

Mr. Bill and Mr. Ed – Froggy’s Master Craftsmen

By Susan Hvistendahl

Visitors to Froggy Bottoms River Pub may be only vaguely aware that there are new double doors at the main entrance on Water Street. Intent on getting to the repasts and drinks and weekly karaoke found at the bottom of the spiral staircase leading to the pub, they may also not realize that they are pulling open the door rather than pushing in on it as before. After 130 years of use, the door hinges had worn away by as much as 1/2 inch, with an inward door swing which confused many a patron used to modern door swings, which exit outward. Patrons are also unaware that they are rushing by first-cut wood dating back to early Minnesota settlers.

Building owner David Hvistendahl takes pride in restoring his West Bank buildings by using wood and stone from such historic structures as St. Olaf’s original Ytterboe Hall and Dow Hall, the main building for the state academy for the blind in Faribault. The materials were salvaged by David’s company, Peterson Art Furniture, located at 28 Northeast Fourth Street (Highway 60) in historic downtown Faribault.

Bill Peterson and Ed Seiler are the two workers responsible for carrying out David’s vision. Bill is the construction manager and master carpenter from Waterville, Minnesota, who has lived in Faribault since 1993. Ed is a custom woodworker and master craftsman who has lived in Northfield since 1984 when not traveling in Central and South America.

The entrance doors that were replaced were original to the building, which was occupied by William Ebel’s General Merchandise Store for 65 years, starting in 1876, and then by such tenants as a hardware store, Anderson Furniture Store and funeral chapel and Jasnoch Construction Company. When it became obvious that the doors needed to be replaced, Ed had just the wood at hand for the project. A number of years ago Ed purchased a stack of rough cut white oak planks that had been air drying since 1957 in the barn of a Fox Lake farmer. Since Froggy Bottoms River Pub is named after a farm David once lived on near Fox Lake, the use of this wood seemed preordained.

Ed said the boards he hauled off the farm must have weighed 150 pounds apiece. He explained that the giant boards have a very tight grain pattern, which shows “It was probably grown in a heavy native forest, very slowly for hundreds of years.” The two new 9-foot doors made from the old wood are massive, weighing about a hundred pounds each, and necessitated beefed-up door jambs for the six-inch hinges. The windows in the doors have been reduced from five feet to four feet and are made of Thermal pane safety glass. Reducing and strengthening the glass should reduce the chance of accidental breakage.

The white oak used under the windows at the front of the pub came from



Ed Seiler (left) and Bill Peterson inaugurate the new doors at Froggy Bottoms in April of 2007.

the stair treads of the Lincoln, Washington and Garfield Schools in Faribault. Work on this project was accelerated when a drunk driver fleeing from the police jumped the two-foot high curb that was in place during road construction and damaged the front of the building.

The work done at the entrance of the building is part of a long restoration process which began in 1998 with the building purchase. The pub project started in December of 1999 when the architectural salvage crew from Peterson Art Furniture, nicknamed “The Demons of Deconstruction,” deconstructed existing room partitions from the pub level.

Bill had the unenviable position of general construction manager, problem solver and labor mediator. Ed said that his first reaction to the construction plans which started in June of 2000 was, “Dave wants to do WHAT?” He could see the amount of work that lay ahead, having to build out an empty stone basement. Every 20 feet there was a two and a half foot thick wall of stone. Ed estimated that hundreds of concrete bits were used drilling holes in the stone to accommodate plumbing, heating, and electrical works.

Another problem: “How do you move everything down? We had a spiral staircase at one end

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A PUBLICATION of
Froggy Bottoms
River Pub

Downtown Northfield



Demons of Deconstruction reunion in the Artists’ Quarters, 2007. (L to R): Paul Pender, Josh Underdahl, Jan Saxhaug, Jake Hvistendahl, Byron Anway, Tillman Achberger and John Stark.

Geology and Ancient History of Froggy Bottoms

By David Hvistendahl

Froggy Bottoms River Pub has a commanding view of the Cannon cascades, a natural phenomena created by the Dundas fault line, which crosses the river at the mill. Excavations along Water Street dur-

ing its reconstruction in 1986 unearthed crude stone totems of frogs in puzzling positions. Carbon dating by the late Professor Osgood Z’beard, Carleton geology department, revealed that the totems antedate 10,000 B.C. From studying the pottery shards and bone fragments scattered around the ancient fire pits, the professor deduced that a subhuman group of swamp dwellers inhabited the banks of the Cannon River for several hundred chaotic years. Covered with shaggy hair to protect them from the mosquitoes in summer and the cold in winter, the pack subsisted on frogs, carp, and the occasional snaggle-toothed

History continued on page 7

Go to www.froggybottoms.com for updates on Froggy Bottoms happenings on our new and exciting FrogBlog.



Froggy Bottoms River Pub

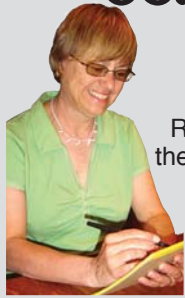
Located in Downtown Northfield –
just across the bridge from Bridge Square.
305 Water Street S. Ph. 507-664-0260
www.froggybottoms.com ★ New FrogBlog! ★



THE FroggyTIMES

Anno Domini 2007

A publication of
Froggy Bottoms
River Pub and
Restaurant, where
the elite come to eat.



Susan Hvistendahl
Bullfrog's
Sister & Editor
in Chief



David
Hvistendahl
Bullfrog



Patrick
Kleeberger
Executive Chef

Why Froggy Bottoms?

The name "Froggy Bottoms" comes from a farm house on Fox Lake near Northfield where David Hvistendahl and other Oles and Carls lived in the 1970s. The ribbeting chorus of frogs at night inspired the name, which is a takeoff on "Foggy Bottoms," the appellation of the State Department Wing in Washington, D.C., which was built on swamp lowlands and has had meteorological and metaphorical fogs (of confusion) settling over it from time to time. The farm house soon was filled with items of a froggy nature, gifts from friends and family members.

David bought the West Bank buildings adjacent to his law office on South Water Street in 1998. Froggy Bottoms River Pub opened on July 3, 2001, and was decorated with David's collection of frog memorabilia.

In May of 2006, 7-year-old Brian Jeffrey won the Count the Frog contest, guessing there were 394 frogs in the main dining room. At that time there were 396. How many do you think there are today?

HOURS OF OPERATION

**Monday-Saturday:
11 a.m. to close**

Layout/Design
By All Means Graphics
18 Bridge Square
Northfield, MN
507/663-7937
www.byallmeans
graphics.com



The buzz began to spread – as did the frogs

By Jake Hvistendahl



Jake
Hvistendahl
General
Manager &
Co-owner

As a member of the Demons of Deconstruction, I helped transform this pub from an empty basement to what it has evolved into today, an invitingly warm and open refuge for the weary, thirsty, and talkative. However, that evolution did not stop once we opened in July of 2001. It gained some momentum, and the changes that occurred in the pub have altered the physical and social landscape of this wonderful place.

When we opened, we had an almost hidden location, a limited kitchen, and an even more limited menu, which made it difficult to drum up throngs of customers. But we began to build a base of loyal customers, thanks mainly to the distinct charms of the pub and of the staff. When we were finally able to upgrade our kitchen, we could expand our menu options. Then Patrick Kleeberger joined the team and pointed the kitchen in the right direction. Soon a buzz began to spread around the town.

Over time we have steadily grown into a destination for people seeking excellent food, drinks, entertainment, and more. The crowd and atmosphere in the pub are different almost every night. Stop in on a Thursday night during karaoke and you may form the opinion that we're a standard college bar, but if you come back on a weekend evening for dinner or to see one of the regular music acts, the place will appear entirely different.

Whenever you stop by, you will receive the same warm welcome – and you will see the same frogs.

Pub continued from page 1

and a river access at the other and everything had to come in through normal size single doors," said Ed. Moving things down became "engineering nightmares."

Bill recalled that when the disassembled cooler walls were brought down for the walk-in cooler in the kitchen, the ceiling was too low to stand it upright. Luckily they were able to use a trench that had been dug in the floor for the new plumbing and sewer to stand up the panels, which slid into place with only an inch of clearance.

Dow Hall was the source of chairs, bathroom windows, a janitor's sink, fireplace stone, cut stone found in the windows at the back of the pub, oak trim and most of the paneling. Every bit of the wood had to be stripped of its finish, sanded and refinished, a painstaking process. The pillars at either end of the bar, which today glow vibrantly, were salvaged from the almost century-old Ytterboe Hall when it was torn down in 1996. Ed and Bill had to take off a hundred years of layers of lead-based paint which could not simply be stripped off but had to be taken off with a draw knife first before the pillars could be sanded down. Bill said, "It took a week for each pillar probably, if not longer." The pillars also act as conduits for bar plumbing and electrical service.

The booths in the main dining room came from a defunct Bridge Square restaurant called Paulina's. The mahogany front bar top came from the Monterey Ballroom, south of Owatonna, while the wainscoting came from a Faribault elementary school. The art deco back bar used to be in the Persian Palms, a sleazy strip club on Washington Avenue in Minneapolis. The walnut face of the front bar originated in the old Northfield National Bank and was salvaged by Jack Tripp, who found it lying on Division Street when the bank was torn down in 1963. The divisions for the teller stations can still be seen. Ed noted that a lot of the wood is burlled walnut, a figured knot of wood.

The booths of the private party room called the Artists' Quarters came from the old Ideal Café in Northfield which Froggy Bottoms executive chef Patrick Kleeberger once owned. The tables with pull-out extensions were built by Bill and Ed from booths from the Monterey Ballroom, with hand-turned oak legs from the original Ytterboe Hall dining room tables. The bar and back bar came from the speakeasy bar in the basement of the Monterey, with mirrors that Bill salvaged and installed.

Preservation of the past is found in many other aspects of the pub. David came across the antique beer tap at a flea market in the Netherlands and the fancy Victorian-style radiators were salvaged from a St. Peter mansion that was destroyed by a tornado. The spotlights in the ceiling came from a dorm at Faribault's School for the Deaf, the stained glass frog's eyes at the east end of the dining room from Paulina's. The two stone pillars on the face of the fireplace came from Ytterboe Hall and the Viking head on top of the fireplace was found on the roof of a building in Faribault. You can check out your hairdo in a mirror from the original Tiny's pool hall of Northfield.

When Froggy Bottoms River Pub opened on July 3, 2001, Bill and Ed could look back at their work with a great deal of pride but they knew there was still much left to be done on all the West Bank buildings, including the front door project. As offices on the main floor are converted for use by the law firm, Bill will trim them out with salvaged woodwork from the appropriate period.

In the summer of 2006, the Hvistendahl, Moersch and Dorsey Law Office Building, which has been restored in much the same way as Froggy Bottoms, sustained damage during the hail storm of the century. Several big panes of leaded glass in the dome of the Egyptian-style building shattered onto and cracked the stained glass ceiling. It has been a complicated restoration project.

David describes building restoration as a love affair. He says, "Once you fall in love with a building, you will do whatever it takes to honor it and make it whole again. The economics of the project become secondary to the artistic pursuit of recreating what once was. The goal is to end up with a functional building that is also a finely cut gem."



David is shown deconstructing the leaded glass windows of the Braille School's Dow Hall, a building built in the 1880s and torn down in 1998.



MENU

Froggy Bottoms River Pub

BEVERAGES, APPETIZERS & SALADS

Ask your server to describe our daily specials!

— BEVERAGES —

ONE FREE REFILL OF FOUNTAIN POP, TEA AND COFFEE!

Pop Dr. Pepper, Diet Pepsi, Mountain Dew, Pepsi, Pink Lemonade, Raspberry Tea, Sierra Mist, Soda, Sour, Tonic.\$ 1.50

Bottled Pop Sprecher's Root Beer & Sprecher's Cream Soda.\$ 2.00

Juice Orange, Pineapple, Cranberry, Grapefruit.....\$ 1.50

Milk.....\$ 1.50

Ice Tea.....\$ 1.50

Hot Tea (ask server for varieties).....\$ 1.25

Hot Chocolate.....\$ 1.25

Hot Cider.....\$ 1.25

Coffee (regular & decaf)\$ 1.25

* Froggy's specialties *

— APPETIZERS —

Tortilla Chips w/Homemade Salsa *\$ 3.50

*** Nacho Platter**\$ 7.50
Loaded with cheese, peppers, onions, diced tomatoes and black olives, accompanied by homemade salsa and sour cream.

*** Nacho Supreme Platter**\$ 8.50
Famous Froggy toppings with chicken or beef or refried beans.

*** Quesadillas**\$ 9.00
Topped with chicken or beef and choice of cheese, peppers, black olives, diced tomatoes, onions and cilantro accompanied by homemade salsa and sour cream. None better – north or south of the border! A recipe created from research in Mexico.

Mozzarella Cheese Sticks (6).....\$ 5.00
Accompanied by Froggy's own homemade marinara.

Shrimp Basket.....\$ 8.00
with fries add\$ 1.00

Wings (10).....\$ 8.00
Accompanied with celery sticks and choice of Buffalo, BBQ, or honey mustard sauce.

Crispy Chicken Fillets (5)
(enough for two).....\$ 8.50

Chicken Fillet meal (3) Fillets with fries\$ 7.50
Accompanied with ranch, Amablu blue cheese dressing, honey mustard or BBQ sauce.

Jalapeño Poppers (8)\$ 7.50
Crispy nuggets filled with cream cheese.

Sampler Platter\$ 9.00
Enjoy (4) mozzarella sticks, (4) buffalo wings and (4) jalapeño poppers.

*** Pat's Potatoes**\$ 3.50
Pan-seared, baby red potatoes seasoned to perfection.

French Fries.....\$ 3.50

Cheese Bread\$ 5.00
Italian bread smothered with melted mozzarella and provolone, served with homemade marinara.

Garlic Bread.....\$ 4.00
Froggy's own homemade garlic recipe served with marinara.

— SALADS —

Dressings: Amablu Blue Cheese, Italian, Thousand Island, French, Ranch, Honey Mustard, Caesar and Vinaigrette

*** Mandarin Orange Chicken Salad**...\$ 8.50
Mandarin oranges with Cran-Raisins and walnuts with vidalia onion sweet/sour dressing. Served with garlic bread or breadstick.

Grilled Chicken Caesar Salad.....\$ 8.50
Fresh greens topped with grilled chicken, tomatoes, black olives, parmesan cheese and croutons. Served with garlic bread or breadstick.

Buffalo Chicken Salad.....\$ 8.50
Romaine lettuce, tomatoes, green peppers, cucumber, Amablu blue cheese crumbles, grilled or breaded chicken. Served with Amablu blue cheese dressing and garlic bread or breadstick.

Taco Salad.....\$ 8.00
Seasoned ground beef or grilled chicken, corn chips, peppers, lettuce, tomatoes, black olives, onions and shredded cheese.

*** Cobb Salad**\$ 9.00
Generous serving of mixed greens, chicken, bacon, avocado, tomatoes and egg with a combination of French and Amablu Blue Cheese dressing. Award-winning Amablu is made in Faribault in the century-old cheese caves. Served with garlic bread or breadstick.

*** Chef Salad**\$ 8.50
Generous blend of mixed greens, turkey, ham, egg, tomatoes, cucumbers, onion and choice of dressing. Served with garlic bread or breadstick.

Garden Salad.....\$ 7.50
Fresh greens topped with tomatoes, cucumbers, olives and fresh seasonal veggies. Served with garlic bread or breadstick.

House Salad\$ 4.50
Crisp lettuce topped with tomatoes, black olives, cheese, cucumbers and croutons.

*** The P.D.N. Salad (Pat Dunn's "Pretty Darn Nutritious" salad)**\$ 9.00
Crisp lettuce and spinach covered with peppers, mushrooms, egg wedges, cucumbers, tomatoes and avocado, served with sides of parmesan cheese, walnuts, Amablu cheese crumbles and blue cheese dressing. A meal in itself!

All prices include sales tax.

A 20% gratuity will be added to all parties of 8 or more and no split checks.

Add \$1 for split items.





MENU



SANDWICHES, CLASSICS & FAVORITES

Ask your server to describe our daily specials!

*** Froggy's specialties ***

- SANDWICHES -

All sandwiches come with Pat's Potatoes, French fries, or chips with garnish

- Chicken Cordon Bleu**.....\$8.50
Melted Swiss cheese over a grilled chicken breast and a slice of ham, lettuce and tomato.
- Grilled Chicken Breast**\$8.00
Savory chicken breast with lettuce and tomatoes.
- * Curried Chicken Salad on Croissant** . \$8.00
Delicious chicken salad mixed with cran-raisins, walnuts, celery and onions.
- BLT Deluxe**\$7.00
Crisp lettuce topped with tomatoes, savory bacon and mayo.
Add avocado\$1.00
- Grilled Cheese**\$5.00
Add tomatoes......50
bacon\$1.00
- * Froggy's Triple Decker Club**.....\$9.00
Ham, turkey and bacon stacked on three tiers of white or wheat bread, topped with lettuce and tomato.
- Avocado Sandwich** (seasonal)\$8.00
Avocado accompanied by lettuce, tomatoes, cucumbers and dressed with cream cheese and mayo.
- Meatball Splash**\$7.50
Served on a hoagie, smothered in our own marinara sauce and melted parmesan.
- * A Classic Reuben**\$8.00
Thinly sliced corned beef with baby Swiss cheese, kraut and Froggy's special sauce, served on pumpernickel rye.
- Ravishing Rachel**.....\$8.00
Same as our Reuben – only with thinly sliced smoked turkey.
- Ham and Swiss** (hot or cold, on wheat, white, or croissant)\$6.50
- Turkey and Swiss** (hot or cold, on wheat, white, or croissant)\$6.50
- Froggy Croaker**\$7.00
Yes, a fresh ground Angus burger with or without lettuce, and tomato. Tell us how you'd like it!
Add cheese......50
- * Steak Sandwich**\$8.50
5 oz ball tip steak grilled to perfection.
Add mushrooms, cheese, peppers or onions..50 ea.
- Pastrami Sandwich**.....\$8.00
Hot or cold, with your choice of Swiss or pepperjack cheese on wheat, pumpernickel or white bread.

- FROGGY'S CLASSICS -

Served with house garlic bread or bread sticks.

HOUSE SPECIALS:

- * Orange Chicken Stir Fry**.....\$10.00
Crispy orange chicken over a bed of steamed broccoli on white rice.
- Chef's Choice of Steak**
(Ask server for chef's choice of cut)\$Ask server
Served with mixed vegetables, potatoes and house salad.
With mushrooms\$1.00
- * Beef Stroganoff**\$11.00
Sirloin strips blended in a mushroom sour cream sauce, served over egg noodles.
- Surf & Turf**.....\$14.50
8 oz. top sirloin with shrimp scampi, served with Pat's potatoes, veggies, salad and bread.
- Pan-Fried Walleye**\$13.50
8-10 oz. pan-fried walleye served with Pat's potatoes, veggies, salad and bread with tartar sauce and lemon wedge.



- Froggy's Favorites -

- Old Chicago Big Dog** (choice of relish, chopped onion, or sauerkraut and served with chips)\$5.50
Add fries\$1.50
- Soup of the day**(small bowl) \$4.00 (large bowl) \$6.00
- Chili of the day**(small bowl) \$4.00 (large bowl) \$6.00
- Irish Stew w/bread**.....(small bowl) \$5.00 (large bowl) \$8.00



A 20% gratuity will be added to all parties of 8 or more and no split checks.

All prices include sales tax.

Add \$1 for split items.



Froggy Bottoms River Pub

PIZZA, PASTAS & DESSERT

Ask your server to describe our daily specials!



– HEGGIES “full house” PIZZA –

10” Small 12” Large

Choice of Sausage, Pepperoni or Cheese.....	\$7.00	\$8.00
“Combo” Sausage and pepperoni or sausage and mushroom.....	\$7.50	\$8.00
“Deluxe Combo” Sausage, pepperoni, onion, mushroom and green pepper....	\$9.00	\$10.00
“6-Pack” Canadian bacon, pepperoni, sausage, real bacon and 2 cheeses.....	\$9.50	\$12.00

– PASTA –

Served with dinner salad, marinara or alfredo sauce and garlic bread or bread sticks.

Linguini.....	\$10.00
With meatballs add.....	\$1.00
With mushrooms add.....	\$1.00
With cheese bread add.....	\$1.25
With chicken add.....	\$1.50
With shrimp add.....	\$2.00

– DESSERTS –

Fudge Brownie Sundae.....	\$5.00
<i>Large brownie with New York vanilla ice cream topped with chocolate syrup, whipped cream and a maraschino cherry.</i>	
Froggy Float.....	\$4.50
<i>New York vanilla ice cream with Sprecher’s root beer.</i>	
Chef’s Choice Dessert.....	Ask server



Karaoke

at the Frog
Thurs. & Sat.
9-close

unless there’s live music



Froggy’s Cocktail Specialties



Chocolate Hazelnut Martini

This sipper merges Absolut vodka, Godiva chocolate liqueur and Frangelico to create an entirely unique chocolate hazelnut flavor with an extremely smooth finish. Served in a martini glass.....

\$7.00

The Tadpole Maker

A tasty cocktail that’s sweet, strong and a bit tart. It’s created by mixing Absolut vodka, Midori melon liqueur and Chambord with pineapple and cranberry juices. It looks great in the glass and feels even better going down. Served on the rocks in a 12 oz. glass.....

\$7.00

Dr. Visty’s Fruity Concoction

Perfected in Playa del Carmen! Meyer’s dark rum, pineapple and orange juice with a twist of lime.....

\$6.00

Soggy Froggy

Like a summer’s dream! This martini remake is made with Midori, Malibu, Citron, and pineapple juice.....

\$6.50

Top Shelf Margarita

A tasty spin off this classic cocktail combines the smoothness of Cuervo Gold tequila with the fruity bite of Grand Marnier and a dash of lime juice. Served on the rocks, in a 16 oz. glass.....

\$7.00

Purple Haze

Another variation of a classic. This drink amplifies our standard Long Island by finishing it off with Chambord (raspberry liqueur) instead of Pepsi. The combination makes for a very strong and deeply sweet cocktail. 16 oz.....

\$8.00

A 20% gratuity will be added to all parties of 8 or more and no split checks.

All prices include sales tax.

Add \$1 for split items.





Froggy Bottoms River Pub



CORDIALS, LIBATIONS & BEER

- HAPPY HOUR 4-6:00 -
TUESDAY-FRIDAY

\$1.00 OFF
TAP & DOMESTIC BOTTLED BEER
& RAIL DRINKS

- THURSDAY NIGHT SPECIALS -
8 P.M. TO CLOSE AT THE FROG
\$5.00 PABST PITCHERS

\$2.00 OFF
GRAINBELT &
MICHELOB GOLDEN LIGHT PITCHERS

& KARAOKE
THURSDAYS & SATURDAYS, 9 P.M. ON

SEE FROGGY'S COCKTAIL SPECIALTIES ON PAGE 5.

TAP BEER

Michelob Golden Draft Light
(St. Louis & The World)
Grain Belt Premium
(Schell's - New Ulm)
Leinenkugel's Honey Weiss
(Wisconsin)
Summit Extra Pale Ale (St. Paul)
Finnegan's Irish Amber (Summit)
Guinness (Dublin, Ireland)
Pabst Blue Ribbon
Seasonal Tap - ask your server

CRAFT BEER

Anchor Steam - San Francisco, CA
Blue Moon - Toronto, Canada
Goose Island - IPA - Chicago, IL
Red Hook Blonde - Woodinville, WA

BOTTLED BEER

DOMESTIC

Budweiser
Bud Light
Budweiser Select
Miller Genuine Draft
Miller Light
Michelob Light
Michelob Golden Draft Light
Michelob Ultra
Killian's Red
Rolling Rock
Coors Light
Sam Adams Light
O'Douls Amber (non-alcoholic)

IMPORTED

New Castle Brown Ale - England
Heineken - Holland
Corona - Mexico
Bass Ale - Britain
Labatt Nordic
(non-alcoholic) - Canada

MALT BEVERAGES

Mike's Cranberry
Mike's Lemonade
Smirnoff Ice
Hard Core Apple
Smirnoff Raspberry

WINE

HOUSE

Delicato Chardonnay.....\$4.00 ...\$15.00
Medium bodied with fresh flavors of apple evident throughout - with a honey-oak finish.
Delicato Cabernet Sauvignon\$4.00 ...\$15.00
Toasty and spicy oak characters integrate with the fruit to make the wine even more attractive.
Forest Glen White Zinfandel.....\$4.00 ...\$15.00
Smooth and well balanced, slightly crisp with a hint of strawberry.

PREMIUM RED

Wyndham Estate Bin 555 Shiraz.....\$5.25 ...\$21.00
Succulent plum, ripe berry and dark licorice flavors capture the vitality of this fine Shiraz. Matured 15 months in oak barrels for a delectable smoothness, ideal for red meat and cheese. Rated "Best Wine" in 2002 International Tasters Guild
Red Diamond Merlot.....\$5.25 ...\$21.00
A Washington Merlot with a splash of Cabernet Sauvignon for structure and complexity while Cabernet Franc rounds out the fruity characteristics. Red Diamond has perfectly balanced fruit, lush tannins and acidity.
Smoking Loon Cabernet Sauvignon.....\$5.25 ...\$21.00
Aromas of ripe black cherry, toasty oak and cedar are followed by intense black fruit and sweet spice flavors.
Smoking Loon Pinot Noir.....\$5.75 ...\$22.00
A California wine with flavors of smoked cherry, eucalyptus and spiced tea. The fruit character is balanced with soft tannins and a smooth finish.

PREMIUM WHITE

Columbia Crest Grand Estate Chardonnay.....\$5.25 ...\$21.00
Toasty aromas complement generous apple, pear and tropical fruit notes. A lush flavorful wine with a rich mouthfeel, full finish and well-integrated oak. 2002 "Wine Spectator" Top 100 "80 points"
Folonari Pinot Grigio.....\$4.75 ...\$19.00
Crisp, pleasant and easy to drink, good with fish and chicken.
Zimmerman-Graeff, Piesporter Michelberg Kabinett.....\$4.75 ...\$19.00
Ideal to complement light and spicy meat dishes, as well as pastas.
Pepperwood Grove Sauvignon Blanc.....\$5.25 ...\$21.00

GLASS BOTTLE

Amaretto

Disaronno Amaretto
Trave Amaretto

Brandy

Christian Brothers
E & J
Korbel
Blackberry Brandy

Cognac

Hennessy - France
Courvoisier - France
Remy Martin VSOP - France

Tequila

José Cuervo Especial
1800 Reposado
Sauza Commemorative
Sauza Hornitos
Patron

Gin

Beefeaters
Tanqueray
Bombay
Bombay Sapphire

Vodka

Absolut
Absolut Mandrin
Absolut Vanilla
Absolut Citron
Absolut Peppar
RAIN - 100% organic
Stolichnaya
Stoli Raspberry - 70 proof
Stoli Vanilla - 70 proof
Skyy
Ketel One
Ketel One Citroen
Grey Goose
Lime Vodka
Grey Goose Pear

Rum

Bacardi
Bacardi Vanilla
Bacardi Limon
Bacardi O
Captain Morgan
Malibu
Mount Gay - Barbados
Myers - Jamaican

Scotch

J & B
Cutty Sark
Dewar's
Johnny Walker Red
Johnny Walker Black
Chivas Regal - 12 yr.
Single Malt Scotch
Balvenie - 10 yr.
Talisker - 10 yr.
Glenmogie - 10 yr.
Macallan - 12 yr.
Cragganmore - 12 yr.
Glenfiddich - 12 yr.
Glenlivet - 12 yr.

Bourbon Whiskey

Heaven Hill - 8 yr.
Makers Mark
Wild Turkey - 101 proof
Old Grand-Dad
Jack Daniels
Jim Beam
Windsor
Canadian Club
Seagrams VO
Seagrams 7
Crown Royal
Southern Comfort
Tangle Ridge - 10 yr.

Premium

Knob Creek - 9 yr. - 100 proof
Basil Haydens - 8 yr.
Bakers - 7 yr. - 107 proof
Bookers - 8 yr. - 126.7 proof
Blanton's - single barrel

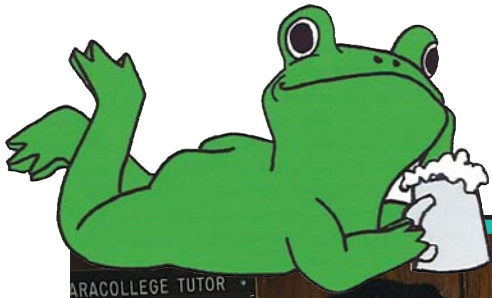
Irish Whiskey

Bushmills
Jameson
Jameson - 12 yr.
Tullamore Dew

Liqueurs

Apple Pucker
Blue Island Pucker
Galliano - France
Midori-Melon - Mexico
Jagermeister - Germany
Rumple Minz - Canada
Kahlua - Mexico
Baileys - Ireland
Godiva - Belgium
Irish Mist - Ireland
B & B - France
Benedictine - France
Chambord - France
Cointreau - France
Drambuie - Scotland
Grand Marnier - France
Tía María - Jamaica
Frangelico - Italy





History *continued from page 1*

bison that washed over the falls. The frogs, which grew to the size of Chihuahuas from feasting on prehistoric sparrow-sized mosquitoes, tasted the best and were highly prized, hence the atavistic worship of the amphibians.

The demise of the incipient culture came when the crude language evolved beyond grunts and whines. A committee was formed to study and guide the betterment of the riverbank. After six months of bitter bickering over the committee bylaws, Zog was elected "Honcho." He was fed to a saber-toothed warthog several months later for giving a gathering permit to a Drog to build a clam-trading hut. Those who weren't killed in the ensuing internecine warfare starved to death the first winter because the committee would not agree on the proper method to start a fire.

The Viking head that crowns the fireplace of Froggy Bottoms has its own historic significance. The head, discovered on the roof of a building in Faribault, was examined by Prof. Hjalmar Hjort of the St. Olaf History Department. Using carbon dating and deciphering the hidden symbols in the braided hair, the professor was able to determine that the Viking head dates back to the same era as the Kensington rune stone – further proof that a roaming band of Vikings beat Father Hennepin to Minnesota by several hundred years.

FROGGY BOTTOMS BOOTY

Polo Shirt\$22.00	Grey/White Shirt\$16.00
Tie-dyed Shirt\$18.00	XXL\$18.00
XXL\$20.00	Green Sweatshirt\$32.00
Sleeveless Tie-Dyed Shirt\$12.00	Women's Capri Pants\$22.00
XXL\$14.00	Froggy's Security Shirt\$18.00
	XXL\$20.00
	Froggy Can Coolers\$3.50
	Finger Frogs75¢
	Bubble Frogs\$1.00
	Bean Bag Frogs\$2.00
	Bendable Frogs\$1.50
	Frog Pens\$2.00
	Pop-up Frogs25¢
	Bandanas\$4.00
	Froggy Shot Glasses\$3.00
	Froggy Jewelry\$4-12.00



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FROGGY BOTTOMS WiFi
RIVER SUITES

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A cozy and romantic two-bedroom Riviera suite (pictured) overlooking the Cannon River, a one-bedroom and efficiency on street side, all with full kitchens, situated two floors above the pub. Quiet and comfortable...

See page 8 or ask your server for more information.

Froggy Bottoms River Pub

Feel free to take this PUBLICATION home with you as a souvenir!



Froggy's Grease Powers a Mercedes

Dan Borek, a Northfield High School grad and St. Olaf class of 2006, has been taking unrefined grease from Froggy Bottoms and using it to power his 1983 Mercedes Turbo Diesel sedan. Dan is a friend of Froggy's Pub, having served with the Demons of Deconstruction salvage crew and having worked in the Froggy kitchen. Dan was awarded a \$3000 grant from St. Olaf's Finstad Office for Entrepreneurial Studies to create and implement sustainable infrastructure for green energy production.

According to the St. Olaf website, the Manitou Renewable Energy Service will develop and implement technologies that eliminate waste through the collection, cleaning and refining of waste vegetable oil into a universally applicable form of diesel fuel, called biodiesel. This product is a much cleaner alternative to traditional petroleum diesel from fossil fuels and is renewable, domestic, eco-friendly and usable in all diesel engines and generators.

Froggy Bottoms River Pub supports green energy production – of course! Green is our favorite color.

Artists' Quarters Party Room

With seating for 45 and mingling capacity of 60, the Artists' Quarters Party Room at Froggy's is just the place to gather for those special events in life, such as birthdays, anniversaries, graduations, groom's dinners and holiday parties. The private bar has one beer on tap, bottled beer, wines and a selection of liquor. There is a \$250 food and beverage minimum for the room. The menu can be planned with executive chef Patrick Kleeberger or general manager Jake Hvistendahl or an appetizer buffet can be arranged.

The room features direct access to the Froggy Bottoms river deck, with a mixture inside of seating at the booths, tables and at the bar itself.

For over two years this room was used as a studio for five female artists, Pam Teorey, Jill Enedsvedt, Angela Gregorson, Marie Perry and Karen Oiseth, and their creative spirit fills the room. And, of course, frogs abound amid Northfield memorabilia.

For reservations, please call 507-664-0260. Booking should be done 10 days in advance of the event.

FROGGY BOTTOMS RIVER SUITES

Northfield's Only Riverfront Luxury Accommodations

Froggy Bottoms River Suites, Northfield's only riverfront luxury accommodations, offer three choices. Suite number 3, the cozy and romantic two-bedroom River suite, complete with full kitchen and laundry, is situated two floors above Froggy Bottoms Pub. The suite sleeps six and features "American River Frog Décor" and a river deck 40 feet above the picturesque Cannon River. The deck has a commanding view of Bridge Square and the Cannon River from Carleton's stadium to the Village on the Cannon.

Suite number 5 is a one-bedroom streetside that sleeps four. Suite number 4 is an efficiency suite that sleeps four in one spacious, streetside corner room.

In addition to rates listed here, corporate rates are also available. Special event weekends include, but are not limited to, St. Olaf graduation and alumni weekend, Northfield High School graduation, Carleton graduation and alumni weekend, the Defeat of Jesse James Days (first weekend after Labor Day) and the St. Olaf Christmas Festival (no two-night minimum for the latter.)

Room service from Froggy Bottoms Pub is available.

RATES:	2-Bedroom	1-Bedroom	Efficiency
Sun. through Thurs.....	\$140/night	\$100/night	\$80/night
Fri. & Sat.....	\$160/night	\$125/night	\$100/night
Special event weekends.....	\$200/night	\$150/night	\$125/night
(two-night minimum reservations on special event weekends)			
Weekly.....	\$700/week	\$500/week	\$400/week
Monthly.....	\$2,100/month	\$1,500/month	\$1,200/month

Prices of the rooms are subject to a 9.5% sales and lodging tax.

For further information or reservations call 507-650-0039 or e-mail frog_suites@yahoo.com.

Fliers available here at the pub – ask your server.



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