

Craft Beer Specials

Pint Tap Beer:

\$4.⁰⁰

Schell's Firebrick –

Schell's Brewery; New Ulm, MN

A Vienna-style amber lager - Carries a mild, pleasant maltiness with subtle sweetness and a light hoppy finish. A very drinkable, year round beer.

Castle Cream Ale –

Castle Danger Brewery; Two Harbors, MN

Deep gold in color, it has a soft malty aroma, slightly sweet creamy texture with a balanced bitterness, while finishing smooth and clean.



Black Cherry Hard Cider –

McKenzie's Brewing Company; Eugene, OR

The juice reserved for the darkest of hearts, rich amber, full body with a refreshingly sweet cherry finish.



Summer Shandy –

Leinkugal Brewery; Chippewa Falls, WI

This summer beer combines lemonade and wheat beer.

Fine IPA –

Big Wood Brewery; White Bear Lake, MN

Tropical aromas with distinct citrus, mango and papaya flavors. One sip and everything will be "FINE"!



Specialty Beer

Surly Furious –

\$4.⁵⁰

Surly Brewery, Brooklyn Center, MN

An amber-colored ale with citrusy hoppy aromas and flavors, balanced out by a chewy caramel malt backbone, with a refreshing bitter finish.

Not Your Father's Root Beer –

\$4.²⁵

Small Town Brewery; Wauconda, IL

A silky, smooth and satisfying finish is unmatched in flavor. It appeals to craft beer aficionados as well as those who don't typically drink beer but crave something unique.



A Bite with Your Beer

Canadian Pub Burger

\$10.95

A juicy 1/3 pound 100% grass fed Minnesota beef patty, Canadian bacon, real Swiss cheese and fresh spinach on a grilled white bun. Served with a choice of French fries, soup or coleslaw.

Bleu New York Strip Steak

\$16.95

A tender 12 ounce choice hand cut steak cooked the way you like. Served with crumbled bleu cheese on top.

Poutine (Popular Canadian Appetizer)

\$ 7.95

A tribute to our Canadian neighbors celebrating 150 years. French fries topped with fresh cheese curds and homemade gravy, then topped with shredded cheddar cheese, and served with a side of white vinegar.

Wings Wings Wings

\$11.⁹⁵

One pound for our tender wings dipped in your favorite sauce.

Buffalo
Sweet BBQ

Bourbon Glazed
Sweet Chili



BBQ Potato Skins

\$ 8.⁹⁵

Fresh pulled pork marinated in our BBQ sauce then stuffed into our lightly seasoned potato skins, and topped with melted cheddar cheese.

Served with a side of sour cream or ranch dressing.

Sea Salt Caramel Cheesecake

An elegant dessert features a combination of salt & caramel and its gluten free. A rich creamy caramel cheesecake on a sweet & salty almond crust, topped with buttery caramel and almonds.

Piece \$5.²⁵ Whole \$36.⁹⁵

Learn More at: www.tobies.com