

FLIGHT

TAXI TO RUNWAY


Cambria Caesar Salad | parmesan, tomato, croutons | 7
add: egg 3, chicken 5, steak 10, shrimp 12

Iceberg "Slice" Salad | tomato, egg, bacon, grape, red onion, scallion, bleu cheese, balsamic vinaigrette | 7 

Cambria Soup Flight | tomato-basil, loaded potato, and chicken + wild rice soups with short rib + brie grilled cheese | 7

TAKEOFF

Truffled French Fries | truffle oil, parsley | 7 

Loaded Onion Rings | pepper jack cheese fondue, tomato, pickled jalapeños, lime, scallions, parsley | 8 

Sea Salt Pretzel Sticks | caramelized onion + IPA cheddar fondue, whole grain mustard | 13 

"Deadhead" Flatbread | 14

margherita with mozzarella, tomato, pesto 

or

artisan with mozzarella, pepperoni, sautéed mushrooms, pesto, parsley

Roasted Chicken Wings | choice of: habanero bbq, chile-basil bleu, or buffalo with bleu cheese dipping sauce | 14

Bacon-Wrapped Sausage Saté | sauerkraut, whole grain mustard, bordelaise, e.v.o.o., scallions, parsley | 10

"Aeromexico" | trio of tacos: pork carnitas, cabbage, charred salsa | grilled shrimp, lime, avocado, pico de gallo | beef short rib, cilantro-scallions, cotija cheese | 14

CRUISING ALTITUDE

burgers & sandwiches are served with french fries, onion rings, caesar salad, or fruit salad

∞ **Cambria American Angus Burger** | american cheese, lettuce, tomato, pickle, onion, 1000 island, brioche bun | 15

∞ **The Juicy** | cheese stuffed + seasoned angus burger, caramelized onions, pickles, lettuce, Lucy aioli, brioche bun | 18

Turkey Avocado Sandwich | tomato, red onion, lettuce, black pepper aioli, toasted 9-grain bread | 14

∞ **"Crosscheck" Fish + Chips** | two walleye fillets, french fries, tartar sauce, lemon | 16

∞ **Linguini + Shrimp Scampi** | lemon, garlic, tomato, parsley, basil pesto | 18

∞ **"Flight Deck" Flat Iron Steak + Frites** | sautéed spinach + mushrooms, bordelaise sauce, pesto | 19

Garden Quinoa | blistered tomato, broccoli, sautéed mushrooms, spinach, corn, balsamic vinaigrette | 10 
add: chicken 5, steak 10, shrimp 12

FINAL APPROACH

Cheesecake Tart | balsamic strawberries, mint | 7 

"All-Call" Cherry Crumble | oat streusel, almonds, vanilla ice cream, mint | 7 

"Cast Iron" Cookie | chocolate chip cookie, bourbon caramel sauce, vanilla ice cream | 7 

∞ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 = Vegetarian  = Gluten Free

COCKTAILS

- Cambria Margarita** | blanco tequila, lime, agave nectar | 10
Stillwater | vodka, maraschino liqueur, grapefruit, cinnamon, club soda | 11
Lindbergh | gin, maraschino liqueur, dry vermouth, blueberry, lemon bitters | 12
Greenway | gin, lime, ginger ale, cane sugar, cucumber, mint | 10
Jungle Bird | black rum, bitter Italian liqueur, lime, pineapple, cane sugar | 11
Luchador | blanco tequila, peach liqueur, orange, lemon, passionfruit, Aztec chocolate bitters | 11
Man About Town | bourbon, sweet vermouth, bitter Italian liqueur, crème de mure, aromatic bitters | 12
Fitzgerald | rye whiskey, ginger beer, apple, lime, angostura bitters | 11

CRAFT BEER

Ewald The Golden Hefeweizen | Utepils Brewing Minneapolis, MN | 7

This Bavarian style blends wheat and malted barley for traditional flavors and aromas of banana and clove. abv: 5.4% ibu: 14

Pils | Fair State Brewing Cooperative Minneapolis, MN | 7 draft

Classic German Pilsner with grassy hops and a crisp finish from this highly awarded brewery. abv: 4.9% ibu: 40

Farm Girl Saison | Lift Bridge Brewing Co. Stillwater, MN | 8 draft

A light but complex Belgian Farmhouse style brew with citrus notes and spices. abv: 5.5% ibu: 12

14° ESB English Special Bitter | Bent Paddle Brewing Co. Duluth, MN | 8 draft

A British Amber Ale with toasted malt and earthy English hops accented with citrus and pine from American hops. abv: 5.6% ibu: 32

Firebrick Amber | Schell's Beer New Ulm, MN | 6

The flagship from this time-honored brewery is a Vienna style amber lager with nice malt backbone and mild hops making it pleasantly drinkable. abv: 4.8% ibu: 24

Dreamyard NEIPA | Modist Brewing Co. Minneapolis, MN | 7

A hazy and juicy IPA brewed with Oats and Wheat balanced with Citra and Denali hops. abv: 7.1% ibu: 88

Furious IPA | Surly Brewing Co. Minneapolis, MN | 7 draft

This award-winning IPA is the backbone of Surly Brewing and is aggressively hopped with 5 different types of hops and balanced with several types of malt. abv: 6.7% ibu: 99

Oatmeal Stout | Summit Brewing Co. St. Paul, MN | 8 draft

Brewed with oats, this beer is smooth and creamy with wings of coffee, caramel, and chocolate. abv: 5.2% ibu: 41

Cambria Beer Flight | 8

your choice of 3 draft selections

ADDITIONAL BEER

- Coors Light, Bud Light, Miller Light, Michelob Golden Light, Heineken non-alcoholic** | 5
Stella Artois, Dos Equis, Guinness, Blue Moon | 6

WINE

	6oz.	9 oz.	bottle
Belstar Prosecco Italy	9	-	34
Bex Riesling Nahe, Germany	8	12	30
Dashwood Sauvignon Blanc Marlborough, New Zealand	10	15	38
Luna Nuda Italy	9	13	34
Chamisal 'Stainless' Chardonnay Central Coast, California	10	15	38
Wente 'Morning Fog' Chardonnay Livermore Valley, California	12	17	45
Bellaruche Rosé Côtes du Rhône, France	9	13	34
Dreaming Tree Pinot Noir California	9	13	34
Erath Pinot Noir Oregon	11	16	42
Diseño Malbec Mendoza, Argentina	8	12	30
Canoe Ridge 'Expedition' Merlot Washington	10	15	38
Bonanza Cabernet Sauvignon California	10	15	38
Quinta do Noval Portugal	12	17	45