramel-Pecan Roll



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Why the name? Hell’s Kitchen was named partly after the NYC neighborhood, but also because, well, it’s HELL to work in a hot, chaotic kitchen. We have no connection to Gordon Ramsay; in fact, we opened years before his show aired, and on our 10th Anniversary in 2012, he sent us a cheeky video apology for taking our name in vain.
Shown: Co-founders Mitch Omer and Steve Meyer; All-staff pic the day owners surprised everyone by announcing that Hell’s Kitchen would be entirely owned by its employees as of January 1, 2020. Just weeks later, COVID shut down restaurants, so our survival is truly a story of determination, grit, skills, and smarts by those taking care of you today.

