



TODAY'S MENU

THE CHEFS' LINE

GUEST CHEF JUSTIN CARLISLE'S FISH FRY
BEEF FAT TARTAR SAUCE
CELERIAC REMOULADE, APPLESAUCE

LOBSTER POUTINE
CRISPY TATER TOTS, CHEESE CURDS
SAUCE AMÉRICAINE

PASTRAMI-SPICED BRISKET
POTATO RÖSTI, AYINGER FONDUE

SHELLFISH PARADISE

SMOKED STURGEON DIP
EVERYTHING BAGEL CHIPS
TSAR NICOULAI CAVIAR

ALASKAN KING CRAB
SHRIMP COCKTAIL

KUMIAI OYSTERS ON THE HALF SHELL

MINDFUL GREENS

CHEESY BROCCOLINI
WISCONSIN CHEDDAR

QUICHE FORESTIÈRE
LOBSTER MUSHROOMS
EMMENTHALER

BEER CHEESE SOUP
HUBER BOCK LAGER, POPCORN

WILD RICE SALAD
PICKLED MUSHROOMS
BUTTERNUT SQUASH CONSERVA
BRUSSELS SPROUTS

ARTISANAL CHEESE & CHARCUTERIE

MUSTARDS, FRUIT PRESERVES
HOUSE-MADE PICKLES

DIANE MINA'S BLOODY MARY BAR

GAMEDAY COCKTAIL RODGER'S REGRET

GOLD BAR® WHISKEY, FRESH LEMON
COLD-BREWED TEA, SIMPLE, MINT

FROM THE SMOKER


GUEST CHEF KAREN BELL'S DUCK LIVER HOT DOG
CHERRY & FENNEL MOSTARDA
CRISPY SHALLOTS

SMOKED CHICKEN

GUEST CHEF RYAN RICHARDSON'S DRY RUB BABY BACK RIBS

BAKED BEANS
COLESLAW

KIDS' CORNER

 **CHICKEN TENDERS**
SOFT PRETZELS
'MERICAN BEER CHEESE

'MERICAN MAC 'N' CHEESE

SUGAR RUSH

FAGE YOGURT PARFAIT
POMEGRANATE & PERSIMMON

APPLE COBBLER CRISP
HUCKLEBERRY COMPOTE


MIDWESTERN BLUEBERRY COFFEE CAKE
TOASTED PECAN STREUSEL

BANANA CREAM TRIFLE
GRAHAM CRACKER CRUMBLE

FRESH SPUN COTTON CANDY
ASSORTED SWEETS & TREATS

LIQUID NITROGEN ICE CREAM CHOCOLATE DECADENCE

 **TAILGATE TOUCHDOWN DONUT WALL**
SPRINKLES, CHOCOLATE
VANILLA GLAZE

 **SCRIBE WINERY**
CHARDONNAY, CARNEROS 2016
NOUVEAU OF PINOT NOIR 2019
PINOT NOIR, CARNEROS 2017

WEAR RED · GET LOUD · EAT STEAK · DRINK BOURBON · GAME ON

MICHAEL MINA'S TAILGATE

NOVEMBER 24, 2019

SAN FRANCISCO 49ERS

VS

GREEN BAY PACKERS

2019

SHARE YOUR GAMEDAY MEMORIES USING #MINATAILGATE
FOR A CHANCE TO WIN PRIZES THROUGHOUT THE DAY.

LEGENDS ON THE FIELD AND IN THE KITCHEN