

Dinner



Our facility contains Gluten, Peanuts, and other possible allergens.
Please alert staff of any allergies.

Apps & Plates

Grilled Bread house made focaccia, bagna cauda butter	11
Caesar Salad romaine mix lettuce, sourdough croutons, pickled onion, manchego <i>add chicken tendies 4</i>	17
Simple Greens  romaine & arugula, red wine vinaigrette, goat cheese, cucumber, dill <i>add chicken tendies 4</i>	16
Rick's Pickle Dip  topped with crispy bacon, fresh dill and served with kettle chips	11
House Pickles  rotating seasonal veggies	6
Duritos rotating spice blend seasoned wheat puffs	5
East Coast Oysters* ginger mignonette & lemon <i>add hot sauce 3</i>	4 / ea.

Chesapeake Crab Dip lump crab, artichokes, old bay, breadsticks	25
Masa Fried Chicken Thighs  avocado puree, fermented chow chow, cilantro	21
Scampi grilled gulf shrimp, asparagus, preserved tomato and artichoke, garlic butter, seasoned panko	23
Potatoes  smashed and fried yukons, swiss aioli, red harissa, scallions	14
EG Burger double smashed patty, american cheese, shredded lettuce & onion, pickles, special sauce - <i>comes with chips, upgrade to tots for 2</i>	17
Arancini english peas, ricotta, saffron	16
Beets  coconut cream, cucumber salad, nam pla, fried shallot	18

Pizzas

National Treasure red sauce, mozzarella, pepperoni, fennel sausage, peppers, onion, olive mix	22
Animal Lover fresh mozzarella, cream, leeks, herb pistou, asparagus	22
A Good Trip onion soubise, whey braised wild mushrooms, gruyere, roasted garlic aioli, scallion	23
Pizza Indeed roasted poblano cream, mozzarella, chorizo, jalapenos, mexican hot honey	21
Pepperoni red sauce, mozzarella, pepperoni	16
Sausage red sauce, mozzarella, fennel sausage	17
Cheese red sauce & mozzarella	13

substitutes: gluten free crust 5, dairy free cheese 2, impossible beef 3, cashew cream 3



Add-ons

onion, peppers, jalapeño, olives	1
calabrian chiles, bacon, sausage, pepperoni, chorizo, whey braised mushrooms	3

Housemade Nippins

<i>sauces made from scratch</i> ranch, smokey mayo, roasted garlic, hot sauce, marinara, bbq, mexican hot honey	3
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Sweet Treats

Budino  butterscotch pudding, whipped cream, butterfinger crumble	9
Ricotta Cake raspberry rhubarb compote, white chocolate ganache	12
Churros cinnamon sugar, ricotta frosting	9
Dairy Lab Ice Cream  oat based, strawberry, blondie bar	9
Ice cream sandwich chocolate chip cookies, buttercream, ice cream, dipped in salted chocolate ganache <i>*and check out our retail stand for an assortment of other MN Dairy Lab treats!</i>	11

★ Consuming raw, or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Earl Giles applies a 3% fee for credit card transactions. A 9.025% city/state tax. There is an additional 10% THC tax for all THC beverages. These charges are not a gratuity. If you at any time have questions about this charges, please ask for a manager.

A 20% gratuity is included to parties of eight or more, and kindly ask those groups to be on one check. Thank you for your understanding.

Super Fun Facts

Originally our building was built in the 1890's as a production facility for stagecoaches and horse carriages!

The ceiling is original timbers reinforced by steel we added to support the amount of equipment and weight on the roof. At the highest point is 32 feet tall!

Before Earl Giles, this space was an auction house for heavy equipment and farm machinery.

Our space occupies 18,000 square feet. All Earl Giles companies live under this roof. Distillery produces all spirits & liqueurs. Bottling Company produces all non-alcoholic mixtures, canning operation for all beverages, event space, apothecary flavor lab, and of course the 225-seat restaurant.

Host your own event
in our space!



View our entire
menu here:



Shop the Earl Giles
online shop!



House Rules

Our plants are very sensitive so please do not touch or move any plants or trees. Our staff will more than happy to assist or answer any questions.

We care for our beautiful scenery and have strict 'feeding' schedule. We appreciate the thoughtfulness in abiding to our 'don't feed the plants' rule.

If you need to move furniture, please ask assistance from our staff.

If you spill a full beverage we'll clean & replace it 100%.

Although very delicious and beautiful, our garnishes are for beverages so please refrain from touching and consuming garnishes on our bar top.

