





Make it spicy with our hot habanero salsa or our mild green tomatillo salsa \$1

BISCUITS & GRAVY | S18

House made buttermilk biscuits, topped with sausage gravy, served with breakfast potatoes and two eggs of your choice.*

CHICKEN AND WAFFLES | \$22

House made waffle with hand breaded chicken and organic maple syrup, served with breakfast potatoes. (Add two eggs \$2 | Upgrade to honey habanero for \$2)*

TIPSY CLASSIC | \$14

Two eggs your way, sausage or bacon, breakfast potatoes, and your choice of toast.*

TIPSY OMELET | \$15

Our house pulled chicken, bacon, caramelized onions, kale and Havarti cheese, topped with Tipsy sauce. Served with breakfast potatoes.

TIPSY SKILLET | \$15

Our house pulled chicken, bacon, caramelized onions, kale and Havarti cheese over breakfast potatoes topped with two scrambled eggs and Tipsy sauce.

VEGGIE SKILLET | \$13

Spinach, roasted tomato, mushrooms, caramelized onions, peppers and goat cheese over breakfast potatoes topped with two scrambled eggs. Served with your choice of hot habanero or mild green tomatillo salsa.

From the Ranch

Make it spicy with our hot habanero salsa or our mild green chile salsa \$1

BIRRIA BEEF SKILLET | \$17

Beef slow roasted in chilies, peppers, onions and spices topped with scrambled eggs and white cheddar over breakfast potatoes drizzled in tipsy birria sauce. Add fresno peppers if you like a little kick – no charge.

BREAKFAST BURRITO | S16

Scrambled eggs, bacon, sausage, white cheddar, and house aioli inside a toasted whole wheat tortilla. Served with breakfast potatoes.

BREAKFAST QUESADILLA | \$15

Birria beef in a whole wheat tortilla with two scrambled eggs, tomatoes, onion, peppers and white chedder. Served with a side of birria sauce. Add our house made salsa for \$1 Add a side of breakfast potatoes for \$2

BREAKFAST POUTINE | \$13

Breakfast potatoes tossed in our house seasoning, sausage, bacon, white cheddar, and sausage gravy topped with scrambled eggs.

BREAKFAST SANDWICH | \$14

Egg, Havarti cheese, choice of sausage or bacon, lettuce, tomato, and house aioli on a house-made buttermilk biscuit. Served with breakfast potatoes.



GRANOLA FRENCH TOAST | \$15

Two slices of brioche bread, toasted almond crumble, house Grand Marnier® batter, topped with macerated berries and dusted with powdered sugar.

DELUXE BELGIAN WAFFLE | \$13

House made waffle dusted with powdered sugar and served with organic syrup. Berries and cream included.

GO PLAIN BELGIAN WAFFLE | \$10











Add blackened chicken \$8, grilled chicken \$7, sauteed shrimp* \$10, or blackened steak* \$12

HOUSE SALAD | \$12 | SIDE HOUSE \$5

Organic mixed greens, pickled carrots, pickled red onion, roasted tomato. Comes with toasted focaccia bread.

TIPSY CAULIFLOWER | \$15

Cauliflower, bacon, parmesan cheese, Tipsy dressing, baby spinach. Comes with toasted focaccia bread.

WALDORF SALAD | \$16

Organic mixed greens, wild rice, green apples, red grapes, candied nuts and Havarti cheese with Tipsy dressing. Comes with toasted focaccia bread.



bun or wrap for \$2

Dressings: Tipsy sauce, garlic balsamic, honey mustard, ranch, bleu cheese, maple cider vinaigrette, oil & vinegar.



Switch to our gluten-friendly pasta noodles for \$2

DOUBLE SMASH BURGER | \$15

Half-pound ground sirloin, brisket, and chuck topped with Havarti cheese and burger aioli on a brioche bun. Served with kettle chips.* Add an egg or bacon \$2*

THE DIXIE CHICK | \$17

Our signature fried chicken sandwich on a toasted brioche bun with house pickles, lettuce, and tomato with Tipsy sauce. Served with kettle chips.

CHICKEN POT PIE | \$19

Herb roasted chicken, carrots, celery, onion, peas, and savory gravy in a flaky pie pastry.

TIPSY WRAP \$18

Our house pulled chicken, caramelized onions, bacon, Havarti cheese, and lettuce blend wrapped in a warm tortilla and Tipsy sauce. Served with kettle chips.

ROOSTER MAC & CHEESE | \$23

Organic penne noodles with creamy cheese sauce, pulled chicken, bacon, and mushrooms, topped with breadcrumbs.

CHICKEN TENDERS | \$17

Five buttermilk marinated, hand breaded chicken tenders with two sauces.

DIRTY BIRD \$17

Blackened chicken breast topped with white cheddar, crispy onions, pickled fresno peppers, pickles, and BBO sauce on a toasted bakery bun. (Add lettuce and tomato \$1)

FARMERS REWARD | \$18

Grilled chicken breast with Havarti cheese, bacon, pickled onion, roasted tomatoes and lettuce on toasted bakery bun with ranch dressing.

CHICKEN & DUMPLINGS | \$19

Herb roasted chicken, homemade dumplings, savory mirepoix gravy with focaccia bread.

CHICKEN AND WILD RICE SOUP | \$11

Herb-roasted chicken with wild rice and mushrooms.

SIDES & ADD ONS

With purchase of a meal

2 CRISPY EGGS* | \$4

Fried at high temperature, seasoned with salt and pepper.

2 EGGS* | \$4

BREAKFAST POTATOES | SINGLE \$3 | FAMILY \$5

Rustic garlic seasoned potatoes, crispy outside, smooth inside. (Loaded with cheese, bacon, and sour cream add \$3)

BACON \$4

SAUSAGE | \$4

BREAKFAST VEGGIES | \$4 FRESH FRUIT | \$4

SIDE OF TOAST | \$2

(white, wheat or English muffin)

VISIT WWW.THETIPSYCHICKEN.COM | CALL 763-595-1615 | LIKE TIPSYCHICKEN | FOLLOW TIPSYCHICKENMN 13479 BUSINESS CENTER DRIVE NW, ELK RIVER, MINNESOTA 55330



MENU ITEMS ARE SUBJECT TO CHANGE. *CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.







Fresh Drinks

NOT SWEET

ICED TEA | \$3.50

Organic iced tea brewed in house. Unsweetened or flavored. One Refill.

KOMBUCHA | \$4 SINGLE POUR

Rotating flavor of small batch organic kombucha on ice.

HOT TEA | \$3

Organic hot tea with lemon in a variety of flavors.

SWEET

LITTLE HOPPER | \$6 | 8 OZ

(kale/apple/lemon/orange)

ORGANIC LEMONADE OR ARNIE PALMER | \$5 | 16 OZ

Refreshing and wholesome lemonade with no artificial flavors or colors. (1 free refill)

FOUNTAIN SODA | \$3.50

Coke®, Diet Coke®, Mellow Yellow®, Dr. Pepper®, Root Beer, Sprite®. Free Refills.

CAFFEINE

TIPSY SIGNATURE BLEND | \$3.50

Fair trade, organic, & carbon neutral. Available in regular or decaf. Free Refills.

NITRO COLD BREW | \$4 SINGLE POUR

Fair trade, organic, & carbon neutral. Cream and sugar upon request.

COFFEE TO GO

8 OZ BAG | \$12 • 16 OZ BAG | \$16

RED BULL \$5

SUGAR-FREE RED BULL | \$5

ORGANIC ENERGY DRINK | \$5

Plant based energy drink

MOCKTAILS

SUNSHINE | \$8

A perfect blend of organic pineapple juice, cherry juice agave nectar, lemon juice and lemonade.

CHERRY NO-JITO \$8

Featuring filthy cherries, mint, kombucha and lime.

BEETS BY J \$8

Organic beet, lime, agave and lemonade.

Cocktails

BLOODY MARY | \$7.95

Prairie Organic Vodka with Miss Mary's Bloody Mix™. Upgrade to house infused organic spicy vodka for \$1.00.

FRENCH 75 | \$9.95

Prairie Organic Gin, fresh lemon juice, honey H₂0, and prosecco.

MIMOSA \$7.95

Sparkling white wine with orange juice.

SCREW DRIVER \$7.95

Prairie Organic Vodka with orange juice.

SWEET HAZEL \$12.95

A strong but sweet nitro infused coffee cocktail with hazelnut vodka and cream.

FROG JUICE | \$12.95

Prairie Organic Vodka with fresh lemon juice, orange juice, apple juice & kale juice*.













