

Modern Midwestern Cuisine
by Chef Daniel Cataldo

92 5 ninetwentyfive

FOOD | DRINK

Available 7AM-10PM Daily

To Place an Order:

- Dial "In-Room Dining"
- Use The Hotel Landing App
- "Guest Services" on Your TV

STARTERS & SHARED PLATES

House-made Tortilla Chips Smoked Salsa Verde	13
Roasted Cheddar Cauliflower Melted Cheeses Chili Flakes	15
BBQ Chicken Sliders Cole Slaw Fresno Peppers	19
Honey-Sambal Wings Sweet & Spicy Glaze Green Onions Toasted Sesame Seeds	20
House Cut French Fries Trio of Sauces	15
Pesto Artichoke Flatbread Stracciatella Cheese Basil Pesto Artichoke	20
Bacon Mac & Cheese Breadcrumbs	15
Charcuterie & Artisan Cheeses Pickled Vegetables House Chutney Fruit Wildflower Honey Whole Grain Crackers Grain Mustard	27

SANDWICHES

Choice of House Cut Fries Chips Simple Salad	
ninetwentyfive Brick Burger Butter-Basted Peterson Beef House-Smoked Bacon Onion Marmalade Tomato Arugula Pickle American Cheese Lemon Herb Aioli *Classic Burger American Cheese Mayo LTO	23
Walleye Sandwich Tempura Batter Honey Tartar Slaw Spicy Pickles Brioche Bun	22
Ham & Egg Sandwich House-Cured Ham Scrambled Egg Sun-Dried Tomato Pesto Goat Cheese English Muffin or Cheddar Biscuit	18
Cheese Omelet Aged Cheddar Cheese Hash Browns Toast	19

SOUPS & SALADS

Soup of The Day	Cup 12	Bowl 17
Farmer Salad Asparagus Cucumber Radish Cherry Tomato Red Onion Croutons Lemon Tahini Dressing	19	
ninetwentyfive Caesar Salad Endive Baby Kale Romaine Parmesan Brussels Sprout Crisps Garlic Herb Croutons House-made Caesar Dressing *Classic Caesar Romaine Parmesan Croutons	20	
Add on to any salad:		
Grilled Chicken Breast	13	
Marinated Flank Steak	17	
Smoked Steelhead Trout	17	

HALF BOTTLES

Brut, Bisol 'Crede', Conegliano Valdobbiadene Prosecco Superiore, Italy NV	33
Brut, Schramsberg Vineyards 'Blanc de Blancs', North Coast, CA 2015	39
Brut, Veuve Clicquot 'Yellow Label', Reims, France NV	58
Brut, Champagne A.R. Lenoble 'Intense', Damery, France NV	60
Brut, Champagne Bollinger , 'Special Cuvee', Ay, France NV	66
Muscat, Elio Perrone 'Sourgal', Moscato d'Asti, Italy 2016	23
Sauvignon Blanc, Domaine de Saint Pierre , Sancerre, France 2016	28
Semillon/Sauvignon Blanc, Domaine Gravelle-Lacoste , Bordeaux, France 2016	20
Chardonnay, Starmont Winery & Vineyards , Napa Valley, CA 2014	26
Chardonnay, Louis Michel et Fils , Chablis, France 2014	35
Pinot Noir, Domaine Drouhin , Willamette Valley, OR 2016	48
Rhône Blend, Domaine du Vieux Télégraphe , Châteauneuf-du-Pape, France 2013	73
Nebbiolo, Paolo Scavino , Barolo, Italy 2012	54
Malbec, Bodega Catena Zapata , Mendoza, Argentina 2016	30
Cabernet/Merlot, Blackbird Vineyards 'Arise', Napa Valley, CA 2016	58
Cabernet/Merlot, Château Rauzan-Ségla 'Ségla', Margaux, France 2012	60
Cabernet, Frog's Leap 'Estate', Rutherford, Napa Valley, CA 2015	63
Cabernet Sauvignon, Mt. Brave , Mt. Veeder, CA 2013	73

BREWS

BauHaus Brew Labs Wonderstuff Pilsner 5.4%	7
War Pigs Lazurite 7.2%	7
Summit Brewing Co. EPA 5.2%	7
Fulton 300 Mosaic IPA 7%	7
Bent Paddle Brewing Cold Press Nitro Stout 6%	7
Modist Brewing Supra Deluxe Lager 5%	7
Excelsior Brewing Co. Big Island Blond Ale 5.5%	7
Lupulin Brown Ale 5.5%	8
Indeed Brewing Seasonal	8
Schell's Light Lager 4.0%	6
Wayzata Brew Works Imperial Stout 12%	9
Sweetland Orchard Cherry Rhubarb Scrumpy (12oz)	8
Milk & Honey Ciders Heirloom (330ml)	12
O'Douls N/A	6

Please see door hanger for a larger
selection of breakfast items.
Available 7-11AM

A \$4 delivery fee will be added to your check.
Gratuity Not Included.

~ Please note there are health risks involved with consuming raw or undercooked meat and fish. ~
~ ninetwentyfive asks that you please inform your server of any dietary risks or constraints. ~