

WOOD FIRED PIZZAS

Moo Shu

Sweet chili cream cheese, shredded mozzarella, chicken, green onions, wonton strips and plum sauce drizzle. **13.99**

Chicken Cordon Bleu

Creamy Alfredo, smoked and shredded mozzarella, roasted chicken, rough-cut bacon, Canadian bacon and a post bake honey dijon drizzle **13.99**

Chicken Bacon Ranch

Ranch dressing, ranch seasoned chicken, shredded mozzarella, and rough-cut bacon. **13.99**

Meat Your Maker

Tomato sauce, smoked and shredded mozzarella, Italian sausage, rough-cut bacon, pepperoni, and Canadian bacon. **13.99**

Spicy Hawaiian

Tomato sauce, smoked mozzarella, Canadian bacon, pineapple, pickled jalapeno and Sriracha drizzle. **13.99**

Honey Sriracha Crispy Chicken Pizza

Honey Sriracha, smoked mozzarella, crispy chicken, rough-cut bacon, roasted red peppers, pickled red onions, and cilantro. **13.99**

Margherita

Garlic olive oil, fresh mozzarella, diced tomatoes finished with post bake fresh basil and balsamic glaze drizzle. **13.99**

Hot Honey Alfredo Pizza

Alfredo sauce, shredded mozzarella, shaved Parmesan-Asiago, roasted chicken, broccoli, and post bake hot honey drizzle. **13.99**

Build Your Own Pizza

Choose your base, cheese, and toppings

11.99

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
Sweet chili cream cheese	Fresh mozzarella	Crispy chicken	Broccoli
Hot honey	Bleu cheese	Roasted chicken	Pickled red onion
		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**

Asian Crunch Salad*

Romaine, broccoli, toasted cashews, mandarin oranges, cilantro, and wontons served with creamy Thai Peanut Dressing **12.99**

Honey Dijon*

Fresh mixed greens, candied walnuts, craisins, sliced red onion, and feta served with honey dijon dressing. **12.99**

Caprese Avocado*

Fresh mozzarella, tomatoes, avocado and basil, over mixed greens, dusted with fresh cracked pepper, served with white balsamic vinaigrette. **12.99**

Caesar*

Fresh romaine tossed with shaved Parmesan, housemade croutons, Caesar dressing and pickled red onions. **12.99**

Add Protein	Dressings	
Chicken +4	Ranch	Green Goddess
Crispy Chicken +5	Bleu Cheese	French
Shrimp +6	White Balsamic Vinaigrette	Caesar
Steak Tips +7	Honey Dijon	1000 Island
Smoked Salmon +6	Creamy Thai Peanut	

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 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 shrimp tossed in gochujang aioli, atop 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
Fried and seasoned chislic with onion strings, served with ranch and bourbon molasses dipping sauce. **13.99**

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
House ranch gravy atop French fries with a half order of chislic and white cheddar cheese curds. **14.99**

Sticky Chicken & Noodles
Crispy fried chicken breast tossed in sticky ginger atop Hong Kong style noodles with Asian slaw and green onions. **14.99**

Steak Yaki Soba
Steak tips sautéed with broccoli, red peppers, mushrooms and garlic atop a bed of pan-fried noodles. Topped with green onion, Sriracha aioli and sesame seeds. **17.99**

The Standard
Sautéed steak tips and mushrooms in a red wine & beef demi-glace served over baby bakers topped with garlic herb butter. **17.99**

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

Climber Sprouts
Cilantro lime chicken with shaved Brussels sprouts, 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 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	Swiss
Havarti	
Up Your Game	
Grilled onions +1	Bacon +2
Mushrooms +1	Burger patty +2
	Avocado +2

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

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

Big Popper Burger
Two smashed burger patties topped with bacon, pickled jalapenos, pepper Jack, jalapeno popper cream cheese, plum sauce and haystack onions. **13.99**

Included Sides	Add \$1	Add \$2
French Fries	Bowl of Soup	Loaded Brussels Sprouts
Housemade Chips	Side Caesar Salad	Baby Bakers
Side Salad	Sweet Potato Waffle Fries	French Onion Soup
Cup of Soup	Haystack Onions	

Cajun Shrimp Po Boy
Crispy fried Cajun shrimp drizzled with Sriracha aioli atop lemon caper mixed greens on our toasted Asiago baguette. **13.99**

Nickel & Dime
Turkey breast, Havarti, Swiss, baby arugula, tomato, and Country Dijon mustard on toasted Pumpernickel Rye. **13.99**

Turkey Avocado Melt
Turkey breast, crispy bacon, avocado, tomato and provolone cheese on grilled wheatberry bread. **12.99**

Hot Honey Jalapeno Chicken Sandwich
Crispy fried chicken breast, crispy bacon, hot honey and pickled jalapenos, served over jalapeno popper cream cheese on a toasted brioche bun. **13.99**

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**

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.

Elote
Mexican street corn salad topped with queso fresco, Elote crema and cilantro.

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. **12.99**

Cilantro Lime Chicken*
Cilantro lime marinated chicken served with pico de gallo, green goddess slaw, pickled jalapeno and fresh cilantro. **12.99**

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 Quesa Tacos*
Shredded cheddar Jack, grilled steak tips, Elote salad, cilantro, Elote crema and lime. **14.99**

Sweet and Spicy Shrimp
Flour-dusted shrimp over gochujang slaw, topped with pickled red onions, drizzled with Sriracha and sticky sauce, with 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.