

# STARTERS

**Fried Green Tomatoes.....\$7**

Alary's take on a timeless classic! Fresh green tomato slices fried golden brown and served with a drizzle of house made ranch.

**Traditional or Boneless Wings..... \$14 (full) \$7.5 (half)**

Freshly fried and tossed in your choice of sauce or rub, served with fresh celery sticks and dipping sauce.

Sauce	Dry Rub
Classic buffalo style with bleu cheese	Signature rub with house made ranch
Sweet sesame with habanero ranch	Cajun rub with house made ranch
BBQ with house made ranch	Salt & Vinegar with bleu cheese

**Roasted Garlic Hummus .....\$7.5**

House made hummus with Naan and fresh vegetables.

**Hand-cut French Fries.....\$4.5**

Crispy, golden brown and dusted in Cajun seasonings.

**Wisconsin Cheese Curds.....\$8**

Famous Ellsworth white cheddar cheese curds seasoned, hand battered and freshly fried. Served with house made ranch.

**Chicken Tenders.....\$9**

Hand breaded tenders fried to a crisp golden brown. Served with choice of BBQ, Mustard Girl® honey mustard, house made ranch or habanero ranch.

**Chips, Salsa and Guac.....\$8**

House made roasted vegetable salsa and fresh guacamole with chili-lime tortilla chips.

**Minnesota Tater-tots.....\$4.5**

Crispy, golden brown and dusted in Cajun seasonings.

**Baby Dill Frickles.....\$8.5**

Crispy, fried, hand breaded Milwaukee's Best® petite dill pickles served with house made habanero ranch.

# BURGERS

FRESH SIGNATURE BLEND SMASH-STYLE 1/3 LB BURGERS ON A LOCAL BAKERY FRESH BUN, SERVED WITH HOUSE MADE PICKLES AND CHOICE OF KETTLE CHIPS OR HOUSE MADE COLE SLAW

ADD CHOICE OF HAND-CUT CAJUN FRENCH FRIES, CAJUN TATOR-TOTS, OR FRESH VEGETABLES WITH RANCH - \$1.5

ADD CUP OF SOUP OF THE DAY, CUP OF CHICKEN & WILD RICE OR SIDE SALAD WITH DRESSING CHOICE - \$2.5

SUBSTITUTE GRILLED CHICKEN - NO CHARGE, SUSTITUTE VEGETARIAN BEYOND® BURGER - \$2, SUSTITUTE GLUTEN FREE BUN - \$2

ADD HOUSE MADE SEASONED SOUR CREAM - 75¢

**The 7th Street Burger..... \$9.5**

Deliciously simple - topped with white American, resting on a bed of Alary's very own house made pickles.

**Smokehouse Burger..... \$11.5**

Wisconsin cheddar cheese, crisp Cherrywood smoked bacon and southern BBQ sauce topped with crispy onion straws.

**Lowertown Burger ..... \$11.5**

House made jalapeño bacon chutney, melted pepper-jack cheese and a spread of herb mayo.

**Black & Bleu Burger..... \$10.5**

Wisconsin sharp cheddar, crumbled bleu cheese, sautéed onion and dusted with Cajun seasoning.

**Pattie Melt..... \$10**

Sautéed onions, house made thousand island dressing, melted cheddar and Swiss cheese on grilled marble rye.

**Maple Hangover .....\$11.5**

White American cheese, Cherrywood bacon, fresh fried egg sunny-side-up and topped with melted maple syrup infused butter.

**Burger Havana.....\$11.5**

Our burger the Cubano way - topped with hand sliced ham, house pickles, melted Swiss cheese and a spread of Mustard Girl® stone ground mustard.

**Bacon Cheeseburger.....\$10.5**

Cherrywood bacon and choice of cheese; Swiss, white American, cheddar, provolone or pepper-jack.



**Love our burgers?**

Our signature wings and every burger at Alary's Bar is generously seasoned with Uncle Filth's 14 Spice made locally right here in St. Paul, MN.

Available For Purchase.....\$4 (2oz Jar)

# SANDWICHES

SANDWICHES ARE SERVED WITH HOUSE MADE PICKLES AND CHOICE OF KETTLE CHIPS OR HOUSE MADE COLE SLAW

ADD CHOICE OF HAND-CUT CAJUN FRENCH FRIES, CAJUN TATOR-TOTS, OR FRESH VEGETABLES WITH RANCH - \$1.5

ADD CUP OF SOUP OF THE DAY, CUP OF CHICKEN & WILD RICE OR SIDE SALAD WITH DRESSING CHOICE - \$2.5

ADD HOUSE MADE SEASONED SOUR CREAM - 75¢

**Italian Beef .....\$11**

Hand sliced Vienna Beef® simmered in our house made gravy, served on a fresh hoagie roll with giardiniera and au jus.

Add provolone cheese - \$1

**Fried Green Tomato BLT.....\$9**

Smoked cherrywood bacon, crisp lettuce and fresh fried green tomatoes on toasted sourdough with a house made ranch.

**Crispy Fried Chicken .....\$11**

Buttermilk marinated chicken breast, hand battered then fried to a golden crisp. Served on a bakery fresh bun with house made pickles and herb mayo.

Dipped in buffalo sauce - \$1

**Classic Club.....\$11**

Hand sliced ham and turkey, Swiss cheese, smoked cherrywood bacon, crisp lettuce, tomatoes and house made herb mayo served on bakery fresh sourdough.

**Rachel .....\$11**

Hand sliced turkey, house made coleslaw, swiss cheese and house made thousand island dressing on bakery fresh grilled marble rye.

**Bison Rueben.....\$13**

Scratch house made bison pastrami sliced by hand, sauerkraut, swiss cheese and house made thousand island dressing on grilled, bakery fresh marble rye.

**Grilled Cheese Deluxe.....\$9.5**

Bakery fresh Parmesan crusted sourdough with melted pepper jack and cheddar cheese, thick cut cherrywood bacon and sliced tomato.

**Italian Grilled Chicken.....\$11**

All natural, grilled chicken breast with fresh lettuce, tomato, red onion, herb mayo, house made red wine vinaigrette and topped with melted provolone cheese.

**Italian Grinder.....\$10**

Hand sliced salami, ham and provolone with crisp lettuce, tomato, red onion, giardiniera, red wine vinaigrette and a house made herb mayo spread on a bakery fresh hoagie roll.

**Chicago Hot Dog .....\$8.5**

Vienna beef® hot dog with all the fixins' - fresh sliced tomato, pickle, sport peppers, diced onion, neon green relish, pickle, Mustard Girl® yellow mustard and a dash of celery salt.

# SOUPS & SALADS

**Two Bean Chili.....\$4.5 (cup) \$6 (bowl)**

House made chili with chorizo and beef with pinto and white beans. Served with fresh chili-lime tortilla chips.

**Chicken Caesar .....\$10.5**

Hand torn Romaine hearts, house made croutons, freshly grated parmesan and cheese tossed Caesar dressing.

**Soup of the Day..... \$4.5 (cup) \$6 (bowl)**

House made soup made fresh every day.

**Wedge .....\$8.5**

A hearty wedge of iceberg lettuce, smoked cherrywood bacon, fresh tomato with house made bleu cheese dressing and a dusting of bleu cheese crumbles.