

# WOOD FIRED PIZZAS

## Moo Shu

Sweet chili cream cheese, shredded mozzarella, chicken, green onions, wonton strips and plum sauce drizzle. **12.99**

## Chicken Cordon Bleu

Creamy Alfredo, smoked and shredded mozzarella, roasted chicken, rough-cut bacon, Canadian bacon and a post bake honey dijon drizzle. **12.99**

## Chicken Bacon Ranch

Creamy ranch dressing, ranch seasoned chicken, shredded mozzarella, and rough-cut bacon. **12.99**

## Meat Your Maker

Tomato sauce, smoked and shredded mozzarella, Italian sausage, rough-cut bacon, pepperoni, and Canadian bacon. **12.99**

## Spicy Hawaiian

Tomato sauce, smoked mozzarella, Canadian bacon, pineapple, fresh jalapeno and Sriracha drizzle. **12.99**

## Honey Sriracha Crispy Chicken Pizza

Honey Sriracha, smoked mozzarella, crispy chicken, rough-cut bacon, roasted red peppers, pickled red onions, and cilantro. **12.99**

## Margherita

Garlic olive oil, fresh mozzarella, diced tomatoes finished with post bake fresh basil and balsamic glaze drizzle. **12.99**

## Mediterranean Veggie

Tomato sauce, shredded mozzarella, spinach, mushrooms, tomatoes, roasted red peppers and pickled red onions with post bake balsamic drizzle. **12.99**

## Build Your Own Pizza

Choose your base, cheese, and toppings

**10.99**

Base	Cheese	Toppings (+1 each)	
Pesto	Shredded mozzarella	Pepperoni	Tomatoes
Garlic olive oil	Smoked mozzarella	Italian sausage	Mushroom
Tomato sauce	Feta	Rough-cut bacon	Basil
Korean BBQ	Parmesan	Canadian bacon	Jalapenos
Circus Buffalo	Fresh mozzarella	Crispy chicken	Green onions
Alfredo	Bleu cheese	Roasted chicken	Black olives
Ranch		Spinach	Pickled red onion
		Pineapple	Roasted red peppers

Gluten-Free Cauliflower Crust available +1

# FROM THE GARDEN

Fresh greens and toppings served with housemade dressing.

\*All salads can be made gluten-free

## Balsamic Mixer\*

Quartered cherry tomatoes, thin-cut red onion, diced cucumber, sliced avocado, and feta cheese served with white balsamic vinaigrette. **10.99**

## Honey Dijon\*

Fresh mixed greens, candied walnuts, raisins, sliced red onion, and feta served with honey dijon dressing. **10.99**

## Caprese Avocado\*

Fresh mozzarella, tomatoes, avocado and basil over mixed greens, dusted with fresh cracked pepper, served with white balsamic vinaigrette. **10.99**

## Caesar\*

Fresh romaine tossed with shaved Parmesan, housemade croutons, Caesar dressing and pickled red onions. **9.99**

Add Protein	Dressings	
Chicken +4	Ranch	Green goddess
Shrimp +5	Bleu cheese	French
Steak Tips +5	White balsamic vinaigrette	Caesar
Smoked Salmon +6	Honey dijon	1000 Island

# DRINKS

## Fountain Drinks

Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Orange Fanta, Root Beer, Dr. Pepper, Raspberry tea, Unsweetened ice tea, Lemonade, Strawberry lemonade, Raspberry lemonade, Mountain Blast Powerade. **2.99 (free refills)**

1919 Root Beer **4.50 (no refills)**

## Coffee or Hot Tea 1.99

## Juice or Milk

Orange, Apple, Cranberry, or Pineapple juice. White or Chocolate milk. **3.99 (no refills)**



# HOUSE CRAFTED SOUPS

## Three22 Signature French Onion Soup

Caramelized candied onions, roasted beef stock, aged brandy and housemade croutons blanketed with mozzarella and Parmesan. **6.99**

## Chef's Choice Cup of Soup

Made fresh daily. Cup **4.99** | Bowl **6.99**

# JUST A SIDE

2.99	3.99	4.99
House side salad French fries Housemade chips - Choose traditional, salt & vinegar or ranch seasoned	Haystack onions Sweet potato Waffle fries	Loaded Brussels sprouts Baby bakers



# CHEF CREATIONS

# BRUSCHETTA BOARDS

# TWO HANDS

\*Gluten-Free

**Asian Shrimp**  
Lightly breaded corkscrew shrimp tossed in gochujang aioli, nestled in sticky ginger slaw and dusted with sesame seeds and green onions. **13.99**

**Crab Rangoon Egg Roll**  
Jumbo lump blue crab, sweet chili, scallions, and cream cheese rolled up & fried to golden perfection in 3 crispy wonton wrappers. Served with plum sauce for dipping. **13.99**

**From Scratch Walleye Strips**  
Tender pieces of walleye dipped in buttermilk, hand-breaded and lightly fried. Served with lemon caper tartar sauce. **12.99**

**Shumai Shrimp Potstickers**  
A mixture of sweet and spicy shrimp folded in a delicate wonton wrap and gently steamed to perfection. Served over gochujang aioli with sticky ginger dipping sauce and topped with green onion. **11.99**

**The SoDak**  
Tender chislic tossed in our special seasoning, flash fried and placed on top of crispy onion strings, served with ranch and bourbon molasses dipping sauce. **13.99**

**Southwest Chipotle Steak Tips\***  
Tender steak tips seasoned with southwest seasoning sautéed with mushrooms, caramelized onions, and roasted red peppers served with chipotle ranch. **14.99**

**Wood Fired Garlic Cheese Bread**  
Our hand-stretched dough dusted with Italian herbs, garlic olive oil and mozzarella cheese, served with our house marinara and garlic herb dipping oil. **9.99**

**Bavarian Pretzel**  
A giant Bavarian-style pretzel dusted with flaky salt and everything bagel seasoning. Served with beer cheese dipping sauce and golden honey mustard. **10.99**

**Three22 Crab Cakes**  
Two housemade Maryland style crab cakes loaded with sweet lump crab meat and pan fried. Served with our signature lemon caper tartar sauce and lemon. **14.99**

**Smoky Chipotle Chicken Dip\***  
Tender chipotle seasoned chicken, hand-shredded and folded into a molten smoky cheese blend, served with house-fried corn tortilla chips. **9.99**

Six slices of grilled Asiago Cheese Baguette piled with toppings!  
Choose up to three options to complete your board. **14.99**

**Cotija Steak**  
Tender steak pieces over gochujang aioli, cotija cheese, pickled red onion and fresh cilantro, drizzled with balsamic glaze.

**Jalapeno Popper**  
Cream cheese blended with diced jalapeno, topped with bacon, green onion, everything bagel seasoning and plum sauce drizzle.

**Avo Toast**  
Fresh smashed avocado topped with bacon, green onion, everything bagel seasoning and hot honey drizzle.

**Caprese**  
Fresh mozzarella, halved cherry tomatoes and fresh basil, dusted with fresh cracked pepper and sea salt, finished with balsamic glaze.

**Moo Shu**  
Roasted chicken breast, sweet chili sauce and cream cheese spread, topped with crispy wontons, green onions, and plum sauce drizzle.

**Smoked Salmon**  
A blanket of our caper cream cheese topped with smoked salmon, shaved English cucumber and pickled red onion.

## Chef's Choice

Ask your server about this week's specially created bruschetta!

Served with choice of side.  
Ask your server to sub our Gluten-Free Bun on any sandwich.

**Smash House Burger**  
Two house-ground smashed burger patties layered with two slices of cheese, served on a toasted brioche bun with pickles on the side. **11.99**

Cheese Options	
American	Provolone
Bleu cheese crumbles	Pepper Jack
Cheddar	Smoked mozzarella
Gouda	Swiss
Havarti	
Up Your Game	
Grilled onions +1	Bacon +2
Mushrooms +1	Burger patty +2
Tomato bacon jam +1	Avocado +2

**Smoky Jalapeno Burger**  
Two smashed burger patties topped with bacon, jalapenos, smoked mozzarella, tomato bacon jam and pickled red onion. **13.99**

**SD Frisco Melt**  
Two smashed burger patties, caramelized onions, and mushrooms with Sriracha aioli, Havarti, and pepper Jack cheese on grilled rustic sourdough bread. **13.99**

**Bourbon Bacon Burger**  
Two smashed patties layered with crispy bacon, cheddar cheese, haystack onions and bourbon molasses sauce on a toasted brioche bun. **14.99**

**French Onion Melt**  
Layers of shaved beef between toasted sourdough bread with crispy onions and Swiss cheese, served with French onion au jus. **15.99**

**Hot Honey Ham & Cheese**  
Grilled ham and crispy bacon smothered with Havarti cheese and hot honey drizzle between two slices of toasted jalapeno cornbread. **12.99**

**Southwest Steak Hoagie**  
Sautéed roasted red peppers, mushrooms, caramelized onions, and southwest seasoned steak tips blanketed in smoked mozzarella on our toasted Asiago baguette drizzled with Sriracha aioli. **16.99**

**Cajun Shrimp Po Boy**  
Crispy fried corkscrew shrimp dusted in Cajun seasoning and drizzled with Sriracha aioli atop a bed of lemon caper mixed greens on our toasted Asiago baguette. **13.99**

**Tomfoolery**  
Tender oven-roasted turkey breast with crispy bacon and a generous amount of pesto, smothered with smoked Gouda cheese on toasted wheat berry bread. **12.99**

**Turkey Avocado Melt**  
Layered turkey breast, crispy bacon, sliced avocado and tomatoes blanketed between provolone cheese and grilled wheat berry bread. **12.99**

**Spicy Rooster**  
Crispy hand breaded chicken breast, pepper Jack cheese, Sriracha aioli, lettuce, tomato, and pickles on a toasted brioche bun. **12.99**

# STREET TACOS

Three fully-loaded tacos served on your choice of corn or flour tortillas.  
\*Tacos can be made gluten-free by using corn tortillas

**Seoul Street Steak\***  
Tender pieces of steak with Korean BBQ sauce over shredded cabbage, avocado, pico de gallo, cilantro and cotija cheese, with gochujang aioli drizzle. **14.99**

**Cajun Walleye\***  
Cajun seasoned and broiled walleye with lemon caper slaw, pico de gallo, avocado, Cajun lime crema and cotija cheese. **13.99**

**Cilantro Lime Chicken\***  
Cilantro lime marinated chicken served with pico de gallo, green goddess slaw, jalapeno and fresh cilantro. **11.99**

**Crispy Chipotle Chicken**  
Crispy chicken over shredded cabbage with pico de gallo and shredded Jack cheese, drizzled with chipotle ranch. **11.99**

**Mango Shrimp**  
Flour dusted shrimp tossed in mango habanero glaze over lemon caper slaw with cilantro, sliced avocado, cotija cheese and fresh cilantro. **13.99**

# MASTER CREATIONS

**605 Poutine**  
A half order of Sodak chislic on top of French fries, drizzled with ranch cream sauce and fried Wisconsin cheese curds. **14.99**

**Sticky Chicken & Noodles**  
Crispy hand-breaded chicken tossed in a sticky ginger sauce on a bed of Hong Kong style noodles with Asian slaw and green onions. **13.99**

**The Standard**  
Sautéed steak tips and mushrooms in a red wine demi-glace served over baby bakers topped with garlic herb butter. **16.99**

**Thai Peanut Lo Mein**  
Sautéed chicken, red peppers, onions and Hong Kong noodles in a Thai peanut sauce, with sticky ginger glaze, Sriracha, sesame seeds and green onion. **14.99**

Included Sides	Add \$1	Add \$2
French fries Housemade chips Side salad Cup of soup	Bowl of soup Sweet potato waffle fries Haystack onions	Loaded Brussels sprouts Baby bakers