

BREAKFAST

Available Saturdays & Sundays 10 am – 1 pm

Waffles

Homemade Belgium waffles with maple syrup and honey butter and your choice of bacon or sausage

Southwest Burrito

Scrambled eggs with ham and shaved ribeye, guacamole, pico de gallo, Southwest cheese sauce and breakfast potatoes, served with toast

Biscuits & Gravy

Homemade biscuits with sausage gravy, two eggs cooked anyway you want and breakfast potatoes

Chicken Fried Steak

Chicken fried steak with sausage, gravy, two eggs and breakfast potatoes, served with toast

Prime Rib Hash

Ground prime rib mixed with diced potatoes and onions, sautéed to a crispy golden brown with two poached eggs, tomato sauce and toast

The Kitchen Sink

Three-egg omelet with sausage, bacon, tomatoes, onions, mushrooms, spinach, roasted red peppers, American cheese and Swiss cheese, served with breakfast potatoes and toast

Cinnamon French Toast

Battered apple cinnamon bread with powdered sugar and your choice of bacon or pork sausage patties

Big 4

Two eggs any style with breakfast potatoes, your choice of bacon or pork sausage patties and served with toast

Homemade Pancakes

Blueberry or Chocolate Chip with your choice of sausage or bacon

The Weekender

Our signature Bloody Mary with all the extras: salami, pepperoni, pepperoncini, colby cheese, pepperjack cheese, beef stick, cherry tomato, celery, pickle, lemon, lime and jumbo shrimp! Served with an 8 oz beer chaser

HAPPY HOUR

Available Monday – Friday 2pm – 6pm
& Every Night 9pm – 11pm

\$3 Tap Beers

\$3 Rail Drinks

\$3 House Wines

50% off select Small Plates from our Bar Menu

FROM THE CHEF

Executive Chef, Mark Kohner, prides himself on using only the freshest and highest quality ingredients to prepare every dish on the menu. He uses inspiration from American culture and the 4 seasons to create homemade, unique cuisine unlike anything else you can experience in Southern Minnesota.

From owners, Christopher Person, Patrick Person and Natasha O'Hara, thank you for dining with us. We appreciate your support in visiting a Mankato Independent Original.

NUMBER.4
AMERICAN BAR & KITCHEN



We accept cash, VISA, Master Card,
American Express and Discover.
No checks accepted.

All food can be prepared for take-out.

NUMBER.4
AMERICAN BAR & KITCHEN

American Cuisine with a Twist!

124 E Walnut Street, Mankato MN

507-344-1444

www.number4mankato.com

Monday - Friday 11 am – 1 am
Lunch & Dinner

Saturday 10 am – 1 am
Sunday 10 am – 10 pm
Breakfast, Lunch & Dinner

SANDWICHES

Fish Sandwich

Beer battered Pollack on a sourdough hoagie bun with lettuce, tomato and homemade tartar sauce
Add a 12oz beer for only a nickel!

Turkey Melt

Hardwood smoked turkey breast, gouda do fino, fresh basil, shaved red onion, herb vinaigrette, mixed field greens and chipotle aioli

La Fidel

Thinly shaved pork loin with deli ham, swiss cheese, chipotle aioli, diced pickles and yellow mustard on a soft hoagie roll

One Eyed Jack

Seared free range bison patty on toasted sourdough with a fried egg, chipotle aioli, smokehouse bacon and American cheese

Vegetarian

Roasted garlic hummus, grilled marinated portobello mushrooms, spinach, tomatoes, swiss cheese and roasted red pepper mayo on ciabatta

Big 4 Burger

A half pound of our finest ground beef with American cheese, iceberg lettuce, sautéed onions, tomatoes and secret sauce

Spicy Chicken Wrap

Crispy chicken tenders tossed in our Number 4 hot sauce and mixed with iceberg salad of homemade bleu cheese dressing, cucumbers, carrots and red onions, all wrapped in an herbed flour tortilla

Philly

Shaved prime rib mixed with caramelized onions and topped with Cheez Whiz on a sourdough hoagie roll

Very Gouda Burger

Our finest ground beef with Canadian bacon, caramelized onions, smoky gouda cheese, pickles and Sweet Baby Ray's BBQ sauce

Grilled Chicken Wrap

Grilled marinated chicken breast in a herbed tortilla with shredded iceberg lettuce, dill pickles, roma tomatoes and lemon garlic sauce

Panino Italiano

Grilled chicken breast on ciabiatta bread with burrata cheese, tomatoes, fresh basil and balsamic vinaigrette

Ahi Tuna BLT

Pan seared Hawaiian ahi tuna with apple wood smoked bacon, roma tomatoes, iceberg lettuce, wasabi and ginger aioli

BBQ Chicken

Hardwood smoked and pulled BBQ chicken, Memphis style, with homemade coleslaw, served regular or spicy

Number 4 Club

Sliced turkey breast with pepperoni and Canadian bacon, mozzarella, iceberg lettuce, sliced tomatoes and garlic aioli with Italian dressing on a sourdough hoagie roll

SMALL PLATES

Spinach Fondue

A goat cheese, green onion and spinach fondue with blue corn nacho chips

Ahi

Seared Hawaiian ahi tuna, stir fried Napa cabbage and bok choy tossed with shoyu and drizzled with edamame and cilantro pesto with wasabi aioli

Blue Corn Nachos

Blue corn nacho chips with a spicy pulled chicken, jalapeno jack shredded cheese, drizzled with cilantro, habanero pesto and served with pico de gallo

Onion Rings

Homemade thick-cut onion rings with chipotle aioli

Tableside Guacamole

Fresh avocado mashed tableside with red onion, fresh tomatoes lime juice, cilantro and garlic with blue corn nacho chips

Mussels Red

Fresh mussels in spicy tomato arrabbiata with garlic, oregano, basil and crushed red pepper

Mussels White

Fresh mussels in lemon, pepper, white wine, garlic, oregano and butter

Quesadilla

Parmesan crusted flour tortilla with roasted peppers, blackened chicken, pepperjack cheese, homemade guacamole, sour cream and pico de gallo

Shrimp Cocktail

Five Jurassic shrimp with a chiffonade of iceberg lettuce with cocktail sauce

Buffalo Sliders

Smoked and pulled chicken, buffalo sauce, pepperjack cheese, homemade bleu cheese dressing and iceberg lettuce

Maine Diver Scallops

Maine Diver scallops wrapped in angel hair pasta, flash fried, and napped with a pesto infused lobster sauce, tomato concasse and basil oil

Asparagus & Zucchini Fries

Beer battered asparagus and zucchini with garlic Dijon aioli

Eggplant Tower

Grilled eggplant, beefsteak tomatoes, fresh burrata mozzarella, basil, garlic marinara and basil coulis

Homemade French Fries

Drizzled with parmesan and white truffle oil

or

Dusted with sea salt and spices with Dijon and Chipotle aioli

SALADS

Pear & Roquefort

Fresh D'anjou pear carpaccio, Roquefort bleu cheese, mixed greens, black mission figs and lemon thyme vinaigrette

Coconut Chicken Salad

Coconut crusted breast of chicken tossed with mixed greens, mandarin oranges, julienne red onions, sliced strawberries and honey Dijon dressing

Salmon Salad

Grilled fillet of Atlantic salmon with fresh garden spinach, sliced strawberries, julienne red onions, mandarin oranges, tossed in a citrus vinaigrette and topped with candied almonds

Scallop Salad

Mixed greens with seared scallops, lyonnaise potatoes, baby green beans, roasted tomato vinaigrette and shaved red onions

Chicken Cobb Salad

Mixed greens with grilled chicken, diced tomatoes, avocado, bacon, cucumbers, hard-cooked egg and bleu cheese crumbles

Chicken Salad

Fresh spinach, grilled marinated chicken, red onions, tomatoes, goat cheese crumbles with a toasted walnut vinaigrette

Wedge Salad

Crisp, fresh lettuce with bacon, tomatoes and bleu cheese

ENTREES

Available after 4pm daily

USDA Prime Beef Tenderloin

Prime beef tenderloin with caramelized onion, gruyere tart, grilled asparagus and bordelaise, 6oz; 12oz

NY Strip

Charred 10oz New York striploin, bleu cheese crust, blackened potato hash, grilled asparagus and brandied peppercorn demi-glace

Fish n' Chips

Fresh Alaskan beer battered Pollack served with our hand-cut French fries, coleslaw and tartar sauce

Add a 12oz beer for only a nickel!

Salmon Lyonnaise

Seared Atlantic salmon, sautéed lyonnaise potatoes, haricot vert, garlic and spinach, topped with a soft poached egg and lemon chive beurre blanc

Pork Milanese

Breaded bone in pork paillard, cherry tomato and basil relish, garlic Dijon aioli with risotto Milano

Barramundi

Pan roasted Australian barramundi, red pepper romesco and herbed cous cous

Chicken & Dumplings

Braised chicken with carrots, celery and onions with homemade buttermilk and chive dumplings

Pappardelle alla Vodka

Seared scallops tossed in our vodka cream sauce with Maryland crab, fresh basil and Imported decceco pappardelle pasta

Smoked Chicken Ravioli

Hardwood smoked chicken, mascarpone, Laura chenal goat cheese, fresh garlic, thyme and truffled leek fondue

Shrimp Boil

Sautéed jumbo shrimp with fresh Prince Edward Island mussels, tossed with bell peppers, carrots, celery, roasted sweet corn and onions in an Old Bay seasoning broth and served with a blend of white rice, cilantro, green onions, fresh avocado and lime

Tuna Bulgogi

Sesame crusted ahi tuna with a sweet soy chili glaze, braised bok choy, lemon pepper and wild mushroom citrus sauce

Airline Chicken

Roasted airline chicken breast, rubbed with white truffle butter and fresh thyme, braised baby carrots, natural jus, spinach and gruyere au gratin

Pasta Arrabiata

Marinated sun-dried tomatoes, shallots and penne pasta tossed with spinach in a spicy tomato cream sauce
Chicken Pasta Arrabiata; Shrimp Pasta Arrabiata

Duck

Seared Maple Leaf Farms duck breast, barley and wild rice risotto with sage, parmesan, caramelized onions and sun-dried sour cherry gastrique

Chicken Florentine

Sautéed chicken breast with spinach and mushroom cream sauce atop a bed of garnished Minnesota wild rice

Blue Penne

Penne pasta, spinach and roma tomatoes in a bleu cheese fondue
Black: Seared tips of Black Angus beef tenderloin
Ocean: Jumbo sea scallops and jumbo shrimp

SOUPS

Chef's Choice

Homemade, ask your server for selection

French Onion

Traditional French onion soup served with garlic croutons, molten gruyere and Swiss cheeses

Lobster Bisque

Velvety creamy lobster bisque made from real Maine lobster and a touch of brandy, finished with lemon creme fraiche, collops of lobster claw meat and chives

SIDES

Wedge Salad | Steamed Asparagus | Lyonnaise Potatoes
Garlic Mashed Potatoes | Homemade French Fries
Steamed Broccoli with Roasted Red Peppers

www.number4mankato.com

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