

RED WINE

MALBEC, TRAPICHE | ARGENTINA \$7.50 | \$28

big and bold, fruit forward yet balanced, this silky malbec shows soft tannin and a persistent finish.

**MERLOT, TOAD HOLLOW
RUSSIAN RIVER, CALIFORNIA \$7.50 | \$28**

notes of black cherry, vanilla, stone fruit and toast. flavors of currant and spicy cedar end with a lingering, luxurious finish.

**COTES DU RHONE, M. CHAPOUTIER
FRANCE \$7.50 | \$28**

delicious black cherries with currant undertones, crisp acidity gives way to notes of spice and a long finish.

**COPPOLA CLARET CABERNET SAUVIGNON
CALIFORNIA \$10 | 38**

Rich flavors of Cassis, raspberries, plums and dark chocolate.

**GNARLY HEAD AUTHENTIC RED
LODI, CALIFORNIA \$9 | 36**

Notes of black cherry, chocolate and spice.

BELLE AMBIANCE PINOT NOIR | CALIFORNIA \$7.50 | 28

Soft tannins, balanced acidity and a clean fruit-filled finish.

WHITE WINE

RIESLING, BEX | MOSEL, GERMANY \$7 | \$26

notes of honeysuckle, pineapple and apricot tart. enjoy peach and nectarine fruit notes with an almost whipped cream finish.

**SAUVIGNON BLANC, CLIFFORD BAY
NEW ZEALAND \$7.50 | \$28**

tropical aromas of guava, melon and citrus. the palate exhibits the same fine flavors followed by a crisp, dry, flinty finish.

PINOT GRIGIO, CANALETTO | ITALY \$7 | \$26

beautiful aromas of pear and citrus open to flavors of peach and lemon. slight minerality gives a clean finish.

KUNG FU GIRL RIESLING | WASHINGTON \$8 | 32

White stone fruit, peach and apricot. Cool and delicious.

MONMOUSSEAU VOUVRAY | FRANCE \$9 | 34

A good balance between the tender structure, vivacity and freshness.

ANGELINE CHARDONNAY | CALIFORNIA \$7 | 28

Soft and Creamy. Pineapple, baked apple tarts and a kiss of vanilla

ALIAS CHARDONNAY | CALIFORNIA \$7.50 | 28

Fruit forward and floral quality with bright lemon, grapefruit and nectarine.

SALMON CREEK BRUT | CALIFORNIA \$6

Capture the fruity flavors of apple, pear and lime, with a clean and elegant finish.

TRY A MIMOSA \$6

FINNISH BISTRO HOSTS & SUPPORTS LOCAL MUSICIANS
LIVE ONSITE, SO CHECK OUT OUR CALENDAR AT:
www.finnishbistro.com/events

All of our treats and cakes are available to special order with 48 hours of notice by calling: **651-645-9181**
Visit www.finnishbistro.com for options & more detailed pricing!

ALCOHOLIC BEVERAGES MUST BE ACCOMPANIED BY FOOD

SAKE BLOODY MARY MUGS \$6.95

our plain bloody mary is our secret seasoned tomato juice, olive juice and very dry sake in a celery salt rimmed jar mug with a fresh asparagus spear

ADD A SKEWER TO YOUR BLOODY:

GRILLED CHEESE

SLIDERS \$4

a whole oozing grilled cheese on a skewer

HUNTER STICK \$5

skewer loaded with salami, swiss cheese, kielbasa sausage & olives

FINN STICK \$4

skewer packed with salmon lox, swiss cheese, salami, kielbasa sausage, cucumber, pickled herring & olives

CRAFT BEER

KEWEENAW PICK AXE BLONDE ALE \$4.50

this light golden ale comes with a distinctive malt flavor and just a kiss of hops.

ABV: 5.0% | IBU: 12

SIX POINT SWEET ACTION 12OZ CAN \$5

there is a nice balance of rounded bitter hoppy notes and a breadly malt backbone that has subtle hints of caramel. ABV: 5.2% | IBU: 34

SIX POINT RESIN 12OZ CAN \$5

an ode to the sticky quintessence of hops that never forgoes balance. this piney, resinous Double IPA clocks in at over 100 IBUs. ABV: 9.1% | IBU: 103

BOOM ISLAND DJANGO 11.2OZ CAN \$5

A light blonde ale featuring background citrus from orange and lemon peel added to the whirlpool, and some nice melon aroma from the New Zealand-grown hops. ABV: 5.0% | IBU: 13

BULL FALLS NUT BROWN ALE 16OZ CAN \$5

American ale with caramel-like character; nuts and a fresh clean finish.

ABV 6.3% IBU 25.9

CLOWNSHOES CLEMENTINE \$6

Belgian white ale. zesty wheat malt base with sweet orange and a hint of coriander. ABV 6.0% IBU 6

GLUTENBERG BLONDE ALE 16OZ CAN \$6

complex, dry and citrusy *gluten free* ABV 4.5% IBU 15

GALACTICA INDIE PALE ALE \$5.25

(CLOWN SHOES BREWERS)

dry hopped with galaxy hops, a clean malt backbone enhances the dank and luscious IPA flavors. ABV: 8.0% | IBU: -85

MILLSTREAM BACK ROAD STOUT

AMERICAN STOUT \$4.50

oats give beer a real thick mouth feel, something definitely desirable in a stout! but the real secret is in our lager yeast. ABV: 6.7% | IBU: 22

CIDERS

MAIDEN ROCK HONEYCRISP HARD CIDER \$6

distinctive, snappy and sassy. lightly carbonated, it tickles the palate with a crescendo of subtle flavors and a crisp, lingering finish. ABV: 6.8% | IBU: n/a

2 TOWNS RHUBARBARIAN \$8 17oz

like a barbarian horde, the crew at 2 towns ciderhouse raided a local rhubarb patch to create this fearsome hard cider. tangy, wild, and not for the faint of heart, the rhubarbarian will bring out the barbarian in you. give your taste buds +5 sour ability. ABV: 6.0%

MAINSTREAM BEER

STELLA ARTOIS \$6.00

BLUE MOON \$5.00

LONELY BLONDE \$5.00

TWO HEARTED ALE \$5.00



ALL DAY BREAKFASTS

All breakfast items are served all day, everyday.

OLD FASHIONED OATMEAL \$6.25

oats served with fresh berries or brown sugar & raisins.

*see our gluten free menu on the other side for GF options.

FINNISH OATCAKES \$8.95

ground old fashioned oats blended with fresh buttermilk and cardamom grilled until golden brown served with cinnamon spice butter and pure maple syrup. add reindeer sausage for \$4 extra.

THE PARK BREAKFAST \$13.95

2 fresh eggs on top of grilled asparagus drizzled with hollandaise sauce and a side of crispy bistro potatoes, grilled ham and toast served with our homemade salsa.

FINNISH TRADITIONAL BREAKFAST "PERINTEISET" \$15.95

LARGER SHAREABLE PLATTER \$21.95

finns love this breakfast! a plate filled with smoked salmon lox, pickled herring, salami, egg, cucumber, tomato, Swiss cheese, cucumber dill sauce & bread.

EGG BREAKFAST SANDWICH "MUNA" \$4.95

scrambled fresh eggs with cheddar cheese served on your choice of bread. add ham, chicken or bacon for \$3.

HOUSE BREAKFAST "AAMIAINEN" \$11.95

kielbasa sausage & bistro potatoes grilled with sautéed spinach & onions with two eggs, toast & fresh salsa. add reindeer sausage for \$4.

CLASSIC BREAKFAST "KLASSIKKO" \$9.95

2 fresh eggs, hickory smoked bacon, bistro potatoes & toast served with homemade salsa.

OUR FAMOUS PULLA FRENCH TOAST \$9.95

cardamom raisin pulla bread with sliced almonds & topped with caramelized warm berries & whipped cream. add reindeer sausage for \$4.

LEFSE SCRAMBLE \$11.95

fresh scrambled eggs with either ham & veggie, bacon & veggie or vegetables inside a large grilled potato lefse wrap served with a size of homemade salsa. add a side of bacon for \$3 or reindeer sausage for \$4. lefse 5 packs available to go for \$12.95

CHILLED FINNISH DELIGHT \$11.95

lightly toasted pita bread topped with a fresh thick layer of cream cheese, topped with chilled smoked salmon, capers & onions. add a side salad for \$3

YOGURT PARFAIT \$5.95

with granola & mixed berries

QUICHE OF THE DAY

Farm fresh eggs, vegetables, various cheeses & a variety of your favorite meats layered in a buttery crust served with a plated side salad and house dressing.

CURRENT SELECTIONS:

SALMON & ASPARAGUS \$9.95

REINDEER SAUSAGE & POTATO \$9.95

HAM & CHEDDAR \$8.95

TURKEY ARTICHOKE \$8.95

MUSHROOM & SWISS \$8.95

BROCCOLI & CHEDDAR \$8.95

OMELETS

PORO SPECIAL OMELET "MUNAKAS" \$12.95

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

GREEK OMELET "MUNAKAS" \$10.95

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

***THE FAMOUS BISTRO OMELET "MUNAKAS" \$11.95**

juicy braised pork, sautéed cabbage, mushrooms, onions & herb cream cheese wrapped inside fresh eggs with toast & homemade salsa. add reindeer sausage for \$4.

***FARMERS OMELET "MUNAKAS" \$10.95**

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

VEGETABLE OMELET "MUNAKAS" \$9.95

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

KID'S MENU \$5.50

Kids 10 & under please

Add gluten free bread for an additional \$1.95

CHEESE OMELET • PEANUT BUTTER & JELLY SANDWICH

HAM OR TURKEY SANDWICH • FINNISH OAT PANCAKE

CHEESE QUESADILLA • OATMEAL WITH BERRIES

PLAIN BREAD FRENCH TOAST OR PULLA FRENCH TOAST WITH BERRIES

SALADS

Dressings: House Cucumber Dill, Greek, Ranch, Balsamic & Basil Vinaigrette, Fat-Free Raspberry Vinaigrette, Thousand Island, Poppy Seed, Caesar

***HOUSE SALAD "SALAATTI" \$12.95**

juicy chicken breast dressed with caramelized warm apples & mixed berries all drizzled on a bed of fresh spinach topped with toasted walnuts & blue cheese crumbles. no halves available.

COCONUT CHICKEN SALAD "SALAATTI" \$12.95

crispy chicken breast with toasted coconut, mandarin oranges, onion & red pepper served with poppy seed dressing on the side. no halves available.

***SPICY SALMON CAESAR SALAD "SALAATTI" \$14.95**

seared then grilled salmon with greens, tomatoes & crispy parmesan chips served with caesar dressing on the side. no halves available.

***STRAWBERRY CHICKEN SALAD "SALAATTI" \$12.95**

grilled chicken breast tossed with strawberries, red onions, toasted pistachios & blue cheese crumbles on top of a bed of spinach served with poppy seed dressing on the side. no halves available.

***BEET & BACON SALAD "SALAATTI" \$9.95**

sliced fresh beets tossed with smoked bacon, feta cheese, fresh greens & arugula with greek vinaigrette dressing.

***GARDEN OR GREEK SALAD
HALF \$7.95 | FULL \$9.95**

add chicken or bacon for \$3. add gyro meat for \$4.

COMBOS & TRIOS

2 FOR \$8.95 OR 3 FOR \$11.95

CHOOSE FROM:

1/2 Garden Salad • 1/2 Bistro Sandwich
Cup of Soup

OTHER SPECIALTIES

TRADITIONAL FINNISH BEEF PASTY \$10.95

stuffed with beef tenderloin, carrots, rutabaga & onions with our famous cucumber dill sauce & a side of tossed greens. add today's soup for \$3.

STUFFED CABBAGE ROLLS \$12.95

cabbage stuffed with seasoned ground beef, pork & rice smothered with our zesty homemade red sauce.

***DAILY FISH SPECIAL "KALA"**

TILAPIA \$12.95 | SALMON \$14.95

fresh fish grilled to perfection with mashed potatoes, sautéed spinach & grilled seasonal vegetables.

SALMON LEFSE \$13.95 OR CHICKEN LEFSE \$12.95

salmon or chicken, spinach, red pepper & onions wrapped in warm potato lefse served with house cucumber dill sauce.
buy 12" homemade lefse 5 packs to go for \$12.95.

SANDWICHES

All sandwiches come with a chef's choice side & can be made gluten free for an additional \$1.95

THE FAMOUS WALNUT BURGER \$10.95

crispy seared burger made of ground walnuts & cheddar cheese, roasted garlic & secret spices (no meat) topped with red pepper hummus, mixed greens, red onion & tomato served on a toasted honey wheat roll with chef's side.

SALMON BURGER \$12.95

fresh salmon patty with special herbs & seasoning topped with our homemade creamy coleslaw served on a toasted honey wheat roll with chef's side.

BRAISED PORK SANDWICH \$11.95

slow braised pork with sauteed cabbage, onions & melted swiss cheese on top of 2 slices of open faced grilled toast & thousand island dressing with chef's side.

CLASSIC GRILLED CHEESE \$9.95

your choice of bread grilled to perfection & stuffed with cheddar & mozzarella cheeses with chef's side. add today's soup for \$3.

CAPRESE SANDWICH \$10.95

juicy tomato, fresh mozzarella & basil pesto on toasted french baguette drizzled with balsamic vinegar & greens.

BBQ PULLED "SIANLIHA" (PORK) \$11.95

pulled bbq pork, onions & mushrooms on fresh grilled bread with zesty barbecue sauce with chef's side.

BISTRO SANDWICH OR WRAP \$9.95

Choose from: BLT, grilled cheese, ham & cheese, chicken caesar, turkey & swiss, turkey & artichoke or veggie & hummus. served on grilled bread of your choice with chef's side. add today's soup for \$3.

*** = Gluten Free Items**

LAMB GYRO "LAMMAS" \$9.95

sliced seasoned lamb, cucumbers, tomatoes, lettuce & onion on a warm pita topped with feta cheese & our cucumber sauce. add today's soup for \$3.

FISH TACOS \$12.95

3 hearty tacos with grilled seasoned tilapia topped with cheddar cheese, lettuce, fresh mango salsa & a side of sour cream.

***SPICY QUESADILLA
VEGGIE \$10.95 | MEAT \$11.95**

12 inch tortilla loaded with seasoned chicken, pork or veggies plus two cheeses, fresh mild pico de gallo & spicy chipotle sauce (upon request) with a side of sour cream. add homemade guacamole* for \$1.75.
*check guacamole availability.

**TAKE OUR FAMOUS CUCUMBER DILL DRESSING TO GO!
8OZ \$4.95 | 16OZ \$7.95**

DAILY HOMEMADE SOUP "KEITTO"

BOWL \$5.95 | CUP \$3.95
\$3 cup with any entree

ASK FOR DAILY SOUP OPTIONS

FLATBREAD PIZZAS

Please allow 15+ minutes to bake fresh to your order
***Substitute a gluten free pizza crust with any pizza for \$2.95**

THE HUNGRY FINN \$14.95

italian sausage, pepperoni & salami with mushrooms, mozzarella, parmesan & blue cheese crumbles. with our zesty homemade red sauce as its base. add reindeer sausage for \$4.

THE BALTIC SPECIAL \$14.95

grilled kielbasa sausage, pepperoni, mushrooms, onions, black olives, sautéed garlic & mozzarella cheese with our zesty red sauce. add a side salad or soup for \$3.

THE FAVORITE "SUOSIKKI" \$13.95

grilled chicken breast, crumbled thick bacon, onions & mushrooms with cheddar & mozzarella cheeses on a creamy ranch based sauce. add a side salad for \$3.

BAKED POTATO PIZZA "UUNI PERUNA" \$11.95

pizza crust smothered with buttery-garlic mashed potatoes & topped with fresh onions, cheddar cheese sprinkled with hickory smoked bacon & a side of sour cream. add a side salad or soup for \$3.

THE MEDITERRANEAN PIZZA "VÄILMEREN" \$12.95

fresh spinach, fresh tomatoes, feta cheese, kalamata olives, artichoke hearts, onions, greek oregano & garlic with mozzarella cheese on basil pesto sauce. add gyro meat for \$4.

THE "VIHANNES" PIZZA (VEGETABLE) \$11.95

generous amounts of fresh tomatoes, mushrooms, red peppers, onions, black olives & mozzarella cheese with basil pesto or homemade red sauce.

HAPPY HOUR SPECIALS



5-7pm



\$1.00 OFF ALL BEER & WINE DURING HAPPY HOUR
TUESDAYS HALF OFF BOTTLES & GLASSES OF WINE
WEDNESDAYS KIDS EAT FREE WITH PAYING ADULT
THURSDAYS \$3.00 BOTTLE BEERS
SUNDAYS BUY ONE GET ONE BEER & WINE

BEVERAGES

Beer & Wine on back page

COKE, DIET COKE, SPRITE \$1.35

LEMON PELLEGRINO (CAN) \$1.95

PLAIN PELLEGRINO (LARGE BOTTLE) \$3.50

APPLE JUICE, ORANGE JUICE, MILK \$3.00

REPUBLIC UNSWEETENED ICED TEA \$3.50
blackberry sage, darjeeling, ginger peach, pomegranate green tea

MAINE ROOT SPECIALTY SODAS \$2.75
root beer, mandarin, blueberry, sarsaparilla, ginger brew (strong)

GLUTEN FREE OPTIONS

Check Availability

GF PIZZA CRUST TO ANY PIZZA ADD \$2.95

GF WHOLE GRAIN BREAD/TOAST \$3.90
or to an existing entree add \$1.95

GF QUESADILLA - CHICKEN, PORK, VEGGIE \$13.95

GF FLOURLESS CHOCOLATE TORTE \$3.95

GF COCONUT MACAROONS \$2.25

GF ALMOND KRINGLER \$3.95

You can also pre-order gluten free cakes and a variety of sweet treats from the Finnish Bistro just ask your cashier!

*severely allergic customers should note that all of our gluten free items are prepared and stored very near items containing gluten

MEAT SIDES

GRILLED REINDEER SAUSAGE \$4.00 / \$5.75*

PICKLED HERRING \$3.95

GRILLED CHICKEN \$3.00 / \$3.95*

CRISP SMOKED BACON \$3.00 / \$3.95*

GRILLED KIELBASA \$4.25

GRILLED SALMON FILET \$7.95

GRILLED LAMB (GYRO) \$4.00 / \$4.95

GRILLED TILAPIA \$5.95

COLD SMOKED SALMON LOX \$7.25

*lower price with an entree

OTHER SIDES

FRESH BEETS \$2.95

BISTRO POTATOES \$3.95

SIDE EGG \$1.50

HARD BOILED EGG (COLD) \$1.50

SIDE OF TOAST \$2.50

SIDE OF FINNISH RYE \$2.50

HOLLANDAISE SAUCE \$1.75

SIDE OF SOUR CREAM \$1.00

SIDE OF PEANUT BUTTER \$1.00

SIDE OF EXTRA DILL SAUCE OR DRESSING \$.50

SIDE OF GUACAMOLE \$1.75

ask for availability