

BOOMTOWN

BREWERY



WOODFIRE

BOOMTOWN HIBBING
(218) 440-1710
BoomTownHibbing.com

BOOMTOWN EVELETH
(218) 248-8381
BoomTownWoodfire.com

THE WHISTLING BIRD
(218) 741-5030
TheWhistlingBird.com

Follow Along  

BOOMTOWN

BREWERY



WOODFIRE

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.

Starters

BUFFALO SHRIMP ^{GF}

Wood-grilled, house buffalo sauce, pico de gallo, bleu cheese. 13.95

SESAME CRUSTED TUNA STEAK ON ARUGULA ^{GF}

Sushi grade tuna, pan seared and served rare over Arugula with wasabi-soy dipping sauce. 12.95

CRISPY CALAMARI

Parmesan-dusted, fried banana pepper, lemon aioli. 10.95

GLAZED PORK RIB TIPS

Slow-smoked and wood-fired, sweet bourbon glaze, on a bed of crispy onion straws. 11.95

BOOM BITES

Cajun beef, onion straws, pico de gallo, bleu cheese. 12.95

CRISPY BACON BRUSSELS ^{GF}

Forget your childhood nightmares... caramelized and delicious, with garlic aioli dipping sauce. 9.95

TAVERN POMME FRITES ^{GF}

Our hand-cut fries with a Parmesan/rosemary seasoned salt and served with garlic aioli. 7.95

PRETZEL BITES

Soft warm pretzels, IPA beer cheese. 9.95

CHEESE CURDS

Half pound of our home-style cheese curds, house parmesan-basil marinara sauce. 9.95

IRON RANGE NACHOS

Roasted corn and black bean salsa, shredded lettuce, chipotle cream, fried fresh jalapeño, guacamole. 11.95
Add pulled pork +1.95 | smoked chicken +2.95 | smoked tri-tip +3.95

BOOMTOWN POUTINE

French fries topped with melted cheese curds, rotisserie pulled pork, pico de gallo, gravy. 11.95

HOUSE SMOKED GOUDA, SPINACH DIP

Roasted red peppers, spinach & artichokes. With tortilla chips and fresh veggies. 10.95

BOOMTOWN WINGS

Competition-tested and award-winning wings with crazy-good flavors ranging from super hot to tangy and sweet. Choose Boneless or Traditional. 11.95

Sauces

Buffalo	Boom Boom	Hellfire
Garffulo	Sriracha Bourbon	Honey Hot
Creamy Garlic Herb	Sweet Chili	Sweet Teriyaki
House BBQ	Tropical Habanero	

GARLIC CHICKEN FLATBREAD

Creamy garlic sauce, mozzarella and fresh herbs. 12.95

MARGARITA FLATBREAD

Basil-pesto, tomato, mozzarella, parmesan, balsamic reduction and fresh basil. 11.95

Soups

CLASSIC FRENCH ONION

Rich beef stock, caramelized onion, melted Swiss and Gruyère over a French baguette. 6.95

SOUP OF THE DAY

Cup 3.95 | Bowl 5.95

FRESH SALADS

WOOD GRILLED CHICKEN +2.95 | WOOD GRILLED STEAK +4.95 | SALMON +6.95 | SHRIMP +6.95

SPINACH BERRY SALAD ^{GF}

Spinach, berries, goat cheese, candied walnuts, choice of dressing. 10.95

CLASSIC CHOPPED ^{GF}

Bleu cheese, bacon, tomato, red onion, cucumber, raisins and croutons. 10.95

HAND TOSSED CAESAR ^{GF}

Crisp romaine tossed with Caesar, topped with croutons and grated Parmesan. 8.95

SOUTHWEST SALAD

Corn & black bean salsa, romaine arugula mix, chipotle crema and tortilla strips. Served with our avocado ranch dressing. 11.95

BREWHOUSE SALAD

Spinach, arugala, romaine, bleu cheese, bacon, hard boiled egg, tomato, red onion, mushroom, lemon-basil vinaigrette, crispy onion straws. 11.95

SALAD DRESSINGS

Lemon basil vinaigrette, Honey Dijon, Ranch, Blue cheese, Italian, French, 1000 island, Caesar, Oil and vinegar

CRAFT SANDWICHES

With your pick of side!



Coleslaw • Seasonal Vegetable • Three Bean Bake • Mac & Cheese • Thick-Cut Fries • Mashed Baby Reds
Baked Potato (available after 4pm) • Loaded Baked or Mashed Potato 1.95 • Tavern Pomme Frites 1.95 • Sweet Potato Waffle Fries 1.50

PORTABELLO PRIME RIB SANDWICH

Tender chunks of slow roasted prime rib, sautéed shrooms, Swiss cheese, au jus, butter rustic ciabatta. 16.95

SMOKED BEEF TRI TIP

Tender smoked beef Tri Tip, horseradish cream, arugula, caramelized onions, Fontina cheese, on rustic ciabatta. 14.95

GRILLED SALMON BLT

Wood-grilled wild salmon, bacon, lettuce, tomato, guacamole, ciabatta, lemon aioli. 15.95

PULLED PORK MAC N' CHEESE SANDWICH

Hardwood smoked pulled pork, homemade mac and cheese, melted cheddar and a side of BBQ on rustic ciabatta. 11.95

ANGRY REUBEN

Corned beef, Swiss, tangy sauerkraut, chipotle aioli, on toasted pumpernickel rye. 12.95

Ⓜ gluten free bread available +1

YARD BIRD

Wood-grilled chicken breast, caramelized onions, basil-pesto, goat cheese, tomato, rustic ciabatta. 12.95

SOUTHERN FRIED CHICKEN

Buttermilk chicken breast, lettuce, tomato, guacamole and pepperjack cheese on a soft bun with spicy mayo pepper sauce. 11.95

STREET TACOS

Three per order, wrapped up in wood-grilled tortillas. Add guacamole for .95

SMOKED TRI-TIP

Juicy thin-sliced tri-tip with fresh roasted corn & black bean salsa, avocado ranch sauce, grated cheddar and shredded iceberg. 13.95

BAJA STYLE

Loaded with crispy fried fish, crunchy cabbage, roasted corn & black bean salsa, and chipotle-lime crema. 12.95 Sub blackened shrimp 2.95

BBQ PULLED PORK

Smoked pork shoulder topped with tangy slaw, pico de gallo and dowsed with our house made boom-boom sauce. 11.95

Open Flame BURGERS

Hand-pattied, half pounders with your pick of side.

Coleslaw • Seasonal Vegetable • Three Bean Bake • Mac & Cheese • Thick-Cut Fries • Mashed Baby Reds
Baked Potato (available after 4pm) • Loaded Baked or Mashed Potato 1.95 • Tavern Pomme Frites 1.95 • Sweet Potato Waffle Fries 1.50

DOUBLE SHIFT

Two half-pounders, melted cheddar, American and Swiss cheese, caramelized onion, mushroom. 15.95

BACON BRIE BURGER

Our homemade cranberry ketchup with creamy brie, bacon and caramelized onions. 12.95

SMOKE HOUSE BURGER

Thick sliced smoked beef tri-tip, crispy onion straws, house BBQ, charred tomatoes. 12.95

BACON AVOCADO

Bacon, guacamole, chipotle mayo, lettuce, tomato, onion. 12.95

CAJUN BLEU

Cajun seasoned, cheddar cheese, applewood bacon, creamy bleu cheese and crispy onion strings. 12.95

OLD TIMER

Classic cheeseburger, lettuce, tomato, onion. Choose cheddar, pepper jack, Swiss or American. 10.95

BISON BURGER

Grass-fed bison, sharp cheddar, arugula, tomato, caramelized onion, garlic mayo. 15.95

ITALIAN AMERICAN BURGER

50/50 ground angus & Italian sausage, sautéed bell pepper and onions, mozzarella and basil marinara sauce. 11.95

WILD RICE BURGER (V)

Vegetarian hand parched Minnesota wild rice, cheddar, lettuce, onion, tomato, garlic mayo. 11.95

MARINATED BALSAMIC PORTABELLO MUSHROOM (V)

Woodfire grilled portabello cap, on a Kaiser bun topped with arugula, tomato, onion, Fontina cheese and garlic aioli. 11.95

BOOMTOWN
BREWERY WOODFIRE

The Whistling Bird
101 Broadway, Gilbert, MN

GIFT CARDS AVAILABLE • THREE GREAT LOCATIONS!

Hibbing, Chef Wendi Thompson
Eveleth, Chef Athena Jordon

Ⓜ OUR GLUTEN FREE OPTIONS • (V) VEGETARIAN

Please notify your server croutons and sauces not gluten free • Smoked/roisserie cooking may impart a slight pink color.
*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food borne illness

FROM THE FIRE



Hand-cut in-house with your pick of side, add garden fresh house salad for 1.95

**Smoked/roisserie cooking may impart a slight pink color.*

FILET MIGNON (GF)

8 oz, the most tender beef cut, melt-in-your-mouth texture. 29.95

NY STRIP STEAK (GF)

14 oz A premium steakhouse classic, well marbled, tender, flavorful and juicy. 27.95

BONELESS RIB-EYE (GF)

Rich, fatty, flavorful with generous marbling throughout. 12 oz 24.95 • 16 oz 28.95

RANCH PUB STEAK (GF)

8 oz USDA prime chuck aged 28 days rich, beefy flavor. 17.95

CRANBERRY WALNUT CHICKEN (GF)

Two wood grilled breasts with creamy brie, a cranberry/walnut chutney, spiced rum drizzle. 16.95

BEER BRINED CHICKEN (GF)

Half chicken, brined overnight in Mesabi's Best, then dry-rubbed in our house BBQ and smoked to perfection. 15.95

PRIME RIB

Herb-crusted and slow roasted for over four hours. Tender and flavorful to the center. Try it with our atomic grated horseradish Friday & Saturday after 4 p.m. • While quantities last

ROOKIE (GF) 12 oz - 20.95

FOREMAN (GF) 16 oz - 26.95

STEELWORKER (GF) 30 oz - 35.95

THE OL'49ER (GF) 49 oz - 59.95

FIRECRACKER KABOBS

Wood fired kabobs with mushroom, onion and peppers
Steak 17.95 | Shrimp 19.95

BAR-B-QUE PORK RIBS (GF)

Our spare ribs won't fall off the bone and that's how we like it! Hardwood slow smoked in our "Southern Pride" smoker. Choose sauced or bare.

Full Slab 24.95 (approx. 12 ribs) • ½ Slab 16.95 (approx. 6 ribs)



PICK-IT

Included with select dinners

COLESLAW

SEASONAL VEGETABLE

THREE BEAN BAKE

BAKED POTATO (available after 4pm)

LOADED BAKED or MASHED POTATO

Bacon, cheddar, sour cream, scallions. 1.95

MASHED BABY REDS

MAC & CHEESE

THICK-CUT FRIES

TAVERN POMME FRITES (GF)

Hand-cut fries with parmesan/rosemary seasoned salt & served with garlic aioli. 1.95

SWEET POTATO WAFFLE FRIES 1.50

Add On's

RIB TIP-IT

Slow-smoked wood-fired pork, sweet bourbon glaze, on a fried stack of onion straws. 4.95

SURF-IT (GF)

Blackened shrimp 4.95

BLACK BLEU-IT (GF)

Bubbly bleu cheese sauce 1.95

STRAW-IT

Crispy onion straws 1.95

SHROOM-IT (GF)

Sautéed mushroom 1.95

How it's

DONE

RARE

Very red, cool center

MEDIUM RARE

Red, warm center

MEDIUM

Pink center

MEDIUM WELL

Slightly pink center

WELL DONE

Fire-grilled throughout



SEAFOOD

Served with your pick of side.

MESABI'S BEST BEER BATTERED SHRIMP

Jumbo shrimp dipped in house-made Mesabi's Best beer batter and fried to perfection. 19.95

Woodfire Salmon (GF)

Exclusively serving "True North" one the most trusted producers of fresh, sustainable Atlantic Salmon located in the small fishing village of Blacks Harbour, New Brunswick.

Choice of PICO-PESTO, MAPLE GLAZED or SIMPLY GRILLED. 18.95

PUB STYLE FRIED FISH

A mild and juicy whitefish, our North Atlantic Haddock is lightly breaded and deep-fried until crispy and golden. 16.95

PASTA

Add garden fresh house salad for 1.95

SAGE BROWN BUTTER SHRIMP LINGUINE

Grape tomato, artichoke hearts, spinach and mushrooms. 17.95

CHICKEN PENNE CARBONARA

Bacon, peas, smoked chicken, fresh tomato, creamy garlic sauce. 16.95

CAJUN PENNE

Creamy garlic cajun sauce, red onion, bell pepper. 13.95

Smoked Chicken 15.95 | Steak 17.95 | Shrimp 17.95

Desserts to Die For

CHEESECAKE OF THE MONTH

Every month we'll feature a new delicious flavor just to keep your sweet tooth satisfied! Ask your server for this month's savory flavor. 7.95

SALTED CARAMEL CHEESECAKE

A layer of salted caramel and a layer of rich, bittersweet chocolate ganache baked in an all-butter pâte sucrée crust and sprinkled with sea salt. 7.95

RASPBERRY WHITE CHOCOLATE CAKE

Three layers of sponge cake filled with raspberry preserve, fresh whipped cream accented with white chocolate. 7.95

DECADENT CHOCOLATE CAKE WITH VANILLA BEAN ICE CREAM

Moist chocolate cake filled with homemade salted caramel topped with chocolate ganache, fresh whipped cream and smooth vanilla bean ice cream. 7.95

CLASSIC KEY LIME PIE

Crisp graham cracker crust with a sweet, tart key lime filling topped with whipped cream. 6.95

COOKIE DOUGH SUNDAE

Warm and gooey deep-fried chocolate chip cookie dough balls and Vanilla-Bean Ice cream with a chocolate caramel drizzle and fresh whipped cream. 7.95

Sunday Brunch

Served from 10am till 2pm

BISCUITS AND GRAVY

2 buttermilk biscuits topped with homemade sausage gravy. Served with scrambled eggs. 9.95

DENVER OMELETTE

3 eggs, peppers, onions, ham and cheddar. Served with hash browns. 8.95

FRENCH TOAST

Three pieces with maple syrup and dusted with powdered sugar. Served with bacon or ham. 7.95

BREAKFAST POUTINE

Fries, sausage gravy, scrambled eggs, bacon, ham, curds, mozzarella. 9.95

HANGOVER BURGER

8oz burger, bacon, fried egg, American cheese, garlic aioli. Served with hash browns or fries. 11.95

BREAKFAST FLATBREAD

Sausage gravy, ham, bacon, hash browns, scrambled eggs, sauteed onions, red and green peppers, mozzarella. 11.95

SMOKED SALMON SKILLET

Smoked salmon, scrambled eggs, caramelized onions, hash browns topped with cheddar cheese. 10.95

EXPRESS LUNCH

Available Monday - Friday 11am to 2pm

9.95 each

CHICKEN CHOPPED SALAD

Grilled chicken breast, crisp romaine, red onion, bleu cheese crumbles, tomato, cucumber, raisins, croutons, and bacon served with our house made Honey Dijon vinaigrette

CHICKEN CAESAR SALAD

Grilled chicken, parmesan, croutons on a bed of crisp romaine with creamy Caesar

GARLIC CHICKEN FLATBREAD

Creamy garlic sauce with grilled chicken and mozzarella

MARGARITA FLATBREAD

Basil pesto, tomato, mozzarella, parmesan, balsamic reduction

MEMPHIS STYLE PULLED PORK

Pulled BBQ pork topped with house coleslaw. Served with thick cut fries, house coleslaw or our three-bean bake

1/3 LB. BURGER

Ground fresh and hand pattied – plain, cheeseburger or patty melt

RIB TIPS

Slow smoked and wood fired, sweet bourbon glaze over crispy onions. Served with choice of thick cut fries, house coleslaw or our three-bean bake

CLASSIC CHICKEN SANDWICH

Grilled chicken with lettuce, tomato and mayo. Served with thick cut fries, house coleslaw or our three-bean bake.

FISH SANDWICH

Hand breaded Haddock on ciabatta hoagie with lettuce, tomato and tartar. Served with thick cut fries, house coleslaw or our three-bean bake

BBQ PULLED PORK TACOS

Smoked pork shoulder topped with tangy slaw, pico de gallo and doused with our house made boom-boom sauce. Choice of thick cut fries, house coleslaw or our three-bean bake

BOOMTOWN

BREWERY  WOODFIRE

CRAFT BEER & FOOD PAIRING GUIDE



CRISP AND REFRESHING

BEER: Blonde, Light Lager, Amber Lager, Bohemian-style pilsner

Cleansing to the palate and are complementary to lighter dishes.



Pizza



Salads



Fish



Pretzels



Shellfish



FRUITY AND SPICY

BEER: Wheat Ale, White Ale, Belgian-style, German-style Hefeweizen

Complement and balance flavors similar to the notes in the beer.



Tacos



Salads



Breads



Poultry



Shellfish



MALTY AND SWEET

BEER: Amber Ale, Red Ale, Bock, Porter

Complements smoked, grilled and roasted meats.



Burgers



Smoked



Meats



Grilled



DARK AND ROASTY

BEER: English-style Brown Porter, Irish-style, Dry Stout,

Balances strong flavors & complements the intensity of meat dishes.



Steaks



Grilled



Pork



Desserts



Chocolate



HOPPY AND BITTER

BEER: IPA, Pale Ale, American Ale

Balances spicy foods and allows specific food flavors to be emphasized.



Burgers



Steaks



Spicy



Poultry



Pork

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