

Pub 500

500 S Front St South Front and Cherry Street 56001-3717 · +15076256500 · Updated: Jan 14, 2026

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APPETIZERS 9

Poutine

A Canadian pub treat - a pound of Pub Fries and fresh white cheddar curds smothered in gravy.

Turbo Meatballs

Buffalo-style Italian meatballs in a nest of seasoned fries with our turbo sauce drizzled on top.

Stoner Chips

Got the munchies? Pub chips topped with pulled turkey, cheddar cheese, onions and our cilantro lime sauce.

Lemongrass Edamame

Young soybeans blanched and drizzled with a lemongrass, ginger and soy glaze. (VG, DF, GF)

Artichoke Spinach Dip

Pub's recipe served with warm pita bread. (V)

Southwest Sweets

Sweet potato fries with sweet and savory Southwest flavors. Served with our housemade peanut aioli sauce. (V, DF)

Pub Fries

One pound of fries dusted with Pub 500 seasonings. (VG, DF)

Homemade Potato Chips

Served with our original Southwestern dip. (V, DF)

Chicken Wings

10 hearty wings spun in our signature sauces or dry rub. Wing Sauce: Asian, Buffalo (Ranch, Blue Cheese), Cajun Dry Rub (Ranch, Blue Cheese), Naked, Norwegian Hot (Ranch, Blue Cheese), Ragtop BBQ, Six Pepper Garlic (Ranch, Blue Cheese), Thai Peanut

BOWLS 6

Asian Pork Bowl

Pulled pork on a bed of quinoa and brown rice with cabbage, onions, peas, carrots and Asian sauces. (GF, DF)

Fried Chicken & Wild Rice Casserole

This "hot dish" includes fried chicken, wild rice and farro, corn, peas and carrots with a housemade gravy.

Pineapple Chicken Bowl

Quinoa and brown rice topped with Asian glazed chicken, pineapple and fresh steamed veggies. (GF, DF)

Lemon Cod Bowl

Grilled cod, quinoa, brown rice, tomatoes, onions and bell peppers with lemon vinaigrette. (GF, DF)

Pulled Turkey or Pork Bowl

Choose from our nine and a half hour slow-roasted signature pulled turkey or pork with homemade mashed potatoes and steamed veggies. (GF)

Black Bean and Veggies

Wild rice and farro topped with fresh steamed veggies and black beans with Thai peanut sauce. (VG, DF)

SANDWICHES & BURGERS 14

Pulled Pork Sandwich

Memphis-style slow-roasted pulled pork. (DF)

Pulled Turkey Sandwich

Original slow-roasted, hand pulled turkey. (df)

Bacon My Heart Sandwich

Slow-roasted pulled pork topped with pepper jack cheese, bacon and our housemade Ragtop BBQ sauce.

Pork & Slaw Sandwich

Slow-roasted pulled pork topped with coleslaw and zesty sauce.

Cheesy Turkey Sandwich

Our signature pulled turkey topped with cheese sauce, grilled tomato and lightly dusted with Cajun seasoning.

Turkey Cranberry Almond

Slow-roasted pulled turkey with our housemade cranberry sauce and toasted almond slivers. (DF)

Sloppy Joe

Our own sweet homestyle recipe. (DF)

Black Bean Burger

Spicy black bean burger with Thai peanut sauce. (VG, DF)

Never Mooed Burger

A tasty vegan sandwich made with the Beyond Burger. We compliment it with chimichurri sauce, lettuce, pickled red onions and tomatoes.

Hawaiian Chicken Sandwich

Grilled chicken, pineapple, bell peppers and BBQ sauce. (DF)

Cajun Chicken Pita

Cajun chicken breast with lettuce, tomatoes, onion, cheddar cheese and our cilantro lime sauce in a warm pita.

Hickory Burger

Topped with slow-roasted pulled pork, bacon, pepper jack cheese and our signature Ragtop BBQ sauce.

White Cheddar and Onion Burger

Certified Black Angus steak burger with white cheddar curds and caramelized onions and Worcestershire aioli.

Fish Taco

Beer battered cod, cabbage, lettuce, tomatoes, black beans, onion, cheddar cheese and our cilantro lime sauce wrapped in a warm pita.

HEARTY FARE 3

Pub Beer Battered Fish-and-Chips

A Pub specialty - two cod loins dipped in beer batter. Served on a mound of Pub Fries (the English call them Chips), coleslaw and a freshly baked French roll.

Hot Turkey Commercial

Our signature pulled turkey on white bread with homemade mashed potatoes and gravy. Served with a side of our freshly made cranberry sauce.

North Country Walleye and Wild Rice

Beer battered walleye topped with our housemade cilantro lime sauce over a blend of wild rice and farro and dried blueberries. Served with fresh steamed veggies.

LIGHTER FARE 3

Chicken Bacon Blu Salad

Greens topped with grilled chicken, Amablu® crumbles, tomatoes, bacon, dried blueberries and cranberries. Served with raspberry vinaigrette.

Taco Salad

Herb tortilla shell, mixed greens, taco meat, cheddar cheese, black olives, tomatoes and sour cream. Served with salsa.

Southwest Salad

Herb tortilla shell, mixed greens, diced black bean burger, tomatoes, onions, bell peppers, roasted corn and raspberry vinaigrette. (VG, DF)

SMALL PLATE 4

SP Chicken Strips

SP Sloppy Joe

SP Pulled Turkey Sandwich

SP Pulled Pork Sandwich

DESSERTS 2

Homemade Sweet Bread Pudding

Premium supper club recipe served with a caramel sauce and whipped cream. (V)

Bourbon Chocolate Mousse

Luscious chocolate mousse with a hint of bourbon topped with whipped cream and chocolate dust. (V)

FARM FRESH BREAKFAST 6

Bread Pudding Breakfast

Homemade sweet bread pudding with caramel sauce and whipped cream alongside scrambled eggs and bacon.

Cheesy Quinoa Brown Rice Bowl

Quinoa and brown rice, grilled onions and bell peppers topped with cheese sauce and scrambled eggs. (GF, V)

Classic Breakfast

Two scrambled eggs, three strips of bacon or two sausage patties, breakfast potatoes and toast.

Triple B Breakfast Bowl

Diced black bean burger, sautéed onions and bell peppers and breakfast potatoes topped with chimichurri sauce. (VG, DF)

Chicken and Waffles

Spicy chicken strips with waffle wedges dusted with powdered sugar. Served with maple syrup.

Meat Lovers Scramble

Diced ham, sausage, bacon, cheddar cheese, cubed breakfast potatoes and scrambled eggs. Served with toast.