## **Minnesota Craft Beer Specials**

## **Pint Tap Beer**



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

#### **Northwoods Juice Box**

Lift Bridge Brewing Co; Stillwater, MN

The quintessential Northwoods combination of sweet apple and tart cranberry. Offering all-natural flavoring with low sugar and carbs, what's not to love about this light and guilt-free thirst quencher.

### **Maiden Rock Honeycrisp Hard Cider**

Maiden Rock Winery and Cidery; Stockholm, WI

Honeycrisp Hard apple cider is distinctive, snappy and sassy. It tickles the palate with a crescendo of subtle flavors and a crisp, lingering finish.

### **Knot Bumper Mango Blonde**

Moose Lake Brewing Co; Moose Lake, MN

A very popular beer year-round. It is a very easy drinking, approachable ale with the perfect amount of delicious mango to accompany it.

## **Also on Tap**



**\$4.**<sup>50</sup>

Castle Cream Ale
Schell's Firebrick
Leinie's Summer Shandy

White Claw Hard Seltzer -

### **Specialty Beer**



\$ \$4

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.

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.

Learn More at: www.tobies.com

# **A Bite with Your Beer**



### **Bacon & Bleu Pub Burger**

\$12.<sup>50</sup>

A juicy 1/3 pound 100% grass fed Minnesota beef patty, bacon, bleu cheese dressing, and spring lettuce on a grilled white bun. Served with a choice of French fries, soup or creamy coleslaw.

### **Garlic Strip Steak**

\$19.<sup>95</sup>

A tender hand cut 12 ounce choice New York strip, prepared to your desired temperature; topped with our seasoned garlic butter. Served with your choice of potato, a crisp garden salad and homemade bread.

### **Deep Fried Pickles**

\$ 8.<sup>95</sup>

Dill pickle spears breaded and deep-fried golden; served with a side of our very own in-house Dill ranch dressing.

### **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.

### **Apple Crisp**

\$ 4.<sup>23</sup>

The warm sweet flavors of fall. Crisp sweet apples with cinnamon and nutmeg, baked with a crunchy oatmeal topping. Yummy! Served warm with whipped cream or add a scoop of vanilla ice cream for \$1.75.

