

APPETIZERS

CHICKEN KARAAGE \$11

Japanese fried chicken with shaved cabbage, togarashi, ginger sauce

CRYBABY CRAIG'S HOT WINGS \$10

Chicken wings, celery, pickles, onion, ranch

SMOKED PORK TACOS \$9

Avocado, salsa verde, onion, cilantro

SMASHED POTATOES \$12

Cheese fondue, garlic, chili flakes

CHIPS & DIP \$10

Salsa roja, salsa verde, cheese fondue, tajin

SANDWICHES

All of our meats are all-natural farm-raised from Peterson Craftsman Meats.

Our bread is made by the Salty Tart Bakery.

All of our burgers are double quarter-pound patties.

BIRCH'S BURGER \$14

White American cheese, pickles and Kewpie mayo

BRAWT BURGER \$13

Bacon jam, cheddar cheese, pickles and fried onions

BEEF HEART PASTRAMI \$11

Giardinara, cheese fondue, caraway on a toasted hoagie

ADD-ONS

EGG \$2 • BRAISED PORK BELLY \$3 • BOLOGNA \$3 • FRIES \$6

DESSERTS

PREPARED BY OCTO FISHBAR & SALTY TART BAKERY



BAR SNACKS

OLIVES \$7

BEEF STICKS \$6

LOUISIANA TRAIL MIX \$5

SOUP

BEER CHEESE SOUP

CHICKEN
& WHITE BEAN CHILI

Cup \$5 • Bowl \$8

MUCCI'S PIZZAS

CHEESE \$16

PEPPERONI \$17



our burgers are made with single-sourced, grass & grain fed limousine cattle butchered in-house.

SATURDAY & SUNDAY BRUNCH MENU

11AM - 2PM

BROWN BUTTER PANCAKES 12
Bourbon maple syrup, crispy bacon

POACHED LOBSTER BENEDICT 21
Togarashi hollandaise,
runny egg, griddled milk bread

SHOYU RAMEN 13
Pork belly, egg, shiitake mushrooms

TONKATSU RAMEN 14
Creamy pork broth, egg, pork belly

PORK BURGER 12
Maple breakfast sausage, bacon jam,
American cheese, egg

PORK BELLY RICE BOWL 16
Radish kimchi, poached egg, furikake

SHRIMP SCRAMBLE 14
Soft scramble egg, chorizo fat, fried potato

SIDES

WHITE CHEDDAR GRITS 6

BACON 6

EGGS 3

PANCAKE 3

SMASHED POTATOES 7

FRIES 6

BEER LOWERTOWN

BIRCH'S BLONDE ALE 5.0%

Light American Ale with Golden Promise Barley

AMERICAN IPA 6.8%

Dry Hopped with Simcoe & Mosaic Hops

BLOOD ORANGE BERLINER WEISS 5.4%

Kettle Sour German Wheat Ale
with Blood Orange

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone Colombia Hula Dark Coffee

MEXICAN CHOCOLATE MILK STOUT 6.7%

Cinnamon Sticks, Ancho, Chipotle,
Habanero and Ghost Peppers

CITRA SOUR 4.2%

Kettle Sour Brewed with Malted Oats
and Dry Hopped with Citra Hops

SESSION IPA 5.3%

Dry Hopped with Amarillo & Centennial Hops

12TWELVE EYES COLLAB: BELGIAN SOUR 3.6%

Soured with Birch's house sour culture,
fermented with saison yeast and dry
hopped with Hallertau Blanc Hops

4oz \$3 | 8oz \$4 | 16oz \$6

>> GUEST TAP \$7 <<

SOCIABLE CIDERWERKS FREEWHEELER 6.4%

Dry Hard Cider from NE Minneapolis

HAPPY HOUR

7 DAYS A WEEK

\$4 BEERS

\$2 OFF RAIL DRINKS

651-432-HOPS **BIRCHSLOWERTOWN.COM** 289 5th St E, St Paul, MN 55101

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Gratuity of 20% automatically added to parties of 8 or more.