

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.

Widow Maker Black Ale –

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 smoky molasses.

Surly Furious –

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.

Specialty Beer

White Claw Hard Seltzer –

\$4.⁷⁵

Crafted with simple pure sparkling water, with a spike of alcohol and hint of natural fruit flavor, creates this refreshing low calorie drink with no artificial ingredients

Blackberry Hibiscuz Seltzer –

\$4.⁷⁵

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

Pizza Burger

\$12.⁹⁵

Enjoy our juicy 1/3 lb. ground beef patty grilled and then topped with pepperoni, mozzarella cheese, and pizza sauce, served on a grilled white bun. Served with a choice of French fries, soup or coleslaw.

Seafood Pasta

\$19.⁹⁵

Tender fettuccini topped with Shrimp, Langostino Lobster and Scallops; smothered with Alfredo sauce and parmesan cheese. Served with a crisp garden salad with choice of dressing and fresh homemade bread.

Boneless Wings

\$12.⁹⁵

Boneless tender chunks of breaded chicken breast tossed in your favorite sauce. Choose from Buffalo, Honey garlic, Bourbon, Sweet chili, Barbeque or eat-'em plain.

BBQ Quesadilla

\$11.⁹⁵

Pulled pork in our Memphis-style sweet BBQ sauce, piled on a grilled flour tortilla loaded with cheddar cheese. Served with a side of creamy coleslaw.

Buffalo Chicken Dip

\$ 8.⁹⁵

Creamy bleu and cheddar cheese blended with hot sauce and chicken bites. Served with tortilla chips.

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**