

# Appetizers

## BREWER'S DIP FLIGHT

🍷 (Mesabi's Best Light) Crispy tortilla chips served with fire-roasted salsa, creamy guacamole, warm queso, and fresh pico de gallo. Perfect for sharing... even better with a pint! 11.95

## PRETZEL TIMBERS

🍷 (American Pale Wheat) Soft, warm pretzels served with Boomtown brew cheese. 11.95

## PARM & TRUFFLE FRIES

🍷 (Orehouse IPA) Black truffle sea salt, Parmesan and fresh parsley, served with garlic aioli. 9.95

## BUFFALO SHRIMP

🍷 (Citrus Shandy) Wood-grilled shrimp tossed in our house buffalo sauce, topped with pico de gallo and blue cheese. 14.95

## BREW-BATTERED ONION RINGS

🍷 (Hat Trick Honey Amber) Crispy, golden onion rings served with Boom Sauce. 12.95

## BREWHOUSE CHEESE CURDS

🍷 (Peanut Butter Porter) Half a pound of Wisconsin beer-battered cheese curds, fried and served with raspberry chipotle. 11.95

## BUTTERMILK FRIED PICKLES

🍷 (Mexican Lager) Buttermilk-dipped, hand-breaded dill pickle chips, fried and served with chipotle sour cream. 12.95

## BACON & BRUSSELS

🍷 (Hat Trick Honey Amber) Crispy brussel sprouts tossed with bacon and drizzled with balsamic glaze, lemon. Served with garlic aioli. 12.95

# SHAREABLES

## SMOKED BIRRIA QUESADILLA

🍷 (Hat Trick Honey Amber) Slow-braised beef birria and melted Jack cheese grilled in a crisp flour tortilla. Served with fresh pico, shredded lettuce, and chipotle sour cream. 14.95

## BOOM BITES\*

🍷 (Juicy IPA) Grilled Cajun angus topped with onion tangles, creamy béarnaise sauce, and fresh pico de gallo. 16.95

## GARLIC CHICKEN FLATBREAD

🍷 (American Pale Wheat) Juicy wood-fired chicken atop a creamy garlic herb sauce, layered with melted mozzarella, Parmesan, and fresh parsley. 13.95

## MARGHERITA FLATBREAD

🍷 (Mexican Lager) A classic with a twist, pesto, melted mozzarella, sun dried marinated tomato, and shaved Parmesan, finished with a drizzle of balsamic glaze and fresh basil. 12.95

## THE OG FLATBREAD

🍷 (Hat Trick Honey Amber) Comfort food, done right. Charred pepperoni and Italian sausage over our house marinara, topped with melted mozzarella, Parmesan and fresh parsley. 13.95

## CILANTRO LIME CHICKEN NACHOS

🍷 (Mexican Lager) Pulled cilantro lime chicken, layered with Colby Jack, brew cheese sauce, shredded lettuce, pico de gallo, jalapeño, cilantro, and chipotle lime cream. 14.95

## BOOMTOWN POUTINE

🍷 (Hat Trick Honey Amber) A hearty mix of smoked pulled pork, brown gravy, cheese curds, mozzarella, and fresh pico de gallo over crispy fries. 14.95

## Wings

Competition-tested and award-winning wings — bone-in or boneless, sauced or dry-rubbed, always served by the pound. (1 Lb.) 13.95

## WING SAUCES (MILD TO HOT)

• Creamy Garlic Herb • Boom Boom • Sriracha Bourbon • Garffalo • Buffalo • Hot Honey • Raspberry Chipotle • Nashville Hot • Carolina Reaper

## DRY RUBS

Cluck Dust • Cajun

# Soups & Fresh Salads

## COUNTRY FRENCH ONION

🍷 (Hat Trick Honey Amber) Rich slow-simmered beef broth, loaded with caramelized onions, topped with melted Swiss with toasted crostini. 8.95

## CHICKEN WILD RICE

🍷 (Mesabi's Best Light) A creamy Minnesota classic made in-house daily. Cup 5.95 | Bowl 8.95

## HARVEST SALMON SALAD

🍷 (Mexican Lager) Seared blackened salmon on a bed of harvest greens, craisins, candied pecans, and goat cheese, with lemon basil vinaigrette. 19.95

## CHICKEN CHOPPED SALAD

🍷 (American Pale Wheat) Grilled chicken breast, mixed with crisp romaine, harvest greens, blue cheese crumbles, bacon, craisins, red onion, radish, tomato, and house croutons. 16.95

## BREWHOUSE STEAK SALAD

🍷 (Juicy IPA) Grilled angus skewer over harvest greens and arugula, tossed with mushrooms, bacon, red onion, marinated tomatoes, blue cheese crumbles, and crispy onion tangles, served with a lemon basil vinaigrette. 23.95

## Dressings

Cilantro Lime Vinaigrette • Blue Cheese • Buttermilk Ranch • Chimi Ranch  
Lemon Basil Vinaigrette • Brewhouse Caesar • Classic French • Apple Vinaigrette

# FROM THE FLAME

Our 28-day aged steaks are wood-fire grilled to order and seasoned with our proprietary "Black Magic" blend. Served with your choice of two sides.

## BOOMTOWN STYLE CHARRED PRIME RIB\*

Slow roasted and grilled to order with our signature Cajun rub. Mid-rare and up!  
Queen Cut - 12oz | \$34.95  
King Cut - 20oz | \$42.95

## FILET MIGNON 8 OZ\*

🍷 (American Pale Wheat) Incredibly tender with a rich, buttery texture, a true steakhouse favorite. 36.95

## NEWYORK STRIP 14 OZ\*

🍷 (Juicy IPA) Center cut, well-marbled, tender and flavorful. 34.95

## BONELESS RIBEYE 16 OZ\*

🍷 (Hat Trick Honey Amber) A well-marbled, deeply flavorful cut with a perfect balance of tenderness and bold beefy taste. 36.95

## TOP SIRLOIN 8 OZ\*

🍷 (Mesabi's Best Light) A classic, hearty steak with rich texture and flavor in every bite. 24.95

## FIRECRACKER KABOBS\*

🍷 (Citrus Shandy) Wood-fired steak or shrimp, skewered with onions, peppers, and mushrooms, finished with a side of béarnaise . 23.95



How It's

## DONE

### RARE

Very red, cool center

### MEDIUM RARE

Red, warm center

### MEDIUM

Pink center

### MEDIUM WELL

Lightly pink center

### WELL DONE

Fire-grilled throughout



# BOOMTOWN FAVORITES

Served with your choice of two sides.

## BAR-B-QUE PORK RIBS

🍷 (Hat Trick Honey Amber) Slow-cooked and fall-off-the-bone tender, glazed in our house BBQ sauce. Half Rack 24.95 | Full Rack 39.95

## MAPLE BOURBON BUTTER SALMON

🍷 (American Pale Wheat) Wood-fire grilled salmon, finished with a maple bourbon compound butter and topped with candied pecans. 24.95

## PUB-FRIED CHICKEN

🍷 (Mesabi's Best Light) 2 Breaded chicken breasts, original or tossed in Nashville hot, served over chimi ranch slaw. 20.95

## CRANBERRY PECAN CHICKEN

🍷 (Tangled Up in Blueberry) Wood-fire grilled chicken breasts topped with melted Brie cheese and a house-made cranberry pecan chutney. 21.95

## DOCKSIDE ALE SHRIMP

🍷 (Citrus Shandy) Six hand-dipped shrimp in our Mesabi's Best beer batter and fried crispy golden, with BoomBoom dipping sauce. 18.95

# Pastas

Served with rustic bread & butter

## CHICKEN BACON CARBONARA

🍷 (Hat Trick Honey Amber) Tender chicken and crispy bacon tossed with peas, blistered tomatoes, in a rich Parmesan garlic cream sauce. 19.95

## DIRTY MOZZ ALFREDO

🍷 (Juicy IPA) Tomato cream sauce loaded with Italian sausage and pepperoni. Crowned mozzarella cheese cap finished with cracked black pepper and shaved Parmesan. 19.95

## SMOKED BRISKET MAC

🍷 (Oatmeal Stout [Nitro]) Smoked brisket, tossed in creamy cheddar cheese sauce, finished with crispy onion tangles and green onion. 20.95

## CAJUN SHRIMP PENNE

🍷 (Citrus Shandy) Sautéed shrimp, red onion, bell peppers, and blistered tomatoes tossed in a bold Cajun cream sauce. 22.95

# HANDCRAFTED BURGERS

Half-pound hand-patted Braveheart Black Angus. Served with fries or upgrade to one of our signature sides for 2.95  
Upgrade your burger to a Helstrom Farms patty for 2.95. Add an extra patty 4.95

## OLD TIME CHEESEBURGER\*

🍷 (Mesabi's Best Light) A classic done right. Shredded iceberg, tomato, red onion, and your choice of Swiss, American, pepper jack, or cheddar on a brioche bun. 14.95

## BACON AVOCADO BURGER\*

🍷 (American Pale Wheat) Crispy bacon, fresh avocado, and chipotle aioli, with shredded iceberg, tomato, and red onion on a pretzel bun. 16.95

## CAJUN BACON BLUE BURGER\*

🍷 (Juicy IPA) Bold Cajun seasoning, cheddar and creamy blue cheese, country smoked bacon, and crispy onion tangles on a pretzel bun. 15.95

## AMERICAN SMASH\*

🍷 (Mexican Lager) Two smashed patties, melted American cheese, shredded iceberg, tomato, grilled onions, and burger sauce on a brioche bun. 14.95

## SMOKEHOUSE BURGER\*

🍷 (Hat Trick Honey Amber) Piled high with smoked brisket, crispy onion straws, charred tomato, and BBQ sauce, bringing bold smokehouse flavors to every bite. 16.95

## MINNESOTA WILD RICE VEGGIE BURGER

🍷 (Tangled Up in Blueberry) A Northwoods-inspired vegetarian burger featuring our house-made wild rice patty, topped with goat cheese, roasted tomatoes, arugula, and cranberry ketchup on a toasted pretzel bun. 14.95

## CRANBERRY BACON BRIE BURGER\*

🍷 (Peanut Butter Porter) A sweet and savory twist with cranberry ketchup, country bacon, caramelized onions, creamy Brie cheese, and apple slaw on a brioche bun. 15.95

## HELSTROM FARMS BURGER\*

🍷 (Hat Trick Honey Amber) Made with 100% grass-fed, locally raised beef from Helstrom Farms in Hibbing, MN, topped with cheddar cheese, caramelized onions, arugula, tomato, and garlic aioli on a toasted pretzel bun. 19.95

# Legendary Sandwiches

Served with fries or upgrade to one of our signature sides for 2.95

## BUTTERMILK CHICKEN

🍷 (Citrus Shandy) Crispy breaded chicken breast, served original or tossed in Nashville hot, topped with chimi ranch slaw, dill pickle chips, chipotle aioli, and tomato on a brioche bun. 14.95

## YARD BIRD

🍷 (American Pale Wheat) Wood-grilled chicken stacked with pesto, caramelized onions, creamy goat cheese, arugula, and tomato on a ciabatta roll. 14.95

## SMOKED BRISKET

🍷 (Orehouse IPA) House-smoked beef brisket, layered with country bacon, cheddar, Swiss, and sautéed onions on a rustic ciabatta. 16.95

## BLACKTIE RIBEYE

🍷 (Hat Trick Honey Amber) Thin-shaved ribeye, kissed with truffle salt and cracked pepper, Swiss cheese, stacked with grilled onions, garlic aioli, and peppery arugula on a toasted ciabatta roll. 17.95

## SALMON B.A.L.T.

🍷 (Mexican Lager) A fresh take on a classic, featuring grilled salmon, country bacon, avocado, shredded iceberg, tomato, and lemon aioli on ciabatta. 18.95

## PULLED PORK MAC

🍷 (Hat Trick Honey Amber) Smoked pulled pork, topped with creamy brew mac n' cheese and melted cheddar, all stacked on a hoagie bun. 14.95

# BOOMTOWN FRONTIER TACOS

Three per order; wrapped in wood-grilled tortillas and served with chips & fire-roasted salsa. Add guac for 1.95.

## BAJA STYLE SHRIMP

🍷 (American Pale Wheat) Blackened shrimp, fresh cilantro-lime slaw, fresh pico de gallo, and smoky chipotle sour cream. 14.95

## BOOM BOOM PULLED PORK

🍷 (Hat Trick Honey Amber) Tender pulled pork topped with tangy slaw, pico de gallo, and our signature Boom Boom sauce. 14.95

## CILANTRO LIME CHICKEN

🍷 (Mexican Lager) Marinated pulled chicken piled high with fresh pico de gallo, jalapeño, cilantro lime slaw, chipotle sour cream, and fresh cilantro. 14.95

## SMOKEHOUSE STREET TACOS

🍷 (Orehouse IPA) Smoked brisket with charred jalapeño, crispy fried onions, cheddar, and raspberry chipotle drizzle. 14.95

## GRILLED RIBEYE VERDE

🍷 (Hat Trick Honey Amber) Shaved ribeye seared, charred jalapeños, cheddar, and a chimichurri drizzle. 14.95



# BEST DRINK PAIRINGS



\*Steak, lamb and burgers may be served undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Sides

### INCLUDED CHOICES

FRENCH FRIES  
 GOLDRUSH BACON MAC  
 GARLIC MASHED BABY REDS  
 BUTTER-STEAMED BROCCOLI  
 ROASTED BABY REDS  
 Crispy fried baby red potatoes tossed with  
 Parmesan and Boom seasoning

### SUBSTITUTE A SIGNATURE SIDE (+2.95)

HOUSE OR CAESAR SALAD  
 PARM & TRUFFLE FRIES  
 SWEET POTATO WAFFLE FRIES  
 With cranberry ketchup  
 BREW & BATTERED ONION RINGS  
 With boom sauce

## BEVERAGES

### FOUNTAIN BEVERAGES

Pepsi • Diet Pepsi • Mountain Dew • Diet Mountain Dew  
 Gatorade Fruit Punch • Tropicana Lemonade • Starry  
 Brisk Raspberry Iced Tea • Dr Pepper

### BOOMTOWN ROOT BEER

Brewed in-house. Includes one refill

### FRESH BREWED ICED TEA

### FLAVORED LEMONADES

Strawberry • Blood Orange • Peach. Includes one refill

### SAN PELLEGRINO SPARKLING WATER

1L bottle

### SAN PELLEGRINO ITALIAN SPARKLING BEVERAGES

Blood Orange (served over ice)



## HAPPY HOUR



*Be Happy*

MONDAY - FRIDAY  
 2PM - 5 PM

LATE NIGHT &  
 9PM - CLOSE

# HALF OFF

UNTIL 10 PM

HALF OFF RAIL DRINKS

GLASS HOUSE WINE

DOMESTIC BOTTLES & TAPS

BOOMTOWN BREW TAPS

½ PRICE APPETIZERS

Dine In Only: No online, to go or combo discounts

## HAVE AN EVENT?

WE CATER TO YOU

[EVENTS@BOOMTOWNWOODFIRE.COM](mailto:EVENTS@BOOMTOWNWOODFIRE.COM)

(218) 969-7363



## REWARDS

Sign up & earn 1 point per 1.25 spent



## Weekly Specials

### MONDAY

#### *Cows & Mules*

SELECT BURGERS 10.95  
 COCKTAIL: CUCUMBER MULE 5.00  
 BEER: JUICY IPA 5.00

### TUESDAY

#### *Jacos*

TACOS 10.95  
 COCKTAIL: JALAPEÑO RANGER-RITA 5.00  
 BEER: MEXICAN LAGER 5.00

### WEDNESDAY

#### *Pizza, Pasta, & Wine*

PASTAS 15.00  
 PIZZAS 10.00  
 WINES (GLASS) 5.00  
 50% OFF BOTTLES OF WINE  
 BEER: HONEY AMBER 5.00

### THURSDAY

#### *Wings & Brew*

ALL YOU CAN EAT WINGS 19.95  
 Come hungry. Leave victorious. Dine-in only.  
 No takeout. No sharing  
 1 LB WINGS 8.95  
 COCKTAIL: TACONITE TEA 5.00  
 BEER: MESABI'S BEST LIGHT 5.00

### FRIDAY

#### *Fish Fry*

ALL DAY

FISH FRY 16.95 🍷 (Oatmeal Stout [Nitro])  
 COCKTAIL: JAMESON ORANGE MULE 5.00  
 BEER: OATMEAL STOUT 5.00

### SUNDAY

#### *Funday*

ALL DAY

50% OFF RAIL DRINKS  
 50% OFF GLASS HOUSE WINE  
 50% OFF DOMESTIC BOTTLES & TAPS  
 50% OFF BOOMTOWN BREW TAPS  
 BOOMTOWN BLOODY 9.95

BOOMTOWN  
 BREWERY & WOODFIRE  
 Est. 2015

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