APPETIZERS

FRESH-CUT HOMEMADE FRIES

Seasoned with garlic cracked pepper and served with a seasoned chipotle ranch or for \$2.00 more try our bacon beer cheese dipping sauce. Kick it up a notch with our Cajun seasoning Small \$4.25 | Big \$6.25 Waffles or Sweets \$8.95

IRISH FRIES

Corned beef, sauerkraut, Swiss cheese and 1000 Island dressing served on waffle fries \$13.95

CLASSIC CHICKEN TENDERS

Choose our Honey Mustard or BBQ dipping sauce \$12.25 w/ French Fries \$13.50

III JALAPEÑO POPPER DIP

Melty cheese dip filled with diced jalapeños and roasted red peppers. Served with tortilla chips \$11.25

LEPRECHAUN LEGS

Deep-fried green beans served with plum or chipotle ranch dipping sauce. Tell mom you ate your veggies today! \$8.25

RUNYON RINGS

Crispy beer battered onion rings \$8.00

CUTIE LUCY*

Three mini juicy sliders, made to order, just choose your cheese! \$13.95

NEW! BAKED SPINACH ARTICHOKE DIP

A creamy spread served with fresh-made pita chips \$12.95

NACHO GRANDE

Loaded nachos served with salsa, sour cream and guacamole. Beef or Chicken \$15.95 Beef & Chicken \$18.95

WALLEYE FINGERS

Beer battered walleye served with lemon and tartar sauce \$14.95

NEW! NF PICKLES N PEPPERS

Lightly battered pickles and peppers with your favorite dipping sauce. (Just pickles? Just ask!) \$10.25

NEW! REUBEN ROLLS

Corned beef, sauerkraut, 1,000 Island all wrapped up in an egg roll! \$10.25

NEW! BEER CHEESE PUB PLATTER

Hot beer cheese dip served with seasonal meats and garnishes, garlic parmesan fries, and warm pretzel bites. Perfect for sharing! 10.25



BURGERS

All of our burgers and sandwiches include homemade, fresh-cut French Fries and pickles on a fresh bakery bun. Add fresh or fried onions if you'd like. We can also do a pretzel or wheat bun for you! If you want it WELL DONE, please let us know.

OTHER OPTIONS:

- Chips or House-made Coleslaw, no charge
- Bison, turkey, or black bean burger for \$1.50
- Get any Burger McDonagh-Style, add a fried egg! \$1.25
- Onions rings, sweet fries, or waffle fries \$2.50
- Make a regular burger a double \$5
- Add Avocado \$1.25
- Add a side of bacon beer cheese dipping sauce \$2.00

NOOKIE SUPREME BURGER*

Double decker cheeseburger with lettuce, special sauce and 3 layers of fresh baked bun mythical proportions! \$16.95

MAKE IT A NOOKIE ULTIMATE

Same as the Nookie Supreme BUT ADD BACON, TOMATO AND FRIED ONIONS FOR AN EXTRA \$2.00

III NOOKIE CHALLENGE:

EAT 2 NOOKIE SUPREMES & FRIES -**WIN A FREE T-SHIRT!**

MICKEY'S ORIGINAL* \$9.25

Cheeseburger \$9.95 | Bacon Cheeseburger \$11.25 California-Style with lettuce, tomato, mayo, and cheese \$11.25 Mushroom Swiss \$11.95

IF PATTY MELT*

Fried onions, Swiss and American cheeses, and tomato on toasted rye \$11.95

CHUCK MITCH HAM HAMBURGER*

Shaved grilled ham, bourbon sauce and Swiss on top of a pretzel bun \$12.95

IF THE TRIPLE B*

<u>B</u>ourbon <u>B</u>acon <u>B</u>urger - Bacon with smoked cheddar and bourbon sauce \$11.95

PURPLE & GOLD BURGER*

Worcestershire sauce enhanced burger with special seasoning, purple onions and smoked cheddar \$10.95

CASBURGER*

Bacon cheeseburger with green peppers and a side of bbq sauce \$11.95

NEW!) HARRIS BUCKIN BRONCO BURGER*

Onion straws, bacon, smoked cheddar, and pulled pork. \$13.95

PEPPERJACK HANNAHAN*

Bacon, pepperjack cheese, spring mix, tomato, and gochujang mayo \$13.95

FIREHOUSE BURGER*

Pepperjack cheese, raw onion, bacon and hot mustard \$11.95

MATT BIRK BURGER*

Two patties with pepperjack cheese, you can't pass this one up! \$15.95

JOE MAUER HIT 2000*

Two hamburgers and one order of fries \$14.95

REUBEN BURGER*

Sauerkraut, Swiss cheese, 1000 Island and corned beef on rye \$12.95

MICHAEL FLOYD*

Topped with pastrami, cream cheese, pickle planks & mustard \$12.95

IF LODGE BURGER*

Bacon, tomato, lettuce, smoked cheddar and chipotle mayo. Joe Mauer's favorite! \$13.95

BLACK & BLEU BURGER*

Crumbled bleu cheese melted over sautéed mushrooms, bacon & Cajun seasoning \$13.95

AWARD WINNING. **GOTTA HAVE ONE**

STUFFED BURGERS



JUICY **NOOKIE** BURGER

Stuffed cheeseburger, served medium only \$11.95

PAUL MOLITOR

The Juicy Nookie stuffed with pepperjack cheese \$11.95

III THE SPANISH FLY

Chorizo burger, 50/50 blend of beef & Spanish-spiced pork filled with queso blanco \$12.25

NEW! STUFFED PHILLY 2.0

Cheeseburger stuffed and topped with green pepper, onion, mushroom and Swiss cheese, topped with roast beef \$13.95



GUY'S BIG BITEPepperjack stuffed burger topped with roast beef, shredded cheddar, and bacon \$14.25

CHEESE CURDS

HAND-DIPPED CHEESE CURDS

Homemade with cheese from Ellsworth, WI \$10.25

NOOK CURDS

Honey glazed bacon cheese curds \$12.00

FLAMING HOT CHEESE CURDS

Ellsworth Cajun curds hand tossed in a red hot batter and topped with a kiss of ghost pepper and spicy honey on the side \$12.25

NOOKIE WINGS

POT O' GOLD WINGS

Voted "Best Wings" by Mpls St. Paul Magazine! Tossed in your choice of sauce or dry rub. (8) \$10.25 | (12) \$12.95 | (20) \$19.25

"ZINGERS" BONELESS BREADED WINGS

No bones about it! Big flavors tossed in your choice of sauce or dry rub. (8) \$10.25 | (14) \$14.95 (20) \$19.95

NAKED SKEWERS

Grilled chicken skewers. Toss 'em in your favorite wing sauce. 4 skewers \$9.95 | 8 skewers \$16.25



- Hot Damn s, any auestions?
- **Buffalo Sauce**
- MN Wild Wings
- Spicy Honey BBQ
- Cajun Dry Rub
- **Honey Stinger**
- **Teriyaki**



Finish 20 wings in 20 minutes

no drink

no dipping

WIN A FREE T-SHIRT! \$19.95

The Nook has an exclusive grind of whole muscle Choice Angus chuck, made by our friends at Rancher's, that can only be found at our location - no where else in the world! Just another reason our burgers are consistentely voted "Best. Burger. Ever."



"BEST. BURGER. EVER." travel

SALAD & SOUP

Dressings: Ranch | French | Bleu Cheese | 1000 Island Italian | Balsamic Vinaigrette | Fat Free Ranch Fat Free French | Fat Free Italian

SMALL DINNER SALAD

Lettuce, tomato, red onion, green pepper, shredded cheddar, cucumber & croutons \$7.25

CAESAR SALAD

Classic with croutons and Parmesan cheese \$10.25 Add chicken \$12.95 / Add Salmon \$14.95

BUFFALO CHICKEN SALAD

Bleu cheese, tomato, cucumber, green pepper and red onion \$13.95

NEW! CHICKEN COBB

Lettuce, tomato, shredded cheddar, green onion, red onion, avocado, hard-boiled egg, and bacon, with breaded or grilled chicken. \$12.25

BLACK & BLEU STEAK SALAD*

Lettuce, blackened steak, red onions, tomato, carrots, bacon and bleu cheese \$18.95

SOUP OF THE DAY!

House-made. Ask your server for selections –

SOUP AND SALAD COMBO \$5.95

CHILI Bowl \$6.95

NOOK DOGS

All hot dogs are served with homemade fresh-cut French Fries and pickles. Substitute onion rings, sweet potato fries OR waffle fries for \$2.25 extra. Fried or raw onions available.

Chips or coleslaw in place of fries, no problem! Add a side of bacon beer cheese dipping sauce for \$2. Sub a wheat bun by request.

TWIN DOG

Two dogs any style \$11.50

III CONEY ISLAND

Coney chili sauce, raw onions, shredded cheese and mustard \$8.50

CHICAGO DOG

Pickle spear, tomato, onion, sports peppers, green relish, mustard, celery salt \$8.50

SANDWICHES

(See Burgers for Side options and add-on's)

WALLEYE SANDWICH

Topped with lettuce and tartar, served with lemon on a toasted hoagie roll \$15.95

PHILLY SANDWICH

Philly beef, Swiss or pepperjack cheese,, green peppers and onions on a toasted hoagie roll with a side of au jus \$13.95 / With pastrami! \$14.95

CORNED BEEF REUBEN

Corned beef, sauerkraut, Swiss cheese and 1000 Island dressing on swirled rye bread \$12.25 With pastrami! 13.25

CHICKEN SANDWICH

Lettuce, tomato, mayo \$11.25

- Bourbon Bacon Chicken- Bacon and smoky cheddar, slathered in bourbon sauce \$12.95
- Club- lettuce, tomato, mayo, bacon \$12.50 • Buffalo- lettuce, green pepper, tomato \$11.95
- Chicken Mitch Style (Chicken Cordon Bleu) 12.25

THE NOOKIE BLT

8 strips of bacon served on 3 pieces of white toast with lettuce, tomato and our garlic mayo \$13.95 add avocado \$1.25

FARMHOUSE CHEESE SANDWICH

American, Swiss & Pepper Jack melted to perfection on 3 pieces of white or rye bread \$9.95 Add ham or bacon \$2.00 Add BBQ pulled pork 4.00

NEW! NE SALMON BLT

Salmon, bacon, lettuce, tomato, mayo, and avocado on a pretzel bun. \$15.95 Abbotts Paint's favorite sandwich!

BBQ PORK SANDWICH

Tender pulled bbq pork on a bakery fresh bun, served with both coleslaw and fresh cut fries. 10.95

Served with garlic toast and homemade fresh-cut fries. Substitute onion rings, sweet potato fries, steamed broccoli or waffle fries for \$2.25.

EMERALD ISLE STEAK*

8 oz Sirloin, char broiled to perfection! \$22.25

WALLEYE & CHIPS

Served with lemon and tartar sauce 1 filet \$16.95 | 2 filets \$22.95

WALLEYE TACOS

Fried walleye served on soft flour tortillas (3) with cabbage, Pico de Gallo, cilantro, and fresh lime. Served with tortilla chips and seasoned sour cream \$15.95

CHICKEN BREAST DINNER

Two boneless, charbroiled chicken breasts with teriyaki or bourbon sauce. Served with broccoli instead of French Fries \$18.95

IF G ADULT MAC 'N CHEESE

Penne pasta tossed in a 4-cheese blend with chopped bacon. Cheesy and delicious \$13.00

LATE NIGHT PIZZA

Heggie's Brand pizza, thin crust and square cut, served all day and after the kitchen closes, until 1am

DELUXE \$13.95

SAUSAGE & PEPPERONI \$12.95

SAUSAGE \$11.95

PEPPERONI \$11.95

DOUBLE CHEESE \$11.95

ASK THE DESSERT OF THE MONTH!

Babs gives the Nook

approval!

a stamp of

"I had the best Juicy Lucy

I've ever had at

Casper and Runyon's Nook

n Hamline Ave. in St. Paul."

at her Oct 24, 2006 Concert at Xcel Energy Center

2017 TWIN CITIES BURGER BATTLE IST PLACE "PEOPLE'S CHOICE"

2016 BUSINESS INSIDER 50 BEST BURGER JOINTS #2

BEST WINGS MINNEAPOLIS, ST PAUL MAGAZINE

BEST. BURGER. EVER. FOOD CHANNEL LIVE TELEVISION - 2015

BEST BURGER CITY PAGES - 2015

BEST BOWLING ALLEY CITY PAGES - 2015

VOTED 9TH BEST BURGER IN AMERICA TRIP ADVISOR - GOOD MORNING AMERICA ABC NEWS - 2014

BEST BOWLING ALLEY CITYPAGES - 2014

BEST CLASSIC BURGER CITY PAGES - 2014

TWIN CITIES BURGER BATTLE JNNERS UP BY PEOPLE'S CHOICE & JUDGES CHOICE - 2014

BEST BURGER PIONEER PRESS - 2013

BEST BURGER FOOD & WINE MAGAZINE - 2013

BEST FRIES CITY PAGES - 2012

BEST BURGER EDITORS PIC MINNESOTA MONTHLY - 2012 BEST OF THE BEST: "BEST WINGS" MPLS ST. PAUL MAGAZINE - AUGUST 2011

BEST OF THE BEST: "BEST BURGER" MPLS ST. PAUL MAGAZINE - AUGUST 2011

"**10 BEST BURGERS IN THE USA"** USA TODAY - OCTOBER 2010

RULING: "BEST JUICY & WINGS"
SUPREME COURT JUSTICE
CLARENCE THOMAS
READERS POLL RESULTS
- MARCH 2010

"BEST BURGERS" MPLS ST. PAUL MAGAZINE

'BEST PLACE FOR BURGERS'' METRO M'AGAZINE - 2010 "BEST PLACE TO GO IF THE NOOK

IS TOO BUSY" — SHAMROCKS METRO MAGAZINE - 2010 "BEST NEIGHBORHOOD SPOT" "150 BEST DEALS" - MINNESOTA MONTHLY - 2009

MPLS ST. PAUL MAGAZINE - MAY 2009 "BEST OF THE TWIN CITIES READER'S CHOICE WINNER: BURGERS" MPLS ST. PAUL MAGAZINE- 2008

"BEST RESTAURANTS FOR ALL AMERICAN FOOD" MPLS ST. PAUL MAGAZINE-2008

"BEST BURGERS IN MINNESOTA" MINNESOTA MONTHLY -JULY 2008

"WINNER BATTLE OF THE BURGERS" "WINNER HAPPIEST HOUR" CITYPAGES - 2008

"THE BEST OF THE TWIN CITIES -BURGER CATEGORY WINNER" MPLS ST. PAUL MAGAZINE - 2008

"BEST FRIES" "BEST BURGER" MPLS ST. PAUL MAGAZINE - 2007 "BEST PLACE TO MEET SINGLES

ON A SUNDAY"

2007 CITY PAGES - 2007

FEATURE IN TREASURES OF MINNE-SOTA" PUBLICATION - 2007

"BEST 1ST COURSE" MPLS ST. PAUL MAGAZINE - 2006

"BEST GREASY SPOON" MPLS ST. PAUL MAGAZINE - 2005 FEATURE IN "SEARCHING FOR THE HOLY GRILL" JEFF HAGEN - 2004

"TOP 50 BEST RESTAURANTS" "TOP 10 BEST FOOD" (RATED 8TH) MPLS ST. PAUL MAGAZINE - 2004

"BEST JUICY LUCY" "**BEST BURGER"** MPLS ST. PAUL MAGAZINE- 2003

"BEST FRIES" MPLS ST. PAUL MAGAZINE - 2003



Minnesota

INSIDER 2

ABCNEWS

THE NOOK HISTORY

The Nook has been a part of the St. Paul neighborhood scene since 1938. Folklore has that the location was once a horse barn and then a gas station before it was Wally's Nook, The Nook, Mickey's Nook, and finally, Casper's & Runyon's Nook. Freshly made hamburgers, fresh-cut homemade French fries and a history of great customers are star attractions at the Nook. In 2000, the recipe for the famous burgers was handed down to the new owners, Ted Casper and Mike Runyon, from Mickey Brausen, former owner and a top-notch cook for 35 years. The recipe for

great customers is a St. Paul tradition. Enjoy! - Ted Casper & Mike Runyon