

# Minnesota Craft Beer

## Pint Tap Beer



### 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.

\$4.<sup>00</sup>



### 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.

\$4.<sup>00</sup>



### Black Cherry Hard Cider –

McKenzie's Brewing Company

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

\$4.<sup>00</sup>

### 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"!

\$4.<sup>00</sup>



## Specialty Beer



### Surly Furious –

Surly Brewery, Brooklyn Center

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

\$4.<sup>00</sup>

### Blackberry Hibiscus Seltzer –

\$4.<sup>25</sup>

PRESS (4% Alcohol) was created for those who believe of life's delicious moments are to be savored. Enticing flavors add sophisticated refreshment to every occasion. A seltzer with vibrant flavor that makes modern life extraordinary.

## Beer Special

### \$15 Bucket of Coronas or Coors Light

(5 bottles)



### Margarita Special

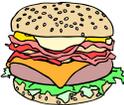
\$ 1.00 off

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### Cinco Burger

\$10.95

A juicy 1/3 pound 100% grass fed Minnesota beef patty, on a grilled white bun, topped with guacamole, fresh Pico de Gallo salsa and mixed greens. Served with a choice of French fries, soup or coleslaw.



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### Masa Fries

\$ 8.95

One pound of crispy "Masa" batter Corn Meal waffle fries lightly seasoned with buffalo seasoning, loaded with cheddar cheese and bacon bits. Served with a side of sour cream.



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### Chicken Quesadilla

\$10.95

Diced grilled chicken with onions; red and green peppers; and shredded cheddar cheese on a grilled flour tortilla. Garnished with chopped lettuce, tomato, black olives, jalapenos; salsa and sour cream on the side.

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### Pancho Villa's Taco Salad

\$11.95

Spicy ground beef tops our special blend lettuce, garnished with shredded cheddar cheese, diced tomatoes, onions, peppers, olives and sour cream. Served with taco sauce or your choice of dressing.

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### Beef Enchilada

\$13.95

A warm flour tortilla filled with our special seasoned beef, Monterey jack and cheddar cheeses, topped with our red enchilada sauce.



The above entrée served with chips & salsa, then accompanied by our in-house baked corn cake, Spanish rice, and refried beans. Served with a side of sour cream and guacamole.