

CHEESE FONDUE

*Served with artisan breads, seasonal fruits
and veggies. (175 cal)*

Choose one cheese per cooktop. Priced per person.



WISCONSIN CHEDDAR 10.25

Aged Cheddar | Emmenthaler | Sam Adams Boston Lager® | Garlic | Spices

GF with Redbridge beer



CLASSIC ALPINE 11.25 **GF**

Gruyère | Raclette | Fontina | White Wine | Garlic | Nutmeg

SPINACH ARTICHOKE 10.95 **GF**

Butterkäse | Fontina | Parmesan | Spinach | Artichoke Hearts | Garlic



BACON & BRIE 10.95 **GF**

Baby Brie | Gruyère | Raclette | Fontina | White Wine | Bacon | Lemon | Scallions



FIESTA 10.25

Aged Cheddar | Emmenthaler | Lager Beer | Housemade Salsa | Jalapeño

GF with Redbridge beer



GARLIC & HERB QUARTET 10.25 **GF**

Butterkäse | Fontina | Garlic & Herb | Chèvre | White Wine | Lemon | Scallions



WISCONSIN TRIO 10.95 **GF**

Butterkäse | Fontina | Gorgonzola | White Wine | Sherry | Shallots | Scallions

CHARCUTERIE BOARD

Tuscan Salami | Prosciutto | Calabrese Salami | Fig Jam | Kalamata Olives | Artisan Crackers

12.95 GF without crackers



signature item



minneapolis favorite



gluten-free item

Percent Daily Values (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your individual calorie needs. Additional nutritional information provided upon request.