



COFFEE

HOT OR COLD

Drip Coffee	1.95 12oz	2.25 16oz	2.85 20oz
Café Au Lait	2.80 12oz	3.10 16oz	3.70 20oz
Cold Press	3.35 16oz	3.85 20oz	4.50 24oz
2oz Espresso	2.10 2oz		
Americano	2.10 12oz	2.75 16oz	3.25 20oz
Cappuccino	2.75 6oz		
Latte	3.75 12oz	4.25 16oz	4.75 20oz
Mocha	4.25 12oz	4.75 16oz	5.25 20oz
Pulla Latte	4.25 16oz	4.75 20oz	5.25 20oz
Café Miel	4.25 12oz	4.75 16oz	5.25 20oz
Breve	3.95 12oz	4.50 16oz	4.95 20oz

NOT COFFEE

Chai Latte Hot or Iced	3.75 12/16oz	4.25 16/20oz	4.75 20/24oz
Matcha Latte	4.50 16oz	5.25 20oz	5.75 24oz
Iced Tea	2.95 16oz	3.45 20oz	3.85 24oz
Hot Tea Black, Green & Herbal	2.95 12oz	3.45 16oz	3.85 20oz
London Fog	3.75 21oz	4.25 16oz	4.75 20oz
Hot Chocolate	3.00 12oz	3.45 16oz	3.85 20oz
Steamer	3.00 12oz	3.45 16oz	3.85 20oz
Milk Skim or Whole	3.00 16oz	3.45 20oz	3.85 24oz
Italian Soda Raspberry, Cherry, Lime, Vanilla, Orange & More	4.00 24oz		

Coke - Diet Coke - Sprite	2.50
Lemon Pellegrino Can	3.00
Plain Pellegrino Bottle	3.50
<i>Make this an Italian Soda .50</i>	
Apple Juice - Orange Juice	3.50
Main Root	3.50
ginger brew	

SIGNATURE DRINKS

BLENDED

Protein Shake (20 oz)

6.75 Reg: chocolate, vanilla, or strawberry
7.25 Non-dairy: chocolate or vanilla-chai

Smoothie

4.25 16oz | 4.75 20oz | 5.50 24oz
Strawberry, raspberry, strawberry-banana, mango, or pina colada

Artic Mixers

4.25 16oz | 4.75 20oz | 5.50 24oz
Chocolate or vanilla
•Add 2 oz espresso for 1.50

BOOSTS 1.50

Greens
Fruits
Energy
Calm
Chia seeds
Flax seeds

EXTRAS

add to/substitute in any drink!

2 oz espresso 1.50

Non-dairy milk .75
soy, almond, or coconut

Flavor shot

full .50 | half .40
Vanilla
Almond
Caramel
Hazelnut
Toffee
Mocha
White Chocolate
Pumpkin
And More

96 oz JUG TO GO 15.95

**cups and condiments
provided by request**

Drip coffee or tea
serves 8-12 people

WINE

REDS

Pinot Noir	7 / 26
Guenoc - California	
Cotes Du Rhone GF	7.5 / 28
M. Chapoutier - France (Organically/ Bio-dynamically farmed)	
Old Vine Red Blend GF	8 / 30
Marieta - California	
Malbec	7.5 / 28
Trapiche - Argentina (sustainably farmed)	
Cabernet Sauvignon	8 / 30
Avalon - California (sustainably farmed)	

WHITES

Brut Cava	6
Freixenet - Spain	
Riesling	7 / 26
Bex - Germany (sustainably farmed)	
Pinot Grigio	7 / 26
Canaletto - Italy	
Sauvignon Blanc	7.5 / 28
Clifford Bay - New Zealand (sustainably farmed)	
Chenin Blanc + Viognier GF	8 / 30
Pine Ridge - California (sustainably farmed)	
Chardonnay	8 / 30
Angeline - California (sustainably farmed)	

ROSE

Vino GF	8 / 30
Washington (sustainably farmed)	

BEER

Peak Organic Ginger Saison ABV: 4.7% IBU: 36	5.75
Bull Falls Nut Brown Ale ABV: 6.3% IBU: 25.9	5.75
Glutenberg Blonde Ale ABV V & GF: 4.5% IBU: 15	6.25
Clown Shoes Galactica IPA ABV: 8.0% IBU: 86	5.75
Millstream Back Road Stout ABV: 6.7% IBU: 22	5.00
Alesmith IPA ABV: 7.25% IBU: 73	4.50
Bell's Two Hearted IPA ABV: 7.0% IBU: 55	5.00
Fulton Lonely Blonde ABV: 4.8% IBU: 29	5.00
Stella Artois ABV: 5.0% IBU: 24	5.00
Ska Pearody ABV 4.5%	5.25
Belching Beaver Peanut Butter Milk Stout ABV 5.3%	5.75
Lizard King APA ABV 6.00%.....	5.50

SELTZER BEER

Seek Out Pineapple Passion ALC V & GF 5%.....	6.00
Seek Out Lime & Mint ALC V & GF 5%.....	6.00
Seek Out Raspberry & Lemon ALC V & GF 5%	6.00

CIDER

Maiden Rock Honeycrisp Cider ABV V & GF: 6.8%	5.00
Uncle John's Blueberry Apple Cider ABV V & GF: 6.5%.....	6.00
McKenzie Rose Strawberry Cider ABV: 6.5%.....	6.00
McKenzie Rose Black Cherry Cider ABV: 6.5%	6.00




COFFEE & BEVERAGES

SPECIALTY ALCOHOL DRINKS

Mimosa Orange	6.00
sparkling white wine with a splash of juice	
Sake Bloody Mary	5.00
our famous bloody mary, made with super dry sake and seasoned tomato and olive juice; served in a celery salt-rimmed jar with an asparagus spear	

BLOODY SKEWERS

small skewer sticks below are not sold without a bloody

 Grilled Cheese Stick	5.00
an entire oozing grilled cheese on a skewer	
 Hunter Stick	5.00
skewer loaded with salami, swiss cheese, kielbasa sausage, and olives	
 Finn Stick	6.00
skewer with salmon lox, swiss cheese, salami, kielbasa sausage, cucumber, pickled herring, and olives	

Saint Paul requires that all alcoholic beverages must be accompanied by food

V = VEGAN | GF = GLUTEN FREE

KIDS MENU

PICK A MEAL

\$8.00

Includes kids entree, a side and drink

-  **Baltic Bullseye**
- Cheese Omelet**
- Finnish Oatcakes**
- Pulla French Toast With Berries**
-  **Plain Bread French Toast**
- Oatmeal With Berries**
-  **Ham Or Turkey Sandwich**
- Pb&J Sandwich**
-  **Cheese Quesadilla**
- Grilled Cheese Sandwich**

SIDES

- Mandarin Oranges**
- Carrots & Hummus**

\$2 without an entree

DRINKS

- Milk**
- Chocolate Milk**
- Strawberry Smoothie**
- Mango Smoothie**
- Pina Colada Smoothie**
- Chocolate Mixer**
- Vanilla Mixer**
- Flavored Steamer**
- Hot Chocolate**

\$2 without an entree



Indicates **Gluten-free bread can be traded** for \$2

ALL DAY BREAKFAST

add an oatcake, slice of pulla french toast or yogurt parfait for \$4

 Indicates can be made **Gluten-free** for \$2 for bread or \$3 for pizza crust

BREAKFAST & KIDS

SPECIALTY BREAKFASTS

Toast options: Sour dough, white or wheat

Classic Breakfast 11.50

two fresh eggs, hickory smoked bacon, bistro potatoes, and homemade salsa; served with choice of toast

House Breakfast 13.50

two fresh eggs served over kielbasa sausage, bistro potatoes, sautéed spinach and onions, and a side of homemade salsa; served with choice of toast

add a side of reindeer sausage 4.5

Park Breakfast 14.95

two fresh eggs served over grilled asparagus, drizzled with hollandaise, with a side of bistro potatoes, grilled ham, and a side of homemade salsa; served with choice of toast

Lefse Scramble

bacon, ham, kielbasa \$13.95 or veggie \$12.95

two eggs scrambled with fresh vegetables and wrapped in a warm potato lefse; served with salsa

add a side of reindeer sausage 4.5

Breakfast Sandwich 5.75

scrambled eggs and cheddar cheese served on choice of grilled bread

with bacon, ham, or chicken 8.25

Finnish Traditional Breakfast.. 16.95

smoked salmon lox, pickled herring, salami, egg, tomato, cucumber, swiss cheese, capers, onions, cucumber dill sauce and homemade Finnish rye bread-- Finns love this breakfast!

large shareable platter 22.95

Chilled Finnish Delight..... 12.95

lightly toasted pita bread topped with cream cheese, smoked salmon lox, capers, and onions.

Finnish Oatcakes 9.95

cardamom-spiced buttermilk pancakes made with old fashioned oats, grilled golden brown, and served with homemade cinnamon butter and 2oz maple syrup

add a side of reindeer sausage 4.5

add extra real maple syrup 1.50

Pulla French Toast..... 11.95

our famous french toast is made from cardamom-raisin pulla bread with sliced almonds, drizzled in warm caramelized berries & sliced apples, topped with whipped cream

add a side of reindeer sausage 4.5

DAILY QUICHE

light and cheesy eggs in a buttery crust; served with fresh greens

add a cup of soup 4

Ham and Cheddar 10.50

Turkey and Artichoke 10.50

Mushroom and Swiss 10.50

Broccoli and Cheddar 10.50

Reindeer and Potato 11.95

Salmon and Asparagus 11.95

OMELETS

Fluffy eggs wrapped around your favorite fresh ingredients, served with choice of sour dough, white or wheat toast

add a side of reindeer sausage 4.5

substitute gluten free toast for 2.00

Poro Reindeer Omelet 13.95

spicy reindeer sausage, swiss cheese, potato, onions & fresh spinach wrapped in fresh eggs with your choice of toast & homemade salsa.

Greek Omelet 12.95

juicy grilled lamb meat, onions, red peppers & feta cheese stuffed inside fresh eggs served with a side of toast & house cucumber dill sauce.

Bistro Omelet 12.95

juicy braised pork, sautéed cabbage, mushrooms, onions & herb cream cheese wrapped inside fresh eggs with toast & homemade salsa.

Farmer's Omelet 12.95

smoked ham, cheddar cheese, mushrooms, onion, red pepper, spinach & diced potatoes wrapped inside fresh eggs with a side of toast & salsa.

Vegetable Omelet..... 11.95

fresh eggs with onions, roasted red peppers, mushrooms, spinach, tomato & cheddar cheese served with toast & a side of homemade salsa.

LIGHT BITES

Old Fashioned Oatmeal 7.25

oats with unsweetened berries served with fresh milk and brown sugar by request

Yogurt Parfait6.50 /sm 4.25

vanilla yogurt with plain granola and unsweetened berries

add loaded granola for 3

blended oats, raisins, cranberries, almonds, walnuts, coconut, maple syrup

SALADS

- House Salad (warm)** 12.95
 Grilled chicken breast strips tossed with warm caramelized mixed berries and sliced apples on a bed of fresh spinach topped with toasted walnuts and blue cheese crumbles
add one extra chicken for \$2 or two for \$3.50
- Coconut Chicken Salad** 12.95
 crispy and tender coconut chicken strips, mandarin oranges, onion and red pepper on a bed of fresh greens; poppy seed dressing on the side
add an additional coconut chicken strip 2
add 2 additional coconut chicken strips 3.5
double coconut chicken 4.95
- Salmon Caesar Salad** 14.95
 choose plain or spicy grilled salmon, tomatoes, and extra thick parmesan shavings on a bed of greens; with a slice of garlic butter toast.
 caesar dressing on the side
- Strawberry Chicken Salad** 13.50
 grilled chicken breast, strawberries, and red onions on a bed of greens and topped with toasted pistachios and blue cheese crumbles; poppy seed dressing on the side
- Beet and Bacon Salad** 11.95
 sliced beets, smoked bacon, and feta cheese on a bed of mixed greens; tossed in greek dressing
add a cup of soup 4
- Garden | Greek | BLT Bistro Salad** half 7.95 | full 10.95
add grilled chicken 4 | add gyro meat 4.5 | add grilled salmon 7 | add egg 1.85
choice of salad and dressing:
 house cucumber dill, greek, ranch, caesar, poppy seed, thousand island, fat-free raspberry vinaigrette, balsamic and basil vinaigrette, vegan ginger citrus, vegan balsamic

3 SOUPS DAILY

Tomato Basil & Vegan Green Chili served everyday
 third daily soup option

DAILY SOUP OPTIONS

MON: Chicken Wild Rice

TUES: Butternut Squash

WED: Potato Dill

THURS: Chicken Chili

FRI: Chicken Vegetable

SAT: Kielbasa with Kraut

SUN: Split Pea with Ham

 All SOUPS GLUTEN-FREE AND MADE WITH VEGETABLE BROTH

Served with a roll (ask for vegan option)
 Gluten free toast \$1 per slice with soup

cup 4.95 bowl 5.95 **

add a cup to any entree 4

SOUP TO GO!

take home hot or frozen quart 9.95

SPECIALTY SANDWICHES

all full sandwiches served with side salad and house cucumber dill on the side

-  **Famous Walnut Burger** 11.95
 seared vegetarian burger made from walnuts, cheddar, roasted garlic and a delicious blend of spices, topped with hummus, mixed greens, red onion and tomato; served on a toasted roll
-  **Salmon Burger** 12.95
 seasoned salmon and herb burger with gluten free bread crumbs inside topped with creamy homemade coleslaw; served on a toasted roll or gluten free toast
-  **Caprese Sandwich** 12.95
 juicy tomato, fresh mozzarella, and basil pesto on a toasted french baguette, topped with a balsamic vinegar glaze and fresh greens
add a cup of soup 4
-  **Braised Pork Sandwich** 13.95
 slow braised pork, sautéed cabbage, onions topped with swiss cheese and thousand island dressing
-  **BBQ Pulled Pork Sandwich** 12.95
 zesty pulled BBQ pork, onions, and mushrooms on choice of grilled toast, smothered with our homemade BBQ sauce

WHOLE BISTRO SANDWICH OR WRAP

-  **Premium options** 10.95
 grilled on choice of bread
 ham and cheese | chicken caesar | BLT
 turkey and swiss | turkey and artichoke
-  **Vegetarian options** 9.95
 grilled on choice of bread
 grilled cheese | veggie and hummus
-  *half sandwich with no side 4.95*

COMBOS

choose two 9.95 | choose three 12.95

half garden salad - half bistro sandwich - cup of soup

* 1/2 Wraps Excluded *
 no double selections

Choose one of seven varieties of bistro sandwiches on the left.
 Halves not available with wraps.

SIDES

Reindeer Sausage	4.50*	6.25
Coconut Chicken	4.95*	5.95
Grilled Chicken	4.00*	4.95
Smoked Bacon	4.00*	4.95
Lamb Gyro Meat	4.50*	5.95
Kielbasa Sausage	4.00*	4.95
Grilled Tilapia	6.00*	6.95
Grilled Salmon	7.00*	8.95
Ham	3.00	
Pickled Herring	4.50	
Smoked Salmon Lox	7.25	
Fresh Greens	4.00*	
Bistro Potatoes	4.00	
Mashed Potatoes	4.00	
Yogurt Parfait	4.25	6.50
Side Toast	2.75	
Side Egg	1.85	
Side Finnish Rye	2.75	
Fresh Cold Beets	3.00	
Mandarin Oranges	2.00	
Strawberry Slices	3.00	
Carrots and Hummus	4.00	
Pita and Hummus	5.00	
Hollandaise Sauce	2.00	
Real Maple Syrup	1.50	
Sour Cream	1.00	
Peanut Butter	1.00	
Any Dressing	0.50	
Guacamole	2.00	
Lefse 5-pack	12.95	
Dill Dressing		
8 oz.	4.95	
16 oz.	7.95	
quart	12.95	

* discounted price available with the purchase of an entree

Saint Paul requires that all alcoholic beverages must be accompanied by food

Indicates can be made **Gluten-free** for \$2 for bread or \$3 for pizza crust

Severely allergic customers should note that all gluten free items are prepared and stored very near items containing gluten

ENTREES

add a side salad or cup of soup to any entree 4

Finnish Beef Pasty12.95
light and flaky pastry filled with beef tenderloin, carrots, potatoes, rutabaga, and onions and baked golden brown; served with our house cucumber dill sauce and a side of tossed greens
top with an egg of your choice 1.85
top with homemade mushroom gravy 2

Stuffed Cabbage Rolls15.95
cabbage stuffed with seasoned ground beef, pork, and rice; on top of homemade butter mashed potatoes smothered in red sauce topped with sour cream
add real mashed potatoes 4

Daily Fish Special
salmon 15.95 tilapia 13.95
fresh fish grilled to perfection; served with homemade mashed potatoes, sautéed spinach, and grilled seasonal vegetables

Stuffed Lefse
salmon 14.95 chicken 13.95 pork 13.95
salmon or chicken, spinach, red pepper, and onions wrapped in a traditional warm potato lefse; served with our house cucumber dill sauce
add a cup of soup 4

Finnish Meatballs.....15.95
6 tender seasoned elk meatballs in a stroganoff style brown gravy over creamy mashed potatoes topped with sour cream

Minnesota Meatloaf15.95
Seasoned ground beef and herbs with homemade butter mashed potatoes and chefs choice of veggie

Gyro lamb or chicken10.95
juicy thick sliced seasoned lamb or chicken with cucumbers, tomatoes, lettuce, and onion on a warm pita; topped with feta cheese and our house cucumber dill sauce

Premium Bistro Tacos
salmon 14.95 pork, tilapia or chicken 13.95
Filled with one choice of meat

three hearty tacos filled with choice of meat, our fresh home made mango salsa, cheddar cheese and lettuce; served with a side of sour cream
add guacamole 2.00

Quesadilla
chicken or pork 13.95 veggie 12.95
choice of seasoned chicken, pork or veggies, two cheeses and fresh pico de gallo inside a 12 inch tortilla; served with a side of sour cream

spicy chipotle sauce by request
gluten free option available 3

FLATBREAD PIZZAS

please allow 15+ minutes to bake
fresh to your order

substitute gluten-free crust 3

Hungry Finn16.95
italian sausage, pepperoni, salami, mushrooms, mozzarella, parmesan, and blue chesse crumbles on our homemade red sauce
add kielbasa 4 add reindeer sausage 4.5

Baltic Special15.95
kielbasa, pepperoni, mushrooms, onions, black olives, sautéed garlic, and mozzarella on our homemade red sauce

The Favorite15.95
chicken, bacon, onions, mushrooms, cheddar, and mozzarella on a creamy ranch sauce

Baked Potato13.95
pizza crust smothered with garlic mashed potatoes and topped with onions, cheddar cheese, and bacon; served with sour cream
add extra bacon or grilled chicken 4

Mediterranean13.95
spinach, tomatoes, feta, kalamata olives, artichoke hearts, onions, oregano, garlic, and mozzarella on basil pesto sauce
add grilled chicken 4 add gyro meat 4.5

Vegetable.....12.95
tomatoes, mushrooms, red peppers, onions, black olives, and mozzarella on basil pesto or our homemade red sauce

Cheese Pizza9.95
with a choice of sauce; basil pesto or red sauce
Mushroom, onion, tomato, red pepper olives, spinach, extra sauce .75
Extra cheese, feta cheese, pepperoni 1
Bacon, Salami, Italian Sausage, Extra cheese 2
Chicken breast, gyro meat 3
Reindeer Sausage 4

veg·an /'vēgən/

Noun 1. a person who does not eat or use animal products. Adjective 1. using or containing no animal products.

NEW VEGAN OPTIONS

(No substitutions)

Add a cup of vegan green chili to any full entrée for \$4

Vegan Fusion Salad..... 14.95

Fresh greens, mango chutney, red onions and grilled vegan Korean BBQ strips topped with crispy corn tortilla strips and ginger citrus dressing on the side.

Add extra Korean BBQ \$4

Vegan Cobb Salad..... 14.95

Fresh greens, chick peas, avocado, corn, red onion, tomato, vegan bacon, vegan herb cheese, with vegan balsamic dressing on the side.

Extra vegan bacon for \$4 or add a cup of vegan green chili for \$4

Vegan Greek Salad..... 13.50

Fresh greens, cucumbers, onion, tomato, black olives and vegan feta cheese, with vegan balsamic dressing on the side.

Add avocado for \$2 or add a cup of vegan green chili for \$4

Vegan Portobello Mushroom Burger..... 14

Plain is with roasted Portobello, fresh greens, olive tapenade (olive oil, red onion, tomatoes, olives, spices) and crispy fried onions on a vegan focaccia roll with a garden salad and balsamic on the side.

Add vegan guacamole \$2

Spicy is with roasted Portobello, fresh greens, homemade vegan Sriracha mayo (sunflower oil, soy milk, Sriracha hot sauce, vinegar, spices) and crispy fried onions on a vegan focaccia roll with a garden salad and balsamic on the side.

Add vegan guacamole \$2

Vegan BLT..... 12

Vegan bacon, lettuce and tomato on vegan sourdough with a garden side salad and balsamic

Add vegan herb cheese for \$2 or a cup of vegan green chili for \$4

Vegan Sides

Vegan green chili entrée.....4 /cup \$4.95 / bowl \$5.95

Side of vegan Korean BBQ strips..... 4 / 7

Side of vegan bacon..... 4 / 5

Side of vegan Sriracha mayo.....2

Side of vegan guacamole.....2

Side of vegan herb cheese..... 2 / 3

Vegan Pumpkin Spice Bread.....4

Vegan PB&J.....7

(Peanut butter, seasonal vegan jam on vegan sourdough bread)

Side of vegan sourdough or large focaccia roll.....2.75

The lesser price applies only when paired with a full entree

OTHER VEGAN OPTIONS

Vegan Protein Shakes (dairy free)..... 7.25

Select Chocolate or Vanilla Chai

Vegan Loaded Granola.....cup 7 | bowl 9

Blended and baked old fashioned oats, raisins, cranberries, almonds, walnuts, coconut, with real maple syrup

choose your non-dairy milk on the side: almond, soy or coconut milk

see our vegan wine and other vegan alcohol options in our beverage section



The Finnish Bistro

Your Neighborhood Cafe

2264 Como Avenue, St. Paul MN 55108 651-645-9181

Enjoy Our Pet-Friendly Patio!