

MOGULS TAKE-OUT PIZZA

218-663-3020



MOGULS
GRILLE & TAP ROOM

Pizza-To-Go

Hand-made thick crust pizzas with a 4-cheese combination of mozzarella, provolone, romano and parmesan, in a 12" and a 16-inch crust. Choose from our specialities below or...

BUILD YOUR OWN FOR \$1 MORE PER TOPPING.

Pepperoni	Extra Cheese	Green Olives
Italian Sausage	Garlic	Cherry Tomatoes
Hamburger	Red Peppers	Jalapeños
Canadian Bacon	Mushrooms	Spinach
Bacon	Onions	
Chicken	Black Olives	

12"/16"

Bunny Hill (cheese pizza)	10.95/12.95
Pepperoni	11.95/13.95
That's a spicy meatball! The ziestiest hand pinched spicy Italian sausage.	11.95/13.95
Mountain of Meat Pepperoni, sausage, bacon, hamburger & Canadian bacon	14.95/17.95
Lots-a Lutsen Supreme Pepperoni, red bell peppers, cremini mushrooms, green onions and black olives.	14.95/17.95
Chicken ♦ Attitude This oven roasted chicken, cherry tomatoes, black olives, jalapeño & green onion.	13.95/16.95
Margherita Minnesota Fresh mozzarella, tomatoes, basil & garlic with extra virgin olive oil.	14.95/17.95
Blizzard Not so typical white pizza, made with Alfredo sauce, roasted chicken, spinach and cherry tomatoes.	14.95/17.95

Order a pizza-to-go anytime Moguls is open.

It is only available for takeout before 10:00pm, but can be enjoyed in the tap room during our late night hours.

**Flip for Take-Out
Menu Items**



Call to Order: 218-663-3020



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Flip for Take-Out Pizza 

APPETIZERS

Potato Toboggans

Classic potato skins piled high with cheddar, scallions, chopped tomatoes, peppered bacon and sour cream. 8.95

Walleye Cakes

Pan Roasted Canadian Walleye Cakes, served with lemon dill mayo and balsamic dressed greens. 9.95

Taos Nachos

A Mountain of Southwest inspired nachos with spiced chicken, avocado, sharp cheddar, green onions, tomatoes, jalapenos and a charred tomato salsa. 9.95

SOUP/SALAD

Soup of the Day Cup \$4 | Bowl \$5 Side Salad 3.95

Apple Walnut Salad

Mesclun mixed greens, candied walnuts, sliced granny smith apples and gorgonzola cheese, served with roasted apple vinaigrette. 8.95

Moguls Steak Chili

Moguls own tried & true chili recipe guaranteed to warm you up after a long day on the mountain, served in a warm toasted bread bowl. 6.95

BURGERS

B&C Burger

Hickory smoked bacon atop our third-pound patty with sharp cheddar. 7.95

No Frills

An old fashioned third-pound hamburger, served the way you like it. 6.95

Bull Run

A third-pound of certified black Angus beef, grilled to perfection with thick slices of portobello mushrooms and Swiss cheese. 8.95

SANDWICHES

Turkey Club

Thick-sliced, slow-roasted turkey breast with hickory smoked bacon, tomato, avocado, sprouts and sun dried tomato mayonnaise on whole grain bread. 9.95

Prime Rib

Oak-fired prime rib sliced and drenched in au jus, with caramelized onions, sauteed mushrooms on a ciabatta roll with herbed cream cheese. 12.95

Walleye

Walleye filet, beer battered, breaded and deep-fried, on a ciabatta roll with lemon dill mayo. 12.95

ENTREES

Mesquite Ribs

St. Louis style ribs rubbed with our own unique blend of herbs & spices then mesquite smoked and slow cooked until they are fall-off-the-bone tender. A generous portion served with our own Kentucky Bourbon barbecue sauce on the side. So flavorful, you decide if they need the sauce. 18.95 Half | 23.95 Full

Fire-Roasted Chicken Breast

A bone-in 10oz chicken breast grilled to perfection with a hint of mesquite, topped with a charred tomato salsa. 16.95

5 Cheese Tortellini

A colorful array of pastas stuffed with aged parmesan, fontina, pecorino romano, grana padano and ricotta, served with a rich Alfredo sauce and a roasted tomato drizzle. 17.95

Bourbon Planked Salmon

Alaskan Sockeye salmon grilled on a bourbon soaked cedar plank to allow the natural flavors to steam the fish. Finished with honey, brown sugar and a touch of butter giving the glaze a sweet-smokey finish. 23.95