



LUNCH & BRUNCH

SMALL PLATES

SMOKED WALLEYE RILLETTE 9
lavash, dijon, pickled red onions

FRIED BRUSSELS 6.5
white soy, EVOO, togarashi

ROASTED BEETS 8
*ume vinaigrette, Laura Chenel chevre,
tear drop tomato, cucumber*

FURIKAKE CHICKEN 8
kabayaki glaze, sesame seed

CORN NUTS 3
dehydrated cayenne powder

BRUNCH

brunch items available until 2:30

CLASSIC EGGS 11
*two eggs any way, breakfast potatoes,
Duroc bacon, wild rice wheat toast*

CHICKEN & WAFFLES 13
*Duroc bacon bits
Log Cabin or seasonal beer syrup
100% Vermont maple 2*

BELGIAN WAFFLE 9.5
*fresh fruit, toasted coconut,
Log Cabin or seasonal beer syrup
100% Vermont maple 2*

TODAY'S OMELETTE 12
*mixed green salad or breakfast potatoes,
wild rice wheat toast*

SANDWICHES

choice of salad or fries with any sandwich

CHEESEBURGER 13
*Pat La Frieda beef, cheese,
secret sauce, St. Agnes milk bun
add Duroc bacon 2
LTO upon request

BUTTERMILK CHICKEN SANDWICH 13
*Duroc bacon, Cady Creek Farms pepperjack,
sriracha aioli, La Brea sourdough*

CAPRESE PANINI 12
*mozzarella, tomato, mac nut pesto,
La Brea sourdough
add Duroc bacon 2*

KALUA PORK SANDWICH 13
*pineapple slaw, tobacco onions,
St. Agnes milk bun*

SOUP & SALAD

SEARED AHI SALAD 19
*asian slaw, soy vinaigrette, mac nuts, cilantro,
avocado, sriracha aioli*

SALMON QUINOA 13
*tomatoes, cucumbers,
bell peppers, feta, olives, EVOO*

HANGER STEAK SALAD 18
*pickled red onion, tomato, cucumber,
peppercorn ranch*

FURIKAKE CHICKEN SALAD 12.5
*tomato, watermelon radish, cucumber,
lemongrass vinaigrette*

TOMATO BASIL SOUP 4.5

SIDES

FRIES 5
harissa aioli

FIELD GREEN SALAD 5
*choice of lemongrass or poppyseed
vinaigrette*

FRIED BRUSSELS 6.5
white soy, EVOO, togarashi

SMASHED
FINGERLING POTATOES 5
parsley, salt, EVOO

FRUIT BOWL 4

BREAKFAST POTATOES 3

TWO EGGS ANY STYLE 3

CHEF CHRIS IKEDA & CREW



www.lakeandirving.com | 1513 W Lake St. | Minneapolis, MN | 612.354.2453

Please notify your gopher of any dietary needs. Consuming raw or undercooked food may increase your risk of foodborne illness.



BEVERAGES

COCKTAILS

IRISH BLESSING · 9
*Housemade Irish Cream, Tattersall Sour
 Cherry, Chocolate Bitters, Peace Coffee
 Cold Press*

KAHUNA MAI'TATA · 9
*Tosted Coconut Infused Rum, Orgeat,
 Pineapple, Jamaican #2 Bitters*

DAGOBAH DAQUIRI · 9
*Plantation 3 Star Rum, Chartreuse,
 Lime, Mint*

POWER UP · 10
*Loon Juice Cider,
 Powers Irish Whiskey*

MARGARITA · 10
*El Jimador Tequila, Cointreau,
 Grand Marnier, Lime, Li-Hing Mui Rim*

YELLOW SUBMARINE · 9
*Plantation 3 Star Rum, Banana Liqueur,
 Kiwi Shrub, Lime*

EL CAMINO · 9
*Blanco Tequila, Campari, Watermelon
 Shrub, Lime, Mint*

TATTERFLY · 10
*Tattersall Gin, Tattersall
 Grapefruit Crema,
 Lemon, Mint*

TREATY OF VERSAILLES · 9
Hibiscus Infused Vodka, Lemon, Cava

WINES

sparkling & rosé
 Segura Vineyards, Cava, SP.....4 7 26
 IL Follo, Prosecco, Sparkling, IT.....6 9 32
 Baron Sellac, Brut Rosé, Provence, FR.....4.5 8 30
 Miraval Rosé, Provence, FR.....6 11.5 46

white
 Decoy, Sauv Blanc, Sonoma, CA.....5.5 10 36
 Loosen "Dr. L", Reisling, Mosel, GER.....5 9 34
 Torres, Vina Sol, SP.....4 7 26
 Pine Ridge, Viogner/Chenin Blanc, CA.....5 9 34
 TAP: Tangent Albarino, CA.....5 9 24
 Chamisal, Stainless Chardonnay, Edna Valley, CA.....5 9 34

reds
 TAP: Left Coast, Pinot Noir, Willamette Valley, OR.....5.5 10 32
 Borsao, Garnacha, Borja, SP.....4 7 24
 Seghesio, Zinfandel, CA6 11 42
 Black Cabra, Malbec, Argentina.....4.5 8.5 30
 Alexander Valley, Cabernet, CA.....7 12 44
 Juan Gill, Anniversario 100, Spain.....7 12 44

OTHER OPTIONS

JUICE 3
*grapefruit, orange, or
 cranberry*

LEMONADE 3
*lemon juice, simple syrup,
 water*

SODA 3
*coke, diet coke, sprite,
 ginger ale*

ICED TEA 3

HOT TEA 3
*earl grey, english
 breakfast, green,
 chammomile,
 lemon ginger*

PEACE COFFEE 3
*blue ox blend or
 full city decaf*

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