



FIKA

## SALAD & SOUP

ADD SALMON + \$7

**Haus Salad \$7 Half / \$11 Full** (V/GF)  
Butter Lettuce, Clothbound Cheddar,  
Marcona Almond, Apple Cider  
Vinegar, Lemon Oil

**Beet & Apple \$15** (V/GF)  
Endive, Crème Fraîche, Radish,  
Toasted Caraway Rye

**Soup of the Day \$7 Cup / \$9 Bowl**

## SMALL PLATES

**Swedish Meatballs \$18**  
Potato Purée, Cucumber,  
Lingonberry, Mustard, Dill Oil

**Gravlax \$18**  
Egg, Red Onion, Fermented Cucumber,  
Dill Yogurt, Danish Rye

**Baked Cod \$20**  
Lemon Creamed Leeks, Spinach,  
Herb Crumb

**Roasted Potato \$14** (GF)  
Clarified Butter, Anchovy, Chive

## SMÖRGÅSAR

**Salmon \$18**  
Beet, Creamy Mustard, Watercress  
on Danish Rye

**Mustard Crusted Ham \$20**  
Braised Red Cabbage,  
Sweet Dill Mustard on Danish Rye

**Shrimp Skagen \$18**  
Soft Egg, Red Onion, Lemon Dill Aioli  
on Brioche

**Beet \$16** (V)  
Gjetost, Orange Vinaigrette,  
Microgreens on Danish Rye

## DESSERT

**Pumpkin Carrot Cake \$10**  
Cream Cheese Frosting, Fig Jam,  
Pepparkakor

**Cardamom Bread Pudding \$11**  
House-Made Vanilla Ice Cream,  
Butter-Bourbon Pudding

## WINE \$10

**Pinot Grigio**  
Montefresco / Italy

**Chardonnay**  
Pavette / Central Coast CA

**Sauvignon Blanc**  
Saget La Petite Perriere / France

**Riesling**  
Fess Parker / Santa Barbara CA

**Cabernet Sauvignon**  
Amauta / Argentina

**Merlot**  
Mantanzas Creek / Sonoma CA

**Pinot Noir**  
Battle Creek "Unconditional" / Oregon

## BEER \$8

**Bent Paddle Venture Pils** Pilsner MN

**Indeed Day Tripper** Pale Ale MN

**Bent Paddle** IPA MN

**Bauhaus Stargrazer** Black Lager MN

**Wild State** Dry Cider MN

## COCKTAILS \$10

**Bloody Swede**  
Aquavit, Beet Brine & Bloody Mix

**Red Glögg**  
Malbec, Port Wine, Warming Spiced,  
Ginger, Citrus, Brandy

**White Glögg**  
Pinot Grigio, Orange Liquor, Citrus,  
Ginger, Warming Spiced

**Poinsettia**  
Grapefruit Crema, Cranberry Juice, Prosecco

**The Verdict**  
Mezcal, Luxardo, Chartreuse, Lime

**Paper Plane**  
Amaro, Aperol, Rye Whiskey, Lemon

**Rob Roy**  
Scotch, Sweet Vermouth, Angostura  
Bitters, Brandy Cherry

## ESPRESSO DRINKS COFFEE, TEA \$3+

Please notify your server of any dietary restrictions.  
Consuming raw or undercooked food may increase  
your risk of foodborne illness.

For parties of 6 or more, a 20% gratuity will be added  
to the checks

