

Seasonal Fare

WARM GARLIC BREAD

**STARTERS.....**

SOUP OF THE DAY

CAESAR  
romaine, pecorino, anchovy, grilled crouton

SIMPLE GREENS  
caraway vinaigrette, manchego, cracker

ARUGULA DELICATA SALAD  
ricotta cheese, roasted squash, bagna cauda  
vinaigrette, crouton, fried pecan

WARM SPINACH SALAD  
Benton's bacon, goat cheese, shiitake mushroom

CALAMARI  
pickled vegetables, mustard sauce

HUMMUS AND CRACKERS  
lamb ragu, crispy chickpeas, yogurt, crackers

SHRIMP AND OCTOPUS CEVICHE  
avocado, lime, radish, jalapeno, lime chips

DIY SALMON LETTUCE WRAPS \*  
avocado mousse, miso, pickled ginger and chilis

CRAB CAKE  
melon, pepper jelly, Old Bay aioli

BEEF TARTAR \*  
miso mustard, shallots, cured egg, caper,  
house chips

**5 FRESH CHILLED SEAFOOD .....**

OYSTERS ON THE HALF\* *Chef selection changes daily*  
mignonette, cocktail, horseradish

3/9 6/18 12/36

**ENTREES.....**

8 SCALLOPS *gf*  
9 creamed corn, pickled oyster, chorizo, basil oil

ALASKAN HALIBUT  
8 fregula pasta, confit tomato & fennel, hummus,  
chermoula, pine nut

13 NORWEGIAN SALMON \* *gf*  
tarragon potatoes, poached asparagus, bacon

SHRIMP AND GRITS  
12 grilled shrimp, saffron broth, bacon, poached egg

LOBSTER CIOPPINO  
15 halibut, clams, mussels, calamari, saffron broth

BEER CAN CHICKEN *gf*  
15 whole young hen, dirty rice, hot sauce

LOBSTER ROLL  
15 griddled milk bun, Old Bay aioli, pickles, fries

BEEF CANNELLONI BOLOGNESE  
13 braised beef, ricotta, pecorino, oregano

RATATOUILLE *gf, v*  
18 white beans, marinated artichoke, almonds

15 **ALL-YOU-CAN-EAT  
ALASKAN KING CRAB**

Every Monday night starting in November  
SO MUCH CRAB, YOU'LL BEG FOR MERCY!

**MEAT AND POTATOES.....**

38 *Reviere Farm Beef gf*  
served with mashed potato, seasonal vegetables  
& bery butter

8 OZ HANGER 29

6 OZ FILET 42

10 OZ NEW YORK STRIP 39

12 OZ RIBEYE 46

DOUBLE CUT DUROC PORK CHOP *gf* 44  
cherry mustard

**SIDES .....**

23 ROASTED BEETS *gf* 9  
roasted beets, plums, honey, beet molasses

23 CREAMED CORN *gf* 9  
chorizo, basil oil

19 FRENCH FRIES 9

MASHED POTATOES *gf* 9  
bercy butter

BRUSSEL SPROUT COLESLAW 9  
candied walnuts, pecorino, bacon

\* items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# MERCY.



## COCKTAILS .....

|   |           |
|---|-----------|
| <b>MARGARITA</b>  | <b>11</b> |
| Sauza Reposado, Tattersall bitter orange, lime,<br>house made Agave, Dashfire lime bitters  |           |
| <b>UPGRADE TO DON JULIO REPOSADO</b>  | <b>13</b> |
| <b>OLD FASHIONED</b>  | <b>12</b> |
| Jim Beam Rye, Knob Creek, Demerara,<br>Dashfire cinnamon bitters, Dashfire clove bitters    |           |
| <b>DAIQUIRI</b>   | <b>12</b> |
| Bacardi 4year Anejo, Nutmeg infused raw sugar cane,<br>Bittercube Jamaican #1 bitters, lime |           |
| <b>BEE'S KNEES</b>  | <b>11</b> |
| Sundog Gin, lemon, roasted garlic & honey syrup,<br>Dashfire spiced apple bitters           |           |
| <b>NEGRONI</b>  | <b>10</b> |
| Sipsmith Gin, Cocchi di Torino, Campari   |           |
| <b>MANHATTAN</b>  | <b>12</b> |
| Makers Mark, Carpano Antica   |           |
| <b>LEMON DROP MARTINI</b>   | <b>11</b> |
| Absolut, simple syrup, lemon,<br>Dashfire bourbon orangeÜ                                   |           |

## BEER .....

|   |   |
|---|---|
| <b>TAP</b>                                      |   |
| MILLSTREAM, OKTOBERFEST 5.7% Iowa               | 7 |
| NEBUCHADNEZZAR DOUBLE IPA 8.5% Sweden           | 8 |
| SUMMIT, 'SAGA' IPA 6.4% St. Paul                | 7 |
| TIN WHISKERS WHEAT ALE 5.4% St. Paul            | 7 |
| PIPE WORKS, 'LIZARD KING' PALE ALE 6.0% Chicago | 7 |
| TWO TOWNS, "OUTCIDER, UNFILTERED" 5.0% Oregon   | 6 |
| FINNEGANS 'DEAD POETS' STOUT 7.0% Minneapolis   | 7 |
| SIX POINT, "THE CRISP" PILSNER 5.4% Brooklyn    | 7 |
| <b>BOTTLES</b>                                  |   |
| STELLA ARTOIS, EURO PALE ALE                    | 7 |
| SUMMIT, EPA                                     | 7 |
| CORONA, PALE LAGER                              | 7 |
| BUDWEISER, LAGER                                | 6 |
| BUD LIGHT, LAGER                                | 6 |
| COORS LIGHT, LAGER                              | 6 |
| HEINEKEN, LAGER                                 | 6 |
| SAM ADAMS LAGER                                 | 7 |
| GUINNESS, DRY STOUT                             | 8 |
| STIEGL, GRAPEFRUIT RADLER                       | 8 |
| SURLY IPA "FURIOUS"                             | 5 |
| ST. PAULI GIRL N.A.                             | 6 |
| SIX POINT SWEET ACTION                          |   |

## FOR THE TABLE .....

|   |           |
|---|-----------|
| <b>"PARTY PUNCH"</b>  | <b>39</b> |
| House made Punch with Seasonal flavors.<br>Multiple Serving for 6-8 |           |
| <b>PORRON</b> Serves 2-4  | <b>15</b> |
| Bartender's choice, try not to spill                                |           |

## WINE BY THE GLASS .....

ASK ABOUT OUR RETAIL PRICED WINE LIST

|   |    |
|---|----|
| <b>WHITE</b>  |    |
| MEZZA, Glacial Prosecco Italy NV                        | 8  |
| DA LUCA, Prosecco, Sicily, Italy NV                     | 9  |
| MUMM NAPA, Blanc de Blancs, Napa Valley, CA NV          | 10 |
| CAROUSEL CLASSIQUE, Brut Rose, Loire Valley, France NV  | 7  |
| TORMARESCA "CALAFURIA", Rose, Apulia, Italy 2017        | 10 |
| MONTEVINA, Pinot Grigio, California 2014                | 9  |
| ERATH, Pinot Blanc, Oregon 2015                         | 9  |
| GEYSER PEAK, Sauvignon Blanc, California 2015           | 8  |
| INFAMOUS GOOSE, Sauvignon Blanc, New Zealand 2016       | 9  |
| SAINT M, Riesling, Washington 2016                      | 9  |
| LOUIS JADOT, MACON VILLAGES, Chardonnay, France 2016    | 9  |
| LANDMARK 'OVERLOOK', Chardonnay, Sonoma County, CA 2016 | 12 |
| <b>RED</b>  |    |
| OYSTER BAY, Pinot Noir, New Zealand, 2015               | 8  |
| SPELL, NICHOLE'S BLEND, Pinot Noir, Sonoma Coast 2013   | 10 |
| IRREVERENT, Red Blend, Spain 2016                       | 8  |
| BENZIGER, Merlot, Sonoma County, CA 2015                | 9  |
| BAROSSA VALLEY, Cabernet Sauvignon, Australia 2015      | 9  |
| JUAN GIL SILVER, Monestrell, Spain 2016                 | 10 |
| THE FEDERALIST, Zinfandel, Mendocino CA 2015            | 10 |
| COLOME, Malbec Autentico, Arentina 2016                 | 12 |
| FERRARI CARANO, Cabernet, Alexander Valley 2014         | 12 |
| JUSTIN, Cabernet, Paso Robles, CA 2015                  | 13 |

### PRIVATE DINING, WEDDINGS & HOLIDAY PARTIES

Mercy Bar & Dining Room has 7 different private spaces  
for groups of 3 to 300 people.  
Ask about our fully enclosed roof top!