

## 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



Minnie-sota Hotcake

## 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

**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](mailto:Manager@HellsKitchenInc.com)**

## 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!

**\*Vegetarian \*Gluten-friendly** (or can be prepared gluten-friendly with minor omissions) This is NOT a GF-certified facility. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.

# POWER SALADS

COME BACK FOR LUNCH and try these energy-packed power salads!

Southwestern Quinoa Power Salad

Original Crack Power Salad

Kaleidoscope Rainbow Kale Power Salad

# BREAKFAST MENU



**Hell's Kitchen**

**Damn Good Food morning, noon and night**

## Starters & Sides

**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

**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.*

**Hashbrowns\*\*** Freshly-grated Idahos sautéed in sweet cream butter. \$3.95

**Bacon\*** Three slices \$4; *Side order of two slices, \$3*

**Maple-Glazed Bison Sausage\*** Two patties made in-house from fresh, lean bison meat, pure maple syrup, and spices. \$5.95 *Side order of one patty, \$3.25*

**Slab Pit Ham\*** Two thick slices of slow-roasted, charbroiled pit ham, grilled over open flames. \$5 *Side order of one slice, \$3*

**Cage-Free Eggs\*\*** One egg \$2; *Each additional egg, \$1 (Egg whites, add 75¢)*

**Cornmeal Pancakes\*** Big housemade cornmeal pancakes dusted with powdered sugar and served with pure maple syrup. \$3.95 for your first; \$2.75 each add'l.

**Toast\*** Two slices of buttered toast. Choose craft-bakery sourdough or multi-grain. \$2.50  
*Add cinnamon sugar 25¢*

**English Muffin\*\*** Toasted and buttered. \$2.50  
*Gluten-free muffin available for \$1 more; Add cinnamon sugar 25¢*

**Fresh Berries\*\*** Assortment varies by season. \$4.95

**Yogurt with Berries\*\*** Lemon-infused vanilla yogurt served with fresh berries. Cup \$3.95; Bowl \$5.95 *Add hearty housemade granola \$3*



Caramel-Pecan Roll



Toasted Sausage Bread



Cornmeal Pancakes

## Our #1 customer favorite 11 years in a row:

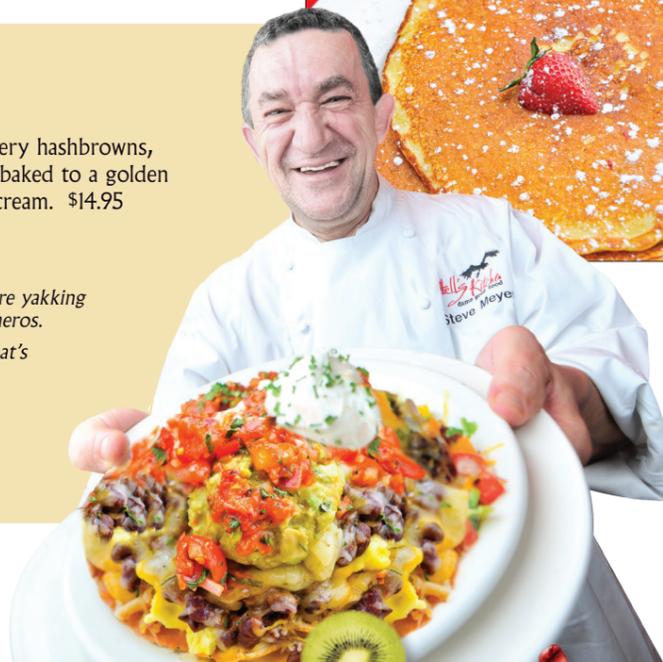
**Huevos Rancheros\*\*** A crisp flour tortilla layered with buttery hashbrowns, spicy black beans, soft-scrambled eggs and a 3-cheese topping baked to a golden brown. Topped with hand-chopped salsa and a dollop of sour cream. \$14.95  
*Add guacamole \$2; avocado \$2; bacon \$3; bison sausage \$3.25*

*True Story:*

*Way back in 2006, when co-owners Steve Meyer and Mitch Omer were yakking about recipes, Steve suggested an idea for a fun take on Huevos Rancheros.*

*Once he listed all the ingredients, including the hand-chopped salsa that's e-x-t-r-e-m-e-l-y labor intensive, a wide-eyed Mitch looked at Steve and said, "are you fKing crazy? Nobody wants Huevos like THIS."*

*Eleven years later, Steve's Huevos Rancheros —nicknamed "Huevos Rancheros of the Gods" by Gourmet Magazine— remain the #1 customer favorite. Here's a pic of Steve proudly showing them off soon after Mitch ate his words.*



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## JACKED UP Bloody Mary Bar & Champagne 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, specialty olives, cheeses, bacon, peppers, 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 and Sundays 9am-2pm**

**For brunch reservations, visit our Host Stand  
or hop online to [www.HellsKitchenInc.com](http://www.HellsKitchenInc.com)**



## Breakfast Favorites

**MN icon: Mahnomini 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, Mahnomini (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.)*

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

**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 about today's vegetable selection. \$13.95

**MN icon: Lemon-Ricotta Hotcakes\***

These are the hotcakes that put us on the map well over a decade ago. Three melt-in-your-mouth hotcakes made with freshly grated lemon zest and ricotta cheese. Served with fresh berries and pure maple syrup...but try your first bite without the syrup! \$14.95

**Walleye Hash & Eggs** Tender, slightly crispy walleye sautéed with celery, onions, and potatoes, then topped with two eggs and a sublime wild mushroom cream sauce. Includes a side of sourdough or multi-grain toast. \$14.95

*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.*

**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

**Bison Benedict\*\*** Charbroiled lean bison flank steak served on half of a toasted English muffin with one poached egg and tangerine-jalapeño hollandaise sauce. For best flavor, we serve this beautiful cut medium-rare unless otherwise specified. Includes a side of hashbrowns. \$14.95 *Add a second egg/bison/muffin half for \$8.95 more.*

**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*

**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

**Cornmeal Pancakes\***

Big housemade cornmeal pancakes dusted with powdered sugar and served with pure maple syrup and fresh berries. \$3.95 for your first one; \$2.75 each add'l. *Add fresh berries \$3*

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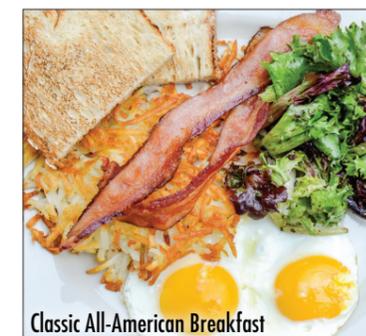
New!  
Irish Creme  
Porridge



Lemon-Ricotta Hotcakes



Bison Benedict



Classic All-American Breakfast



Benjamin Percy  
@Benjamin\_Percy

Follow

This is the greatest peanut butter in world history. I would happily gobble a vat of it a day.  
@HellsKitchenMN



Years ago, when The Splendid Table's Lynn Rosetto Kasper and Gourmet Magazine's Jane & Michael Stern raved about our small-batch housemade Peanut Butter on National Public Radio, folks from coast to coast asked how they could get their paws on it. Lo and behold, this was LONG ago before we even had a website. [And don't get us started on the first batch we sent out in GLASS jars...stupid, stupid! Hundreds of shipped orders landed right back on our doorstep with broken glass til we finally wised up.]

**Want to give it a try?**

Buy a jar or travel pack at our Host Stand or to take home to friends and family. Or have a taste right here: when you order any bread or entree that includes toast, we'll bring a caddy with Blackberry-Ginger Jam, Orange Marmalade, and Peanut Butter at no extra charge.