

STARTERS

FRIED BRUSSELS Sweet Chili, Calabrian Aioli, Everything Spice	11
TEMPURA ZUCCHINI CHIPS (GF/V/DF) Spicy Remoulade, Curry Aioli	12
MINNESOTA EGG ROLL (2) Pickle Spear, Havarti Cream Cheese, Duroc Ham, Herb Buttermilk Dressing, Calabrian Aioli	14
RED PEPPER HUMMUS (V+/GF) Seasonal Vegetables, Everything Spice, Focaccia Chips	13
PANKO CRUSTED SHRIMP (7) Sweet Chili, Calabrian Aioli	14
NIMAN RANCH (3) SLIDERS (R*) Gouda, Bacon, Dijonnaise, Arugula, Carmelized Onion	16
CHICKEN SKEWERS (2) (GF/DF) Achiote, Cilantro Slaw, Pickled Jalapeno, Avocado Mousse	14
CHAR SIU PORK RIBS Sticky Rice, Everything Spice	16
GOURMET WINGS (GF) served with Carrots, Celery & Herb Buttermilk or Amablu Dressing Pineapple Habanero, Buffalo, Garlic Parmesan, Country Essence Dry Rub, Lemon Pepper Dry Rub	16
GARLIC NAAN BREAD Red Sauce, Pistou, Grana Padano	9

(GF) gluten free (DF) dairy free (V+) vegan (V) vegetarian (R*) these items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. please alert your server to any dietary needs you have.



DINNER

SOUPS & SALADS

CHICKEN WILD RICE Wild Mushrooms, Tarragon, Focaccia Chips	12	FRENCH ONION SOUP Red Wine Beef Broth, Gruyere, Sourdough	12
GRILLED CAESAR (R) Gem Lettuce, Soft Boiled Egg, Grana Padano, Garlic Croutons	6/15	SIDE SIMPLE SALAD (GF/V+) Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Choice of Dressing	5
Add - Chicken or Shrimp	6		
COBB SALAD (R/GF) Bacon Lardon, Soft Boiled Egg, Chicken, Tomato, Radish, Blue Cheese, Pickled Onions, Avocado, Amablu Dressing	20	BUTTERNUT SQUASH SALAD (GF/V+) Arugula, Feta, Cranberries, Dates, Pecans, Maple Vinaigrette	11

DRESSING CHOICES:

Herb Buttermilk, Maple Vinaigrette, Champagne Vinaigrette, Amablu, Sesame Vinaigrette

ENTREES

BEEF BIBIMBAP BOWL Sticky Rice, Wild Mushrooms, Carrots, Cabbage, Cucumber, Spinach, Egg, Everything Spice, Kimchi, Bibimbap Aioli	25
CAJUN PASTA (R*) Andouille Sausage, Grilled Chicken, Blackened Shrimp, Gouda Cream Sauce, Pepper/Onion Mix, Grano Padano Herb Bread Crumbs	26
HALF CHICKEN SHAWARMA Naan Bread, Garlic Yogurt, Spiced Chickpeas, Sumac Steak Fries	26
BLACKENED SHRIMP SCAMPI (R*) Spinach, Tomato, Spaghetti, Garlic Toast	22
EARTH BOWL(V/GF) Avocado, Dukkha, Butternut Squash, Wild Rice & Lentils, Soft Boiled Egg, Arugula, Greek Yogurt, Sesame Vinaigrette	17
Add - Chicken or Shrimp	7 l
Blackened Salmon	10
NIMAN RANCH NEW YORK STEAK (GF/R*) 10oz Grass Fed New York Steak, Wild Mushrooms, Asparagus, Chimichurri Sauce	48
HOT HONEY SALMON BOWL Sticky Rice, Asparagus, Avocado Salsa, Feta, Pumpkin Seeds, Cilantro	22
SMASH BURGER Niman Brisket Patty, Onion, Burger Sauce, Lettuce, Monterey Jack, Brioche Bun, Herb Fries	18

LOCAL VENDORS
FERNDAL MARKET, COMPART FAMILY FARM, NIMAN RANCH, WEISS WOODS, CRY BABY CRAIGS, SVIHEL FARMS, ED FIELDS & SONS, JACK & GREEN SPROUTS, SPARBOE FARMS, BUSHEL BOY, INHARVEST, RIVER VALLEY SPROUTS, REVOL GREENS, AUTHENTIC GOURMET BAKESHOP, CAVES OF FARIBAULT, GOLD'N PLUMP

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