

Minnesota Craft Beer

Pint Tap Beer

Schell's Firebrick –

\$4.00

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 –

\$4.00

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 –

\$4.00

McKenzie's Brewing Company

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

Summer Shandy –

\$4.00

Leinkugal Brewery; Chippewa Falls, WI

This summer beer combines lemonade and wheat beer.



Widow Maker Black Ale –

\$4.00

Keweenaw Brewing Company; Houghton, MI

Clean and smooth, easy on the hops and easy on the palate; this light bodied ale has a surprising depth of malt flavors with pleasant hints of a smoky molasses.

Specialty Beer

Surly Furious –

\$4.00

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.



Blackberry Hibiscus Seltzer –

\$4.25

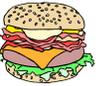
PRESS (4% Alcohol) was created for those who believe of life's delicious moments are to be savored. Enticing flavors add sophisticated refreshment to every occasion. A seltzer with vibrant flavor that makes modern life extraordinary.

A Bite with Your Beer

Walnut Burger

\$10.95

A seasoned 1/3 pound walnut and cheese patty grilled then topped with Swiss cheese, mayo, lettuce and tomato on a toasted white bun. Served with a choice of French fries, coleslaw or soup.



Smoked Honey & Garlic Bacon Ribs

\$18.95

Another new original you're going to love; sweet garlic glaze lathered over our own smoked baby back ribs, sprinkled with apple smoked bacon and lightly caramelized for just the right kick. Served with a choice of potato, a crisp garden salad and a wedge of our Dakota Hearth bread.

Buffalo Chicken Dip

\$ 8.75

Creamy Bleu and cheddar cheeses blended with hot sauce and bits of chicken make this a dish you cannot get enough of. Served with tortilla chips. A must try appetizer!

Potato Skins

\$ 8.95

Our skins are lightly seasoned, loaded with melted cheddar cheese, and topped with our apple smoked bacon bits. Served with sour cream and salsa.

Wings Wings Wings

\$11.95

One pound of our tender wings dipped in your favorite sauce. Try our new Honey Garlic sauce or one of our other favorites; Buffalo, Bourbon Glazed, Sweet BBQ or Sweet Chili.

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 Pie \$34.95

Learn More at: www.tobies.com