



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

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

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

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

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

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 parmesan and parm-garlic dip 11.45
Pancho Dry Rub** fries or tots, seasoned and served with ranch dip 11.45
Churro** fries or tots with cinnamon-sugar, housemade caramel dip 11.45

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.

Northern Poutine* Our take on this unique import from our Canadian neighbors. 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

Mahnomin 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

À la carte

Eggs*** One egg 2.95; two 4.95
Toast* Two slices of sourdough or multigrain. 4.95 (one slice 3.95)
Ask for a side of our housemade peanut butter, blackberry ginger jam, or blood-orange marmalade at no extra charge. Add cinnamon sugar +25¢
English Muffin** 5.95
Ask for a side of housemade peanut butter, blackberry ginger jam, or blood-orange marmalade at no extra charge. Add cinnamon sugar +25¢ Gluten-free English muffin +2.50
Hashbrowns** sautéed in sweet cream butter. 4.95
Rosti Potatoes* Our take on this Swiss-inspired tradition has bacon, scallions, and onions mixed into hashbrowns for a decadent treat. 5.95
Thick-Cut Bacon* Three slices of premium, applewood-smoked bacon. 7.95 (one slice 2.95; two 5.95)
Slab Pit Ham* Two slices of slow-roasted, charbroiled pit ham, grilled over open flames. 8.95 (one slice 5.95)
Maple-Glazed Bison-Pork Sausage* Two patties of lean bison blended with pork sausage, spices, and pure maple syrup. 9.95 (one patty 5.95)
Spicy Impossible Plant-Based Sausage**
A remarkably tasty meatless breakfast protein, spiced and seasoned in-house. 12.95 (one patty 6.95)
Single Pancake* Lemon Ricotta 9.95; Buttermilk 5.95

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 featured over the years.

Adapted from 1800’s trapper journals, Mahnomin (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.



Half Pound Caramel-Pecan Roll



State Fair Cheese Curds



Toasted Sausage Bread



BBQ Pork Nachos



Mahnomin Wild Rice Porridge

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



Breakfast Specialties

Substitute hashbrowns with decadent, bacon-filled Rosti Potatoes +1
Add shredded cheese to hashbrowns or eggs +1.95

All-American Breakfast***

Two eggs your way, hashbrowns, and your 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; sub 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

Buttermilk Pancakes*

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

Fredo’s Breakfast Burrito

Two scrambled eggs, bacon-scallion infused rosti potatoes, pepper jack cheese, fajita veggies, and chipotle mayo all wrapped up in a large tortilla. Served with hand chopped pineapple-peppadew salsa and sour cream. 13.95
Add guacamole +2; avocado +3; bacon +4.95; bison-pork sausage +5.95; meatless Impossible sausage +6.95; 7-oz. grilled chicken breast +6.95; carnitas +3.95; bison birria +8.95; chipotle chicken +3.95



All American Breakfast

Scromlette of the Day**

Ask what flavorful egg scramble our chefs are cooking today! Includes hashbrowns and choice of sourdough or multigrain toast. 14.95

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”

Walleye Hash & Eggs**

Tender and lightly crisped walleye sautéed with celery, onions, and potatoes, smothered in a heavenly morel mushroom cream sauce, and topped with 2 eggs your way. Served with a slice of sourdough or multigrain toast. 18.95

Corned Beef Hash & Eggs**

Corned beef, fried potatoes, celery, onions, 2 eggs your way, and housemade thousand island. Includes a slice of sourdough or multigrain toast. 16.95



Bison Benedict

Bison Benedict**

“Wickedly Good Eats” Esquire Magazine

A tender, lean, charbroiled bison flank steak and a poached egg atop a half English muffin, covered in our tangy tangerine-jalapeño hollandaise sauce, and served alongside golden hashbrowns. For best flavor, we serve this cut medium-rare unless otherwise requested. 18.95
Add a second egg/bison/muffin half +11.75



Corned Beef Hash & Eggs

Classic Eggs Benedict**

Housemade sweet cream hollandaise spooned over two slabs of slow-roasted pit ham and poached eggs. Served on an English muffin alongside golden hashbrowns. 18.95 Sub GF English muffin +2.50

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***This item is served raw or undercooked, or may contain raw or undercooked meats, poultry, seafood, shellfish, or eggs which may increase risk of food-borne illness.**

“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 lightly.”** **“OK, Confession...I brought 75 dollars worth of peanut butter and sausage bread to bring home and share with others.”**



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

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..



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

Sandwiches

served with your choice of Pancho's kettle chips, French fries, tots, coleslaw, mixed greens, or tortilla chips with queso.

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. Includes chipotle mayo and quick-pickled onions. 17.95

Triple Layer Grilled Cheese* Total decadence: 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

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* Toasted rye layered with corned beef, sauerkraut, and melted Swiss and smothered with our housemade thousand island. 17.95

Street Tacos

served with housemade tortilla chips and queso

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

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

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

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Dante's Double Smashed Burger



Peanut Butter Bacon Smashed Burger



Ham & Pear Crisp Sandwich



Prime Rib French Dip



Bison Quesabirria Street Tacos

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. **Bloody Mary Bar** overflowing with gourmet rim salts, veggies, cheeses, bacon, peppers, dozens of other garnishes, and yessss...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 an equally impressive **Mimosa Bar** with numerous juice options, fresh fruit, dried fruit, a whirlwind of colorful candies, and even an option to turn your magnificent Mimosa into a ScrewMosa with vodka. Bring your cell phone and 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 hop online to www.HellsKitchenInc.com



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, or buttermilk ranch dipping sauce. 16.95

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 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



Chicken Tenders



Walleye Fish & Chips



Original Power Salad



Spring Roll Wrap



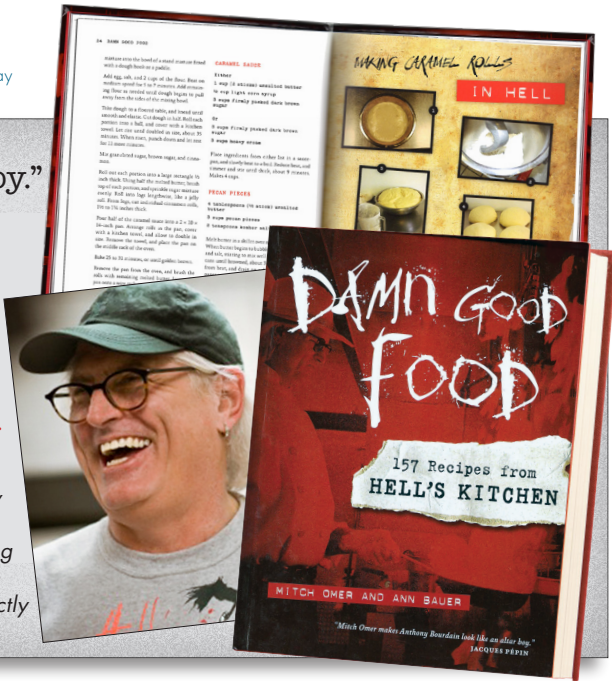
Tomato Basil Soup (shown with Triple-Layer Grilled Cheese available separately).

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“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 Hot Stand or directly from your server or bartender.



Save room for dessert!

Coconut Chocolate Tart*

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

Bleeding Heart Brownie**

"Your Instagram-worthy dessert matches Hell's Kitchen exactly." J. Jackson, Mpls
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

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

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 decadent chocolate, housemade marshmallows, and Mitch's legendary peanut butter. 12.95

Churro Ice Cream Sandwich*

Choose an ice cream flavor from below and we'll nestle it between 2 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)



Bleeding Heart Brownie



Peanut Butter-Chocolate Mallow Cup



Brownie Bit Ice Cream

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 | Mac & Cheese* 8.95 |
| Chicken Tendies 10.95 | Burger* 10.95 |
| Grilled Cheese* 9.95 | 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



Minnie-sota Hotcake

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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.

