



“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

Hot Drinks 12

Winter Toddy

Laird's Bonded Apple Brandy, Lemon, Rebel Yell Bourbon, Ginger Syrup, Cloves

Havana Harbor

Matusalem Rum, Brown Sugar Coffee Syrup, St. Elizabeth Allspice Dram, Fee's Old Fashioned Bitters

GIN 12

Lady Beatrix

Chamomile Infused Beefeater, Lemon, Egg White, Honey Syrup, Fees Whiskey Barrel Bitters

20th Century

Bombay White, Lemon, Cocchi Americano, Creme de Cocoa White, House Orange Bitters

Juliet & Romeo

Plymouth, Lime, Mint, Cucumber, Rose Water

Negroni Tredici

Tanqueray, Cynar, Dolin Sweet Vermouth, Campari, Bradstreet Bitters

BRANDY 12

Poor Liza

Clear Creek Poire Williams, Lemon, Green Chartreuse, Peychaud's Bitters

Apple Blow Sour

Laird's Bonded Apple Brandy, Lemon, Egg White, Fees Old Fashioned Bitters

Seasonal Sazerac

Pierre Ferrand Cognac, Pernod Absinthe, Brown Sugar Coffee Syrup, Peychaud's Bitters



COCKTAILS

WHISKEY 12

The Bradstreet Cocktail

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

Vincent's Ruin

Bulleit Bourbon, Lemon, St-Germain Elderflower Liqueur, Pernod Absinthe

NY Sour

Old Overholt Rye, Lemon, Egg White, Red Wine

Old Yeller

Weller 107 Bourbon, Amaro Nonino, Cynar, Molé Bitters

Vieux Carré

Weller 107 Bourbon, Pierre Ferrand Cognac, Carpano Antica, Benedictine

Blue Ridge Manhattan

Bulleit Rye, Carpano Antica, Dolin Dry Vermouth, Lagavulin Scotch

RUM 12

Little Batu

Flor de Caña 7 yr, Lemon, Carpano Antica, Brown Sugar Coffee Syrup, Bradstreet Bitters

Five Leaves Left

Lemon Hart, Lemon, Pistachio Syrup, St. Elizabeth Allspice Dram

Dark & Stormy

Matusalem, Lime, Cruzan Black Strap, Ginger Syrup

Ron Noggin

Chia Infused Sailor Jerry, Cream, Sherry, Whole Egg, Nutmeg

Tattooed Seaman

Sailor Jerry, Demerara Syrup, Root Beer Bitters



COCKTAILS

TEQUILA 12

El Diablo

Lunazul Reposado, Lime, Ginger Syrup,
Crème de Cassis

Smoky Paloma

Lunazul Blanco, Grapefruit, Sombra Mezcal

Holy Molé

Lunazul Reposado, Dolin Sweet Vermouth,
Averna, Chocolate Bitters

VODKA 12

Cooper's Union

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

B&W

Prairie, Lemon, Licor 43, Chocolate Bitters

Gilded Cage

Prairie, Lemon, Honey Syrup, Egg White,
Angostura Bitters

CORDIALS 12

Stingy Brim

Luxardo Coffee Liqueur, Sweetened Cream,
Barbancourt 3 Star 4yr Rhum,
Old Fashioned Bitters

Pimm's Cup Variation

Pimm's #1, Lemon, Ginger Syrup, Blackberry,
Cucumber, Mint

Easy Does It 12

Aperol, Grapefruit, Campari, Raspberries

Eeyore's Requiem 12

Cynar, Dolin Blanc Vermouth, Fernet Branca,
Orange Bitters



CLASSIC COCKTAILS

Air Mail 12

Brugal Anejo Rum, Lime, Honey Syrup,
Gruet Sparkling

Aviation 12

Tanqueray, Lemon, Luxardo Maraschino, Rothman &
Winter Violette Liqueur

Champagne Cocktail 12

Sparkling, Sugar Cube, Angostura Bitters

Corpse Reviver # 2 12

Plymouth Gin, Lemon, Lillet Blanc,
Senior Orange Curacao, Pernod Absinthe

Daiquiri 12

Appleton White Rum, Simple Syrup, Lime

Gimlet 12

Plymouth Gin, Simple Syrup, Lime

Hemingway Daiquiri 12

Flor de Caña 4 yr, Grapefruit, Luxardo Maraschino

Jack Rose 12

Laird's Bonded Apple Brandy, Lemon,
House-Made Grenadine

Manhattan 12

Wild Turkey 101 Rye, Carpano Antica Sweet
Vermouth, Angostura Bitters

Margarita 12

Lunazul Blanco Tequila, Lime, Senior Orange Curacao

Martini 12

Plymouth Gin, Dolin Dry Vermouth,
House Orange Bitters



CLASSIC COCKTAILS

Mint Julep 12

Bulleit Bourbon, Demerara Syrup, Mint, Peychaud's Bitters

Mojito 12

Flor de Caña 4 yr Rum, Lime, Mint, Angostura Bitters

Negroni 12

Tanqueray Gin, Carpano Antica Sweet Vermouth, Campari, Regans' Orange Bitters

Old Fashioned 12

Jim Beam Rye, Demerara Syrup, Angostura Bitters

Pegu Club 12

Beefeater Gin, Lime, Senior Orange Curacao, Angostura Bitters

Perfect Martinez 12

Hayman's Old Tom Gin, Dolin Sweet & Dry Vermouth, Luxardo Maraschino, Fees Orange Bitters

Presbyterian 12

Wild Turkey 101, Lemon, Ginger Syrup

Sazerac 12

Old Overholt Rye, Pernod Absinthe, Peychaud's Bitters

Sidecar 12

Pierre Ferrand Cognac, Lemon, Senior Orange Curacao, Fees Orange Bitters

Southside 12

Plymouth Gin, Lime, Mint, Peychaud's Bitters

Tom Collins 12

Hayman's Old Tom Gin, Lemon, Soda Water



NON-ALCOHOLIC

The Art of Crafts 7

Lemon, Ginger, Jasmine

The Minted Rickey 7

Lime, Mint, Peychaud's Bitters

The Persephone 7

Lemon, House Made Grenadine, Regans' Orange
Bitters

BEERS

Amstel Light, Premium Lager 5

Asahi, Super Dry 5

Delirium Nocturnum, Ale 8

Grainbelt Premium 4

Heineken, Lager 5

Newcastle 5

Sam Adams, Lager 5

Stella Artois, Premium Lager 5

Summit, Extra Pale Ale 5



601 HOUR

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COCKTAILS

5 pm to 7 pm – Tuesday through Thursday

11 pm to Close – Tuesday through Thursday

The Professor 6.01

Plymouth Gin, Lime, Ginger Syrup

Honeysuckle 6.01

Brugal Añejo, Lemon, Honey Syrup

Sweet Lucy 6.01

Prichard's Sweet Lucy Liqueur, Simple Syrup,
Lemon

FOOD

5 pm to 7 pm – Tuesday through Thursday

11 pm to 12 am – Tuesday through Thursday

Classic Beef Slider 6.01

Aged Cheddar, Pickled Onion

“Chicken & Waffles” 6.01

Crispy Chicken Breast, Apple-Wood
Smoked Bacon, Bourbon Maple Glaze

Mango BBQ Pulled Pork 6.01

Apple-Jicama Slaw



WINE

	GLASS	BOTTLE
SPARKLING		
Gruet, Brut, New Mexico NV	8	40
Gruet, Rose, New Mexico NV	8	40
Prosecco, Brut, Mionetto, Italy NV	7	35
Roederer Estate, Anderson Valley California, NV		50
Veuve Ciquot, Anderson Valley California, NV		105
WHITE		
Pinot Grigio, Caposaldo, Italy 2009	7	28
Sauvignon Blanc, Natura, Casablanca Chile, 2009	8	36
Sauvignon Blanc, Cloudy Bay, New Zealand, 2009		60
Riesling, Monchoff Estate, Mosel, Germany 2007	10	40
Pinot Gris, King Estate, Oregon, 2008		48
Chardonnay, Bridlewood Estate, Central Coast, California, 2007	9	36
Chardonnay, Sonoma-Cutrer, Sonoma Coast, California, 2007	13	52
Chardonnay, Sanford, Santa Barbara County, California 2008		55
RED		
Pinot Noir, Chalone, Monterey, 2006	10	40
Pinot Noir, Byron, Santa Maria, 2008		55
Merlot, Benziger, Sonoma County, 2006	10	40
Merlot, Merryvale Starmount, Napa, 2006		60
Cabernet Sauvignon, Natura Valle Central, Chile, 2009	8	32
Cabernet Sauvignon, J. Lohr Paso Robles, 2009	11	44
Malbec, Piattelli, Argentina 2006	7	28
Claret, Newton, Napa, 2007		42



FOOD

Sandwiches

2 Sandwiches, Chips, Fries, or Greens,
Choice of Dip

Grilled Cheese 11

Aged Cheddar, Oven Roasted Tomato, Arugula

Surprisingly Veggie 9

Chevre, Roasted Pear, Caramelized Onion, BBQ

Panko Crusted Walleye Cake 14

Spicy Remoulade, Pickled Cucumber, Lettuce &
Tomato

Crispy Soft Shell Crab 14

Stone Ground Mustard Mayo, Red Onion, Lettuce
& Tomato

Fried Oyster “Po Boy” 14

Aioli, Lettuce & Tomato

Connecticut Lobster Roll 16

Drawn Butter, Lemon

“Chicken & Waffles” 11

Crispy Chicken Breast, Apple-Wood Smoked
Bacon, Bourbon Maple Glaze

Sesame Ginger Chicken 12

Sweet Soy Sesame Sauce, Apple Kimchi

Sweet Chili Chicken Bahn Mi 11

Fresh Jalapeno, Country Pate, Pickled Daikon

Bradstreet BLT 12

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



FOOD

Slow Roasted Pork Shoulder 12

Cilantro, Onion, Pickled Jalapeno

Mango BBQ Pulled Pork 12

Apple-Jicama Slaw

Cuban 13

Cumin Seasoned Pulled Pork, Black Forest Ham,
Mustard, Pickles, Swiss

Short Rib Philly 12

Shaved Short Rib Meat, Roasted Red Peppers,
Caramelized Onions, Cheddar Cheese Sauce

Classic Beef Slider 11

Aged Cheddar, Pickled Onion

Lamb Slider 12

Cucumber Tzatziki, Pickled Onion

DIPS

Béarnaise

Red Curry Ketchup

Horseradish

Chipotle Cilantro-Lime

Truffled Fondue

Craftshouse Ketchup

ON THE SIDE

Apple Jicama Slaw 3

Pickles 3

House Made Chips 4

Edamame 4

Marinated Olives 4

Green Salad 5

Shoestring Fries 5

Bradstreet Mac & Cheese 6, Mac & Cheese Neat 5

Please let your Server know about Dietary Restrictions and Food Allergies



FOOD

Dessert

Ice Cream

Seasonal Selections. Single Scoop 3

Cheesecake 6

Seasonal Coulis

Vanilla Bean Crème Brulee 6

Fresh Berries

Flourless Chocolate Cake 6

Vanilla Ice Cream

Lavazza Coffee

Coffee 4

Espresso 4

Cappucino 4



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.