

Minnesota Craft Beer Specials

Pint Tap Beer

\$4.⁰⁰

Schell's Oktoberfest –

Schell's Brewery; New Ulm

We've found the key to what makes fall so special, and it's called "Oktoberfest". This rich, smooth lager uses a perfect balance of caramel; pale; cara-pils; and black malts to create the best Oktoberfest beer of the season.



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.



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 –

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.

\$4.⁵⁰

Not Your Father's Root Beer –

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.

\$4.²⁵



Learn More at: www.tobies.com

Oktoberfest

Heidelberger Sausage Platter \$16.⁹⁵

Our favorite trio of grilled knackwurst, smoked kielbasa and garlic bologna. Served with hot German potato salad, our sweet & sour red cabbage, a crisp German dinner salad and fresh sauerkraut onion rye bread.

Spätzle und Käse (Macaroni & Cheese)

A Tobies original you are sure to love. We start with spaetzle, "Little Dumplings"; toss them in a creamy Havarti cheese sauce with bacon, kielbasa, and sauerkraut; topped with diced tomatoes and panko bread crumbs. Served with a crisp German dinner salad and fresh sauerkraut onion rye bread.

BBQ Boar \$11.⁹⁵

Pulled BBQ pork topped with sliced smoked ham, bacon and Havarti cheese on a grilled rye bun. Served with hot German potato salad or French Fries.

German Potato Skins \$ 8.⁹⁵

(Deutsche Kartoffelschalen)

Potato skins filled with sauerkraut, keilbasa, & Havarti cheese; served with sour cream.

Freiburg Spinach Salad \$11.⁹⁵

Tender spinach leaves topped with hot bacon dressing and festooned with chopped bacon, walnuts, tomato and egg wedges. Served with fresh sauerkraut onion rye bread and butter.