

POUR!

Wine Bar & Bistro

CHARCUTERIE BOARD

Meats, Fine Cheeses, Olives, Crackers 24.95

TRUFFLE CHIPS *vegan*

White Diamond Potato Chips
Made Daily In House Truffle Salt 4.95

BREAD & OLIVE OIL

Ciabatta, Extra Virgin Olive Oil, Herbs 4.95

BURRATA

Burrata, Heirloom Cherry Tomatoes,
Basil Pesto, Artichokes, Crostini 13.95

GOAT CHEESE BALLS

Fresh Goat Cheese, Basil Pesto, Honey, Spicy
Orange Pepper Jam, Rosemary Crackers 11.95

CAULIFLOWER WINGS

Cauliflower, Breaded and Fried, Choose:
Plain, Pepperjam, BBQ, Buffalo Sauce 9.95

PARMESAN TRUFFLE FRIES

Truffle Fries, Parmesan, Jalapeno Aioli 9.95

BISTRO FRIES

Seasoned Fries, Jalapeno Aioli, Bacon Jam 9.95

FIRE ROASTED ARTICHOKEs

Fire Roasted Artichokes, White Wine, Butter
Parmesan Cheese, Lemon Aioli 9.95

Host Your Next Event or Fundraiser at POUR

WE ARE HIRING

ASK FOR MADISON

12379 Champlin Drive **CHAMPLIN MN 55316** www.pourwinebarbistro.com 763.208.9363
Payment by credit card will incur a 2.95% processing fee as implemented by the credit card processor

AVOCADO WONTONS

Avocado, Cream Cheese, Strawberry
Tarragon Sauce
1/2 order 4.95 Full order 9.95

DRUNKEN SHRIMP

Shrimp Sauteed in Chardonnay, Cognac, Garlic,
Saffron, Cream, Red Pepper Flakes, Crostini 16.5

SMOKED SALMON PLATE

Salmon Smoked In House, Goat Cheese, Capers,
Orange Pepper Jam, Crostini 14.95

CALABRIAN SHRIMP SKEWERS

Spicy Calabrian Pepper Shrimp 14.5

BLACK AND BLEU STEAK BITES

New York Strip Steak Bites Coated in Black Coffee,
Espresso Salt, House Bleu Cheese Sauce 16.95

FRENCH ONION SOUP

Organic Soup Bone, Onions, Cognac,
Crostini, Provolone, Mozzarella Cheese 8.95

*The Crab Cake will be back when the price of crab lowers,
it is \$50 a pound :(*

*There has also been an increase in pork, beef and
lobster pricing*

*These are trying times for the restaurant industry
We appreciate your Patience and Grace*

*We are a Scratch Kitchen, We Take Great Pride in
Our Family Business Thank You for Your SupPOURt,
Phil & Diane Lutgen and Family*

HOUSE BURGER WITH BACON JAM

Fresh Top of the Line Beef, We Grind our Burgers
In House and Hand Patty So They are Always Fresh
and Tasty! Topped with Bacon Jam, Lettuce, Tomato,
Onion, Toasted Brioche Bun,
House Made Truffle Chips or Seasoned Fries 16.95

ALL AMERICAN BACON CHEESEBURGER

Fresh Top of the Line Beef, We Grind our Burgers
In House and Hand Patty So They are Always Fresh
and Tasty! Topped with American Cheese, Bacon,
Lettuce, Tomato, Onion, Toasted Brioche Bun,
House Made Truffle Chips or Seasoned Fries 16.95

BLEU CHEESE PEPPERCORN BURGER

Fresh Top of the Line Beef, We Grind our Burgers
In House and Hand Patty So They are Always Fresh
and Tasty! Black Peppercorn Encrusted, Topped with
House Made Bleu Cheese Sauce
Lettuce, Tomato, Onion, Toasted Brioche Bun,
House Made Truffle Chips or Seasoned Fries 16.95

PORK BELLY CUBAN SANDWICH

House Made Pork Belly, Ham, Pickles, Mustard Sauce,
Pretzel Roll, Truffle Chips or Seasoned Fries 15.95

HONEY SRIRACHA CHICKEN SANDWICH

Bell & Evans Chicken Breast Marinated,
Char-Grilled, Lettuce, Tomato, Onion, Buttered
and Toasted Brioche Bun, Sauce, Chips or Fries 14.95

SMOKED SALMON BLT SANDWICH

Salmon Smoked In House, Bacon, Lettuce, Tomato,
Ciabatta, Chips or Fries 15.95

HOUSE SALAD

Bibb Lettuce Dressed in Extra Virgin Oil, Cranberries,
Bleu Cheese, Nuts, Black Pepper, Merlot Salt 10.95
Add Grilled Chicken 5.95

WEDGE SALAD

Crisp Iceberg Lettuce, Creamy House Made Bleu
Cheese Dressing, Bacon, Tomato,
Hard Boiled Egg 12.95
Add Grilled Chicken 5.95

**Don't miss out on great wine,
Join Wine Club Today ask your server for details**

If Possible Please Tip Your Server In Cash They Would Greatly Appreciate It

MEATBALLS & MARINARA

Two Meatballs Made by Phil! Ground Chuck,
Ground Pork, Italian Seasonings, Slow Simmered
Marinara, Organic Tomatoes, Crostini 17.95

MEATBALL SANDWICH

Two Meatballs Made by Phil! Ground Chuck,
Ground Pork, Italian Seasonings, Slow Simmered
Marinara, Organic Tomatoes, Cheese, Ciabatta, Fries 19.95

PASTA BOLOGNESE

Prime Chuck and Pork, Organic Fire Roasted Tomatoes,
Red Wine, Parmesan Cheese, Pasta, Crostini 17.95

VEGETABLE RICE BOWL

Rice, Sauteed Vegetables, Sticky Sauce 12.95
with Organic Grilled Chicken 18.95

CALABRIAN SHRIMP PASTA

Spicy Calabrian Pepper, Shrimp, White Wine Sauce 23.5

DRUNKEN SHRIMP PASTA

Shrimp Sauteed in Chardonnay, Cognac, Garlic,
Saffron, Cream, Red Pepper Flakes, Pasta, Crostini 23.5

CHICKEN BASIL PESTO PASTA

Bell and Evan's Chicken, Creamy Basil Pesto, Tomatoes,
Cavatappi, Crostini 18.95

LOBSTER and SHRIMP PASTA

House Made Asiago Cream Sauce, Lobster, Shrimp, Garlic,
Parmesan, Tomatoes, Spinach Fettuccine, Crostini 24.95

GRILLED SALMON

Salmon Delivered Fresh From The Fish Guys
Trimmed In House, Seasoned, Prepared to Medium
Sauteed Vegetables 23.95

FILET MIGNON

Fresh Top of The Line Black Angus Hand Cut In House,
Char Broiled, Seasoned, House Made Herb Butter,
Cheesy Potatoes 34.95

Kids: Chicken Fingers & Fries, Mac and Cheese,
Corn Dog & Fries

Desserts: Madison's GF when available,
Chocolate Ganache Cake, New York Cheesecake-Plain,
toppings: Chocolate, Caramel, "Turtle"