

THE RUSTY CUP

SHARE WITH THE WOLF PACK

Cheese Curds sided with warm marinara dipping sauce \$13

Northern Frickles deep fried cajun seasoned pickle chips, sided with a siracha aioli \$13

Bone in Wings tossed in your choice of dressing: buffalo, bourbon glaze, bbq or our house dry rub \$16

Mini Pretzel Bites sided with a creamy queso \$13

Tater Kegs giant bacon cheddar tater tots, served with a side of our house seasoned sour cream \$14

GO GREEN

+ \$3 CHICKEN MAY BE ADDED TO THE SALAD.
SALADS MAY ALSO COME FULL OR ½ SIZE.

Caesar Salad chopped romaine, shredded parmesan cheese tossed in a caesar dressing topped with garlic croutons \$11

Silver Rapids Garden Salad spring mix, cucumbers, bell peppers, onions and tomatoes w/ choice of dressing \$11

Soup Of The Day cup \$3 / bowl \$5.50

"And the rest is rust and stardust."

- Vladimir Nabokov

HIT THE SPOT

Black Bear Brownie chocolate brownie topped with a scoop of vanilla bean ice cream and drizzled with chocolate sauce \$8.50

Local Blueberry Cheese Cake so good you must share with your canoe partner \$8.50

REEL IT IN DOUBLE HANDED

SANDWICHES SERVED WITH CHIPS. ADD WAFFLE FRIES, SOUP, FRUIT OR SIDE SALAD FOR +\$3. GLUTEN FREE BUNS AVAILABLE.

Chicken Pesto Sandwich grilled chicken breast served on a toasted ciabatta bun topped with basil pesto aioli, bacon, tomato, bib lettuce, red onion and provolone cheese \$16.50

Winter Blues Burger burger topped with blue cheese crumbles, candied bacon, sautéed jalapeños and chipotle aioli (beyond burger available) served on a brioche bun \$18

Yeti Burger beef burger topped with lettuce, tomato, onion curls, bacon, bbq sauce and pepper jack cheese, and garlic aioli served on a toasted brioche bun \$18

Hangover Burger beef burger topped with a fried egg, cheddar cheese, bacon, garlic aioli on a toasted brioche bun \$17.50

Lumberjack Burger beef burger topped with lettuce, tomato, onion and pepper jack cheese served on a toasted brioche bun \$16

Boundary Walleye Sandwich parmesan crusted panko breaded deep fried walleye topped with lettuce, tomato, onion and chipotle aioli served on a toasted ciabatta bun \$17.50

Camp Out Philly thinly sliced roast beef with sautéed onions, provolone, bell peppers and mushrooms, toasted hoagie bun \$17.50

Beyond Love Burger vegan patty seasoned with cajun seasoning, served on a brioche bun topped with sauteed onions, mushrooms, lettuce, and tomatoes \$18

Rusty Reuben shaved corn beef, sour kraut, Swiss cheese, thousand island dressing, served on rye bread \$17

Feeling Fried Chicken hand battered crispy chicken, topped with lettuce, tomato, house made cajun honey mustard dressing, served on a brioche bun \$17.50

459 KAWISHIWI TRAIL
ELY, MINNESOTA 55731

THE RUSTY CUP

MIX IT UP

THE SILVER MISTER

Risata Blueberry wine topped with soda water garnished with mint and blueberries \$8.25

TRADITIONAL MARY

Rail vodka, Homemade mix garnished with Pickle, Olive \$7

RAPIDS MARY

House infused Peppered Vodka, homemade mix, garnished with Pickle, olive, Celery, beef stick, Cheese Cube and Pickled Herring \$10

RUSTY NAIL

Dewars Scotch, Drambuie and Sweet Vermouth \$10.50

RAPIDS RUSSIAN

Kahlua, Minnesota Gray Duck Vodka and cream topped with filberts \$9.50

WHITE IRON BEACH

Malibu, Peach Schnapps, Orange Juice, Pineapple Juice, grenadine and Cream \$9.50

THE OLD CANOE

Traditional old fashioned made with MN Whiskey TBD \$10.50

VOYAGEUR ISLAND

Grey Duck Vodka, Rum, Triple Sec and Gin, Sour mix and Coke. Garnished with a lemon \$9.50

MULES

DARK AND STORMY MULE

Kraken Rum \$9.50

BLUEBERRY MULE

Blueberry Vodka \$9.50

IRISH MULE

Jameson \$9.50

TRADITIONAL MULE

Gray Duck Vodka \$9.50

SPICY MULE

Tequila with a Jalapeño and lime garnish \$9.50



BEER & SELTZER

BOTTLED BEER \$4.50

Budweiser
Bud light
Coors light
Coors Banquet
Miller High life
Miller light
MichGolden Light
Michelob Ultra
Busch light
Grain belt Premium
Nordeast
Summit EPA
Stella Artois
Old Style
Corona Light
Labatt's Blue Light
Redd's Hard Apple Ale
Mike Hard Lemonade
Twisted Tea

CAN BEER

Hamms Pounder \$4
Pabst Blue Ribbon \$4
Guinness \$4.50
Foggy Gezeer IPA \$4.50
Lift Bridge Hop Dish IPA \$4.50
Alaskan Amber \$4.50
Lake of the Woods Cabin Fever \$4.50

BEER ON THE LINE

Busch Light \$4.00
Castle Danger Cream Ale \$5.00
Leinenkugel's Seasonal \$5.00
Finnegans \$5.00
Downeast Cider \$6.50

SELTZERS

White Claw
Lift Bridge – The Bomb
Carbliss – Vodka Seltzer
Nutrl – Vodka Seltzers
Vizzy

*"If you rest, you rust."
- Helen Hayes*

WINE TIME

WHITE

Lapius Luna Chardonnay	\$8 Glass	\$25 Bottle
Lapius Luna Pino Grigio	\$8 Glass	\$25 Bottle
Lapius Luna Sauvignon Blanc	\$8 Glass	\$25 Bottle

RED

Lapius Luna Cabernet	\$8 Glass	\$25 Bottle
Lapius Luna Pinot Noir	\$8 Glass	\$25 Bottles
Lapius Luna Red Blend	\$8 Glass	\$25 Bottle

WE DO ACCEPT LIMITED
ADVANCE RESERVATIONS
FOR GROUPS OF 12 OR MORE.
FOR GROUPS OF 12 OR MORE A
18% GRATUITY WILL BE ADDED.
WE PRESENT ONE CHECK FOR
GROUPS OF 12 OR MORE.

