



starters

> Signature Green Beans

Our saucy teriyaki glazed green beans; served with Sriracha sauce on request / 8.75

> Bull Bites™ gf

Our signature blackened tenderloin tips; served with béarnaise sauce & horseradish cream sauce / 14.25

Spinach Artichoke Dip

Baby spinach & artichoke hearts mixed with creamy asiago cheese / 10.95

> Walleye Fingers

Hand-breaded in Shore Lunch; served with our house-made tartar sauce / 14.25

Bonfire Sticky Chicken

Boneless chicken wings tossed in our signature sweet chipotle glaze; served with celery, jicama sticks & mango salsa / 12.05

Chipotle Chicken Quesadilla

Hand-pulled chicken & pepper jack cheese; served with the traditional fixings / 12.05

soups, salads & pastas

> Chicken Tortilla Soup

Pulled chicken with sweet bell peppers in a spicy tomato broth / 5.45

White Bean Chicken Chili gf

Great northern beans with creamy pepperjack cheese & pulled chicken / 5.45

Thai Chicken Salad gf

Crisp greens, cabbage and assorted vegetables tossed in a spicy peanut dressing; garnished with crispy chicken & fried wontons half / 10.95 or full / 14.25

Bonfire Chopped

A little bit of everything goes into this one; finished with our herbed-mustard vinaigrette half / 9.85 full / 13.15

Caesar gf

Romaine lettuce tossed with our signature dressing; finished with house-made croutons & shredded parmesan half / 6.55 full / 9.85 Add pulled chicken / 4.35

House gf

Crisp iceberg and romaine lettuce topped with garden fresh vegetables; served with your choice of dressing half / 6.55 full / 9.85 Add pulled chicken / 4.35

Blackened Walleye gf

Delicate spring mix lettuce tossed with sweet white balsamic-maple vinaigrette; topped with a spicy walleye fillet / 15.35

Alfredo & Broccoli Fettuccine

House-made parmesan cream sauce / 15.35 Add pulled chicken / 4.35

> Cajun Chicken Penne

Sun-dried tomato cream sauce with fire-roasted peppers; topped with a blackened chicken breast / 16.45

wood-fired flatbreads

> Three Sausage

Andouille, chorizo & Italian sausages with mushrooms / 14.25

Four Cheese

We provide the canvas with mozzarella, provolone, asiago & parmesan; you provide the creation / 10.95 additional toppings / 1.05

> Bella Roma

Artichoke hearts, spinach, roma tomatoes and parmesan / 12.05

Farmer's Market

Hickory-grilled veggies with herbed garlic oil / 12.05

BBQ Chicken

Hand-pulled chicken & red onions; finished with our four cheese blend & fresh cilantro / 12.05

hickory-grilled entrées

Our meats are aged 21-28 days and hand-cut daily. Entrées are served with our signature green beans and choice of potato au gratin, buttermilk-bacon smashed potatoes, fries, cheesy hash browns or tomatillo rice. Add a side house salad or Caesar salad for 4.35

Grilled Salmon gf

Norwegian salmon grilled over open flames; finished with our smoky red onion glaze / 23.05

> Land & Lake

Drunk & Dirty sirloin & walleye fillet / 30.75

Drunk & Dirty Sirloin

8 oz grilled USDA Prime Angus in a bourbon marinade / 23.05

Sirloin gf

8 oz top cut USDA Prime Angus grilled to your liking; finished with our signature steak butter / 23.05

Texas Grilled Chops

Twin hand-cut boneless chops grilled to perfection with flavors as big and bold as Texas! / 18.65

specialty items

*Served with our signature green beans and choice of potato au gratin, buttermilk-bacon smashed potatoes, fries, cheesy hash browns or tomatillo rice. Add a side house salad or Caesar salad for 4.35 (*No choice of sides)*

BBQ Beef Brisket

Slow-smoked & basted with our tangy BBQ sauce; served with house-made coleslaw / 20.85

Beer Can Chicken

Mesquite seasoned then roasted over open flames to lock in the juices quarter / 15.35 or half / 19.75

Smoked St. Louis Style Ribs

Slow-smoked pork spareribs, finished on our wood-fire grill & basted with tangy BBQ sauce half rack / 20.85 or full rack / 27.45

> Axel's Pan-Fried Walleye

#1 seller of walleye in Minnesota; topped with toasted almonds / 28.55

> Bull Bites™ Fajitas* gf

Our famous Bull Bites on top of sweet bell peppers, fire-roasted corn & onions; served with burracho beans, tomatillo rice and a drizzle of Béarnaise / 21.95

Fajitas* gf

Served on a bed of sizzling sautéed sweet bell peppers, fire-roasted corn & onions; served with burracho beans & tomatillo rice chicken / 16.45 or steak / 18.65 or blackened walleye / 19.75

> Walleye Tacos*

Crispy fried walleye, chipotle aioli & shredded lettuce stuffed in three grilled flour tortillas; finished with Pico de Gallo & chopped cilantro / 18.65

Southwest Chicken Tacos*

Soft flour tortillas stuffed with chicken, crisp lettuce, Pico de Gallo & our southwest cheese blend / 16.45

burgers & sandwiches

Our burgers are made with fresh Angus ground chuck (can substitute a hormone-free chicken breast). Choice of fries, fresh fruit or coleslaw

> Bonfire Classic

Smoked ham, mushrooms, roasted red peppers & Swiss cheese with chipotle mayo / 12.05

Bacon Bleu

Chopped hickory-smoked bacon & bleu cheese dressing / 12.05

Hickory Style

BBQ sauce, melted cheddar & onion haystacks / 12.05

Arizona Chicken Wrap

Fajita-style chicken rolled in an herbed-garlic tortilla with crisp lettuce, fresh avocado, black olives, cheddar, Pico de Gallo & chipotle ranch / 10.95

Pulled Chicken Club

Pulled chicken, hickory-smoked bacon & melted Swiss; served with lettuce, tomato & mayonnaise / 12.05

> Walleye Sandwich

Beer-battered; served with lettuce & tomato on a toasted hoagie roll / 16.45

Bonfire Pressed

Our twist on a classic...slow-smoked beef brisket, coleslaw, Swiss & BBQ sauce on griddled marble rye / 12.05

All American Cheeseburger

Grilled to perfection and served with American cheese / 9.85

> Signature item

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

gf Gluten-free preparation available



sippers

> Bonfire Bloody

Pepper Infused Vodka with house-made bloody mix

Sensational Sangria

Bacardi Limon, blackberry simple syrup & Riesling; garnished with fresh lime, lemon & orange

> Signature Margarita

Our #1 best seller and a Bonfire original. 1800 Silver tequila, Grand Marnier and our special house-made mix; topped with Summit Extra Pale Ale for effervescence

Cherry Picker

Three Olives Cherry Vodka muddled with Splenda, lemon and Lime; finished with soda and topped with a cherry

martinis

Lavender Burst

Absolut Mandarin, Violette Liqueur, club soda, sour mix, sugared rim

> Raspberry Flirtini

Stoli Razberi vodka, Chambord, pineapple juice & Champagne served with a sugared rim & garnished with raspberries

Hidden Gem

Absolut Citron, Bacardi Limon, Midori, Club Soda, Sour Mix

Kinky Bubble Bath

Bonfire Doli, Violette & Kinky Liqueurs, Sugared Rim

Pomegranate Martini

Absolut Citron vodka, triple sec, pomegranate juice & a splash of Sprite; garnished with an orange slice

wine

White *Listed from light and fruity to full and rich*

| | | GLASS | BOTTLE |
|--|--------------------|-------|-----------|
| Pinot Grigio, Ecco Domani | <i>Italy</i> | 9.95 | 38 |
| Riesling, Blufeld | <i>Germany</i> | 8.95 | 36 |
| Sauvignon Blanc, Zeal | <i>New Zealand</i> | 10.95 | 40 |
| Chardonnay, Nathanson Creek | <i>California</i> | 6.45 | 40 (1.5L) |
| Chardonnay, Ravenswood Vintner's Blend | <i>California</i> | 8.95 | 34 |

Blush

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|----------------------------------|-------------------|------|-----------|
| White Zinfandel, Nathanson Creek | <i>California</i> | 6.45 | 40 (1.5L) |
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Red *Listed from light-bodied and fruity to full-bodied and bold*

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|---|-------------------|-------|-----------|
| Pinot Noir, Mirassou | <i>California</i> | 9.95 | 38 |
| Shiraz, Rosemount Estate | <i>Australia</i> | 8.95 | 36 |
| Cabernet Sauvignon, Nathanson Creek | <i>California</i> | 6.45 | 40 (1.5L) |
| Merlot, Red Rock | <i>California</i> | 9.95 | 38 |
| Zinfandel, Ravenswood "Vintner's Blend" | <i>California</i> | 8.95 | 36 |
| Malbec, Terrazas de los Andes | <i>Argentina</i> | 8.95 | 36 |
| Cabernet Sauvignon, Louis M. Martini | <i>Sonoma</i> | 12.45 | 45 |

beer

Tap Beer

Bud Light
New Castle
Stella
Shock Top
Goose Island IPA
Summit EPA
Schell's Bonfire
Michelob Golden Draft Light
Sam Adams Seasonal

Bottle Beer

Budweiser
Michelob Ultra
Heinekin
Corona
Coo's Light
ODoul's N/A
Angry Orchard Cider
Miller Light

mocktails & refreshers (non-alcoholic)

Taste of the Tropics

Pineapple juice, orange juice, cream & choice of strawberry, raspberry, pomegranate, mango or blackberry; garnished with an orange slice

> Virgin Mary

Signature house-made bloody mary mix, garnished with a pickle, bleu cheese stuffed olive, lemon & lime wedge; rimmed with Cajun seasoning

Fruit Infusion Teas

Unsweetened Ice Tea and choice of strawberry, raspberry, pomegranate, mango, blackberry or tropical; garnished with a lemon wheel

Fruit Cooler

Cranberry juice, orange juice, grapefruit juice, pineapple juice & club soda; garnished with an orange slice & cherry

Citrus Sunrise

Orange juice, lemonade & choice of strawberry, raspberry, pomegranate, mango or blackberry; garnished with an orange slice

Pink Mockarita

Cranberry juice, signature house-made margarita mix & Sprite; garnished with a lemon wheel

Fruit Infusion Lemonades

Lemonade & choice of strawberry, raspberry, pomegranate, mango, blackberry or tropical; garnished with a lemon wheel