

Asher's

2730 W LAKE ST.
MPLS. MN
952.582.4337

SPORTS BAR • COCKTAILS • BEER • FREE PARKING

Shareables

- ASHER'S FRIES** 9
House seasoned fries with Asher's ranch
- HOUSE - SMOKED WINGS** 15
Choice of: Natural smoked, chili crunch, or buffalo
- HUMMUS & VEGGIES** 13
Creamy chickpea hummus, served with fresh vegetables & naan
- POUTINE *Fan Favorite*** 15
Asher's fries, cheese curds, beef gravy, stout braised beef
- CHICKEN TENDIES** 14
House made, Traditional or Buffalo
- NACHOS *Fan Favorite*** 14
Layered nachos with queso, pico, jalapeños, black beans
Add: Pulled Pork, Chicken, Braised Beef / \$4
- HERB BROTH MUSSELS** 17
White wine & potato broth, kale, cilantro, lime
Add: Linguica sausage to make it "autentico" / \$2
- GARLIC GREEN BEANS** 11
Garlic & shallot sautéed green beans
- ROASTED CARROTS** 10
Roasted carrots over a pea puree
- COLLARD GREENS** 11
Braised, smoked ham hocks, blackberry compote



Kids Menu

- Kids 12 & under*
Served with choice of fries or carrots
Add milk, chocolate milk or apple juice / \$1
- BUTTERED NOODLES** 6
Yummy buttered noodles
 - MAC & CHEESE** 7
Classic & delicious
 - CHICKEN TENDIES** 8
Asher's favorite, with ranch & ketchup
 - KIDS BURGER** 8
Single patty smash burger
 - KIDS GRILLED CHEESE** 7
Kids size grilled cheese
Add tomato soup / \$3

Handhelds

WITH *Our* TWISTS

- Served with chips & Asher's Ranch*
Side Upgrades:
Fries \$2 / Soup \$4
House or Caesar salad \$3
- GRILLED CHEESE & TOMATO SOUP** 15
The definition of comfort food
 - SHRIMP TACOS** 16
Marinated grilled shrimp served on flour tortillas with pico & spicy crema.
Served with chips & salsa
 - ASHER'S SMASHBURGER** 16
American cheese, pickles
 - ALAMO BURGER** 17
Smashburger, spicy crema, house smoked pulled pork, pico
 - BACON & BLUE BURGER** 18
Smashburger, blue cheese, Asher's homemade bacon
 - ASHER'S "REUBEN" *Fan Favorite*** 19
House-brined & smoked pastrami, sauerkraut, whole grain mustard, Vienna multigrain
 - CASTRO'S "CUBAN" SANDO** 18
Pulled pork, mortadella, dijon, pickles, swiss, French hoagie
 - SPINACH ARTICHOKE SANDO** 16
Spinach artichoke, arugula, pesto, Vienna multigrain
 - SPICY FRIED CHICKEN SANDO** 17
House-brined chicken thighs fried in a spicy red pepper sauce over homemade pickles & slaw
 - PULLED CHICKEN SUB *Fan Favorite*** 17
House-smoked & pulled chicken, arugula, fresh herb spread, French hoagie

Desserts

- PISTACHIO TRES LECHES** 9
Rose water infused tres leches, creme anglaise, chantilly crema, toasted pistachios
- BROWNIE A LA MODE** 9
Homemade brownie, salted peanut butter caramel, Sebastian Joe's mocha chip ice cream
- ICE CREAM SUNDAE** 8
Sebastian Joe's vanilla bean ice cream, fudge, caramel, & whipped cream with a cherry on top

Salads & Soups

MADE *in-house*

- TOMATO SOUP** 6
Classic roasted tomato soup with basil oil & parmesan crisp
 - CHICKEN WILD RICE SOUP** 7
A Minnesota staple, chicken, toasted wild rice, and vegetables in a creamy broth
 - HOUSE SALAD** 7/13
Mixed greens, carrots, shallots, Pecorino Romano, lemon vinaigrette
 - CAESAR SALAD *Fan Favorite*** 8/14
Chopped romaine, Asher's Caesar dressing, parmesan cheese, "fry bread" croutons
 - KALE SALAD** 8/14
Kale, mustard vinaigrette, carrot, raisin, pepitas
 - BUFFALO CHICKEN SALAD** 18
Fried buffalo chicken, romaine, mesclun, arugula, spicyranch, carrot, onion, shredded cheddar
- Salad Upgrades: Chicken \$6 / Shrimp \$8 / Salmon \$10*

ENTRÉES

- RIGATONI ROSA** 23
Linguica sausage, red pepper sauce, smoked paprika
- KOREAN STEAK BOWL** 25
Marinated beef, pickled carrots, peas, chili crisp, sesame, scallion, atop basmati rice
- ASHER'S FAMOUS "POT ROAST"** 29
House stout-braised brisket atop cheesy grits, sage, parsnips & carrots
- HOUSE - SMOKED PORK CHOP** 26
14 oz Duroc pork chop, roasted potatoes, collard greens
- GRILLED SALMON** 28
Burre blanc, citrus, basmati rice, and garlic green beans
- WINNER-WINNER CHICKEN DINNER** 27
House-smoked ½ chicken with chermoula (herb sauce), roasted carrots, and roasted potatoes
- WALLEYE FISH & CHIPS** 23
Hand-dipped batter fried walleye and Asher's fries

TURN PAGE FOR DRINKS

Asher's Cocktails

Tequila & Mezcal

ASHER'S SIGNATURE MARGARITA 12
Codigo blanco tequila, Pierre Ferrand, lime, agave syrup

TOXIC MEZCALINITY 11
Granja Nomada mezcal, pineapple vanilla syrup, hibiscus syrup, sparkling wine

BAD BUNNY *Fan Favorite* 13
Granja Nomada mezcal, lemon & carrot juice, simple, carrot ash

ECTO COOLER 12
Bartenders choice mezcal, cherry melon liquor, citrus herb tincture

Whiskey & Bourbon

OLD FASHIONED 12
Ezra Brooks bourbon, demerara, Angostura bitters, Proper cherry cola bitters

AMARETTO X WHISKEY SOUR 13
Ezra Brooks bourbon, Amaretto, Amaro blend, simple syrup, lemon, egg white, Angostura bitters

LIQUID XANAX *Triple Pour* 18
Rebel bourbon blend, coffee liquor, orange liquor, Amaro blend, demerara, Angostura Bitters

BROOKLYN 13
Ezra Brooks bourbon, gentian liquor, Cocchi Americano, Luxardo maraschino, Angostura bitters

Vodka

PROPER MULE 11
Proper Vodka, Ginger Beer, Fresh Lime

ESPRESSO MARTINI 13
Proper vodka, artisan liquors, True Stone cold brew Add tiramisu flavor | \$2

HOT GIRL SPRITZ 13
Tito's vodka, vanilla syrup, lemon, sparkling float

COBRA VERDE *Fan Favorite* 12
Proper green chile vodka, Thai basil shrub, sparkling water, habanero bitters, lime



Gin & Aquavit

DILL WITH IT *Aka the Bloody Larry* 13
Tomato gin, Luxardo bitter bianco, dill aquavit, Proper green chile vodka, lemon juice, pineapple, simple

PROPER NEGRONI 12
Proper gin, Campari, Cocchi rouge, orange bitters

GIBSON 13
4 Pillars gin, charred leek & grilled scallion vermouth, onion brine

TROPICAL INTENTIONS 12
Proper gin, gentian liquor, Kaluna coconut liqueur, lemon, pineapple, simple, bitters

Draft Beer

COORS LIGHT 6
MODELO ESPECIAL 7
KONA BIG WAVE BLONDE ALE 8
BAUHAUS LOUNGE WIZARD JUICY HAZY 8
FULTON SWEET CHILD OF VINE IPA 8
GUINNESS 8

Cans & Bottles

HAMMS 5
HIGH LIFE 5
COORS LIGHT 6
BENT PADDLE SEASONAL 6
FULTON SEASONAL 6
SURLY FURIOUS 6
SCHELL'S PEANUT BUTTER PORTER 6
INDEED SEASONAL 6
MICH ULTRA 6
WILD STATE CLASSIC DRY CIDER 9

Seltzer & THC

HIGH NOON 8
Pineapple, Watermelon, Black Cherry

GIGLI 11
Blood Orange Margarita, Strawberry Spritz

Spirits

WHISKEY
Windsor, Jim Beam White, Jack Daniels, Bulleit Rye, Jameson, Maker's Mark, Buffalo Trace, Crown Royal, Johnnie Black

VODKA
Pink Whitney, Absolut, Titos, Proper/Proper Green Chile, Grey Goose

TEQUILA
Campo Bravo, Patron Silver, Don Fulano Blanco, Don Julio Blanco, Herradura Silver, Herradura Repo, Don Fulano Repo, Don Julio Repo, Patron Repo, Don Julio Anejo, Herradura Anejo

RUM
Bacardi Silver, Captain Morgan, Malibu, Meyer's Dark

GIN
Tanqueray, Proper, Hendricks, Bombay Sapphire

CORDIALS
Aperol, Bailey's, Kahlua, Rumpelintz, Jaegermeister, Fireball, Skrewball, Rumchata

HAPPY HOUR

MON-FRI 4-6 • SAT & SUN 2-6
EVERYDAY 9-CLOSE (DRINKS ONLY)

DRINKS

\$5 RAIL DRINKS, TAP BEER, HOUSE WINE

\$2 OFF ALL WINE BY THE GLASS

\$7 SELECT COCKTAILS: MARGARITA, TOXIC MEZCALINITY, ASHER'S MULE

\$9 BEER & A BUMP (ANY DRAFT & BARTENDER'S CHOICE MEZCAL)

FOOD

\$7 CHIPS & SALSA

\$8 GARLIC GREEN BEANS *Fan Favorite*

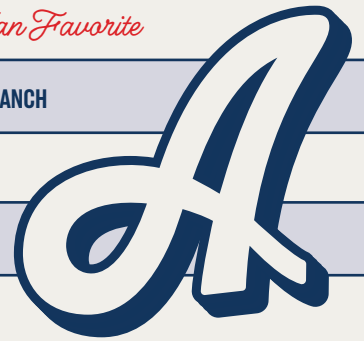
\$8 ASHER'S FRIES & FAMOUS RANCH

\$9 HUMMUS

\$9 CHICKEN TENDERS

\$9 NACHOS

\$9 GIRL DINNER *Pile of Fries & Caesar Salad*



N/A Mixed Drinks

BOUNDARY WATERS REFRESHER 9
Cucumber juice, rosemary syrup, lime juice, soda water

NORTH STAR SPRITZ 9
Honey raspberry syrup, lemon juice, orange bitters, ginger beer

Wine

RED WINE
House Red, Pinot Noir 7.5
Cab/Merlot Blend - Amalagos "Ploes" Greece 10/30
Pinot Noir - Banshee, Sonoma 11/33
Cab Sauv - Unknown Author, California 11/33

WHITE WINE
House White, Sauvignon Blanc 7.5
Vinho Verde - Casal Garcia, Portugal 8/24
Chardonnay - The Crusher, California 10/30
Sauvignon Blanc - Overstone, New Zealand 11/33
Fume Blanc - Ferrari Carano, Sonoma 12/36
Pinot Grigio - Liquid Light, Italy 10/30

ROSE & BUBBLES
Rose - Bieler Père et Fils, Provence 10/30
Prosecco - Risata, Italy 11/33

VICTORY POURS
Chardonnay - Jordan, Russian River Valley 18/55
Cabernet Sauvignon - Caymus, Napa Valley 21/65
Champagne - Veuve Cliquot Brut, Reims 89



THE LEGEND OF GREAT UNCLE ASHER

Construction on the historic Beach Club Residences began in 1928, but the Great Depression delayed its opening until 1946.

My Great-Uncle Asher was the cement contractor and never got paid after the original owner went bankrupt. Family legend says he responded by dumping cement into the elevator shafts he had poured.

That story stuck with me. It's about grit, standing your ground, and getting the last laugh. Naming the restaurant Asher's felt right. I even named my son after him. Here's to generations of Minnesotans celebrating together and doing things their own way.

Zach Sussman, Co-Owner