



WE ARE CRAFTSMEN. TO US, EVERYTHING MATTERS. EVERY MOMENT, EVERY DISH, EVERY GLASS, EVERY PERSON. WE SOURCE AND PREPARE HERITAGE PRODUCTS FROM RESPONSIBLE PEOPLE DEDICATED TO SUSTAINABILITY, INTEGRITY AND QUALITY.

LUNCH

» OYSTERS «

West Coast

- Oyster of the Day 3.00
- Hama Hama | Hood Canal, Washington 3.00

East Coast

- Oyster of the Day 3.00
- Malpeque | P.E.I., Canada 3.00

SMALL PLATES, FOR SHARING OR NOT

- Lobster Guacamole | salt and lime dusted corn chips 16
- Lobster "Spring Rolls" | asian pear, jicama, carrots, cilantro, apple-soy sauce 13
- Shrimp Cocktail | tartar, cocktail sauce 18
- 6Smith Chicken Wings | house blend dry rub, blue-cheese sauce 10
- Beef Cheek Nachos | Fini cheddar, grilled jalapeño, roasted poblano cream 12
- Calamari | Thai sauce, carrots, cilantro 11
- Double Dip French Fries | béarnaise, truffled mayo 6
- Beet and Sweet Potato Fries | lemon mayo, red wine mignonette 8
- Bread | is life 2

HALF SANDWICH

Choose small cup of soup, small mixed greens salad, French fries or coleslaw.

Substitute small cup of Chili or Clam Chowder for \$1.95

- Applewood smoked B.L.A.T. | crisp Nueske's bacon, lettuce, tomato, and avocado on toast 9
- Savory Chicken Salad | Pulled chicken, mustard and tarragon aioli, toasted brioche 9
- Short Rib Slider | tamarind braised short rib, mango salad 9

SOME SOUPS & SALADS

- Seafood Chowder | cup 5 bowl 8
- Chili | short rib, tomato, poblano, onion, cheddar, sour cream, tortilla strips cup 5 bowl 8
- Tomato Soup | cup 4 bowl 8
- Wedge Salad | iceberg, tomato, avocado, egg, Nueske's bacon, blue cheese, onion 13
- Heirloom Tomato Salad | mango, Calabro ricotta, basil, baby arugula, aged balsamic 12
- 6Smith Caesar | romaine, baby kale, parmesan crumble sm 6 lg 10
- Fresh Vegetable Salad | roasted baby carrots, sugar snap peas, pickled beets, spring mix greens, lemon vinaigrette sm 7 lg 11
- Faroe Islands Salmon Salad | fennel, mesclun, hearts of palm, blood orange vinaigrette 16
- "Bistro Steak" Salad | chili-rubbed "Bistro Steak" with mesclun mix, sweet corn, red onion, blue cheese, creamy balsamic vinaigrette 16

SALAD ADDITIONS

Grilled Dry Rub Chicken Breast 5 | Shrimp 8 | Faroe Island Salmon Filet 8 | Chili Rubbed Skirt Steak 7



BURGERS

Choose fries, coleslaw, side salad | Gluten free buns available upon request

- Venison Burger | smoked Gouda, jalapeño, oyster mushrooms, bacon, melted onion, toasted pretzel roll 17
- Cali Burger | avocado, lettuce, tomato, onion, lemon mayo, brioche bun 13
- A Fat Burger | bacon and onion jam, Fini cheddar fondue, brown butter brioche bun 14
- Bacon Cheese Burger | Nueske's bacon, Fini cheddar cheese 13
- Pepper Jack Burger | pepper jack cheese, pepper relish, and house cured corned beef 13
- Breakfast Burger | Nueske's bacon, American cheese, Sriracha aioli, fried egg 14
- Wild Mushroom and Swiss Burger | oven roasted wild mushrooms, swiss cheese demi glaze 14

SANDWICHES

Choose fries, coleslaw, side salad | Gluten free buns available upon request

- Chilled Lobster Roll | brioche bun, celery, tarragon mayo, fries or coleslaw 19
- Keith's Kimchee Reuben | corned beef, kimchee, 10,000 lakes dressing, rye 15
- Vegetarian Portobello "Steak Burger" | smoked portobello, heirloom tomato, gem lettuce, pesto aioli, pretzel roll 13
- House Cured Prime Rib Sandwich | thin sliced prime rib, blue cheese sauce, lettuce, tomato, baguette 16
- Chili Rubbed Chicken Sandwich | asadero cheese, avocado, Sriracha aioli, brioche 13
- Grilled Cheese & Tomato Soup | Fini cheddar, American 8
- BBQ Pulled Pork | house smoked, coleslaw, fried onion strings, brioche bun 14
- Pan Fried Walleye | blackened walleye, house tartar sauce, shredded lettuce 12
- Tuna Sandwich | pickled ginger, Sriracha aioli, Japanese seaweed, lettuce, sesame bun, cooked medium rare 15
- Hot Ham & Cheese | cheddar, swiss, whole grain mustard, harissa mayo, brioche 13

» LUNCH SIZED ENTREES «

- Half steak Frites | aged top sirloin, french fries, bearnaise 14
- Black Pepper Shrimp | pickled pineapple, ginger, black bean sauce, yuzu dressed mixed greens 15
- Cast-Iron Seared Hanger Steak | slow roasted grapes, caramelized red onion 19
- BBQ Spare Ribs | house-smoked spare ribs, french fries 12
- Oven Roasted Chicken | carrots, onions, potato gnocchi 14
- Pan Seared Faroe Islands Salmon | yukon gold potato puree, sweetcorn and roast red pepper succotash, smoked paprika 15
- Lobster Gnocchi | potato gnocchi, lobster, brown butter spinach, truffle oil, lemon 19

Indicates light items | Indicates gluten free items

N/A BEVERAGES

Poms Away | pomegranate, orange, lemon, charged water 4
Erik the Red | housemade gingerbeer with spice, charged water 4
Moonrise | fresh orange juice, house grenadine, charged water 4
Drème Soda | passion fruit, orange, condensed milk, charged water 5
Freshly Squeezed Lemonade | 3

» • WINE • «

WHITES

Luccio Prosecco | Bubbles 10/40
Luccio Moscato d'Asti | Bubbles 9/36
Vicolo | Pinot Grigio 8/32
Peter Zemmer | Pinot Grigio 13/52
Gravity Hills | Chenin Blanc-Riesling 9/36
Bonny Doon | Albarino 10/40
Sileni | Sauvignon Blanc 10/40
Ladoucette Les Deux | Sauvignon Blanc 13/52
Renegade Wine Co. | Chardonnay 9/36
Cuvaison | Chardonnay 15/60
Raeburn | Chardonnay 13/52
Broadbent Vinho Verde | Rose 8/32

VODKA

OLD SCHOOL

Moscow Mule | Modest vodka, house ginger beer, lime, charged water 9
Cosmopolitan | Stoli Citrus, Cointreau, orange bitters, lime, cranberry juice 10

NEW SCHOOL

Seasonal Cobbler | Modest vodka, sherry, lemon, seasonal fruit, orange bitters 10
Winter White Glogg | Birdwell's vodka, Rose', Sauv Blanc, cardamon pods, vanilla, vanilla 10

GIN

OLD SCHOOL

Negroni | Letherbee Unfiltered Gin, Campari, Italian vermouth, orange bitters 11
The Gin Fizz | Solveig gin, muddled lemon, egg white emulsion, sugar, soda water 10

NEW SCHOOL

It's About Thyme | Cooler gin, Green Chartreuse, lime, thyme-simple syrup 11
Snow Day | Hendricks gin, St. Germaine, simple syrup, lime, muddled cucumber 10

TEQUILA

OLD SCHOOL

Margarita | Tequila Ocho Plata, Cointreau, lime, salt: served on the rocks 10
Tequila Sunrise | Cazadores Blanco, orange, house-grenadine, orange bitters 10

NEW SCHOOL

The Wind Cries Mary | Maestro Dobel tequila, lime, Licor 43, chardonnay 9
La Fogata | Cazadores Anejo, house smoked simple syrup, Grand Marnier, jalapeno 11

REDS

Montoya | Pinot Noir 10/40
Pali | Pinot Noir 15/60
Allegrini | Valpolicella DOC 11/44
Angeline Reserve | Merlot 10/40
Black Cabra | Malbec 8/32
Charles & Charles | Red Blend 9/36
Rail 2 Rail | Zinfandel 10/40
Camp | Cabernet Sauvignon 11/44
Boomtown | Syrah 12/48
Ghost Pines | Cabernet Sauvignon 15/60
Newton | Cabernet Sauvignon 18/72

RUM

OLD SCHOOL

Dark & Stormy | Matusalem Classico rum, lime, ginger beer, Cruzan Black Strap rum 9
Mojito | Mount Gay rum, lime, mint, Jamaican spiced bitters 10

NEW SCHOOL

Minnesota Nice | Ålander's spiced rum, apple cider, lemon, local maple syrup 11
Red Velvet Punch | strawberry infused rum, blood orange, passion fruit, candied orange 10

WHISKEY

OLD SCHOOL

Old Fashioned | High West Dbl Rye whiskey, unrefined sugar, house blended bitters 11
Manhattan | It's 5 Reserve bourbon, Italian vermouth, cherry bark vanilla bitters 10

NEW SCHOOL

46 Cinnamon Sticks | Infused Makers Mark 46, Frangelico, apple cider, bitters 10
North Arm Bootleg | Bulleit bourbon, lemon, lime, mint, Jamaican bitters 10

BRANDY

OLD SCHOOL

Sazerac | Pierre Ferrand 1840, sugar, French Creole bitters, barrel-aged absinthe rise 11
Sidecar | Raynal brandy, Cointreau, lemon, orange bitters 9

NEW SCHOOL

Mighty Fashioned | Christian Bros brandy, seasonal fruit, sugar, house blended bitters 10
In Celebration | Pierre Ferrand 1840, sparkling wine, sugar cube, French Creole bitters 9

» • BEER • «

DRAUGHT

612 Brew SIX | APA, 5.1% N.E. Minneapolis 6
Deschutes Fresh Squeezed | IPA, 6.4% Bend, OR 6
Excelsior Bitteschlapp | Brown Ale, 6.5% Excelsior, MN 6
Founding Fathers Light | Lager, 4.2% Minneapolis, MN 5
Sociable Cider | European Cider, 4.8% N.E. Minneapolis 6
Fulton Sweet Child of Vine | IPA, 6.5% Minneapolis, MN 6
Schells Seasonal | Ask, New Ulm, MN 6
Indeed Day Tripper | American Pale Ale, 5.4% N.E. Minneapolis 6
Guinness | Irish Stout, 4.2 Dublin, Ireland 6
Lucid Air | American Pale Wheat Ale, 4.5% Minnetonka, MN 6
Lucid Rotating | Ask, Minnetonka, MN 6
Summit EPA | Extra Pale Ale, 5.2%, St. Paul, MN 6
Surly CynicAle | Saison, 6.6% Brooklyn Center, MN 6
Michelob Golden Draft Light | Lager, 4.2% St. Louis, MO 5
Oskar Blues Little Yella Pilsner | Pilsner, 5.3% Longmont, CO 6
Pacifico | Pale Lager, 4.5%, Mexico 5

BOTTLED

Bud/ Bud Light Aluminum | Lager, 4.2% St. Louis, MO 5
Alaskan Winter Ale | English Olde Ale, 6.4% Juneau, AK 6
Ballast Point Sculpin | IPA, 7.0% San Diego, CA 7
Bell's Best Brown | Brown Ale, 5.8% Kalamazoo, MI 6
Boulevard Nutcracker Ale | Winter Ale, 7.8% Kansas City, MO 6
Guinness Blond American Lager | Lager, 5.0% Dublin, Ireland 6
Shell's Pils | Bavarian Pilsner, 5.0% New Ulm, MN 5
Odell Cutthroat Porter | Porter 5.1% Fort Collins, CO 6
Odouls Lager/Amber NA | NA Lager, 0.05% St. Louis, MO 5
Lift Bridge Farmgirl | Saison, 6% Stillwater, MN 5
Omission Lager | Gluten Free Lager, 4.6% Portland, OR 5
Stella Artois | Lager, 5.2% Leuven, Belgium 5
Stone India Pale Ale | Pale Ale 6.9% Escondido, CA 7
Surly Furious | American IPA (16 oz. Can), 6.2% Brooklyn Center 7
Two Brothers Cane & Ebel | Red Rye Ale, 7.0% Warrenville, IL 6
Grain Belt Nordeast | Amber Lager, (16oz. can), 4.7% New Ulm, MN 6