

Asher's

Breakfast Classics

CLASSIC AMERICAN BREAKFAST

Two over easy eggs, breakfast potatoes, choice of meat (crispy bacon, homemade bacon, sausage patty, sausage link), toast

ASHER'S PASTRAMI HASH

Homemade pastrami, onions, potatoes, garlic, red pepper, two over easy eggs, breakfast potatoes

SHRIMP AND GRITS

Cheesy grits, marinated grilled shrimp, fresh herb sauce

FARMER'S MARKET SCRAMBLE

Fresh vegetables sautéed in a citrus glaze topped with scrambled eggs and cheddar (add pulled pork \$4)

HANGOVER BREAKFAST

Our take on a classic Hawaiian loco moco! House-made beef breakfast patty with garlic ginger beef gravy, peppers, onions, and over easy eggs served on a bed of white rice.

LOX AND BAGEL

House-cured salmon lox and an artisan bagel, served the classic way with a la carte cucumber, tomato, capers, dill, cream cheese, and onions so you can build it the way you like it!

Breakfast Handhelds

14 *Served with breakfast potatoes*
Side Upgrades: Tots \$2 / Fruit \$3

18 **BREAKFAST TACOS**
Flour tortillas, bacon, scrambled eggs, queso, and pico

15 **ASHER'S BREAKFAST SAMMY**
The classic, but better! English muffin, sausage patty, egg, and cheese

17 **SPICY CHICKEN BREAKFAST SANDWICH**
Spicy marinated fried chicken, French toast battered bun, syrup, pickles, and savory slaw

18 **BREAKFAST BURGER**
Homemade beef breakfast patty, queso, over easy egg, and homemade bacon

Sides

ENGLISH MUFFIN	4
BAGEL	4
BREAKFAST POTATOES	5
FRESH FRUIT	6
TATER TOTS	5
HOMEMADE BACON	7
TRADITIONAL CRISPY BACON	5
SAUSAGE PATTY	5
SAUSAGE LINK	4
EGG (ANY STYLE)	3

Sweets

12 **PB&J PANCAKE**
Giant griddle cake topped with homemade peanut butter caramel and blackberry compote

12 **STRAWBERRIES AND CREAM PANCAKE**
Giant griddle cake topped with fresh strawberries and fresh whipped cream

7.5 **CARAMEL PECAN CINNAMON ROLL**

BRUNCH
11 AM - 2 PM

LUNCH
11 AM - 5 PM

Shareables

9 **ASHER'S FRIES OR TOTS**
House-seasoned fries or tots with Asher's ranch

16 **HOUSE - SMOKED WINGS**
Choice of: Natural smoked, BBQ, or buffalo

13 **HUMMUS & VEGGIES** *Fran Favorite*
Creamy chickpea hummus, served with fresh vegetables & naan

14 **SPINACH & ARTICHOKE DIP**
Creamy spinach and artichoke dip served with grilled crostini

14 **CHEESE CURDS**
Handbreaded deep fried served with Asher's ranch

14 **CHICKEN TENDIES**
House made, Traditional or Buffalo

15 **NACHOS OR TOTCHOS** *Fran Favorite*
Layered nachos or tots with queso, pico, jalapenos, black beans
Add: Pulled Pork, Pulled Chicken, Braised Beef / \$4

12 **SZECHUAN GREEN BEANS**
Savory and spicy Szechuan green beans topped with crushed peanuts

Salads & Soups

7 **CHICKEN WILD RICE SOUP**
A Minnesota staple, chicken, toasted wild rice, and vegetables in a creamy broth

7/13 **HOUSE SALAD**
Mixed greens, carrots, shallots, Pecorino Romano, lemon vinaigrette

8/14 **CAESAR SALAD**
Chopped romaine, Asher's Caesar dressing, parmesan cheese, "fry bread" croutons

8/14 **KALE SALAD**
Mustard vinaigrette, blue cheese, carrots, raisins

18 **BUFFALO CHICKEN SALAD**
Fried buffalo chicken, romaine, arugula, spicy ranch, carrot, onion, shredded cheddar

Salad Upgrades:
Pulled Chicken \$7 / Shrimp \$8 / Salmon \$11

Handhelds

WITH *Our* TWISTS

Served with chips & Asher's Ranch
Side Upgrades:
Fries \$2.5 / Tots \$3.5 / Soup \$4
House or Caesar salad \$4

16 **ASHER'S SMASHBURGER**
American cheese, pickles

18 **BACON & BLUE BURGER**
Smashburger, blue cheese, Asher's homemade bacon

19 **ASHER'S PASTRAMI** *Fran Favorite*
House-brined & smoked pastrami, sauerkraut, whole grain mustard, Vienna multigrain

15 **SPINACH ARTICHOKE**
Spinach artichoke, arugula, pesto, Vienna multigrain

17 **SPICY FRIED CHICKEN**
House-brined chicken thighs fried in a spicy red pepper sauce over homemade pickles & slaw

15 **PULLED PORK**
House-smoked pulled pork topped with savory slaw & bbq sauce on a good bun

17 **PULLED CHICKEN SUB** *Fran Favorite*
House-smoked & pulled chicken, arugula, fresh herb spread, French hoagie

19 **PHILLY CHEESESTEAK**
Shaved beef seared with peppers, onions and melted cheese on a French hoagie

Asher's Cocktails

Tequila & Mezcal

- ASHER'S SIGNATURE MARGARITA 12
Everything you want in a classic marg, and nothing you don't
- STRAWBERRY MARGARITA 13
Like margs? Like strawberries? I'm here for you
- SPICY MARGARITA 13
El Diablo himself would approve
- TOXIC MEZCALINITY 12
Smoky, floral, fun, and feral
- BAD BUNNY 13
Carrot juice x mezcal = tasty

Whiskey & Bourbon

- OLD FASHIONED 12
Classic, rich, and subtly spiced
- AMARETTO X WHISKEY SOUR 13
Silky, nutty, and citrusy sweet
- LIQUID XANAX 18
Dr. recommendation: drink one and don't call me in the morning

Vodka

- PROPER MULE 12
Cold, zesty, crushable ginger goodness
- ESPRESSO MARTINI 13
Rich, smooth, and caffeinated
Add tiramisu flavor / \$2
- HOT GIRL-TINI 13
Light, fizzy, and a little flirty
- COBRA VERDE 12
Spicy, herbal, and dangerously refreshing

Summer Features

- FROZEN MARGARITA 13
Patio perfection
- GARDEN GNOME 13
Savory, tangy, refreshing
herby gin concoction
- ESPRESSO MARTINI ICED LATTE 14
Cold, creamy, boozy, and caffeinated
- ASHER'S RUM PUNCH 16
"Endlessly drinkable, but the end will come quick" -Bacardi 151

Draft Beer

- MICH GOLDEN LIGHT
- PRYES MAIN SQUEEZE
- KONA BIG WAVE BLONDE ALE
- WARPIGS FOGGY GEEZER HAZY IPA
- PRYES MIRACULUM IPA
- SUMMIT OATMEAL STOUT
- 1911 ORIGINAL CIDER

Cans & Bottles

- HAMMS
- HIGH LIFE
- COORS LIGHT
- BENT PADDLE SEASONAL
- FULTON SEASONAL
- SURLY FURIOUS
- SHELL'S PEANUT BUTTER PORTER
- INDEED SEASONAL
- MICH ULTRA
- WILD STATE CLASSIC DRY CIDER
- 1911 PINEAPPLE MANGO CIDER
- MODELO ESPECIAL

Seltzer & THC

- HIGH NOON
Pineapple, Watermelon, Black Cherry
- GIGLI
Blood Orange Margarita, Strawberry Spritz

Drink Specials

- BLOODY MARY 12
Choice of Absolut peppar/tabasco/reguar, Proper Green chile/regular.
Choice between house made Caesar, or house mix with olive, pickle, lemon.
Go the extra yard with homemade bacon, cheese curd for \$2!
- BOTTOMLESS MIMOSA 15
Bubbles and fresh OJ.
Keep drinkin' we got you!
- ESPRESSO MARTINI ICED LATTE 14
Our house Espresso Martini on the rocks with Irish cream

HAPPY HOUR

4-6 MON-FRI • 2-5 SAT & SUN

DRINKS

- \$5.5 RAIL DRINKS, TAP BEER, HOUSE WINE
- \$2 OFF ALL WINE BY THE GLASS
- \$7.5 MARGARITA, TOXIC MEZCALINITY, ASHER'S MULE
- \$9 BEER & A BUMP (ANY DRAFT & FEATURE MEZCAL)

FOOD

- \$7 CHIPS & SALSA
- \$8 ASHER'S FRIES & FAMOUS RANCH
- \$10 HUMMUS
- \$12 CHICKEN TENDERS
- \$11 NACHOS
- \$11 GIRL DINNER
Pile of Fries & Caesar Salad
- \$11 SPINACH & ARTICHOKE DIP

N/A Mixed Drinks

- LIME THAI BASIL SPRITZ 9
Fresh lime juice, thai basil shrub, sparkling water
- LAKE BREEZE 9
Real lemonade with fresh strawberries topped with ginger beer

Wine

- RED WINE
House Red, Pinot Noir 7.5
Cab/Merlot Blend - Amalagos, Greece 10/30
Pinot Noir - Banshee, Sonoma 11/33
Cab Sauv - Unknown Author, California 12/36
- WHITE WINE
House White, Sauvignon Blanc 7.5
Chardonnay - The Crusher, California 10/30
Sauvignon Blanc - Overstone, New Zealand 11/33
Pinot Grigio - Liquid Light, Italy 10/30
- ROSE & BUBBLES
Rose - Bieler, France 10/30
Prosecco - Risata, Italy 11/33

- VICTORY POURS
Chardonnay - Jordan, Russian River Valley 55
Cabernet Sauvignon - Caymus, Napa Valley 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