

APPETIZERS

CHICKEN

JUNCTION WINGS GF

Eight smoked drummies served with choice of sauce 13

BONELESS WINGS

Twelve hand-cut, house-marinated boneless wings tossed in your choice of sauce 15

CHICKEN WINGS GF

Smoked chicken tossed in your choice of sauce 17

SAUCE CHOICES:

Bacon Bourbon | Buffalo | Chipotle BBQ | Dry Rub | Sweet Thai Chili | Sweet and Spicy

BEEF BITES*

Tender beef bites, BBQ sauce, craft beer batter onions, horseradish cream sauce 14

PRETZEL STICKS

Served with homemade cheese sauce 10

CHEESE CURDS

White cheddar curds from Ellsworth, WI, hand-battered in Summit EPA beer batter, served with homemade berry ketchup 12

CHICKEN SATAY

All white meat chicken tenderloins, marinated in curried yogurt, topped with sriracha and cilantro, served with baby romaine lettuce cups, Thai peanut sauce, and cucumber 13

NACHOS GF

Homemade corn tortilla chips topped with seasoned ground beef or hickory smoked chicken, homemade cheese sauce, refritos, shredded romaine, pico de gallo, black bean and corn salsa, chipotle purée, and Mexican crema 15

BRUSCHETTA

French bread topped with parmesan and our homemade basil marinated tomatoes 11

QUESADILLA

Giant flour tortilla stuffed with cheddar and mozzarella cheese, Anaheim chili peppers and onions, and hickory smoked shredded chicken or applewood smoked pulled pork 13
Sub Chipotle Marinated Flank Steak +3

ARTICHOKE DIP

Marinated artichokes mixed with red onions, roasted red peppers, spinach, cream cheese, mozzarella, cheddar, and topped with golden brown parmesan cheese, served with homemade garlic flatbread 14

GRASS FED SLIDERS

Three 2oz grass-fed beef patties topped with smoked gouda, griddled onions, homemade pickle chips, and malt ketchup 13

FISH OR SHRIMP TACOS GF

Three corn tortillas filled with your choice of marinated Pacific cod or shrimp, jalapeño lime slaw, salsa verde, pickled red onion, and cilantro 14

ONION RINGS

Thick cut beer battered onion rings, served with woodsmoke sauce 11

SOUPS

SOUP OF THE DAY

Rotating specialties 7 | 9

CHICKEN WILD RICE

Hickory smoked shredded chicken in cream and chicken broth, carrots, celery, mushrooms, and Minnesota wild rice 6 | 7

NIGHTLY SPECIALS

MONDAY HANDHELDS

TACO TUESDAY

WEDNESDAY STEAK NIGHT

With special sides



FLATBREADS

BBQ PORK FLATBREAD

Hand-tossed crust, smoked pork, BBQ sauce, pickled red onion, cilantro and mozzarella 15

PEPPERONI OR SAUSAGE FLATBREAD

Hand-tossed crust, homemade marinara, pepperoni or Italian sausage, and mozzarella 15

SUPREME FLATBREAD

Hand-tossed crust, homemade marinara, mozzarella, pepperoni, Italian sausage, mushrooms, red onions, green olives, and green peppers 17

VEGGIE FLATBREAD

Hand-tossed crust, homemade marinara, mozzarella, green olives, red onions, mushrooms, and green peppers 15

MARGHERITA FLATBREAD

Hand-tossed crust, mozzarella cheese and basil-marinated tomatoes 14

CHICKEN ALFREDO FLATBREAD

Hand-tossed crust, grilled chicken, Alfredo sauce, mozzarella cheese, crushed red pepper and parsley flakes 15

HAWAIIAN FLATBREAD

Hand-tossed crust, marinara sauce, mozzarella cheese, pineapple, ham and jalapeño 14

HANDHELDS

All handhelds come with a choice of fries, Donna's potato salad, baked beans, chips, or coleslaw. Upgrade to onion rings, cheese curds, or tater tots +2

BBQ PORK

Applewood smoked pulled pork, topped with Memphis molasses BBQ, Carolina mustard BBQ, coleslaw, and served on a brioche bun 13

PHILLY CHEESESTEAK

Pecan wood smoked top sirloin, shaved thin and cooked with peppers, onions, and mushrooms, topped with homemade cheese sauce, and served on a potato roll 17

TIPSY TEXAN

Pecan wood smoked beef brisket and hickory smoked andouille sausage, topped with homemade Yucatan BBQ sauce, house coleslaw, and homemade pickles, served on a brioche bun 16

TURKEY BACON CLUB

Maple wood smoked turkey breast, shaved thin, topped with double smoked applewood bacon, Bushel Boy tomatoes, baby iceberg lettuce, and mayonnaise, served on whole grain bread 15

CUBAN

Applewood smoked pulled pork and smoked ham, topped with Carolina mustard BBQ, swiss cheese, homemade pickles, and mayonnaise, served on a potato roll 15

GYRO

Gyro meat, lettuce, tomato, onions, tzatziki sauce on pita bread served with fries 16

CHICKEN SANDWICH

Grilled or breaded chicken breast, with lettuce, tomato, onions and house dill pickle mustard on a brioche bun 14
Make it Buffalo style +1

ITALIAN BEEF SANDWICH

Sliced beef on a hoagie roll with Giardiniera peppers. Served with a side of chips 17

REUBEN OR RACHEL

Your choice of oak smoked pastrami or turkey, topped with swiss cheese, sauerkraut, and homemade 1,000 island dressing, served on caraway rye 15

SALADS

TACO SALAD

Shredded romaine, choice of seasoned ground beef or hickory smoked chicken, cheddar cheese, homemade tomato salsa, guacamole, and pico de gallo served in a taco shell 15

ICEBERG WEDGE GF

Baby iceberg, homemade smoked bleu cheese dressing, double smoked applewood bacon, cherry tomatoes, chives, and red onions 12

CHICKEN CAESAR

Chopped romaine, homemade Caesar dressing, shaved parmesan and homemade garlic croutons 14
Sub Salmon +5 | Flank Steak +4 | Shrimp +4

MIXED GREEN SALAD

Arcadian mixed greens, white balsamic dressing with raisins, toasted almonds, and bacon, parmesan cheese and a grilled chicken breast 16

ENSALADA FRESCA GF

Chopped artisan romaine, homemade avocado yogurt dressing, black bean and corn salsa, pico de gallo, queso fresco, and a chipotle-lime marinated flank steak grilled to order 18
Sub Grilled Chicken +3 | Shrimp +4

CHOP SALAD

Blend of arcadian mix green and romaine lettuce, honey lime dressing, grilled chicken, Granny Smith apple, raisin, pecan, cucumber, bleu cheese crumble 16

THE COTTAGE GROVE COBB SALAD GF

Chopped artisan romaine, homemade ranch dressing, chopped ham, hard-boiled egg, shredded cheddar cheese, double smoked applewood bacon, hickory smoked chicken, cherry tomatoes, and red onions 15
Add Grilled Chicken Breast +3

SMOKEHOUSE

CHERRYWOOD SMOKED RIBS

Half rack smoked in house, 3 homemade BBQ sauces, homemade pickles, and a homemade jalapeño corn muffin 29

APPLEWOOD SMOKED PULLED PORK

Smoked in house and piled high, served with 3 homemade BBQ sauces, homemade pickles, and a homemade jalapeño corn muffin 19

ENTRÉES

All of our entrées are served with a choice of two sides. +1 for premium sides. Add: Compound Butter or Balsamic Onions +1 each , Black & Bleu +2 each

RIBEYE DINNER*

14oz hand-cut ribeye steak grilled to your specifications 31

TERIYAKI SALMON*

Seared salmon drizzled with Teriyaki sauce 25

CHICKEN BREAST DINNER

Two grilled 7oz chicken breasts, topped with your choice of brandied mushrooms and onions, or balsamic bruschetta tomatoes 21

BASEBALL STEAK*

Hand-cut 10oz top sirloin steak cut tall and grilled to your specifications 23

WALLEYE DINNER

Buttermilk marinated Canadian walleye breaded with parmesan and breadcrumbs, fried to golden-brown perfection 25

SIGNATURES

NORTHWOODS FETTUCCINE

Fettuccine pasta, brandied mushrooms and onions, homemade alfredo sauce, double smoked applewood bacon, sweet peas, and parmesan, served with garlic bread 17

Add Chicken +3 | Shrimp +4

FISH N CHIPS

Summit EPA beer house battered Pacific Cod, served with French fries, homemade tartar sauce, homemade coleslaw 18

CHICKEN POT PIE

Roasted chicken in homemade chicken stock and cream gravy, with sweet peas, carrots, potatoes, and sweet corn, topped with a puff pastry crust 15

CRACKY MAC

Spiral pasta, hickory smoked andouille sausage, double smoked applewood bacon, homemade cheese sauce, and shredded cheddar cheese, served with garlic bread 18

SOUTHWEST CHICKEN PASTA

Spiral pasta, double-smoked applewood bacon, black bean and corn salsa, tomatoes, and a homemade chipotle cream sauce, topped with a grilled chicken breast 20

JAMBALAYA

Andouille sausage, hickory smoked chicken, double-smoked applewood bacon, and smoked ham, slow-simmered in a rich tomato and pepper sauce for hours, served over seasoned rice 22

Add Shrimp +4

ANCHO LIME SHRIMP BOWL

Cilantro rice, roasted corn, green and red pepper, pickled red onion, avocado, ancho rubbed lime shrimp, and queso blanco. With choice of orange Teriyaki sauce or Soy Sesame sauce 18

Add Salmon +7

BURGERS

All handhelds come with a choice of fries, Donna's potato salad, baked beans, chips, or coleslaw. Upgrade to onion rings, cheese curds, or tater tots +2

MUSHROOM & SWISS BURGER*

8oz steak burger patty, roasted mushrooms, swiss cheese, baby iceberg lettuce, tomatoes, red onion, and mayonnaise 16

SMOKEHOUSE BURGER*

8oz steak burger patty, J70 BBQ sauce, pepper jack cheese, double smoked applewood bacon, and coleslaw 15

SALMON BURGER*

6oz homemade wild Alaskan salmon patty, homemade pickles, pickled red onions, Hungarian aioli, and arugula pesto 15

GRASS FED BURGER*

100% grass fed beef patty, gouda cheese, homemade pickle chips, malt ketchup, tiger sauce and onion jam 18

TURKEY BURGER

6oz homemade ground turkey and wild rice patty, melted Havarti, double smoked applewood bacon, homemade cranberry aioli, baby iceberg lettuce, tomato, and red onion 15

HANGOVER BURGER*

8oz steak burger patty, cheddar cheese, double smoked applewood bacon, over easy egg, and sriracha aioli 16

SIDES 5

FRENCH FRIES

TATER TOTS

COLESLAW GF

DONNA'S POTATO SALAD GF

BAKED BEANS

MASHED POTATOES & GRAVY

SWEET POTATO FRIES GF

PREMIUM SIDES 6

GREEN BEANS AMANDINE GF

GRILLED ASPARAGUS

WILD RICE PILAF GF

MAC N CHEESE

ONION RINGS

CHEESE CURDS

SEASONAL FRUIT GF

GARDEN SALAD GF

(no croutons)

CAESAR SALAD GF

(no croutons)

6933 PINE ARBOR DR S,
COTTAGE GROVE, MN 55016

(651) 505-0705 | JUNCTION70MN.COM

HOURS

Open Daily

11:00 AM – Midnight

Kitchen

Closes at 10pm

Early Bird Specials

11:00 AM – 3:00 PM

Happy Hour

7 Days A Week

3:00 PM – 6:00 PM

*These 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.

GF denotes Gluten Friendly Option. We are a scratch kitchen and work with a large number of ingredients containing gluten. We cannot guarantee that your food will not come into contact with these ingredients. If you have a wheat or gluten allergy, there is a possibility that you will experience an allergic reaction even if your food doesn't have any wheat or gluten in its ingredients.