

RANDLE'S

RESTAURANT • BAR

Lunch

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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, tarter 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

John's sauce, 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

House red sauce, mozzarella 12.95

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 10.95

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

Burgers & Sandwiches

(choice of fries or coleslaw)

Randle's "Double Stack" Cheese Burger

Cheddar cheese, John's sauce, 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 Sandwich

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

BLT

Farm cut 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

Half Sandwich

Turkey or BLT, house salad or cup of soup 9.95

Buffalo Chicken Wrap

Sliced chicken, bleu cheese dressing, lettuce, tomato, buffalo sauce 12.95

House Specialties

Maui Tacos

Blackened catfish, cabbage, carrots, tomatoes, avocado, roasted cotija corn 13.95

Carne Asada Tacos

Grilled marinated skirt steak, avocado, pico de gallo, sour cream, cotija cheese, roasted cotija corn 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 12.95

Mongolian Beef

Marinated beef, green onions, sweet soy-garlic sauce 13.95

Pad Thai Noodles*

Rice noodles, crisp vegetables, tamarind-lime sauce
Chicken 14.95 | Shrimp 15.95

Kung Pao

Spicy sichuan chili sauce, wok'd chicken, peanuts, green onions, red chili peppers 12.95

Meatloaf

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

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!

*Gluten Free Items. Please mention your gluten free request when placing your order. Some substitutions may apply.

^Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness; contains (or may contain) raw or undercooked ingredients.

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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 San Juan, Argentina	8.00	28.00
Louis Martini Cabernet Sauvignon California	9.00	32.00
Charles Smith "Substance" Cabernet Sauvignon Washington	10.00	32.00

Sparkling Wine

	Glass	Bottle
La Marca Prosecco Veneto, Italy	8.00	
Freixenet Cordon Negro Cava Spain	8.00	
Risata Moscato d' Asti Italy	8.00	28.00

Signature Cocktails

Randle's Margarita On the rocks or frozen 10.50	Blueberry Gimlet Vikre Lake Superior Vodka, Tattersall Blueberry, fresh lime juice 12.25
Rosemary Pama Fizz Prairie Organic Gin, Pama Liqueur, lemon juice, simple syrup, sparkling water 10.25	JR's Manhattan Maker's 46, Carlo Alberto Rosso Sweet Vermouth 12.25
Stormy Night Angostura Rum, El Dorado Rum, pineapple syrup, fresh lime juice, demerara syrup 10.75	Raspberry Martini Stoli Razberi, Stoli Blueberi, Lime, Ginger Beer 11.25
Lemongrass Curry Gimlet Nolet Gin, lemongrass syrup, fresh lime juice 11.25	Pomegranate Martini Citrus vodka, pomegranate, simple syrup, lime juice 11.25
Bee Sting Crown Royal, honey-chili simple syrup, lemon juice 10.75	Sparkling Lemonata Il Tramonto Limoncello, Risata Moscato d' Asti, fresh lemon juice, mint leaves 11.25
Skol Gimlet Vikre Cedar Gin, lemon juice, honey syrup, Pernod Spritz 10.25	

Hand-Crafted Mules

Moscow Mule New Amsterdam Vodka, fresh lime juice, ginger beer 10.00	London Mule New Amsterdam Gin, Thatcher's Organic Cucumber Liqueur, fresh lime juice, ginger beer 10.25
Grapefruit Mule Far North Alander Spiced Rum, grapefruit juice, fresh lime juice, simple syrup, ginger beer 10.50	Blood Orange Mule New Amsterdam Vodka, Solerno Blood Orange, fresh lime juice, ginger beer 10.50

Draft Beers

Summit EPA Caramel, biscuity malts, earthy hops, citrus 6.00	Stella Artois Light malt and hops, dried grain essences 6.50
Coors Light Light-bodied, light malt and hops 5.50	Dos XX Golden pilsner-style, balanced composition, smooth, clean finish 6.50
Blue Moon Bright citrus, orange peel and clove 6.50	Deschutes Fresh Squeezed Tropical fruit, grapefruit, toasted malts 6.50
Seasonal Selections 6.50	

Bottle Beers

Corona Extra Clean and crisp with a touch of sweetness 6.00	Northeast (Tallboy) Light malt, hops, mild bitterness 6.00
Coors Light Light malt and hops, smooth finish 5.50	PBR (Tallboy) Mild hops, citrus notes, smooth finish 5.00
Summit Saga IPA Orange peel, brown sugar, piney hops 6.00	Becks N/A Clean and crisp, light malt 5.00
Miller Lite Light malts and hops, smooth finish 5.50	Guinness Light malts and hops, smooth finish 7.50
Heineken Classic 6.50	Budweiser Medium bodied crisp american style lager 5.50
Indeed Daytripper Malty, light-bodied, bright 7.50	Bud Light American style lager, with cominations of malts & rice 5.50
Fulton Lonely Blonde Light, smooth, hoppy 7.50	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