

Burgers All burgers include choice of fries, Pancho kettle chips, or mixed greens. Substitute sweet potato fries or tater tots for \$1.50 more. See Burger Add-Ons below for more options.

MN icon: Juicy Lucifer* Minneapolis is known as the birthplace of melted cheese-in-the-middle burgers...ours has a big patty of Black Angus ground beef smothering a molten hot center of cheese. Includes a side of spicy red pepper jelly. \$14.95
WARNING: Hot molten cheese...watch your first bite! Add half salad: House \$4.50; Caesar \$5

Our HellBurger* –hotter 'n hell– is made of Black Angus beef mixed with jalapeños and other incendiary ingredients, then topped with melted pepper jack cheese. You'll notice a gradual buildup of heat to 3 or 3.5 on a Thai "1 to 5" scale. If this doesn't scare you, set your tastebuds on fire by adding habaneros, ghost pepper cheese, or more jalapeños from the add-on list below. \$14.95 **WARNING: no givebacks, whining, or refunds! Add half salad: House \$4.50; Caesar \$5**

Classic Black Angus Beef Burger* Served on a grilled bun with a side of special sauce. If you're a "classic burger only" fan, fine. But for fun, many of our guests turn it into their dream burger with some of the add-ons listed below. \$12.95 **Add half salad: House \$4.50; Caesar \$5**

The Impossible Burger* is a revolutionary all-natural burger that tastes, cooks, and smells like meat, but is made *entirely* from plants. Reading about the Impossible Burger below is one thing, but biting into one is an experience even meat lovers won't forget. Served with chipotle-mayo sauce on a toasted bun. \$14.95 **(Limited daily quantities. Note: griddle also used for non-vegan cooking.)**

BURGER ADD-ONS: Here's where the fun starts...customize your burger with the following options (HINT: The top two favorite add-on combos are Peanut Butter/Bacon and Sunny-Side Egg/Bacon.)

- Lettuce, tomato or onion (no add'l charge)
- Bacon \$3 (two slices)
- Sunny-side egg \$2
- Sautéed onions \$1
- Sautéed portobellos \$2
- Jalapeños or habaneros \$1
- Housemade peanut butter \$1
- Guacamole \$2
- Avocado \$2
- Vermont white cheddar, fontina, American, ghost pepper, Swiss, pepper jack, or blue cheese \$2

IMPOSSIBLE™

We are immensely proud to be the first Minnesota restaurant to feature the Impossible Burger, a delicious burger made *entirely* from plants for people who love meat.

High on taste and low on impact, every time you choose a quarter-pound Impossible Burger instead of a burger made from a cow, you spare 75 square feet of land for wildlife, 18 driving miles worth of greenhouse gasses, and the water equivalent to a 10-minute shower.

But the sizzle, the smell, and the first bite are what makes this burger unique. An insanely good burger made from sanely good ingredients, the Impossible Burger is made from simple, all-natural ingredients such as wheat, coconut oil, and potatoes. What makes it unlike all others is an ingredient called heme, a basic building block of life on Earth, including plants, but uniquely abundant in meat. Consider heme the "magic ingredient" that makes the Impossible Burger a carnivore's dream. **You've never tasted plants like this.** \$14.95 (includes choice of fries, Pancho kettle chips, or mixed greens. **Add 1/2 salad: House \$4.50; Caesar \$5**)

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JACKED UP Bloody Mary Bar & Champagne Mimosa Bar

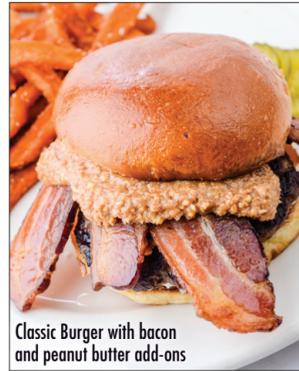
During brunch on weekends, buy a ticket to take a trip down our icicle hallway with a massive 35-ft. run of gourmet rim salts, specialty olives, cheeses, peppers, bacon, dozens of other garnishes, and 242 types of hot sauce.

Or make a magnificent **Mimosa** with five different juice options, fresh fruit, dried fruit, a whirlwind of colorful candies, and over a dozen housemade flavor syrups.

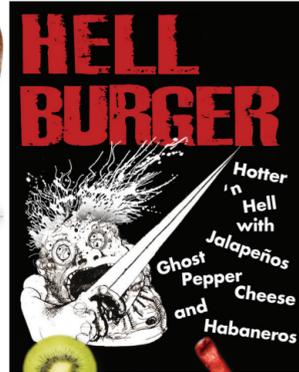
Bloody Mary/Mimosa Bar open Saturdays & Sundays 9–12
For brunch reservations, visit our Host Stand or hop online to www.HellsKitchenInc.com



JUICY LUCIFER
 Dueling bars put 'em on the map... We dragged 'em downtown to Hell and make ours with molten cheese centers and Black Angus beef.



Classic Burger with bacon and peanut butter add-ons



HELL BURGER
 Hotter 'n Hell with Jalapeños, Ghost Pepper Cheese and Habaneros



Rugrats Menu For kids under 8 years old

- Strawberries** \$3.95
- Bacon* \$1.50/slice
- Egg & Toast* \$3.95
- Minnie-sota Hotcake*
- One rockin' plate-sized cornmeal pancake with fresh berries \$4.95
- Lemon-Ricotta Hotcake* \$5.95
- Mac & Cheese* \$4.45

The following burgers and sandwiches also include choice of French fries or Pancho kettle chips. Substitute sweet potato fries or tater tots for 75¢ more.

- Hamburger* \$5.95
- Cheeseburger* \$6.95
- Impossible Burger* \$6.95 (See Burger page for description.)
- Impossible Cheeseburger* \$7.95
- Grilled Cheese* \$4.65

Beverages

COFFEE + TEA

Hell's Kitchen features organic, fair trade, locally-roasted Peace Coffee

Coffee \$3.95
 Bottomless cup while you dine; Additional coffee "to go" \$1.25

Latte \$4.25
 Organic vanilla flavor shot 50¢

Cappuccino \$4.25
 Organic vanilla flavor shot 50¢

Espresso \$3.35/shot

Hot Cocoa \$3.75
 includes whipped cream

Herbal Tea Bags \$2.50
 Chamomile, Lemon Ginger, Peppermint, Premium Black, or Herbal Green

Iced Tea \$3

CRAFT SODAS

We're excited to offer locally-produced, small batch craft sodas, indicated below with a gold asterisk*

Cola* \$3

Dr. Better* \$3

Alpine Mist* \$3

Lemon Lime* \$3

Diet Coke \$3

Reed's Ginger Beer \$3.50

Virgil's Root Beer \$3.50

Red Bull \$3.50

OTHER BEVERAGES

Lemonade \$3
 Includes one refill

Apple Juice \$3.75

Orange Juice \$3.95

Grapefruit Juice \$3.95

V8 Juice \$2.75

Milk Whole \$2.25

Milk Skim \$2.25

Chocolate Milk \$2.75

Pellegrino Water \$3.50

Propaganda

Hell's Kitchen founders Mitch Omer and Steve Meyer have been renegade chefs far longer than their patient wives (aka their behind-the-scenes business partners) want to admit. Rather than being "celebrity chefs" with TV shows and road tours, these warhorses sold almost everything they owned to open their own place and just serve damn good food: unique but not fancy, interesting but not fussy.

But why the name? To say it's hotter than Hell in the kitchen is an understatement. Up at 4am, our cooks labor over simmering pots, fire-breathing roasters, and scorching ovens...and they have the burns to prove it. Any chef can tell you they also juggle a thousand other details while the food comes to life: phones ringing, servers hollering for their orders, vendors ringing the back doorbell with ingredients that need to instantly be inventoried and refrigerated, not to forget putting out fires of all kinds while customers clamor for food.

So, Hell's Kitchen is named a bit after the neighborhood in NYC, but mostly for what it feels like behind the scenes while you enjoy your meal. We opened years before Gordon Ramsay's TV show came along, and when we celebrated our 10th Anniversary in 2012, Chef Ramsay actually sent us a cheeky apology for taking our name in vain!

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Minnie-sota Hotcake

Our one-of-a-kind, locally-owned independent restaurant is fiercely committed to quality food, respect for our hard-working staff, and knock-your-socks-off service to our loyal customers from near and far.

**Like us? Tell others.
 Did we skip a beat?
 Tell US so we can improve!
Manager@HellsKitchenInc.com**



Mitch Omer and Steve Meyer



LUNCH MENU

Hell's Kitchen
 Damn Good Food morning, noon and night

Appetizers

MN icon: State Fair Cheese Curds* in a light beer batter, served with our housemade sweet and spicy red pepper jelly on the side. \$9.95

Caramel-Pecan Roll* A warm, 1/2 pound melt-in-your-mouth caramel/cinnamon roll topped with roasted, salted pecans and a rich, housemade caramel sauce. \$7.95

Tater Tots**

Classic tots: salty, crispy/crunchy outside, soft and tender inside. \$6.50

Buffalo tots: served with side of buffalo sauce and blue cheese dressing. \$6.95

Parmesan tots: tossed with fresh garlic & parmesan; served with side of truffle aioli. \$6.95
Add chipotle mayo, red pepper jelly, or white truffle aioli for \$1 (have fun trying all 3 for \$2.50)

BBQ Chicken Nachos** Tender chicken, melted cheese, pickles, housemade BBQ sauce, and coleslaw on freshly-made corn tortilla chips. WAAAY good. \$13.95 (Available without meat)

Deviled Eggs* Garnished with candied bacon and paprika. \$6

Sweet Potato Fries* \$6.50

Add chipotle mayo, red pepper jelly, or white truffle aioli \$1 (All 3, \$2.50)

French Fries** \$5.50 Add chipotle mayo, red pepper jelly, or white truffle aioli \$1 (All 3, \$2.50)

Chicken Wings Choose Buffalo, Jamaican jerk, or Pancho's Dry Rub wings, served with celery sticks and choice of Blue Cheese or Ranch dressing. \$12.95

Walleye Bites* Parmesan-crusting cold water walleye bites with housemade lemon-scallion tartar sauce. \$11.95

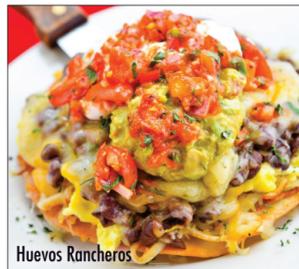
MN icon: Toasted Sausage Bread Yes the name IS strange, but trust us on this delicious dense bread made with sausage, walnuts, black currants, spices, and black coffee. \$8.95
Go on, be brave...those who do usually grab entire loaves to take back home as gifts.



Caramel Pecan Roll



Parmesan Tater Tots with White Truffle Aioli



Huevos Rancheros



Toasted Sausage Bread



Lemon-Ricotta Hotcakes



Breakfast All Day

Huevos Rancheros** A crisp flour tortilla layered with buttery hashbrowns, spicy black beans, soft-scrambled eggs, and a 3-cheese topping baked to golden brown. Topped with hand-chopped salsa and a dollop of sour cream. \$14.95
Add guacamole \$2; avocado \$2; bacon \$3; bison sausage \$3.25

Vegetable Scromelette** Two eggs soft scrambled with fresh vegetables and cheese, served on a bed of hashbrowns with a side of sourdough or multi-grain toast. Ask your server for today's vegetable selection. \$13.95

MN icon: Lemon-Ricotta Hotcakes* These are the award-winners that put us on the map. Three melt-in-your-mouth hotcakes made with fresh lemon zest and ricotta cheese. Includes fresh berries and pure maple syrup, but try your first bite without the syrup! \$14.95

Corned Beef Hash & Eggs* Hand-pulled corned beef brisket, sautéed fingerling potatoes, sweet onions, celery, two eggs, and a side of sourdough or multi-grain toast. \$14.95

Nearly-Classic Egg Benedict** Sweet cream hollandaise, a slab of slow-roasted pit ham, and two poached eggs on an English muffin. Includes a side of hashbrowns. \$12.95

Classic All-American Breakfast** Two eggs with hashbrowns and a side of sourdough or multi-grain toast, plus your choice of maple-glazed bison sausage, two slices of bacon, a slab of slow-roasted pit ham, a half avocado, or two portobello mushroom caps. \$14.95

Steak & Eggs* Ask your server about today's steak cut and we'll charbroil it to your liking and include two eggs, hashbrowns, a garnish of mixed greens, and your choice of sourdough or multi-grain toast. \$19.95 Try our blue cheese butter to melt on your steak \$2

MN icon: Mahnomín Wild Rice Porridge**

Native-harvested, hand-parched wild rice simmered with heavy cream, roasted hazelnuts, dried blueberries, sweetened cranberries, and pure maple syrup. Cup \$6.75 Bowl \$8.95
Add a shot of Irish Creme to pour over your porridge for \$3 more.

Adapted from 1800's trapper journals, Mahnomín (mah-NO-men) porridge is one of our most talked-about menu items. But in our early days, nobody dared to try it, so we had to literally give it away in order to get folks to give it a go. Like it? Take home a Porridge Kit with everything but the cream to make four bowls at home.)

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Try our housemade "one batch at a time" Peanut Butter and see for yourself what all the fuss is about.



When you order any entree that includes toast, we'll bring a caddy of Orange Marmalade, Blackberry-Ginger Jam, and Peanut Butter at no extra charge.

Sandwiches

All sandwiches include choice of fries, Pancho kettle chips, or mixed greens. Substitute sweet potato fries or tater tots for \$1.50 more.

MN icon: Ham & Pear Crisp Sandwich Featured in Roadfood's "50 Best Sandwiches in America." Shaved, slow-roasted smoked pit ham, poached pears, and melted Swiss and fontina cheese on spicy-sweet, buttered and grilled sourdough bread. \$15.95 Add half salad: House \$4.50; Caesar \$5

Reuben* Hot, shaved corned beef piled on grilled, thick-sliced rye bread with sauerkraut and Swiss cheese. Slathered with housemade Thousand Island dressing. \$14.95
Add half salad: House \$4.50; Caesar \$5

Grilled Cheese* Total decadence: sourdough bread is coated with grated parmesan cheese, then grilled with layers of Swiss, Vermont white cheddar, and fontina cheeses. \$12.95
Add bacon \$3; tomatoes \$1.25; guacamole or avocado \$2; Add half salad: House \$4.50; Caesar \$5

French Dip* This isn't a standard deli-sliced French dip sandwich. At Hell's Kitchen, we slow-roast a prime rib for hours until it's so tender, it falls apart with a fork. We'll serve yours piled with mounds of thin slices on a grilled ciabatta bun with plenty of roasted garlic au jus for dipping. \$16.95 Add housemade horseradish cream sauce 50¢
Add a slab of melted Vermont white cheddar, Swiss, fontina, pepper jack, blue, or American cheese \$2; Sautéed crimini mushrooms \$1; Sautéed onions \$1; Add half salad: House \$4.50; Caesar \$5

The Ultimate BLT* Four slices of bacon, lettuce, and slabs of tomatoes on toasted sourdough bread with mayonnaise. \$14.95 Add a slab of melted Vermont white cheddar, Swiss, fontina, pepper jack, blue, or American cheese \$2; guacamole or avocado \$2; two sunny-side eggs \$3; Add half salad: House \$4.50; Caesar \$5

Chicken Breast Sandwich* Boneless grilled chicken breast with chipotle mayo. \$12.95
Add a slab of melted Vermont white cheddar, swiss, fontina, pepper jack, blue, or American cheese \$2; bacon \$3; guacamole or avocado \$2; sautéed portobello mushrooms \$2; sautéed onions \$1; Add half salad: House \$4.50; Caesar \$5

Pasta

Mac & Cheese* Cavatappi noodles with our special blend of cheeses including just a hint of pepper jack. \$12.95 Add vegetables \$1.50; Italian sausage \$3; bacon \$3; grilled chicken \$4; sautéed shrimp \$5; Add half salad: House \$4.50; Caesar \$5

Pesto Fusilli Pasta* Basil pesto, arugula, and pine nuts tossed with corkscrew Fusilli pasta and shaved parmesan. \$13.95 Add vegetables \$1.50; Italian sausage \$3; bacon \$3; grilled chicken \$4; sautéed shrimp \$5; Add half salad: House \$4.50; Caesar \$5

Walleye

Yes, walleye—known as the "Holy Grail" of fish—is a splurge at restaurants, but our state fish is also one of the most sought after and prized freshwater fish because of its taste and texture.

Walleye BLT

Toasted sourdough bread with housemade lemon-scallion tartar sauce, two slices of bacon, lettuce, tomatoes, and a parmesan-crusting, cold water walleye fillet. Includes choice of fries, Pancho kettle chips, or mixed greens. \$17.95 Substitute sweet potato fries or tater tots for \$1.50 more. Add guacamole or avocado \$2; Add half salad: House \$4.50; Caesar \$5

Walleye Tacos*

Three tacos with Cajun-seasoned walleye, housemade salsa, soft flour tortillas, and a side of black beans. The Cajun seasoning really does have a kick, so if you're not into "spicy," just ask us to leave the heat off. \$15.95

Walleye Fish & Chips

Parmesan-coated cold-water walleye filets with housemade lemon-scallion tartar sauce.

Includes choice of french fries, kettle chips, or mixed greens. \$21.95

Substitute sweet potato fries or tater tots for \$1.50 more. Add half salad: House \$4.50; Caesar \$5

Soup and Lunch Combos

SOUP In addition to our classic Tomato Basil soup, our chefs love to flex their creativity, so ask what "soup of the day" is simmering on the stove. Cup \$4.95 Bowl \$5.95

Half Salad + Sandwich

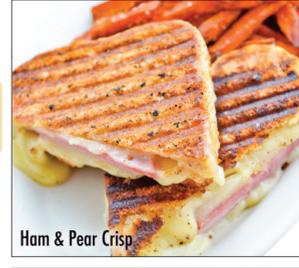
1/2 salad (choose Caesar or House) plus 1/2 sandwich (choose Ham & Pear Crisp, Grilled Cheese, or Ultimate BLT). \$12.95

Sorry, Cobb Salad not available in half size. Salad dressings: Ranch, Thousand Island, Blue Cheese, Balsamic-Basil Vinaigrette, Lemon-Thyme Pomegranate, or our newest, Peanut Vinaigrette.

Half Soup + Sandwich

Cup of soup (choose Soup of the Day or Tomato Basil) plus 1/2 sandwich (choose Ham & Pear Crisp, Ultimate BLT, or Grilled Cheese). \$12.95

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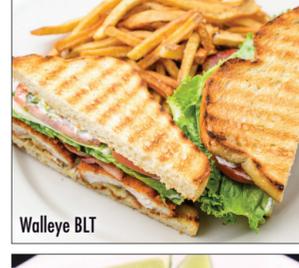
Ham & Pear Crisp



Ultimate BLT



Prime Rib French Dip



Walleye BLT



Walleye Tacos



Chicken Breast Sandwich

Power Salads

We are so excited to offer these Power Salads, packed with high-energy ingredients that aren't just tasty, but hearty enough to keep you full and satisfied.

Original Crack Power Salad** Quinoa, millet, black beans, corn, spinach, almonds, avocado, and Native-harvested, hand-parched wild rice combine into a powerhouse of essential nutrients dressed in lemon-thyme pomegranate dressing. \$12.95
Add grilled chicken \$4; sautéed shrimp \$5

Thai Peanut Crunch Power Salad** Spring mesclun, red bell peppers, radishes, cilantro, cucumbers, scallions, sugar snap peas, red cabbage, dried mango, peanuts, carrots, and a Thai peanut vinaigrette dressing that's a bit on the spicy side. \$12.95
Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

Southwestern Sweet Pepper Quinoa Power Salad** Romaine lettuce, grilled corn, black beans, diced peppadews, red onions, cilantro, queso fresco, quinoa, lime twist, and honey BBQ ranch dressing. \$12.95 Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

Kaleidoscope Peanut Kale Power Salad** Shredded kale, garbanzo beans, carrots, broccoli, red bell peppers, crushed peanuts, red cabbage, and peanut Dijon vinaigrette dressing. \$12.95 Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

Classic Salads

Sometimes you can't improve on a classic...these time-honored salads feature your choice of the following housemade dressings: Ranch, Thousand Island, Blue Cheese, Balsamic-Basil Vinaigrette, Lemon-Thyme Pomegranate, or our newest, Peanut Vinaigrette.

House Salad**

Mixed greens, julienned carrots, poached pears, grape tomatoes, and housemade croutons. \$7.95

Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

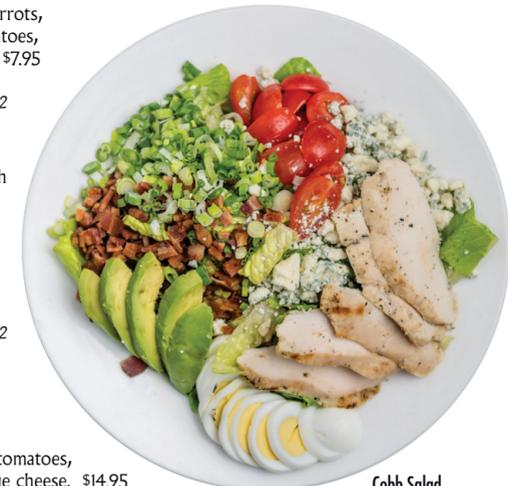
Caesar Salad*

Tender inner leaves of romaine hearts, tossed with our anchovy-redolent Caesar dressing, shaved parmesan cheese, grape tomatoes, and housemade croutons. \$8.95

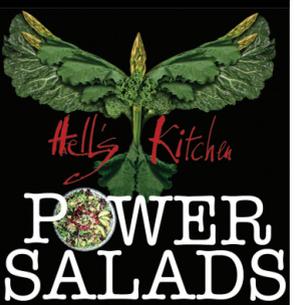
Add grilled chicken \$4; sautéed shrimp \$5; avocado \$2

Cobb Salad*

Romaine hearts, grilled chicken breast, crisp bacon, hard-boiled egg, fresh avocado, grape tomatoes, scallions, and crumbled blue cheese. \$14.95



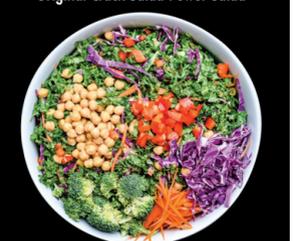
Cobb Salad



Southwestern Quinoa Power Salad



Original Crack Salad Power Salad



Kaleidoscope Peanut Kale Power Salad

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"Mitch Omer makes Anthony Bourdain look like an altar boy."

Jacques Pépin, chef to French presidents as well as one of Julia Child's best friends.

Damn Good Food

14 years in the making, the Hell's Kitchen cookbook has 157 of our most popular recipes, from our Caramel Rolls to our Peanut Butter and legendary Lemon-Ricotta Hotcakes.

Interestingly, The New York Times and The San Francisco Book Review both hailed the story of our crazy-for-real bipolar founder as compelling as the recipes themselves.

Damn Good Food—now in its 6th print run—is available at our Host Desk or from your server.

