

Asher's

SPORTS BAR • COCKTAILS • BEER • FREE PARKING

Shareables

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

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

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

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

CHEESE CURDS
Hand breaded deep fried served with Asher's ranch

CHICKEN TENDIES
House made, Traditional or Buffalo

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

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



Salads & Soups

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
Mustard vinaigrette, blue cheese,
carrots, raisins

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

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

Tacos

9 *Served with chips & salsa*

16 **SHRIMP TACOS**
Marinated grilled shrimp served on
flour tortillas with pico & spicy crema.

13 **CHICKEN TACOS**
House-smoked shredded chicken served
on flour tortillas topped with cheddar,
herb sauce, and pico

14 **PORK TACOS**
House-smoked pulled pork served on flour
tortillas with pico and spicy crema

Handhelds

WITH *Our*
TWISTS

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

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

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

PORTABELLA BURGER
Pickled veggies, spring mix, tangy herb sauce

ASHER'S PASTRAMI *Fan Favorite* 19
House-brined & smoked pastrami,
sauerkraut, whole grain mustard, Vienna
multigrain, 1000 Island on the side
Add swiss for \$1

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** *Fan 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

ENTRÉES

23 **SHRIMP & GRITS**
Marinated and grilled shrimp on a bed
of cheesy grits with a fresh herb sauce

25 **KOREAN STEAK BOWL**
Marinated beef, pickled carrots,
peas, chili crisp, sesame, scallion,
atop basmati rice

29 **ASHER'S POT ROAST**
House stout-braised brisket atop
cheesy grits, sage, parsnips & carrots

24 **WALLEYE FISH & CHIPS**
Hand-dipped batter fried walleye
and Asher's fries

21 **LOX & 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

TURN PAGE FOR DRINKS

Desserts

9 **PISTACHIO TRES LECHES**
Rose water infused tres leches, creme
anglaise, chantilly crema, toasted pistachios

8 **BIG ASH COOKIE**
A giant warm chocolate chip skillet cookie
Add Ice cream / \$2

8 **ICE CREAM SUNDAE**
Sebastian Joe's vanilla bean ice cream,
fudge, caramel, & whipped cream
with a cherry on top

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

Draft Beer		
MICH GOLDEN LIGHT	7	
PRYES MAIN SQUEEZE	7	
KONA BIG WAVE BLONDE ALE	8	
WARPIGS FOGGY GEEZER HAZY IPA	8	
PRYES MIRACULUM IPA	8	
SUMMIT OATMEAL STOUT	8	
1911 ORIGINAL CIDER	9	

Cans & Bottles		
HAMMS	5	
HIGH LIFE	5	
COORS LIGHT	6	
BENT PADDLE SEASONAL	6	
FULTON SEASONAL	6	
SURLY FURIOUS	7	
SCHELL'S PEANUT BUTTER PORTER	6	
INDEED SEASONAL	7	
MICH ULTRA	6	
WILD STATE CLASSIC DRY CIDER	9	
1911 PINEAPPLE MANGO CIDER	9	
MODELO ESPECIAL	6	

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, Rumplemintz, Jaegermeister, Fireball, Skrewball, Rumchata		



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

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		
\$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		
Cab/Merlot Blend - Amalagos, Greece		
Pinot Noir - Banshee, Sonoma		
Cab Sauv - Unknown Author, California		
WHITE WINE		
House White, Sauvignon Blanc		
Chardonnay - The Crusher, California		
Sauvignon Blanc - Overstone, New Zealand		
Pinot Grigio - Liquid Light, Italy		
ROSE & BUBBLES		
Rose - Bieler, France		
Prosecco - Risata, Italy		
VICTORY POURS		
Chardonnay - Jordan, Russian River Valley		
Cabernet Sauvignon - Caymus, Napa Valley		
Champagne - Veuve Cliquot Brut, Reims		