

# Starters

## BUFFALO SHRIMP

Wood-grilled, house buffalo sauce, pico de gallo, bleu cheese \$13.99

## SCANDINAVIAN SALMON CAKES

With a creamy lemon caper dill sauce \$13.99

## FRIED MAC & CHEESE

With vodka sauce, the name says it all \$9.99

## SEARED AHI TUNA

Sushi grade tuna, pan seared over Asian slaw served raw and chilled with wasabi soy sauce \$12.99

## CRISPY CALAMARI

Parmesan dusted, fried banana pepper, lemon aioli \$9.99

## *Crispy Bacon Brussels*

One pound with with Garlic Bacon Aioli \$9.99

## CRANBERRY WALNUT BAKED BRIE

Spiced rum chutney and creamy Brie with warm crostinis \$12.99

## BOOMTOWN WINGS

Boneless or traditional, Buffalo, Creamy Garlic Herb, House BBQ, Boom Boom, Sriracha Bourbon, Sweet Chili, Tropical Habanero, Honey Hot, Sweet Teriyaki \$11.99

## BOOM BITES

Cajun beef, onion straws, pico de gallo, bleu cheese \$12.99

## SLIDER TRIO

Pulled pork, smoked chicken, beef brisket, house BBQ, tomato, caramelized onion \$9.99

## CHEESE CURDS

8oz home-style cheese curds, house Parmesan-basil vodka sauce \$9.99

## *Glazed Pork Rib Tips*

Slow-smoked and wood-fired, sweet bourbon glaze, on a bed of crispy onion straws \$11.99

## PRETZEL BITES

Chewy pretzels, IPA beer cheese \$9.99

## NACHOS

Tortilla chips, ground beef, white cheddar sauce, cheddar cheese, lettuce, black olives, guacamole, pico de gallo, sriracha lime sour cream \$11.99

## BOOMTOWN POUTINE

French fries topped with melted cheese curds, rotisserie pulled pork, pico de gallo, gravy \$9.99

## Classic French Onion

Rich beef stock, caramelized onion, melted Swiss and Gruyère over a French baguette \$5.99

Soup Of The Day Cup \$3.99

Soup Of The Day Bowl \$5.99

# SOUPS

# FRESH SALADS

WOOD GRILLED STEAK, SALMON OR SHRIMP \$5

WOOD GRILLED CHICKEN \$3

## HAND TOSSED CAESAR

Crisp romaine tossed with Caesar, topped with grated Parmesan. \$8.99

## CLASSIC CHOPPED

Bleu cheese, bacon, tomato, red onion, cucumber, craisins, croûtons \$10.99

## BRUSSELS SPROUTS & KALE

Chopped brussel sprouts, purple kale, dried cranberries, walnuts, tomato, honey-dijon vinaigrette, & blue cheese crumbles \$10.99

## STRAWBERRY SALMON SPINACH

Spinach, strawberries, goat cheese, candied walnuts, choice of dressing \$14.99

## *Steakhouse*

Bleu cheese, bacon, hard egg, tomato, red onion, mushroom, lemon-basil vinaigrette, grilled tenderloin, crispy onion straws \$15.99

# BOOMTOWN

## BREWERY

HIBBING, MN



## WOODFIRE

EVELETH, MN

We pay homage to our rich mining heritage and the hard working men and women who carved out small towns with big dreams along Minnesota's Iron Range. Proving places like Hibbing, Eveleth and Gilbert have some Boom left to give.

## *Open Flame* BURGERS

The finest Angus, DNA traced from midwest family farms. Hand-pattied, half pounders, baked brioche.



With pickles, and your pick of side!

## Old Timer

Classic cheeseburger, lettuce, onion, tomato, cheddar, pepper jack, Swiss or American \$10.99

## Wild Rice

Vegetarian hand parched Minnesota wild rice, cheddar, lettuce, onion, tomato, garlic aioli \$11.99

## *Bacon Avocado*

Bacon, guacamole, chipotle mayo, lettuce, tomato, onion \$11.99

## Mac & Cheese

The name says it all \$11.99

## Bison

Grass-fed bison, sharp cheddar, leaf lettuce, tomato, caramelized onion, garlic aioli \$15.99

## Furnace

house buffalo, pepper jack, gardeniera, tomato \$11.99

## Double Shift

Two half-pounders, melted cheddar, American and Swiss cheese, caramelized onion, mushroom \$15.99

## Smoke house

Thick sliced smoked beef brisket, crispy onion straws, house BBQ, charred tomatoes \$11.99

## *Cajun Bleu*

Peppercorn crusted, cheddar cheese, apple-wood bacon, creamy bleu cheese & crispy onion strings \$11.99

# FLATBREADS

## GARLIC CHICKEN

Creamy garlic sauce and mozzarella \$12.99

## MARGARITA

Basil-pesto, tomato, mozzarella, Parmesan, balsamic reduction \$11.99

## WILD BOAR

Bacon cream cheese, smoked jalapeño-cheddar boar sausage, caramelized onion, roasted red peppers \$13.99

## *Bacon Bourbon*

Brisket, pulled pork, bacon, red onion, red peppers, mozzarella \$13.99

**BOOMTOWN**  
BREWERY  WOODFIRE  
HIBBING, MN EVELETH, MN

*The Whistling Bird*  
101 Broadway, Gilbert, MN

**GIFT CARDS AVAILABLE  
THREE GREAT LOCATIONS!**

# FROM THE FIRE

Hand-cut in-house with a garden fresh salad and your pick of side.   
\*Smoked/roastisserie cooking may impart a slight pink color.

## RANCH PUB STEAK

8oz USDA Prime steak cut, aged for amazing taste \$16.99

## Peppercorn Bacon Sirloin

8oz, Pepper crusted, bacon wrapped, filet of sirloin, juicy \$17.99

## FLAT IRON GRASS-FED

14oz well-marbled, tender, juicy \$23.99

## BONELESS RIB-EYE

16oz rich, fatty, flavorful with generous marbling throughout \$24.99

## FILET MIGNON

8oz, the most tender beef cut, melt-in-your-mouth texture \$23.99

## FIRECRACKER KABOBS

Fired kabobs with mushroom, onion & peppers,  
steak or shrimp \$16.99

## ST. LOUIS RIBS

Dry-rubbed, smoked slow, lightly brushed with our house BBQ  
Half: \$16.99 Full: \$24.99

## BEER CAN CHICKEN

Dry rubbed BBQ, cooked to perfection \$15.99

## WOODFIRE SALMON

Pesto-Bruschetta, Maple-glazed, Simply Grilled \$18.99

## CRANBERRY WALNUT CHICKEN

Two wood grilled breasts with creamy Brie, a cranberry/walnut chutney, spiced rum drizzle \$15.99

# ENTRÉES *and* PASTA

Garden fresh dinner salad included.

## UP NORTH FISH N' CHIPS

Hand-breaded Atlantic haddock, deep-fried, thick-cut fries \$14.99



## Blonde Ale Battered Shrimp

Served with our original Boom Boom sauce. \$17.99

## BUFFALO BEER CHEESE

Trotolte pasta & grilled chicken tossed in our beer cheese buffalo sauce. With bleu cheese and diced green onion. \$14.99

## CHICKEN PENNE CARBONARA

Ham, spinach, rotisserie chicken, asparagus, fire-roasted tomato, creamy garlic sauce \$16.99

## CAJUN PRIME RIB PENNE

Prime rib, creamy garlic cajun sauce, red onion, bell pepper \$18.99

## SAGE BROWN BUTTER SHRIMP LINGUINE

Grape tomato, artichoke hearts, spinach & mushrooms \$16.99



# PICK-IT

Included with select dinners

THICK-CUT FRIES

SEASONAL VEGETABLE

MAC & CHEESE

THREE-BEAN BAKE

COLESLAW

SWEET POTATO WAFFLE FRIES \$1.50

AVAILABLE AFTER 2 P.M.

BAKED POTATO, TAVERN POTATO,

LOADED BAKED POTATO

Bacon, cheddar, sour cream, chives \$1.99

BLACK & BLEU-IT  
Cajun seared, bubbly bleu cheese sauce \$1.99

STRAW-IT  
Crispy onion straws \$1.99

SHROOM-IT  
Sautéed mushroom \$1.99

SURF-IT  
Blackened shrimp \$4.99

RIB TIP-IT  
Slow-smoked wood-fired pork,  
whiskey bourbon glaze,  
on a fried stack of onion straws \$4.99

# CRAFT SANDWICHES

With your pick of side!

## ANGRY REUBEN

Corned beef, Swiss, tangy sauerkraut,  
chipotle aioli, toasted caraway rye \$12.99

## Yard Bird

Wood-grilled chicken breast, basil-pesto,  
goat cheese, tomato, sautéed onion, rustic  
ciabatta \$12.99

## WILD SALMON BLT

Wood-grilled wild salmon, bacon, lettuce,  
tomato, guacamole, lemon aioli, ciabatta  
\$15.99

## BOOMTOWN BEEF

Sliced roast beef, mushroom, caramelized  
onion, melted Swiss, garlic aioli, au jus  
\$13.99

## LOS CABO TACOS (3)

Blackened fish or shrimp, flour tortillas,  
cabbage, guacamole, pico de gallo, srira-  
cha lime sour cream \$12.99

## STEAK TACOS (3)

Cajun beef, cheddar, giardiniera, pico de  
gallo, lettuce, caramelized onion, flour  
tortillas, sriracha lime sour cream \$13.99

## SMOKED BEEF BRISKET

Tender smoked brisket, housemade  
bourbon BBQ, caraway rye, baby Swiss,  
bacon \$13.99

## BOSS HOG

Jalapeño-cheddar wild boar sausage,  
roastisserie pork, tomato, red onion, garlic  
aioli \$12.99

## SOUTHERN FRIED CHICKEN

Buttermilk chicken breast, lettuce, tomato,  
guacamole and pepperjack cheese on a soft  
bun with spicy mayo pepper sauce \$11.99

# PRIME RIB

Fri. and Sat. after 4 p.m.

While quantities last.



Includes your pick of side  
and a garden fresh salad.

ROOKIE 12oz \$20.99

FOREMAN 16oz \$26.99

STEELWORKER 30oz \$35.99

THE OL'9ER 49oz

FOR ONE \$59.99

Pick of side with a salad.

FAMILY STYLE \$64.99

Pick two extra large sides with a salad.



Serving Certified Hereford  
Beef.® Proud to work with over  
85 Minnesota ranching families  
to provide an eating experience  
that only the Hereford breed  
can produce.