

# Minnesota Craft Beer Specials

## Pint Tap Beer

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

### **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.<sup>75</sup>**

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.<sup>75</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

# A Bite with Your Beer

## **Pizza Burger**

**\$12.<sup>95</sup>**

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.<sup>95</sup>**

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.

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## **Boneless Wings**

**\$12.<sup>95</sup>**

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.<sup>95</sup>**

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.<sup>95</sup>**

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

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## **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.<sup>25</sup>** Whole **\$36.<sup>95</sup>**