

# 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, pickled 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, cherry tomatoes finished with post bake fresh basil and balsamic glaze drizzle. **12.99**

## Cheesy Broccoli

Creamy pimento cheese, topped with broccoli, cherry tomatoes, fresh mozzarella, and post bake topping of pickled red onions and hot honey drizzle. **12.99**

Build Your Own Pizza <span style="float: right;">10.99</span>		
Choose your base, cheese, and toppings		
Base	Cheese	Toppings (+1 each)
Garlic olive oil	Shredded mozzarella	Pepperoni Mushroom
Tomato sauce	Smoked mozzarella	Italian sausage Basil
Alfredo	Feta	Rough-cut bacon Pickled jalapenos
Ranch	Parmesan	Canadian bacon Green onions
Creamy Pimento	Fresh mozzarella	Crispy chicken Broccoli
Sweet Chili cream cheese	Bleu cheese	Roasted chicken Pickled red onion
Hot Honey		Pineapple Roasted red peppers
		Tomatoes

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. **10.99**

Add Protein	Dressings	
Chicken +4	Ranch	Green goddess
Shrimp +5	Bleu cheese	French
Steak Tips +6	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)**

## Coffee or Hot Tea 1.99

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

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



# HOUSE CRAFTED SOUPS

## Three22 Signature French Onion Soup

Caramelized candied onions, roasted beef stock, aged brandy and homemade croutons blanketed with mozzarella and Parmesan. **8.99**

## 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	Caesar side salad Haystack onions Sweet potato waffle fries	Loaded Brussels sprouts Baby bakers

# CHEF CREATIONS

\*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**

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

**Asian Potstickers**  
Spiced shredded pork and veggies wrapped and steamed. Served with gochujang aioli, sticky ginger and 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**

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

**Carnitas Egg Rolls**  
Seasoned shredded pork, green chilis, roasted corn blend, and mozzarella in a crispy wonton wrapper. Served with green goddess dressing and chipotle ranch. **13.99**  
Add a side of avocado +2

**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**

**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**

# 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 chicken tossed in a sticky ginger sauce served with Hong Kong style noodles, Asian slaw and green onions. **13.99**

**Steak Yaki Soba**  
Steak tips sautéed with broccoli, red peppers and mushrooms in a sweet and spicy garlic sauce, served over pan-fried noodles. Topped with green onion, Sriracha aioli and sesame seeds. **16.99**

**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**

**Climber Sprouts**  
Cilantro lime chicken sautéed with shaved Brussels sprouts and topped with toasted panko and parmesan served with avocado, green goddess, and lime. **13.99**

# TWO HANDS

Served with choice of side.  
Ask your server about our gluten-free bread and bun options.

**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	Havarti
Bleu cheese crumbles	Provolone
Cheddar	Pepper Jack
Gouda	Swiss
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, pickled jalapenos, smoked gouda, 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**

**Chopped Beef Hoagie**  
New York style chopped beef with roasted red peppers and caramelized onions, smothered with pepper Jack cheese on top of a toasted Asiago cheese hoagie with Sriracha aioli drizzle. **16.99**

**Cajun Shrimp Po Boy**  
Crispy fried corkscrew shrimp dusted in Cajun seasoning and drizzled with Sriracha aioli on top of 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 wheatberry bread. **12.99**

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

**Hot Honey Chicken Sandwich**  
Crispy fried chicken breast, drizzled with hot honey and topped with pickled jalapenos, served over gooey pimento cheese on a toasted brioche bun. **12.99**

## BRUSCHETTA BOARDS

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.

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

**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.

## 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

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

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

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

**Steak Elote\***  
Grilled steak tips and roasted corn blend, topped with pickled red onion and eloté crema drizzle, and dusted with fresh cilantro and queso fresco. **14.99**

**Sweet and Spicy Shrimp**  
Flour dusted shrimp over gochujang slaw, topped with pickled red onions, drizzle with sticky sauce and sriracha drizzle and a dusting of sesame seeds. **13.99**

20% gratuity will be included in all parties of seven or more.  
Feel free to increase or lower this gratuity at your discretion.

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