

Buster's on 28th

4204 28th Ave S 55406-3123 · +16127290911 · Updated: Jan 14, 2026

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BECAUSE WE DON'T DISCRIMINATE 9

Budweiser

Bud Light

Miller Lite

Miller High Life

Mich Golden Light

PBR

Corona

Amstel

Premium

AND NEITHER SHOULD YOU 4

Light Beer

Warsteiner

Czechvar

Reisdorf Kolsch 16.9oz

CIDERS 8

Angry Orchard Ginger

Crispin Original

Crispin Steeltown Anniversary 22oz

Crispin Honey Crisp 22oz

Crispin Bohemian 22oz

Aspall Dry

Magners

Black Thorn

TRUSTED STAND-BYS 16

Red Seal

Fat Tire

Rogue Dead Guy

Old Speckled Hen

New Castle Brown

Left Hand Milk Stout Nitro

New Holland Dragons Milk

North Coast Old Rasputin

Schoerhoffer Grapefruit Raddler

Summit Pale

Abita Turbo Dog Brown Ale

Founders Porter

Bell's Third Coast Old Ale

Rogue Hazelnut

Ballast Point Grapefruit Sculpin

Ballast Point Victory as Sea

GLUTEN FREE BEERS 4

Omission Lager

Omission IPA

Estrella Daura

Pyro Pale

BELGIAN 13

Orval

Leffe Blonde

Duvel

Kwak
Tripel Karmeliet
Duchesse de Bourgogne
Bezelbuth
Witterkerke
La Trappe Quad
Unibroue La Fin du Monde
Green Flash Rayon Vert
Westmalle Triple
Vichtenaar Sour

NON-ALCHOHOLIC 3

Buckler
Kaliber
Pauline

SHARING BOTTLES, BIG BOTTLES 22

Moinette Blonde	\$16.00
Pearis Quad	\$16.00
Pearis Ardburg Grand Cru	\$25.00
Westmalle Dubbel	\$18.00
Westmalle Tripel	\$18.00
Boulevard Love Child #4	\$22.00
Boulevard Two Jokers	\$14.00
Deschutes Not the Stoic	\$25.00
Saison Dupont Cuvee Dry	\$17.00
Stone Vertical Epic 12	\$24.00
Clown Shoe Loonidragon	\$20.00
Deschutes Not the Stoic	\$25.00
Deschutes Doppel Dinkel Bock	\$18.00

Rogue Double Dead Guy	\$18.00
Rogue Double Mocha Porter	\$18.00
Goose Island Juliet	\$34.00
Avery Beast 120z, 16.1%	\$13.00
Paradox #17 Dry Hopped Sour	\$20.00
Paradox #18 Spiced Sour	\$20.00
Paradox Maduro Sour	\$20.00
Odell Fernet Barrel Aged Porter	\$24.00
Schell's Dawn of Aurora	\$23.00

APPETIZERS 8

Hot Potato Chips	\$7.00
In-house salt and vinegar potato chips served with french onion dip. As seen on Diners, Drive-ins, and Dives	
Beer Battered Onion Rings	\$8.00
Fulton's Lonely Blonde battered onion rings served with honey mustard	
Ellsworth Cheese Curds	\$8.00
Lightly battered cheese curds served with cranberry mustard	
Salted Beer Pretzels	\$7.00
Two soft pretzels served with a honey mustard dipping sauce	
Chicken Wings	\$12.00
Tossed with Buster's, buffalo, bbq or dry rub. Served with blue cheese or french onion	
Chicken Fritters	\$12.00
Tossed with buster's, buffalo, bbq, dry rub, or red curry. Served with blue cheese or french onion	
Basket of Russet Fries	\$5.00
Basket of Sweet Potato Fries	\$6.00

SALADS 3

Buster Salad	AVAILABLE OPTIONS
Mixed greens, vine-ripened tomato, red onion, and grated parmesan, tossed in a balsamic vinaigrette	Small: \$5.00
	Large: \$8.00
Caesar Salad	AVAILABLE OPTIONS
Chopped romaine, crispy prosciutto, and shaved parmesan tossed in a lemon caesar dressing then topped with a soft boiled egg	Small: \$5.00
	Large: \$8.00

Spinach Salad	AVAILABLE OPTIONS
Honey crisp apple, blue cheese crumbles, red onion, toasted almonds with cranberry mustard vinaigrette	Small: \$5.00
	Large: \$8.00

BURGERS 8

Buster's Burger	\$13.00
Prime Angus beef, aged cheddar, shredded lettuce, and 10,000 Lakes sauce on a butter-toasted bun	
Bacon Cheeseburger	\$14.00
Prime Angus beef, aged cheddar, crispy bacon and 10,000 Lakes sauce on a toasted bun	
Mushroom Swiss Burger	\$15.00
Prime angus beef, portabella mushroom, Swiss cheese, and mustard bechamel on a toasted bun	
California Burger	\$13.00
Prime angus beef, heirloom tomato, lettuce, red onion, and house made mayo on a toasted bun	
CCC Burger	\$15.00
Ground angus, chipotle cream cheese, jalapeño bacon, jalapeño/cilantro aioli, and shredded lettuce on a butter-toasted bun	
BBQ Burger	\$15.00
With an onion ring, bacon, cheddar, honey mustard and BBQ sauce on a toasted bun	
Birdie Melt	\$12.00
Chicken/turkey/avocado patty, Swiss cheese, and caramelized onion on toasted sourdough	
Vegan Burger	\$13.00
Gluten Free vegan burger served with tomato, red onion, romaine, pickles, ketchup and mustard on toasted ciabatta	

SANDWICHES 11

Steak Sandwich	\$15.00
Thinly-sliced top sirloin, crispy bacon, caramelized onions, creamy blue cheese, and house mad potato chips on a butter-toasted bun. As seen on Diners, Drive-ins, and Dives	
Walleye Rachel Sandwich	\$14.00
Pan-seared walleye, baby Swiss, crispy prosciutto, coleslaw, and 10,000 Lakes sauce on rustic rye	
Barbecue Beef Brisket Sandwich	\$13.00
Thick cut beef brisket, sweet and smoked BBQ sauce, pepperoncini, and Muenster cheese on sourdough toast	
Reuben Sandwich	\$12.00
Slow cooked corned beef, baby swiss, sauerkraut, and caraway mustard on rustic rye	
Beer Braised Beef Sandwich	\$13.00
A mound of stout braised beef brisket and chipotle pepper cream cheese on toasted ciabatta	
Barbecue Pork Sandwich	\$12.00
Slow cooked pork shoulder, house made BBQ, apple coleslaw, and aged cheddar cheese on a butter toasted bun	

Blackened Salmon Po-Boy	\$15.00
Blackened salmon with chipotle cream cheese, pepperoncini, tomatoes and mixed greens on toasted ciabatta	
Fried Chicken Sandwich	\$12.00
Fried chicken sandwich with bacon, cheddar cheese, buttermilk ranch, lettuce and tomato on a toasted bun	
BLT Sandwich	\$12.00
Thick cut bacon, heirloom tomato, lettuce, and house made mayo on toasted sourdough	
Cubano Sandwich	\$12.00
Pulled pork, ham, swiss, pickled cucumber and honey mustard on toasted ciabatta	
Vegan Bahn Mi	\$10.00
Gluten free fried tofu, sweet pickled cucumbers, fresh jalapeno and a spicy peanut sauce served on a toasted baguette	

KID'S MENU 4

Kid's Chicken Nuggets with Fries	\$6.00
Kid's Corn Dogs with Fries	\$6.00
Kid's Grilled Cheese with Fries	\$6.00
Kid's Burger with Fries	\$6.00

RED WINES 8

Echelon, Pinot Noir, California
Vina Calina, Reserve Carmenere, Chile
Menage A Trois, Red Blend, California
Boomtown, Merlot, Washington
The Show, Malbec, Argentina
Augey, Red Bordeaux, France
Velvet Crush, Cabernet Sauvignon, California
Concannon Conservancy, Petite Sirah, California

WHITE WINES 8

Hess Select, Chardonnay, California
Starling, Riesling, Germany
Joel Gott, Sauvignon Blanc, California
Little Black Dress, Pinot Grigio, California

Lagosta, Vinho Verde, Portugal

Augey, Entre-Deux-Mers, France

Buehler, Chardonay, Washington

Waterbrook, Pinot Gris, Washington