



“If this section of the country is to furnish a name that will be known to the America of one hundred years from today, that name is more likely to be that of John Scott Bradstreet than any other”

– Minneapolis Journal, 1914

SO IT ALL BEGAN, IN A TIME WHEN MINNEAPOLIS was little more than a frontier settlement. In the adept hands and under the creative vision of John Scott Bradstreet, a decorative arts aesthetic was created, revolutionizing the design movements of the time and ushering in a new era of innovation and creativity through the infusion of eclectic exoticism.

In 1904, Bradstreet opened his Craftshouse at 327 South 7th Street, just a few blocks from the Graves|601 Hotel. A showplace for marketing decorative arts and a museum for his global collections, the Craftshouse physically and philosophically embodied good style and high taste. As Bradstreet’s fame spread internationally, the Craftshouse became a mecca of culture, revolutionary in the Midwest at the time. A haven for concerts, artists, exhibits, literature and elaborate soirees, the Craftshouse became a meeting place of the arts, where the beautiful and exotic influenced and inspired.



Impeccably attired and socially savvy, Bradstreet quickly established himself through his discriminating taste and distinctive style. Traveling extensively, he was connected world-wide with the social elite and adventurous - friends with the likes of Oscar Wilde and Louis Tiffany. As noteworthy and trendsetting in death as in life, in 1914 Bradstreet was struck and killed in the first fatal automobile accident in the state of Minnesota.



Prindel home in Duluth, on display at the Minneapolis Institute of Arts.

Bradstreet's design legacy remains today in some of the finest homes and buildings in Minnesota and across North America.

Bradstreet Craftshouse Restaurant, finds its muse in the influence of the man who became known as Minneapolis's first true tastemaker. Bradstreet lives again in our commitment to his belief in the "fellowship of all things good." Like Bradstreet, we hit upon delightfully unexpected experiences, enhanced through artistic infusion of global influences. Here the beautiful and eclectic meld as the complex facets of design, food and drink are artistically crafted to create a refined experience of modern exotica.



COCKTAILS

GIN \$10

Fresh Fruit Gimlet

Gordon's, Lime, Seasonal Berries,
Regans' Orange Bitters

Three Bags Full

Death's Door, Lemon, Rothman & Winter Pear
Liqueur, Regans' Orange Bitters

Juliet & Romeo

Plymouth, Lime, Mint, Cucumber, Rose Water

A Stone's Throw

Chamomile Steeped Beefeater, Lemon, Egg White,
Rothman & Winter Apricot Liqueur, Fees Old
Fashioned Bitters

Negroni Tredici

Tanqueray, Cynar, Campari,
Carpano Antica Sweet Vermouth,
Bradstreet Bitters

RUM \$10

Nine Seeds

Brugal Anejo, Lime, House Made Grenadine, Fees
Orange Bitters

Sitting Pretty

Appleton White, Lemon, Senior Orange Curacao,
Violette Liqueur

Dark & Stormy

Matusalem, Lime, Cruzan Black Strap, Ginger
Syrup

Ice Fishers' Tipple

Sailor Jerry Spiced, Demerara Syrup, Root Beer
Bitters



COCKTAILS

TEQUILA \$10

La Paloma

Lunazul Blanco, Lime, Grapefruit

Conquistador Margarita

Lunazul Blanco, Licor 43, Hell-Fire Bitters

El Diablo

Lunazul Reposado, Lime, Ginger Syrup, Crème de Cassis

WHISKEY \$10

Gold Rush

Bulleit Bourbon, Lemon, Honey Syrup, Fees Whiskey Barrel Bitters

Whiskey Smash

Rebel Yell Bourbon, Lemon, Mint, Peychaud's Bitters

The Bradstreet Cocktail

Jim Beam Rye, Lemon, House Made Jasmine Syrup, Egg White, Bradstreet Bitters

Minneapolis Flip

Jim Beam Rye, Dow's Tawny Port, Cream, Whole Egg, St. Elizabeth Allspice Dram

Black Walnut Old Fashioned

Bulleit Bourbon, Demerara Syrup, Nux Alpina Black Walnut Liqueur, House Orange Bitters

The Hungry Manhattan

Bulleit Bourbon, Punt e Mes, Zwack, Campari, Lagavulin Scotch



COCKTAILS

BRANDY \$10

Poor Liza

Clear Creek Pear Eau de Vie, Lemon, Green Chartreuse, Peychaud's Bitters

Washington's Grove

Lairds Applejack, Lemon, Egg White, Licor 43, Blackberries, Angostura Orange Bitters

Lima Sour

Don Cesar Italia Pisco, Lemon, Egg White, Pineapple, Fees Old Fashioned Bitters

VODKA \$10

Vodka Cobbler

Prairie, Lemon, Lillet Blonde, Seasonal Fruit, Bradstreet Bitters

Cooper's Union

Prairie, Lemon, St. Germaine Elderflower Liqueur, Grapefruit, Gruet Sparkling, Orange Flower Water

Moscow Mule

Prairie, Lime, Ginger Syrup



COCKTAILS

CORDIALS \$10

Pimms Cup

Pimms #1, Lime, Tanqueray Gin, Mint,
Cucumber, Strawberry

Stingy Brim

Luxardo Coffee Liqueur, Rum, Sweetened Heavy
Cream, Fees Old Fashioned Bitters

Bakers, Beggars & Brides

Cynar, Whole Egg, St. Elizabeth Allspice Dram

BRADSTREET CLASSIC COCKTAILS \$10

20th Century

Airmail

Aviation

Champagne Cocktail

Corpse Reviver # 2

Daiquiri

Gimlet

Hemingway Daiquiri

Hotel Nacional

Jack Rose

Mai Tai

Manhattan

Margarita

Martinez

Mint Julep

Mojito

Negroni

Old Fashioned

Sazerac

Sidecar

Southside

Tom Collins



RYE

RYE WHISKEY(2 OZ.)

American

Sazerac 6 Year, 90 Proof \$10

Jim Beam (rī), 92 Proof \$16

Hirsch 22 Year, 93 Proof \$14

Black Maple Leaf 23 Year, 95 Proof \$30

Rittenhouse 23 year, 100 Proof \$45

Wild Turkey, 101 Proof \$10

Thomas H. Handy Limited Edition \$25
127.5 Proof

Canadian

Crown Royal Cask No. 16, 80 Proof \$35

Canadian Club 30 Year, 80 Proof \$50

Canadian Club Sherry Cask, 82.6 Proof \$10



BEERS

Amstel Light, Premium Lager **\$4.50**

Asahi, Super Dry **\$4.50**

Delirium Nocturnum, Ale **\$14**

Grainbelt Premium **\$3.50**

Heineken, Lager **\$4.50**

Sam Adams, Lager **\$4**

Stella Artois, Premium Lager **\$4.50**

Summit, Extra Pale Ale **\$4**



BEVERAGES

The Art of Crafts \$7
Lemon, Ginger, Jasmine

The Minted Rickey \$7
Lime, Mint, Peychaud's Bitters

The Persephone \$7
Lemon, House Made Grenadine, Regan's Orange
Bitters

Soda **\$3**

Lavazza Coffee **\$3**

Lavazza Espresso **\$3** single, **\$4** double

Lavazza Cappuccino **\$4**



WINE

BIN		GLASS	BOTTLE
SPARKLING			
5000	Gruet, Brut, New Mexico NV	\$8	\$34
5001	Gruet, Rose, New Mexico NV	\$8	\$34
5002	Prosecco, Brut, Mionetto, Italy NV	\$7	\$32
WHITE			
6000	Pinot Grigio, Musaragno, Italy 2007	\$7	\$32
6001	Cerejeiras White, Portugal 2007	\$5	\$24
6002	Gazela Vinho Verde, Portugal 2008	\$4	\$16
6003	Chardonnay, Lizard Flat, Australia 2005	\$3	\$14
6004	White Blend, Bleasdale, Langhorne Crossing, Australia 2006	\$6	\$28
6005	Gewürtraminer, McGuigan Black Label	\$5	\$24
6006	Torrontés, Pircas Negras, Argentina 2008	\$6	\$28
6007	Bountiful Blanc, Abundunce, California 2006	\$7	\$32
6008	Chardonnay, Bridlewood Estate, Central Coast, California, 2007	\$9	\$42
RED			
7000	Pinot Noir, Labouré-Roi, France 2006	\$7	\$32
7001	Chianti, Il Fiorino, Italy 2007	\$7	\$32
7002	Tempranillo, Muruve, Spain 2007	\$6	\$28
7003	Red Blend, Bleasdale, Langhorne Crossing, Australia 2006	\$5	\$22
7004	Garnacha-Las Rocas, Spain 2006	\$6	\$28
7005	Cabernet-Merlot Blend, Lizard Flat, Australia 2002	\$3	\$14
7006	Shiraz, Lizard Flat, Australia 2006	\$5	\$22
7007	Malbec, Piattelli, Argentina 2006	\$6	\$28
7008	Pinot Noir, Sterling Vintner's Central Coast, California 2006	\$9	\$42
7009	Syrah, Bridlewood Estate, Central Coast, California 2004	\$9	\$42



FOOD

Toast Plate \$6

Tomato-Parmesan, Caper-Chevre, Feta-Olive,
Apple-Cheddar

Serrano, Spain – Pork \$6

Dry Cured Mountain Ham

Speck, Italy – Pork \$6

Spice cured, Smoked with Juniper and Nutmeg
flavors

Bresaola, Switzerland – Beef \$6

Air dried Beef seasoned with Rosemary and Thyme

Spicy Marcona Almonds \$4

Roasted, Smoked Paprika

Edamame \$4

Steamed, Herbed Salt

Marinated Vegetable Plate \$8

Seasonal Vegetables, House Bread

House Breads \$3

Extra Virgin Olive Oil

Mediterranean Sampler \$9

Marinated Olives, Roasted Garlic Hummus, Feta
Cheese, Bread

Cheese Plate \$10

Selection of Cheeses, Honey, Apple, Toasted
Pecans

Portobello Salad \$9

Grilled Portobello, Arugula, Ricotta Cheese, Garlic
Chips, Balsamic

Polenta Fries \$6

Piquillo Pepper Pesto, Gremolata

Spicy Duck Wings \$7

Mole Johnnie Cake, Pina Colallandaise

Smoked Walleye Tacos \$10

Crispy Wonton, Avocado Crème Fraîche, Spicy
Agave



FOOD

Tiger Shrimp Sangrita \$10

Yuca, Tequila Glaze, Fresno Peppers

Calamari “La Plancha” \$8

Shitake Mushrooms, Cherry Tomatoes, Capers

Battered Shrimp \$10

Harissa Aioli, Ginger-Pear Slaw

Crab Cakes \$10

Crab Cream, Honey Fillo, Roasted Poblano Coulis

Thai Chicken Satay \$6

Green Curry Sauce, Shaved Cabbage Salad, Lemon Vinaigrette

Grilled Asparagus \$9

Fresh Goat Cheese Tartine, Strawberry Banyuls Confit

Quesadilla \$9

Duck Confit, Raclet Cheese, Apple Kimchi

Foie Gras Torchon \$10

Plum Puree, Candied Macadamia Nuts

Beef Sliders \$8

Aged Cheddar, Shoestring Fries, Pickled Onions, House Ketchup

Spicy Lamb Sliders \$8

Cucumber Tzatziki, Shoestring Fries, Pickled Onions, House Ketchup

Bradstreet BLT \$9

Seared Pork Belly, Brown Butter Swiss Chard, Tomato Jam, Fried Egg

Braised Lamb Ribs \$9

Sesame-Soy glaze, poached Daikon Salad, Mustard



FOOD

SWEETS

Chocolate Flourless Cake \$5

Black Sesame Ice Cream

Moscato Gelee Float \$5

Lemon Gelato, Raspberries, Lime Soda

Apple Fritter \$5

Caramel Ice Cream

601 HOUR

5 pm to 7 pm – Tuesday through Saturday

10 pm to Close – Tuesday through Thursday

The Professor \$6.01

Plymouth Gin, Ginger Syrup, Fresh Lime Juice,
Angostura Bitters

Honeysuckle \$6.01

Brugal Anejo, Honey Syrup, Fresh Lime Juice,

Sweet Lucy \$6.01

Prichard's Sweet Lucy Liqueur, Skinny Simple
Syrup, Fresh Lemon Juice

Toast Plate \$4.01

Tomato-Parmesan, Caper-Chevre, Feta-Olive,
Apple-Cheddar

Beef Sliders \$6.01

Aged Cheddar, Shoestring Fries, Pickled Onions,
House Ketchup

Quesadilla \$6.01

Duck Confit, Raclet Cheese, Apple Kimchi



THE HOMES

Devotees of Bradstreet included many of the influential wealthy Minnesota families such as Charles Pillsbury and William Dunwoody. Several of the most notable rooms in Duluth's Glensheen Mansion are of Bradstreet's design. Actively involved in a great number of commercial endeavors, Bradstreet was responsible for Donaldson's Department Store, several rooms in the Minneapolis Club and the Commerce Exchange building. Today, single existing pieces of his furniture auction in the hundreds of thousands of dollars and one particularly significant room from the Prindel home in Duluth has been integrated into display at the Minneapolis Institute of Arts.

THE DESIGN

Traveling the globe, Bradstreet immersed himself in the design and artistic expressions of other countries and cultures. He is credited with bringing "Japanism" to the Arts and Crafts movement while Moorish, European and Arabic influences are apparent in many of his designs. Working closely with Prairie School architectural team William Purcell and George Elmslie, Bradstreet also partnered with the likes of the Grueby Faience Company, Tiffany and Co., and Rookwood Pottery, further melding his design of sophisticated eclectic refinement.