

CASPER'S & RUNYON'S



- a small place with big burgers -

APPETIZERS

IF FRESH-CUT HOMEMADE FRIES

Seasoned with garlic cracked pepper and served with a seasoned chipotle ranch or for \$2.00 more try our bacon beer cheese dipping sauce. Kick it up a notch with our Cajun seasoning Small \$4.95 | Big \$6.95 Waffles or Sweets \$9.95

CLASSIC CHICKEN TENDERS

Choose our Honey Mustard or BBQ dipping sauce \$14.25 w/ French Fries \$14.95

LEPRECHAUN LEGS

Deep-fried green beans served with plum or chipotle ranch dipping sauce. Tell mom you ate your veggies today! \$10.25

RUNYON RINGS

Crispy beer battered onion rings \$9.95

CUTIE LUCY*

Three mini juicy sliders, made to order, just choose your cheese! \$15.95

NEW JALAPEÑO ARTICHOKE DIP

A creamy, spicy dip with fresh-made pita chips \$13.95

WALLEYE FINGERS

Beer battered walleye served with lemon and tartar sauce \$14.95

NEW! NF PICKLES N PEPPERS

Lightly battered pickles and peppers with your favorite dipping sauce. (Just pickles? Just ask!) \$10.95

REUBEN ROLLS

Corned beef, sauerkraut, 1,000 Island all wrapped up in an egg roll! \$11.95

CHEESE CURDS

HAND-DIPPED CHEESE CURDS

Homemade with cheese from Ellsworth, WI \$11.95

NOOK CURDS

Honey glazed bacon cheese curds \$12.95

FLAMING HOT CHEESE CURDS

Ellsworth Cajun curds hand tossed in a red hot batter and topped with a kiss of ghost pepper and spicy honey on the side \$12.95



BURGERS

All of our burgers and sandwiches include homemade, fresh-cut french fries and pickles on a fresh bakery bun. Add fresh or fried onions if you'd like.

We can also do a pretzel for you! If you want it WELL DONE, please let us know.

OTHER OPTIONS:

- Chips or House-made coleslaw, no charge
- Turkey or black bean burger for \$1.50
- Get any Burger McDonagh-Style, add a fried egg! \$1.50
- Onions rings, sweet fries, or waffle fries \$2.50
- Add avocado \$1.25
- Add a side of bacon beer cheese dipping sauce \$2.00

MICKEY'S ORIGINAL* \$10.95

Cheeseburger \$11.25 | Bacon Cheeseburger \$12.50 California-style with lettuce, tomato, mayo, and cheese \$12.95 Mushroom Swiss \$12.95

IF PATTY MELT*

Fried onions, Swiss and American cheeses, and tomato on toasted rye \$14.95

THE TRIPLE B*

Bourbon Bacon Burger - Bacon with smoked cheddar and bourbon sauce \$14.95

PURPLE & GOLD BURGER*

Worcestershire sauce enhanced burger with special seasoning, purple onions and smoked cheddar \$12.95

CASBURGER*

Bacon cheeseburger with green peppers and a side of BBQ sauce \$12.95

NEW! HARRIS BUCKIN BRONCO BURGER*

Onion straws, bacon, smoked cheddar, and pulled pork \$14.95

PEPPERJACK HANNAHAN*

Bacon, pepperjack cheese, lettuce, tomato, and gochujang mayo \$15.75

FIREHOUSE BURGER*

Pepperjack cheese, raw onion, bacon and hot mustard \$13.95

DOUBLE STACK PEPPERJACK BURGER*

Two patties with pepperjack cheese, you can't pass this one up! \$16.95

MICHAEL FLOYD*

Topped with corned beef, cream cheese, pickle planks & mustard \$14./5

LODGE BURGER*

Bacon, tomato, lettuce, smoked cheddar and chipotle mayo. Joe Mauer's favorite! \$15.50

BLACK & BLEU BURGER*

Crumbled bleu cheese melted over sautéed mushrooms, bacon & Cajun seasoning \$15.25

NF = NOOK FAVORITE

GOTTA HAVE ONE

BURGERS



III JUICY NOOKIE BURGER*

Stuffed cheeseburger, served medium only \$13.95

PAUL MOLITOR*

The Juicy Nookie stuffed with pepperjack cheese \$13.95

IF THE SPANISH FLY*

Chorizo burger, 50/50 blend of beef & Spanish-spiced pork filled with queso blanco \$15.95

NEW! #7 BURGER

(Joe Mauer's new favorite) Stuffed Juicy Nookie, topped with bacon, tomato, lettuce, smoked cheddar and chipotle mayo \$15.95

GUY'S BIG BITE*

Pepperjack stuffed burger topped with roast beef, shredded cheddar, and bacon \$15.95

NOOKIE **SUPREME BURGER***

Double decker cheeseburger with lettuce, special sauce and 3 layers of fresh baked bun - mythical proportions!

MAKE IT A NOOKIE ULTIMATE

Same as the Nookie Supreme BUT ADD BACON, TOMATO & FRIED ONIONS FOR AN EXTRA \$2.00

III NOOKIE CHALLENGE:

EAT 2 NOOKIE SUPREMES & FRIES -**WIN A FREE T-SHIRT!**

NOOKIE WINGS

POT O' GOLD WINGS

Voted "Best Wings" by Mpls St. Paul Magazine! Tossed in your choice of sauce or dry rub. (8) \$12.95 | (12) \$15.95 | (20) \$23.95

"ZINGERS" BONELESS BREADED WINGS

No bones about it! Big flavors tossed in your choice of sauce or dry rub. (8) \$11.95 | (14) \$16.95

NAKED SKEWERS

Grilled chicken skewers. Toss 'em in your favorite wing sauce. 4 skewers \$9.95 | 8 skewers \$16.25





Consuming raw or undercooked food can increase your chances of acquiring foodborne illnesses.* *These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients.

NO BOLOGNA!

OUR BURGERS ARE USAA CERTIFIEA

The Nook has an exclusive grind of whole muscle Choice Angus chuck, made by our friends at Rancher's, that can only be found at our location - no where else in the world! Just another reason our burgers are consistently voted "Best. Burger. Ever."



"BEST. BURGER. EVER." travel

SALAD & SOUP

Dressings: Ranch | French | Bleu Cheese | 1000 Island Italian | Balsamic Vinaigrette | Fat Free Ranch Fat Free French | Fat Free Italian

LARGE DINNER SALAD

Lettuce, tomato, red onion, green pepper, shredded cheddar, cucumber & croutons \$11.25 With chicken \$15.95

CAESAR SALAD

Classic with croutons and Parmesan cheese \$11.95 With chicken \$16.95

BUFFALO CHICKEN SALAD

Bleu cheese, tomato, cucumber, green pepper and red onion \$16.95

NEW! CHICKEN COBB

Lettuce, tomato, shredded cheddar, green pepper, red onion, avocado, hard-boiled egg, and bacon, with breaded or grilled chicken \$15.95

III BOURBON CHICKEN SALAD

Lettuce, chicken breast, smoked cheddar, bacon, red onion and bourbon sauce \$16.95

SOUP OF THE DAY!

House-made. Ask your server for selections – Bowl \$5.95 | Cup \$4.95

SOUP AND SALAD COMBO \$9.95

CHILI Bowl \$6.95 | Cup \$5.95 SIDE SALAD \$7.25

SANDWICHES

(See Burgers for Side options and add-on's)

WALLEYE SANDWICH

Topped with lettuce and tartar, served with lemon on a toasted hoagie roll \$17.25

PHILLY SANDWICH

Philly beef, Swiss or pepperjack cheese, green peppers and onions on a toasted hoagie roll with a side of au jus \$14.25

CORNED BEEF REUBEN

Corned beef, sauerkraut, Swiss cheese and 1000 Island dressing on swirled rye bread \$13.50

CHICKEN SANDWICH

Lettuce, tomato, mayo \$13.95

- Bourbon Bacon Chicken- Bacon and smokey cheddar, slathered in bourbon sauce \$15.95
- Club- Lettuce, tomato, mayo, bacon \$15.95
- Buffalo- Lettuce, green pepper, tomato \$15.95

THE NOOKIE BLT

8 strips of bacon served on white toast with lettuce, tomato and our garlic mayo \$14.95 Add avocado \$1.25

ASK ABOUT THE DESSERT OF THE MONTH!

ENTREES

Served with garlic toast and homemade fresh-cut fries. Substitute onion rings, sweet potato fries, steamed broccoli or waffle fries for \$2.25

WALLEYE & CHIPS

Served with lemon and tartar sauce 1 filet \$17.95 | 2 filets \$23.95

WALLEYE TACOS

Fried walleye served on soft flour tortillas (3) with cabbage, pico de gallo, cilantro, and fresh lime. Served with tortilla chips and seasoned sour cream \$16.95

CLINIC QUEEN DINNER

Two boneless, charbroiled chicken breasts with teriyaki or bourbon sauce. Served with broccoli instead of french fries \$19.95

CLINIC KING BURGER

Doc Rumsey's low-carb favorite! Two cheeseburger patties with special sauce and a side salad. (Sorry, no fries or bun) \$18.95

All hot dogs are served with homemade fresh-cut French fries and pickles. Substitute onion rings, sweet potato fries OR waffle fries for \$2.25 extra. Fried or raw onions available.

Chips or coleslaw in place of fries, no problem! Add a side of bacon beer cheese dipping sauce for \$2.00. Sub a wheat bun by request.

TWIN DOG Two dogs any style \$13.95

CONEY ISLAND

Coney chili sauce, raw onions, shredded cheese and mustard \$9.50

CHICAGO DOG

Pickle spear, tomato, onion, sports peppers, green relish, mustard, celery salt \$9.50

OUR BRAG PAGE



Babs gives the Nook a stamp of approval!

2017 "BEST BURGER" TWIN CITIES BURGER BATTLE



THE NOOK HISTORY

The Nook has been a part of the St. Paul neighborhood ince 1938. Folklore has that the lo a horse barn and then a gas station before it was Wally's Nook, The Nook, Mickey's Nook, and finally, Casper's & Runyon's Nook. Freshly made hamburgers, fresh-cut homemade French fries and a history of great customers are star attractions at the Nook. In 2000, the recipe for the famous burgers was handed down to the new owners, Ted Casper and Mike Runyon, from Mickey Brausen, former owner and a top-notch cook for 35 years. The recipe for great customers is a St. Paul tradition. Enjoy!

- Ted Casper & Mike Runyon



2021 STANLEY CUP WITH RYAN MCDUNOUGH AT SHAMROCK'S 2021 BEST BURGER IN THE USA FOOD & WINE MAGAZINE - JULY 2021 TRIPLE D NATION FOOD NETWORK - 2021 BEST BURGERS BEST BURGERS
MSPMAGAZINE - APRIL 2019 BEST BURGERS - JUICY LUCY MN MONTHLY - 2019 2017 TWIN CITIES BURGER BATTLE 1ST PLACE "PEOPLE'S CHOIC

2016 BUSINESS INSIDER MINNEAPOLIS, ST PAUL MAGAZINE - 2015 BEST WINGS BEST. BURGER. EVER. FOOD CHANNEL LIVE TELEVISI VISION - 2015 BEST BURGER

BEST BOWLING ALLEY VOTED 9TH BEST BURGER IN AMERICA
TRIPADVISOR - GOOD MORNING
AMERICA ABC NEWS - 2014

BEST BOWLING ALLEY BEST CLASSIC BURGER

TWIN CITIES BURGER BATTLE NERS UP BY PEOPLE'S CHOICE & JUDGES CHOICE - 2014 BEST BURGER

PIONEER PRESS - 2013 BEST BURGER FOOD & WINE MAGAZINE -2013 BEST FRIES CITY PAGES - 20

BEST BURGER EDITORS PIC MINNESOTA MONTHLY - 2012 BEST OF THE BEST: "BEST WINGS" MPLS ST. PAUL MAGAZINE
- AUGUST 2011

BEST OF THE BEST: "BEST BURGER" JL MAGAZINE -AUGUST 2011 "10 BEST BURGERS IN THE USA"

USA TODAY - OCTOBER 2010 RULING: "BEST JUICY & WINGS" SUPREME COURT JUSTICE CLARENCE THOMAS READERS POLL RESULTS - MARCH 2010

"BEST BURGERS"
MPLS ST. PAUL MAGAZINE - 2010 "BEST PLACE FOR BURGERS" METRO MAGAZINE - 2010

"BEST PLACE TO GO IF THE NOOK IS TOO BUSY" - SHAMROCKS METRO MAGAZINE - 2010 "BEST NEIGHBORHOOD SPOT" "150 BEST DEALS" - MINNESOTA MONTHLY - 2009 MPLS ST. PAUL MAGAZINE - MAY 2009

"BEST OF THE TWIN CITIES READER'S CHOICE WINNER:
BURGERS"
MPLS ST. PAUL MAGAZINE- 2008

"BEST RESTAURANTS
FOR ALL AMERICAN FOOD" MPLS ST. PAUL MAGAZINE-2008

"BEST BURGERS IN MINNESOTA" MINNESOTA MONTHLY-JULY 2008 "WINNER BATTLE OF THE BURGERS"
"WINNER HAPPIEST HOUR" CITY PAGES - 2008

"BEST FRIES" & "BEST BURGER" MPLS ST. PAUL MAGAZINE - 2007 "BEST PLACE TO MEET SINGLES ON A SUNDAY" 2007 CITY PAGES - 2007 FEATURE IN TREASURES OF MINNESOTA" PUBLICATION - 2007 "BEST 1ST COURSE"
"BEST FRIES" MPLS ST. PAUL MAGAZINE - 2006 "BEST GREASY SPOON" BEST GREASY SPOON"
MPLS ST. PAUL MAGAZINE - 2005
FEATURE IN
"SEARCHING FOR THE HOLY GRILL"
JEFF HAGEN - 2004 "TOP 50 BEST RESTAURANTS" "TOP 10 BEST FOOD" (RATED 8TH) MPLS ST. PAUL MAGAZINE - 2004 "BEST JUICY LUCY" "BEST BURGER" MPLS ST. PAUL MAGAZINE- 2003 "BEST FRIES" MPLS ST. PAUL MAC SAZINE - 2003

BUSINESS MINISTER ABCNE