



mendoberri
café & wine bar

SCHMANKERL

ARTISAN CHEESE BOARD chef-selected seasonal cheese, house made harvest apple butter, flat bread 14 (V)

MARINATED OLIVES fresh herbs, citrus peel, cold pressed olive oil, wood stone oven baguette 6 (GF*, VG)

COUNTRY PÂTÉ house made pork pate, harvest apple mostarda, pickled vegetables, grilled baguette 10

SMOKED SALMON TARTINE cold smoked Scottish lox, fresh radish, whipped herbed chèvre, St. Paul sourdough 10

HUMMUS white bean puree, fresh crudités, herb toasted crostinis 10 (GF*, VG)

CHICKEN SCHNITZEL BITES crispy chicken, lemon, fresh dill, honey Dijon aioli 9

HEN OF THE WOODS roasted mushroom, creamed goat cheese, grilled St. Paul sourdough bread 12 (V)

SMOKED BEEF BRISKET mini milk buns, spiced house sauerkraut, cheese, Hungarian paprika aioli 10

WOOD STONE OVEN PIZZETTE inspired by chef select local ingredients 17 (V*)

SOUPS, SALADS, SIDES

Add roasted chicken 6 / salmon 8

HOUSE SALAD garden lettuces, garnishes, house red wine dressing sm 8 / lg 11 (GF, VG)

MENDOBERRI SALAD oranges, local goat cheese, tomato, cucumber, honey sherry wine vinaigrette 12 (GF, V)

BETIE SPINACH slow-roasted organic beets, goat cheese, candied walnuts, honey balsamic vinaigrette 12 (GF*, V)

MOM'S CHICKEN & VEGETABLE SOUP traditional Viennese style, fresh herbs, fritatten 4.5/6.5 (GF*)

DAILY SOUP scratch-made daily with local seasonal ingredients cup 4.5/bowl 6.5 (GF*)

HOUSE FRITTES hand cut frites, herb ranch dip 7 (GF)

MAINS

BUTTERNUT SQUASH RISOTTO organic squash, sweet roasted garlic, parmesan, toasted pumpkin seed pesto 22 (add chicken 25) (GF)

FAROE ISLAND SALMON organic red swiss chard, butternut squash cream, roasted Austrian crescent potatoes 26 (GF)

FARMERS MISH-MASH hidden stream farm bratwurst, chicken, wild rice, vegetables, farm fresh sunny side egg 25 (GF)

AUSTRIAN CHICKEN SCHNITZEL crisp chicken breast, Viennese fingerling potato salad, garden greens 20

CAFÉ BURGER grass-fed beef, cheese, caramelized onions, lettuce, potato frites 16 (add bacon for \$2.00)

SALMON BURGER fresh dill pickled cucumbers, marinated lettuces, honey dijon aioli, potato frites, milk bun 17 (GF*)

KIDDOS

10 and under, includes sautéed carrots and organic milk or juice

SCHNITZY all-natural chicken, dipping sauce 7.25

SALMON maple-carrots, roasted potatoes 10 (GF)

MARGUERITE PIZZETTE fresh whole milk mozzarella, house made marinara sauce 7.25

NOODLES & CHEESE whole milk cheddar, noodles 7.25 (V)

MINI BURGERS grass-fed local beef, mini buns, potato frites 7.25

CRU-DI-TE cold cuts, cheddar, carrots, flatbread the perfect snack! 10 (GF*)

V: Vegetarian VG: Vegan GF: Gluten free GF*: Can be made gluten free

Menu subject to change without notice due to availability of ingredients

18% gratuity may be added to tables with 6 or more guests

Split plate charge \$2.50 / Corkage fee \$20/bottle

Happy Hour: Mon-Sat, 3-6 pm

Private Room/Event Inquiries: 651-209.3270 or ann@mendoberri.com