

# STOCK & BOND

HERITAGE STEAK & AMERICAN WHISKEY

PRIVATE EVENTS









## PRIVATE DINING AT STOCK & BOND

*Located in the historic Farmers & Mechanics Savings Bank in the heart of Minneapolis, Stock & Bond is a modern interpretation of the classic steakhouse that pays homage to the nation's rich agricultural history via traditional dishes and heritage steaks paired with American whiskey.*

*The stylish space is energized by a contemporary Farmers & Mechanics mural that spans the ceiling, and glowing displays of whisk(e)y from across the United States and around the globe.*

*Host your next gathering in one of Stock & Bond's intimate private dining rooms. Each space features unique artwork inspired by the rich history of the Bank and Downtown Minneapolis.*

# THE BANKERS ROOM

*CAPACITY - 22 Reception & Seated*



## THE GOLD ROOM

*CAPACITY - 24 Seated*





# THE FARMERS ROOM

*CAPACITY - 10 Reception & Seated*



## THE MECHANICS ROOM

*CAPACITY - 8 Reception & Seated*









## MERCHANTS

*\$125 PER GUEST*

### APPETIZER

*Served Family Style*

*Burrata*

HEIRLOOM TOMATOES, ARUGULA,  
RADICCHIO, AGED BALSAMIC

### SALAD

*Bibb Lettuce*

HEARTS OF PALM,  
CUCUMBER, RICOTTA SALATA,  
PINE NUTS, TARRAGON,  
LEMON-THYME VINAIGRETTE

### ENTRÉE

*Tablesides Choice of Entrées*

*Ora King Salmon*

WILD RICE PILAF, SAUCE À L'ORANGE

*Sage & Shallot Roasted Chicken*

WILD ACRES HALF CHICKEN,  
WHIPPED POTATOES, MUSHROOMS,  
PAN JUS, HERBS

*Filet 8 oz*

*Surf & Turf*

FILET MEDALLION, COLOSSAL SHRIMP

### SIDES

*Served Family Style*

*Asparagus*

BÉARNAISE, TOGARASHI

*Whipped Potatoes*

OH SO MANY CHIVES

### DESSERT

*16-Layer Chocolate Cake*

GOLD LEAF, COFFEE DULCE SAUCE

## HERITAGE

*\$140 PER GUEST*

### APPETIZER

*Served Family Style*

#### *Burrata*

HEIRLOOM TOMATOES, ARUGULA,  
RADICCHIO, AGED BALSAMIC

#### *Steak Tartare*

CORNICHONS, CAPERS, PICKLED  
SHALLOTS, EGG YOLK, FRISÉE,  
SOURDOUGH TOAST

### SALAD

*Tablesides Choice of Salad*

#### *Caesar*

BABY ROMAINE, PARMESAN CROUTONS

#### *Wedge*

HERITAGE BACON, CHERRY TOMATOES,  
CRISPY SHALLOTS, HOUSE-MADE BLUE  
CHEESE DRESSING

### ENTRÉE

*Tablesides Choice of Entrées*

#### *Ora King Salmon*

WILD RICE PILAF, SAUCE À L'ORANGE

#### *Sage & Shallot Roasted Chicken*

WILD ACRES HALF CHICKEN,  
WHIPPED POTATOES, MUSHROOMS,  
PAN JUS, HERBS

#### *Filet 12 oz*

#### *Prime Ribeye 16 oz*

### SIDES

*Served Family Style*

#### *Asparagus*

BÉARNAISE, TOGARASHI

#### *Whipped Potatoes*

OH SO MANY CHIVES

#### *Elote-Style Corn*

GUAJILLO, LIME, MAYO

### DESSERT

*Tablesides Choice of Dessert*

#### *16-Layer Chocolate Cake*

GOLD LEAF, COFFEE DULCE SAUCE

#### *Cheesecake*

RASPBERRY, PISTACHIOS



## HIGH ROLLER

*\$175 PER GUEST*

### APPETIZER

*Served Family Style*

*Burrata*

HEIRLOOM TOMATOES, ARUGULA,  
RADICCHIO, AGED BALSAMIC

*Salmon Rice*

NORI, SRIRACHA AIOLI, HERB OIL

*Steak Tartare*

CORNICHONS, CAPERS, PICKLED  
SHALLOTS, EGG YOLK, FRISÉE,  
SOURDOUGH TOAST

### SALAD

*Tablesides Choice of Salad*

*Caesar*

BABY ROMAINE, PARMESAN CROUTONS

*Wedge*

HERITAGE BACON, CHERRY TOMATOES,  
CRISPY SHALLOTS, HOUSE-MADE BLUE  
CHEESE DRESSING

### ENTRÉE

*Tablesides Choice of Entrées*

*Sage & Shallot Roasted Chicken*

WILD ACRES HALF CHICKEN,  
WHIPPED POTATOES, MUSHROOMS,  
PAN JUS, HERBS

*Seared Diver Scallops*

POMME PUREE, PRESERVED LEMON,  
CAPERBERRIES

*Newman Farms Heritage Pork Chop*

ASPARAGUS, PEARL ONIONS,  
GRAINY MUSTARD SAUCE

*Filet 12 oz*

*Dry-Aged Prime Ribeye 18 oz*

*Manhattan-Cut New York Strip 12 oz*

FELLERS RANCH AMERICAN WAGYU

### SIDES

*Served Family Style*

*Asparagus*

BÉARNAISE, TOGARASHI

*Whipped Potatoes*

OH SO MANY CHIVES

*Elote-Style Corn*

GUAJILLO, LIME, MAYO

*Mac 'n Cheese*

FONTINA, PARMESAN, AGED  
CHEDDAR, JALAPEÑO CRUMBS

### DESSERT

*Tablesides Choice of Dessert*

*16-Layer Chocolate Cake*

GOLD LEAF, COFFEE DULCE SAUCE

*Cheesecake*

RASPBERRY, PISTACHIOS

*Key Lime Pie*

WHIPPED CREAM,  
GRAHAM CRUST, LIME ZEST

## DINING ENHANCEMENTS

### CANAPÉS

*Greet Your Guests with Cocktails and Canapés in a Semi-Private Lounge Overlooking the Dining Room.  
Priced Per Each*

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*Black Angus Steak Tartare  
Bites \$8*

CORNICHONS, CAPERS,  
PICKLED SHALLOTS, EGG YOLK,  
FRISÉE, SOURDOUGH TOAST

*Salmon Crispy Rice Bites \$6*  
NORI, SRIRACHA AIOLI, HERB OIL

*Mini Crab Cakes \$7*  
MUSTARD RÉMOULADE,  
HERB SALAD

*Yellowfin Tuna Tartare  
Bites \$8*

CHERRY TOMATOES,  
CAPERBERRIES, ORANGE &  
LEMON ZEST, OLIVE OIL

*Stuffed Mushroom Caps \$5*  
GOAT CHEESE, HERBS

*Creamed Spinach \$5*  
CRISPY SHALLOTS,  
TOASTED CROSTINI

*Sliders \$6*

ANGUS BEEF, ELLSWORTH  
CHEDDAR, CARAMELIZED  
ONIONS, AU POIVRE

*Steak Bites \$8*  
TOASTED CROSTINI,  
CHIMICHURRI

*Cocktail Shrimp \$7*  
COCKTAIL SAUCE

*Mini Wellington \$10*

BEEF TENDERLOIN, MUSHROOM  
DUXELLES, PUFF PASTRY,  
HORSERADISH CRÈME FRAÎCHE

*Caviar Tots \$10*  
CRISPY POTATO,  
CRÈME FRAÎCHE, CAVIAR

*Truffle Fries \$4*  
GARLIC, PARMESAN

### FOR THE TABLE

*In Addition to Your Dinner Menu, Preorder For the Table.*

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*Seafood Tower \$150 Each*

*Oysters On The Half Shell Half Dozen \$28 / Dozen \$42*



## 2-COURSE LUNCH MENU

\$50 PER GUEST

### SALAD

*Tableside Choice Of Salad*

#### *Classic Caesar*

BABY ROMAINE LETTUCE,  
PARMESAN CROUTONS

#### *Arugula & Frisée*

PEACHES, MANCHEGO,  
PICKLED SHALLOTS,  
MINT, PISTACHIOS,  
AGED-SHERRY VINAIGRETTE

### ENTRÉE

*Tableside Choice Of 4 Pre-Selected Entrées*

#### *Wagyu Beef Burger*

8 OZ WAGYU BLEND,  
ELLSWORTH CHEDDAR,  
CARAMELIZED ONIONS,  
AU POIVRE  
SUBSTITUTE BEYOND  
+\$5 PER GUEST

#### *Club Sandwich*

GRILLED SOURDOUGH, TURKEY,  
BACON, AVOCADO, CHEDDAR,  
LETTUCE, TOMATO, HERB AIOLI

#### *Ora King Salmon*

WILD RICE PILAF,  
SAUCE À L'ORANGE

#### *Chopped Salad*

EGG, AVOCADO, TOMATO,  
CUCUMBER, CRISPY SHALLOT,  
BACON, BLUE CHEESE,  
BUTTERMILK-HERB DRESSING

#### *Chicken Cobb Salad*

GRILLED CHICKEN, ROMAINE,  
BACON LARDONS, EGG, CHERRY  
TOMATOES, AVOCADO,  
PICKLED SHALLOTS, BLUE  
CHEESE, RED WINE VINAIGRETTE

### ENTRÉE ENHANCEMENTS

*Select 2*

+\$10 Per Guest

#### *Filet 8 oz*

*Fellers Ranch Wagyu  
Skirt Steak*

#### *Steak Sandwich*

SKIRT STEAK, GOUDA  
CHEESE, CRISPY ONIONS,  
LEMON-DRESSED  
ARUGULA, HERB AIOLI

#### *Maine Lobster Roll*

CREAMY CITRUS MAYO,  
NEW ENGLAND-STYLE ROLL

#### *Lobster Cobb*

MAINE LOBSTER, ROMAINE,  
BACON LARDONS, EGG,  
CHERRY TOMATOES, AVOCADO,  
PICKLED SHALLOTS,  
BLUE CHEESE,  
RED WINE VINAIGRETTE

### DESSERT

*\$10 Per Guest*

*Tableside Choice of Dessert*

#### *16 Layer Chocolate Cake*

GOLD LEAF, COFFEE  
DULCE SAUCE

#### *Cheesecake*

RASPBERRY, PISTACHIOS

#### *Key Lime Pie*

TOASTED MERINGUE,  
GRAHAM CRUST, LIME ZEST

## CONTINENTAL BREAKFAST

*\$35 PER GUEST*

*Coffee & Tea*

*Orange & Apple Juice*

*Fresh Fruit Plate*

*Basket of Pastries & Croissants*

PRESERVES, LOCAL HONEY, SWEET BUTTER

### ENHANCEMENTS

*Select 2*

*\$5 Per Guest*

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*Greek Yogurt Parfait*

INDIVIDUAL FLAVORED GREEK YOGURTS,  
HOUSE-MADE GRANOLA, BERRIES

*Organic Grain Oatmeal*

BLUEBERRY COMPOTE, FLAX SEED, CHIA SEED

*Avocado Toast*

SOURDOUGH TOAST, 7-MINUTE EGG,  
LEMON, TOGARASHI, HERBS

*Bagel Plate*

PLAIN OR EVERYTHING BAGEL, HERB CREAM  
CHEESE, PICKLED SHALLOT, CAPERS, CHIVES  
ADD LOX + \$8



## S&B BUFFET BREAKFAST

*\$60 PER GUEST*

### FRESH FRUITS & PASTRIES

*Included*

*Fresh Fruit Plate*

*Basket of Pastries  
& Croissants*

PRESERVES, LOCAL HONEY,  
SWEET BUTTER

### YOGURTS & GRAINS

*Select 1*

*Greek Yogurt Parfait*

INDIVIDUAL FLAVORED  
GREEK YOGURTS,  
HOUSE-MADE GRANOLA,  
BERRIES

*Organic Grain Oatmeal*

BLUEBERRY COMPOTE,  
FLAX SEED, CHIA SEED

### ORGANIC EGGS

*Select 1*

*Soft Scrambled Organic  
Eggs & Chives*

*Mushroom & Spinach  
Scramble*

GOAT CHEESE, CHIVES,  
POTATOES  
+\$5 PER GUEST

*Bacon & Cheddar Omelet*

SMOKED BACON,  
ELLSWORTH CHEDDAR,  
CHIVES, POTATOES  
+\$5 PER GUEST

### SWEET DISHES

*Select 1*

*Baked French Toast*

LEMON-WHIPPED CREAM,  
FRESH BERRIES  
+\$7 PER GUEST

*Buttermilk Pancakes*

HOUSE-MADE LINGONBERRY  
SYRUP OR LOCAL MAPLE  
SYRUP, WHIPPED BUTTER  
+\$7 PER GUEST

### BEVERAGES

*La Colombe Coffee & Tea*

*Orange & Apple Juice*

## 3-COURSE BRUNCH

\$60 PER GUEST

### APPETIZER

*Served Family Style*

*Fresh Baked Pastries*  
CHOICE OF CROISSANT,  
PAIN AU CHOCOLAT,  
FRUIT MUFFIN

*Fresh Fruit Plate*  
BERRIES, MELONS,  
TROPICAL FRUIT

*Bagel & Cheese Plate*  
PLAIN OR EVERYTHING  
BAGEL, HERB CREAM CHEESE,  
PICKLED SHALLOT,  
CAPERS, CHIVES  
ADD LOX + \$8

### ENTRÉE

*Host to Choose 3 in Advance*

*American Breakfast*  
TWO ORGANIC EGGS, BREAKFAST  
POTATOES, TOAST, BACON OR  
SAUSAGE, COFFEE OR TEA, JUICE

*Baked French Toast*  
LEMON-WHIPPED CREAM,  
FRESH BERRIES

*Hot Dish*  
CRISPY TATER TOTS, SHORT RIB  
HASH, CHEDDAR, POACHED EGGS

*Bacon & Cheddar Omelette*  
SMOKED BACON, ELLSWORTH  
CHEDDAR, CHIVES, POTATOES

*Mushroom & Spinach Omelette*  
GOAT CHEESE, CHIVES, POTATOES

*Chopped Salad*  
EGG, AVOCADO,  
TOMATO, CUCUMBER,  
CRISPY SHALLOT,  
BACON, BLUE CHEESE,  
BUTTERMILK-HERB DRESSING

*Wagyu Beef Burger*  
8 OZ WAGYU BLEND,  
ELLSWORTH CHEDDAR,  
CARAMELIZED ONIONS,  
AU POIVRE  
SUBSTITUTE BEYOND  
+\$5 PER GUEST

*Yogurt & Berries*  
GLUTEN-FREE GRANOLA,  
SEASONAL BERRIES

*S&B Eggs Benedict*  
2 POACHED EGGS, TOASTED ENGLISH MUFFIN,  
HOLLANDAISE, POTATOES

*Choose from*  
CANADIAN BACON OR AVOCADO & SPINACH  
CRAB CAKE \$14 • LOX \$8 • PORK BELLY \$8 • PETIT FILET STEAK \$18

### SIDES

*Served Family Style*  
*Host to Choose 2 in Advance*

*Grilled Asparagus*  
BÉARNAISE, TOGARASHI

*Brussels Sprouts*  
BACON, CIDER GLAZE

*Classic Caesar*  
BABY ROMAINE,  
PARMESAN CROUTONS

*Mac & Cheese*  
FONTINA, PARMESAN, AGED  
CHEDDAR, JALAPEÑO CRUMBS



## WINE

### SPARKLING

*Chandon Brut \$72*  
*Laurent Perrier \$190*

### WHITE

#### SAUVIGNON BLANC

*Hess Maverick \$54*  
*Cloudy Bay \$120*  
*Pascal Jolivet Sancerre \$128*

#### CHARDONNAY

*Olivier Laflaive Borgogne \$70*  
*Rombauer \$120*  
*Domaine Vincent Dampt Chablis 1er Cru \$128*

### RED

#### PINOT NOIR

*Le Crema \$80*  
*Domaine Bachelet-Monnot Borgogne \$136*  
*Hirsch the “Bohan Dillon” \$140*  
*Ken Wright Cellars Savoya Vineyard Yamhill-Carlton District \$210*

#### CABERNET

*Routestock \$90*  
*Stag’s Leap \$200*  
*Cakebread \$230*  
*Plumpjack \$415*

*A selection of additional wines is available upon request. Our Beverage Director will be pleased to recommend pairings tailored to your preferences and the nature of your event.*



*Contact Us*

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STOCK & BOND

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