

Starters**Calamari**

Chili-miso sauce, spicy mayo dipping sauce 11.50

Guacamole*

Avocado, lime, house made tortilla chips 10.25

Roasted Poblano Queso*

Oaxaca & manchego cheese, chorizo, cilantro, poblano vinaigrette, house made tortilla chips 9.25

Chips & Salsa*

House made tortilla chips & mild red salsa 3.95

Nachos*

Melted cheese, jalapeños, pico de gallo, roasted corn, black olives, sour cream 10.50
Chicken or Chorizo 12.75

Potstickers

Hand wrapped, pork, wok'd vegetables, seasoned soy, pan seared or steamed 9.50

Sesame-Seared Ahi

Sashimi-grade, asian slaw, miso-ginger vinaigrette 12.95

Walleye Bites

Beer battered walleye, tartar sauce 11.95

Sriracha-Soy Edamame*

Steamed soybeans, kosher salt 6.75

Lettuce Wraps

Marinated chicken, water chestnuts, onion, thai basil, sweet & spicy soy sauce 11.95

Sliders

Ketchup, mustard, cheese, pickles 11.95

Cheese Curds

Beer battered 9.95

Jalapeño Cheese Wontons

Hand wrapped wontons, jalapeños, cream cheese 9.50

Chicken Wings

Choice of Buffalo, Asian or Jamaican 12.75

Margherita Flatbread

Mozzarella, tomatoes, basil 12.95

Pepperoni & Italian Sausage Flatbread

Red sauce, fresh milk mozzarella 12.95

Burgers & Sandwiches

(choice of fries or coleslaw)

Randle's "Double Stack" Cheese Burger

Cheddar cheese, lettuce, tomato 13.95

Hickory Burger

Applewood smoked bacon, grated cheddar, fried onions, lettuce, hickory sauce 14.95

Green Chili Burger

Monterey Jack queso, green chile relish, pickled red onions 12.95

Bleu Burger

Ruby port sauce, ground shitake mushrooms, bleu cheese 13.95

Grilled Cheese Burger

White bread, american cheese, pickles 11.95

Turkey Burger

House ground, bacon, honey mustard, goat cheese 13.95

Turkey & Avocado Sandwich

Tomatoes, bacon, lettuce 13.95

Seared Ahi Tuna Sandwich

Tuna steak seared rare, slaw, chipotle mayo, guacamole 14.95

Crispy Chicken Sand

Crispy buttermilk fried chicken, baby swiss, sliced tomato, slaw 13.95

BLT

Crisp applewood smoked bacon, lettuce, roma tomatoes, croissant 11.95

French Dip

Thinly sliced roasted prime rib, provolone, french roll, au jus 17.95

Reuben Sandwich

Corned beef, swiss cheese, russian dressing 13.95

Jerk Chicken Sandwich

Seared blackened chicken breast, lettuce, tomato, pickles, chipotle mayo, swiss cheese 13.95

Grilled Cheese Sandwich

Provolone and cheddar cheese, arugula, cup of tomato soup 9.95

Sushi**California Roll**

Crab mix, motoyaki sauce, cucumber, avocado 8.50

Spicy Tuna Roll*^

Diced tuna, spicy motoyaki sauce, asparagus 9.25

Crab Crunch Roll

Crab mix, motoyaki sauce, cucumber, tempura flakes, eel sauce 9.25

Mexican Roll*^

Ahi tuna, yellowtail, jalapeños, cilantro, avocado, spicy sweet-chili sauce 9.95

Las Vegas Roll^

Smoked salmon, cream cheese, avocado, dynamite sauce, tempura flakes 10.25

Shrimp Tempura Roll

Tempura battered shrimp, avocado, cucumber 9.95

Rainbow Roll^

California roll topped with tuna, salmon, shrimp and yellowtail 13.25

Veggie Roll*

Cucumber, carrots, asparagus, avocado 8.50

Soup & Salads

(add chicken 4, carne asada 6, shrimp 6)

Tomato Bisque or**Soup of the Day***

Cup 3.95 | Bowl 5.95

Tomatillo Salad*

Mixed greens and romaine lettuce, asadero and manchego cheese, roasted corn, tomatoes, tomatillo dressing 9.95

Caesar Salad*^

Romaine hearts, parmesan, croutons, anchovy 9.95

Cashew & Kale Salad*^

Fresh herbs, peanut dressing 11.50

Salmon Salad

Mixed greens, romaine lettuce, tomatoes, sesame-soy dressing, sweet glazed salmon 16.25

Sesame-Seared Ahi Salad^

Sashimi-grade ahi, mixed greens, red bell peppers, cilantro, miso-ginger vinaigrette 15.25

Caprese Salad*

Heirloom tomatoes, fresh mozzarella, balsamic vinegar, basil 8.95

House Specialties**Maui Tacos**

Blackened catfish, cabbage, carrots, tomatoes, avocado 13.95

Carne Asada Tacos

Grilled marinated skirt steak, avocado, pico de gallo, sour cream, cotija cheese 13.95

Fish & Fries

Crispy fried, lemon caper tartar sauce, fries 14.95

Spicy Mac & Cheese

Cheddar, mozzarella, provolone, chorizo, green onions, ritz crumbles 12.95

Orange Peel Chicken

Sweet & zesty orange sauce, crispy wok'd chicken, red bell peppers, green onions, sesame seeds 16.95

Mongolian Beef

Marinated beef, green onions, sweet soy-garlic sauce 17.95

Pad Thai Noodles

Rice noodles, crisp vegetables, tamarind-lime sauce
Chicken 16.95 | Shrimp 17.95

Kung Pao

Spicy sichuan chili sauce, wok'd chicken, peanuts, green onions, red chili peppers 16.95

Meatloaf

Handmade with ground beef, chorizo, sausage, sautéed onions, topped with oaxaca cream sauce, roasted cotija corn 14.95

Beer Battered Walleye

Canadian walleye, coleslaw 25.75

Sweet-Chili Glazed Salmon

Sushi-grade salmon filet, roasted cotija corn 19.95

PLAN YOUR NEXT EVENT AT RANDLE'S

We offer multiple private dining spaces including a rooftop. Whether you're looking to host a business meeting, happy hour, holiday party, or rehearsal dinner.

WE HAVE THE PERFECT SPACE FOR YOU!

RANDLE'S

RESTAURANT • BAR

White Wine

	Glass	Bottle
Pigro Pinot Grigio Trentino, Italy	8.00	28.00
J Vineyards Pinot Gris California	10.00	36.00
Flint & Steel Sauvignon Blanc Napa Valley, California	9.00	32.00
Whitehaven Sauvignon Blanc New Zealand	11.00	40.00
Conundrum White Blend California	9.00	32.00
William Hill Chardonnay Central Coast, California	8.00	28.00
Mer Soleil Chardonnay St. Lucia Highlands, California	10.00	36.00
Fleur de Mer Rosé Provence, France	10.00	36.00

Red Wine

	Glass	Bottle
MacMurray Ranch Pinot Noir Central Coast, California	10.00	36.00
Firesteed Pinot Noir Willamette Valley, Oregon	9.00	32.00
Greystone Merlot California	7.00	25.00
Marietta "Old Vine" Red Blend California	8.00	28.00
Terrazas Malbec Mendoza, Argentina	8.00	28.00
Louis Martini Cabernet Sauvignon California	9.00	32.00
Charles Smith "Substance" Cabernet Sauvignon Washington	10.00	36.00

Sparkling Wine

	Glass
La Marca Prosecco Veneto, Italy	8.00
Freixenet Cordon Negro Cava Spain	8.00
Risata Moscato d' Asti Italy	8.00

Draft Beers

Summit EPA
Caramel, biscuity malts, earthy hops, citrus 6.00

Coors Light
Light-bodied, light malt and hops 5.50

Blue Moon
Bright citrus, orange peel and clove 6.50

Seasonal Selections 6.50

Stella Artois
Light malt and hops, dried grain essences 6.50

Dos XX
Golden pilsner-style, balanced composition, smooth, clean finish 6.50

Deschutes Fresh Squeezed
Tropical fruit, grapefruit, toasted malts 6.50

Signature Cocktails

Randle's Margarita
On the rocks or frozen 10.50

Rosemary Pama Fizz
New Amsterdam Gin, Pama Liqueur, lemon juice, simple syrup, sparkling water 10.25

Stormy Night
Angostura Rum, El Dorado Rum, pineapple syrup, fresh lime juice, demerara syrup 10.75

Lemongrass Curry Gimlet
New Amsterdam Gin, lemongrass syrup, fresh lime juice 11.25

Bee Sting
Jim Beam Black, honey-chili simple syrup, lemon juice 10.75

Skol Gimlet
New Amsterdam Gin, lemon juice, honey syrup, Pernod Spritz 10.25

Blueberry Gimlet
Vikre Lake Superior Vodka, Tattersall Blueberry, fresh lime juice 12.25

JR's Manhattan
Maker's 46, Carlo Alberto Rosso Sweet Vermouth 12.25

Raspberry Martini
Stoli Razberi, Stoli Blueberi, Lime, Ginger Beer 11.25

Pomegranate Martini
New Amsterdam Lemon Vodka, pomegranate, simple syrup, lime juice 11.25

Sparkling Lemonata
Il Tramonto Limoncello, Risata Moscato d' Asti, fresh lemon juice, mint leaves 11.25

Hand-Crafted Mules

Moscow Mule
New Amsterdam Vodka, fresh squeezed lime juice, ginger beer 10.00

Grapefruit Mule
Far North Alander Spiced Rum, grapefruit juice, fresh lime juice, simple syrup, ginger beer 10.50

London Mule
New Amsterdam Gin, Thatcher's Organic Cucumber Liqueur, fresh lime juice, ginger beer 10.25

Blood Orange Mule
New Amsterdam Vodka, Solerno Blood Orange, fresh lime juice, ginger beer 10.50

Bottle Beers

Corona Extra
Clean and crisp with a touch of sweetness 6.00

Coors Light
Light-bodied, light malt and hops 5.50

Summit Saga IPA
Orange peel, brown sugar, piney hops 6.00

Miller Lite
Light malts and hops, smooth finish 5.50

Heineken
Classic 6.50

Indeed Daytripper
Malty, light-bodied, bright 7.50

Fulton Lonely Blonde
Light, smooth, hoppy 7.50

Nordest (Tallboy)
Light malt, hops, mild bitterness 6.00

PBR (Tallboy)
Mild hops, citrus notes, smooth finish 5.00

Becks N/A
Clean and crisp, light malt 5.00

Guinness
Light malts and hops, smooth finish 7.50

Budweiser
Medium bodied crisp American style lager 5.50

Bud Light
American style lager, with combinations of malts & rice 5.50

Michelob Golden Light
Blend of barley malt, premium american hops, rice finish 5.50

HAPPY HOUR

Monday-Friday 2pm-6pm
Reverse-Happy Hour
Monday-Thursday 9pm-11pm
Friday-Saturday 10pm-12am

