

COFFEE

- BOTTOMLESS DRIP 4.5
- ESPRESSO 2.5
- AMERICANO 3.5
- MACCHIATO 3.75
- CORTADO 4
- CAPPUCCINO 4
- LATTE 12 OZ. 5
- FLAVORED LATTE 6
mocha, vanilla, caramel, lavender, miel
- COLD BREW 4.75

TEA

- HERBAL TEA 3.5
peppermint, tumeric ginger
- GREEN TEA 3.5
jade cloud, jasmine green
- BLACK TEA 3.5
english breakfast, earl grey lavender
- MATCHA TEA LATTE 5.5
- CHAI TEA LATTE 5
- LONDON FOG 4.5
- BLACK ICED TEA 3.5
- PEACH TEA 5
- J'S KOMBUCHA 6

SPECIALTY DRINKS

- SPUMONI LATTE 6
- ROSE LATTE 6

add a shot of espresso +2.5
add oat, coconut or almond milk +1

DRINK MENU

SPECIALTY COCKTAILS

- ST. HUGO SPRITZ 14
St. Germaine, Teri de Bluth rosé, soda, fresh mint
- SPICY MANGO MARGARITA 14
jalapeno infused tequila, mango puree, agave honey, lime juice
- HONEY BEE 13
Empress Gin, lavender infused honey, lemon juice
- HIBISCUS SUNSET 13
vodka, house made hibiscus lemonade, agave
Wanna mix it up? Try with Tequila!
- PEACHY KEEN 12
Bulliet Bourbon, house made peach iced tea

COCKTAILS

- LYNHALL BLOODY 12
vodka, charred tomato, habanero
- ESPRESSO MARTINI 13
french brandy, Licor43, croissant tincture, espresso
- MIMOSA 10
cordial additions: pomegranate, ginger +1

NO-PROOF

- HIBISCUS LEMONADE 6
Hibiscus, Lemon
- LAVENDER HAZE 6
Lemon, Lavender Syrup, Soda
- SHIRLEY TEMPLE 6
- TÖST MOCK-MOSA 6
- SAN PELLEGRINO 7
- SODA 3
coke, diet coke, sprite, ginger-ale, root beer
- ODYSSEY MUSHROOM ELIXIR 5.5
passionfruit orange + guava, blackberry lemon twist, dragonfruit lemonade

WINE

- SPARKLING
- CANTINA DI CARPI, VIA EMILIA BRUT 10/38
Italy
- TERRE DEI BUTH ROSE 11/38
France
- CLAVELIN ET FILS BRUT, CHARDONNAY NV 14/50
France
- WHITE
- LE COEUR DE LA REINE, SAUVIGNON BLANC 12/46
France
- STORM POINT, CHENIN BLANC 10/38
South Africa
- FALSE BAY, CHENIN BLANC 10/38
California
- FABLE, CHARDONNAY 11/45
California
- MILOU, CHARDONNAY 11/45
France
- RED
- PRISMA, PINOT NOIR 11/45
Chile
- CHATEAU MASSIAC, SYRAH 12/46
France
- KIND STRANGER, CABERNET SAUVIGNON 13/49
Washington

BEER 7

- FULTON LONELY BLOND
4.8% abv, minneapolis, mn
- PRYES PRAGMATIC PILS
4.2% abv, minneapolis, mn
- BLACKSTACK LOCAL 755
NEIPA
6.8% abv, st. paul, mn
- PRYES MIRACULUM
6.4% abv, minneapolis, mn
- MINNEAPOLIS CIDER
CO. ORCHARD BLEND
5.5% abv, minneapolis, mn

Our regular place includes a 3.99% non-cash adjustment. The purpose of the non-cash adjustment is to incentivize customers to pay with cash. This is an "in-kind incentive" in compliance with section (2)(A) of the Durbin Amendment, a provision of United States Federal Law 15 U.S.C & 1690-A. We further provide a cash discount from the regular price in accordance with section (4)(c)(4) of the same document. This is meant to inform customers of our regular price in compliance with this law.

We are committed to providing health and wellness options to our staff. A 5% service charge is added to all orders. Pursuant to Minn. Stat. 177.23 Subd. 9 this charge is not a gratuity for employee service and is the property of the restaurant to distribute.



OUR MISSION

WE ARE INSPIRED BY FOOD, DRINK, STORY-TELLING, COMMUNITY, AND PEOPLE EXPERIENCING THE RICHNESS OF TIME TOGETHER AROUND A TABLE. THE LYNHALL PROVIDES A MULTI-FUNCTIONAL CULINARY DESTINATION WHICH INCLUDES OUR RESTAURANT, BAKERY, PRIVATE EVENT, SPACE, AND THE LINNEY TV STUDIO.

WE BELIEVE IN THE IMPORTANCE OF FOOD AND ITS POWER IN STRENGTHENING, INDIVIDUALS, FAMILIES, FRIENDS, AND COMMUNITIES. WE LIVE THIS THROUGH OUR PARTNERSHIPS, OUR PROGRAMMING, AND THE EDUCATIONAL AND PHILANTHROPIC ACTIVITIES OF THE LONG TABLE FUND.

WE CONTINUOUSLY STRIVE TO CREATE A SPACE WHICH INSPIRES OUR TEAM AND OUR GUESTS THROUGH OPPORTUNITIES FOR FOOD EXPLORATION. AT THE LYNHALL, WE ENGAGE, ENTERTAIN AND INVITE PEOPLE IN, AS WE CELEBRATE, TASTE, TEACHING, AND TOGETHERNESS.

GRAB A SEAT AT THE TABLE.



THE LYNHALL