

STARTERS

laab moo 13

*pork peanut coconut ginger
mint & basil cucumber romaine*

asparagus galette 13

gruyere dijon prosciutto egg lemon

octopus terrine 13

*pickled baby corn basil seeds sweet harissa
olio verde pea tendrils red sorrel*

beef tartare 14

*arugula rye mustard seed egg yolk
olio verde aioli horseradish*

escargot bourguignon 12

*garlic butter white wine parsley
thyme shallot ciabatta*

curried blue mussels 13

*red curry apple cider cream
cilantro ciabatta*

SOUPS

* chłodnik 11

*roasted beets cucumber buttermilk
hard-boiled egg dill*

* chilled cucumber 11

*buttermilk crème fraîche flowers
pickled spring onion herbs*

soup du jour 8

bowl fresh bread

soup & salad 14

bowl garden salad fresh bread

SALADS

* baby kale 13

*candied pepitas pine nuts pecorino romano
meyer lemon vinaigrette*

belgian endive 13

*charred asparagus prosciutto aged mimolette
buttermilk poppyseed dressing*

* chopped salad 12

*romaine tomato kalamata cucumber
feta onion garlic dill vinaigrette*

* pistachio & goat cheese 13

*mache black garlic blackberries
pickled gooseberries*

* garden salad 8

*baby organic greens radish beet tomato
red sorrel sweet shallot vinaigrette*

SANDWICHES

räksmörgås 14

*shrimp tomato egg salad
dill chives rugbrød*

salmon burger 15

*cucumber cilantro wasabi mayo
lime black brioche*

* egg & asparagus 13

*gruyere frisée lemon & basil aioli
grilled ciabatta*

cochinita pibil 14

*pork shoulder annatto buttermilk crème fraîche
avocado cilantro queso fresco lime bolillo roll*

* heirloom tomato 13

*fresh mozzarella basil garlic chips
shallot truffle oil ciabatta*

hamburger 15

*greens shallot tomato
gruyere stirato roll*

ENTRÉES

lamb loin 29

*mushrooms samphire
turnips black garlic*

charred bone-in ribeye 36

*coffee & thai chile rub corn custard
red chile adobo*

seared sea scallops 27

*baby greens peach moutarde
marcona almonds*

* wild mushroom crepe 25

*polenta black garlic cream sherry romano
mascarpone asparagus popcorn shoots*

moules et frites 27

*butter wine pancetta tomato shallot
garlic parsley thyme bearnaise*

seared duck breast 26

*apricot curry strawberry pistachio
creamed leek tartlet blue cheese*

DESSERTS

chocolate terrine 8

chocolate mousse *feuilletine* ganache
arya pistachio raspberry

rhubarb custard tart 8

pickled rhubarb cookie crust strawberry
vanilla ice cream

caramel corn sundae 8

hot fudge sea salt roasted peanuts
vanilla & chocolate ice cream

passionfruit panna cotta 8

key lime meringue raspberry flower petals

huckleberry mousse 8

crystallized blueberries oat crumble
powdered sugar

fruit pie slice 7

whipped cream -OR- vanilla ice cream

dessert wine

<i>baumard, quarts de chaume</i>	12
<i>vietti, moscato d'asti, cascinetta</i>	8
<i>keller, beerenauslese</i>	12
<i>andrew rich, gewurztraminer icewine</i>	10
<i>alexis baily, isis, ice wine</i>	9
<i>inniskillin, vidal, icewine</i>	11
<i>yalumba, 21-year muscat</i>	9
<i>ordoñez & co, rueda old vines</i>	9

liqueur

<i>vikre voyageur aquavit</i>	8
<i>dom benedictine & brandy</i>	9
<i>gioia luisa limoncello</i>	6
<i>ouzo of plomari</i>	6
<i>metaxa amphora 7 star</i>	7
<i>romana sambuca black</i>	6
<i>amaro di s. maria al monte</i>	7
<i>fernet del frate angelico</i>	8
<i>grand marnier 100-year</i>	16

port & madeira

<i>warre's otima 10-year tawny port</i>	8
<i>warre's otima 20-year tawny port</i>	11
<i>noval late-bottle-vintage port</i>	9
<i>dow's 1985 vintage port</i>	16
<i>miles 10-year malmsey madeira</i>	8
<i>barbeito madeira malvasia 20-year</i>	16

sherry & vermouth

<i>dry sack 15-year oloroso sherry</i>	8
<i>alvear pedro ximénez de añada sherry</i>	7
<i>valdespino fino inocente sherry</i>	9
<i>buil & giné, priorat natur vermut</i>	7

cognac & armagnac

<i>hennessy vs cognac</i>	8
<i>courvoisier vsop cognac</i>	10
<i>rémy martin xo cognac</i>	18
<i>pierre ferrand reserve cognac</i>	12
<i>tariquet bas-armagnac classique</i>	8

apple brandy

<i>boulard calvados</i>	9
<i>clear creek distillery</i>	9
<i>père magloire calvados xo</i>	14

grappa

<i>castello banfi, sangiovese</i>	8
<i>il moscato di nonino</i>	9
<i>altesino, grappa di brunello</i>	9
<i>gaja, grappa di barbaresco</i>	11

gin

<i>vikre boreal juniper</i>	8
<i>far north solveig</i>	9
<i>death's door spirits</i>	8
<i>bombay sapphire london dry</i>	9
<i>darnley's view london dry spiced</i>	8

tequila

<i>don julio blanco</i>	12
<i>1921 reposado</i>	11
<i>don eduardo añejo</i>	12
<i>ilegal mezcal reposado</i>	14

whiskey

<i>far north, rokhar minnesota rye</i>	9
<i>willett 2-year rye</i>	8
<i>willett 6-year rye</i>	12
<i>rowan's creek bourbon</i>	7
<i>maker's mark 46 bourbon</i>	11
<i>walsh 'writers tears' irish</i>	7

single-malt scotch

<i>glenlivet 16-year nadurra</i>	14
<i>glenfiddich 12-year</i>	10
<i>balvenie 12-year</i>	10
<i>laphroaig 10-year</i>	12
<i>laphroaig quarter cask</i>	9
<i>glenkinchie 12-year</i>	10
<i>oban 14-year</i>	14
<i>macallan 18-year</i>	18
<i>talisker 18-year</i>	18

red wines

bottle / glass

solar de la victoria, juan garcia <i>arribes, spain</i>	32	7.75
st. innocent, pinot noir <i>willamette valley, oregon</i>	42	8.75
peay, pinot noir <i>west sonoma coast, california</i>	80	
calera, 'mills,' pinot noir <i>mount harlan, california</i>	96	
harmand-geoffroy, pinot noir <i>mazis-chambertin, burgundy, france</i>	224	
bio vio, rossese di albenga <i>liguria, italy</i>	46	
la marea, 'spur ranch,' grenache <i>san benito, california</i>	64	
josef ehmoser, zweigelt <i>wagram, austria</i>	34	7.75
umathum, zweigelt <i>burgenland, austria</i>	38	8.25
alain voge, 'les peyrouses,' syrah <i>côtes du rhône, france</i>	44	9.00
elderton, shiraz <i>barossa valley, australia</i>	58	
udaca, 'adro da sé,' reserva <i>dão, portugal</i>	36	8.00
clos des fous, 'cauquenina,' carignano blend <i>maule valley, chile</i>	52	
perez basoco, joven tempranillo <i>rioja, spain</i>	38	8.25
warwick, pinotage <i>stellenbosch, south africa</i>	36	8.00
pflüger, merlot blend <i>pfalz, germany</i>	38	8.25
domaine des ouches, cabernet franc <i>bourgueil, france</i>	34	7.75
piaggia, cabernet franc <i>carmignano, tuscan, italy</i>	128	
vellum, cabernet sauvignon <i>napa valley, california</i>	108	

white wines

bottle / glass

gorrondona, txakoli blanco <i>bizkaiko txakolina, spain</i>	34	7.50
montinore estate, pinot gris <i>willamette valley, oregon</i>	38	8.25
gamling & mcduck, chenin blanc <i>suisun valley, california</i>	42	8.75
buil & giné, 'nosis,' verdejo <i>rueda, spain</i>	32	7.50
cieck, erbaluce, 'misobolo' <i>piemont, italy</i>	36	8.00
forefathers, sauvignon blanc, 'wax eye' <i>marlborough, new zealand</i>	38	8.25
domaine daulny, sauvignon blanc <i>sancerre, loire, france</i>	42	8.75
jermann, 'vintage tunina,' sauvignon blanc blend <i>friuli, italy</i>	132	
château pradeaux, mourvedre rose <i>bandol, provence, france</i>	56	
tajinaste, listán blanco <i>islas canarias, spain</i>	36	8.00
kerpen, 'handpicked,' feinherb riesling <i>mittelmosel, germany</i>	36	8.00
rafael palacios, 'bolo,' godello <i>valdeorras, spain</i>	36	8.00
nigl, alte reben, grüner veltliner <i>kremstal, austria</i>	64	
beaurenard, blanc <i>châteauneuf-du-pape, rhône, france</i>	96	
lioco, chardonnay <i>sonoma, california</i>	38	8.25
overnoy, 'la bidode,' chardonnay <i>jura, france</i>	52	
william fèvre, montmains, chardonnay <i>chablis, burgundy, france</i>	102	
vincent, premier cru, chardonnay <i>santenay, burgundy, france</i>	82	
paul pernot, chardonnay <i>puligny-montrachet, burgundy, france</i>	98	

sparkling wines

bottle / glass

domaine rolet, crémant <i>jura, france</i>	34	7.75
vietti, moscato d'asti cascinetta <i>piemont, italy</i>	(half bottle) 22	8.00
henriot, brut nv <i>champagne, france</i>	(half bottle) 64	
billecart-salmon, brut rosé <i>champagne, france</i>	(half bottle) 80	
parés baltà, cava <i>catalunya, spain</i>	30	
brunori, verdicchio <i>marche, italy</i>	26	
cieck, erbaluce, brut <i>piemont, italy</i>	58	
tommasi, prosecco <i>veneto, italy</i>	36	
drappier, carte d'or, brut <i>champagne, france</i>	64	
fourny & fils, vertus brut premier cru <i>champagne, france</i>	72	
brundlmayer, brut zweigelt rosé <i>langenlois, austria</i>	82	
marc hebrart, brut rosé <i>champagne, france</i>	98	
gaston chiquet, brut blanc de blancs d'ay <i>champagne, france</i>	102	
billecart-salmon, brut blanc de blancs <i>champagne, france</i>	152	
dehours, blanc de meunier <i>champagne, france</i>	112	
pierre gimonnet, brut special club 2005 <i>champagne, france</i>	168	

beverages

coffee	2.50
french press coffee	8.00
chai tea	4.00
rishi hot loose leaf tea	4.00
rishi peach black iced tea	3.50
housemade lemonade	3.00
raspberry mint lemonade	3.50
hot chocolate	2.50
organic whole milk	2.50
kid's milk	1.00
soy milk	2.50
san pellegrino sparkling water	(250 ml) 5.00
belvoir fruit farms (elderflower lemonade -OR- ginger beer)	3.50
henry weinhard's root beer	3.50
mr. q cumber	3.50
fentimans sodas	4.50
izze sparkling fruit juice	3.50
dry soda (lavender -OR- rhubarb)	3.50
coca-cola products	2.50

non-alcoholic malt beverages

einbecker, brauherren alkoholfrei <i>einbeck, germany</i>	5.00
clausthaler, premium classic <i>frankfurt main, germany</i>	5.00
kaliber, ale style brew <i>dublin, ireland</i>	5.00
beck's, non-alcoholic beer <i>bremen, germany</i>	5.00
buckler, non-alcoholic brew <i>amsterdam, holland</i>	5.00

hard ciders

magners, pear irish cider <i>tipperary, ireland</i>	5.75
loon juice, honeycrisp hard cider <i>spring valley, minnesota</i>	5.75
original sin, elderberry cider <i>new york, new york</i>	5.75
sociable cider werks, 'freewheeler' dry apple <i>minneapolis, minnesota</i>	5.75
e.z. orchards, cidre <i>willamette valley, oregon</i>	(500 ml) 12.00
number 12 cider house, sparkling dry <i>buffalo, mn</i>	(750 ml) 18.00

bottled beers

21st amendment, 'hell or high watermelon' <i>san francisco, california</i>	5.00
ballast point, 'grapefruit sculpin,' ipa <i>san diego, california</i>	5.00
carlsberg, 'elephant beer,' strong pilsner <i>copenhagen, denmark</i>	5.00
zywiec, pale lager <i>zywiec, poland</i>	5.00
hamm's, lager <i>milwaukee, wisconsin</i>	3.75
lake superior, 'kayak kölsch,' pale ale <i>duluth, minnesota</i>	5.00
bent paddle, 'venture pils,' pilsener lager <i>duluth, minnesota</i>	5.00
delirium, 'tremens,' strong pale ale <i>brussels, belgium</i>	8.25
leffe, 'blonde,' pale ale <i>brussels, belgium</i>	5.75
insight, 'return of the lambton dragon,' session ale <i>minneapolis, minnesota</i>	5.00
castle danger, 'danger ale,' north shore ale <i>two harbors, minnesota</i>	5.00
central waters, 'ouisconsin,' red ale <i>amherst, wisconsin</i>	5.00
surlly, 'overrated,' west coast ipa <i>brooklyn center, minnesota</i>	5.75
bell's, 'two hearted,' ipa <i>comstock, michigan</i>	5.00
belhaven, scottish ale <i>dunbar, united kingdom</i>	5.75
samuel smith, nut brown ale <i>tadcaster, north yorkshire</i>	5.75
deschutes, 'black butte,' porter <i>bend, oregon</i>	5.75
founders, seasonal <i>grand rapids, michigan</i>	5.00
toppling goliath, seasonal <i>decorah, iowa</i>	5.75

bombers & seven-fifties

schneider weisse, hefeweizen <i>kelheim, germany</i>	10.00
borealis, seasonal <i>knife river, minnesota</i>	14.00
delirium, 'tremens,' strong pale ale <i>brussels, belgium</i>	16.00
duvel, golden ale <i>breendonk, belgium</i>	14.00
chimay, trappist ale <i>scourmont abbey, belgium</i>	16.00
lindemans, 'framboise' or 'pêche,' lambic beer <i>vlezenbeek, belgium</i>	14.00
ommegang, 'hennepin,' farmhouse saison <i>cooperstown, new york</i>	12.00
ommegang, 'three philosophers,' quadrupel ale <i>cooperstown, new york</i>	12.00
rogue, 'hazelnut brown nectar,' brown ale <i>portland, oregon</i>	10.00
north coast, seasonal <i>fort bragg, california</i>	16.00

KIDS' MENU \$7

grilled cheese

whole wheat cheddar ketchup

boca nuggets

ranch tater tots carrot sticks

pizza bread

pepperoni marinara mozzarella

cheesy garlic bread

marinara & cream dipping sauces garlic butter

cheesy burger

tater tots ketchup pickles

mini salad

greens mozzarella cheese tomato bread

belgian waffle sticks

maple syrup fresh fruit whipped cream

sloppy joe

tater tots fresh fruit

new
Scenic
café

established 1999

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