

Krona

Bar & Grill

Hours

Sunday-Thursday

11am-1am

Friday & Saturday

11am-2am

Food Service

Available

11am-12am

Happy Hour

3pm-6pm

Monday Through

Friday

Happy Hour

Food

Chicken Quesadilla \$8

Ahi Tuna Bite \$8

Wisconsin Cheese Curds
\$7

Firecracker Shrimp \$7

Spinach Artichoke Dip \$7

Chicken Tenders \$7

Margherita Flatbread \$7

BLT Flatbread \$8

Big Four Flatbread \$9

Sweet & Spicy Flatbread \$8

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked food

We will make every effort to accommodate special dietary requirements.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

Drinks

Draft Beer \$4.50

House Wine \$5

Well Cocktails \$5

½ Price Specialty Cocktails

Appetizers

Great for Sharing

Chicken Wings \$11

Served with your choice of Buffalo, Barbeque, Jerk seasoning or Honey Sriracha

Ahi Tuna Hitokuchi \$13

Peppered Ahi Tuna, Crisp Wonton, Wasabi Aioli, Ginger Orange Zest, Micro Greens

Chicken Quesadilla \$11

Tomato Tortilla, Roasted Chicken, Sautéed Peppers & Onions, Cheddar, Mozzarella, Cajun, Salsa, Guacamole & Sour Cream

Spinach & Artichoke Dip \$10

Served with Tortilla Chips

Chicken Tenders \$11

Choice of Barbeque, Teriyaki, or Buffalo Sauce

Firecracker Shrimp \$10

Five grilled shrimp tossed in a Sweet Chili Sriracha Sauce

Wisconsin Cheese Curds \$10

White Cheddar Curds served with Marinara Sauce

Soup & Green Things

Caesar \$11

Romaine, Parmesan, House Caesar Dressing, Croutons

Goat Cheese \$11

Mesclun Greens, Roasted Almonds, Dried Cranberries, Goat Cheese, Balsamic Vinaigrette

Strawberry Walnut Salad \$16

Candied Walnuts, Fresh Strawberries, Spring Mix, Blue Cheese, Raspberry Vinaigrette

Sky Garden Salad \$12

Chopped Iceberg, Diced Tomato, Cucumbers, Bacon, Eggs, Red Onion, Honey Mustard Dressing

Add:

Chicken \$4 Salmon * \$6

Ahi Tuna \$7 Shrimp \$5

Side Salad \$4 Side Caesar Salad \$5

Soup Du Jour \$4 cup/ \$6 bowl

Chicken Wild Rice Soup \$4 cup/ \$6 bowl

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Flatbreads

Margherita \$9

Olive Oil, Garlic, Basil, Sliced Tomato, Mozzarella

BLT \$11

Alfredo Sauce, Bacon, Tomato, Mozzarella Cheese, Topped with Fresh Lettuce

Big Four \$12

Sausage, Pepperoni, Canadian Bacon, Applewood Smoked Bacon

Sweet and Spicy \$11

Chicken, Peppers, Onions, Pineapple, Mozzarella with Fire Cracker Sauce

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Wraps, Sandwiches & Burgers

Served with Lettuce, Tomato, Dill Pickle, Onion & Choice of Kettle Chips or Fries

Buffalo Chicken Wrap \$12

Crispy Tenders, Buffalo Sauce, Tomato, Red Onion, Blue Cheese Dressing, Blue Cheese Crumbles, Tomato Tortilla

Salmon BLT \$15

Grilled Salmon, Bacon, Lemon Caper Aioli, Lettuce, Tomato on Toasted Ciabatta

Portobello Sandwich \$13

Grilled Portobello Mushroom, Balsamic Vinaigrette, Spinach, Mozzarella, Garlic Aioli, Tomato, Toasted Ciabatta

Hawaiian Chicken Sandwich \$12

Grilled Chicken Breast, Teriyaki Sauce, Grilled Pineapple, Lettuce, Tomato, Toasted Ciabatta

Club Sandwich \$10

Turkey Breast, Crispy Bacon, Lettuce, Tomato, Swiss Cheese, on Wheat Bread with Mayonnaise

American Classic Burger * \$11

8oz Patty, American Cheese
Add Sautéed Onions, Sautéed Mushrooms, or Bacon \$1 each

Ranchero Burger * \$15

8oz Patty, Pepper Jack Cheese, Seasoned Black Beans,
Fried Egg, Chipotle Aioli

Juicy Lucy * \$14

8oz Traditional Minnesotan Burger Filled with Cheddar Cheese Blend, Topped with Garlic Aioli and Your Choice of American, Pepper Jack or Swiss Cheese

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Entrees

Salmon * \$24

Seared Salmon served with Basil Cream Sauce,
Basmati Rice, Seasonal Vegetables

Walleye \$25

Panko Encrusted Walleye, Garlic Herb Butter,
Basmati Rice, Seasonal Vegetables

Ribeye Steak * \$32

10oz Steak served with Red Wine Demi-Glace,
Mashed Yukon Potatoes, Seasonal Vegetables

Chicken Breast \$18

Pan Seared and served with Sweet Marsala Cream
Sauce, Mashed Yukon Potatoes,
Seasonal Vegetables

Mac & Cheese \$14

Penne Pasta, Four Wisconsin Cheese Sauce, &
Panko Topping
Add: Loaded with Bacon, Chives, Sour Cream \$3
Chicken \$4 Shrimp \$5

Vegetable Curry \$16

Yellow Curry, Coconut Milk, & Sautéed
Vegetables on a bed of Basmati Rice
Add: Chicken \$4 Shrimp \$5

Shrimp Scampi \$16

Angel Hair Pasta, Beurre Blanc, Sautéed Shrimp,
Parmesan Cheese, Diced Tomato

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Sweets

Apple Tart \$7

Seasonal Crème Brûlée \$7

Warm Chocolate Cake \$7

Seasonal Cheesecake \$7

Vanilla Ice cream \$3

Beers

Draft

Bud Light \$5

Local Craft \$7

We have a rotating selection of craft beer from Minnesota. Some of the breweries are as close as 4 blocks from the hotel. Some you have to trek as far as St. Paul to find its origins. Ask your Bartender or server for more information and we hope you enjoy our local flavor.

Bottles

\$6

Bud Light/ Budweiser/ Coors Light Michelob Ultra/Miller Light

Michelob Golden Light/ O'Douls \$6.5

Amstel Light /Angry

Orchard/Bell's Two Hearted Blue

Moon/Corona/Guinness/Heineken

New Castle/Sam Adams/Stella Artois

Social Cider (MN)

\$7 Omission Pale Ale (GF)

\$8 Surly Todd The Axe Man

COCKTAILS

Krona Martini \$13

Absolute Vodka, Pear Liquor, Ginger Beer, Raspberry Purée with Lime Garnish

Minne' Appletini \$12

Prairie Vodka (Made in Minnesota), Apple Schnapps, Fireball, Fresh Apple Garnish

Marcus Margarita \$14

Sauza Tres Gen. Plata Silver, Patron Citronge, Fresh Agave Margarita Mix, Finest Call Pomegranate /Grenadine, Lime Zest

Russian Mule \$12

Stoli Vodka, Fresh Lime Juice, Real Ginger Purée, Club Soda

Big Ginger \$12
2 Ginger Irish Whiskey, Ginger Ale,
Lemon

Side Car \$14
Knob Creek, Patron Citronge, Sour Mix,
Garnish Lime Wedge

Make Your Mark \$13
Makers Mark Bourbon, Patron Citronge,
Fresh Sour Mix, Sweet Iced Tea