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TAP BEER

Pint | 10 oz | Flight of 4

 = Contains Lactose

LIGHTER

KOLD SHOULDER

KOLSCH | 4.7% ABV



**Awarded the Silver Medal
in Kolsch Category**

2022 Great American Beer Festival (GABF)

A light and refreshing ale.
Done right with ingredients
straight from the source.

GOLD TOP

HEFEWEIZEN | 5.4% ABV

A classic Hefe brewed with
pale wheat, pilsner malt and
lightly hopped for balance.

JEREMY'S CUCUMBER BLONDE

BLONDE ALE | 5.7% ABV

A thirst quenching blonde
ale fermented with fresh
cucumbers and lightly
hopped with centennial.

FRUITY

LEMON SOIRÉE

LEMON CREAM ALE | 5% ABV



A tart ale brewed with lactose,
fermented with lemon purée,
and conditioned on vanilla
beans to bring out a flavor
similar to lemon meringue pie!

JAMES AND THE SOUR PEACH



PEACH SOUR | 4.9% ABV

A sour ale brewed with lactose
and Citra hops, fermented with
peach puree, and conditioned
on vanilla beans.



HOPPY

CODE 3

JUICY IPA | 6.5% ABV

Awarded Best American IPA



2021 MN Brewer's Cup

A bold IPA, triple-hopped with a juicy
blend of Mosaic, Citra & Cascade.

GRAVITY NECTAR

JUICY IPA | 6.5% ABV

Another Planet Hopper IPA, this
one is bursting full of Citra
and Nectaron hops.

HOP-BEE

HONEY IPA | 6.3% ABV

An IPA Brewed with MN wildflower
honey and hopped with Mosaic,
Sabro, HBC 522, and Strata.

MALTY

FIVE

BOURBON BARREL AGED
MAPLE PORTER | 10.5% ABV

Our 5 year anniversary beer release,
a robust porter fermented with maple
syrup and aged in bourbon barrels.

GRAND

DRY IRISH STOUT | 4.5% ABV

***NITRO TAP**

A nod to the most famous stout in the
world; brewed with Irish stout malt,
roasted barley, and Target hops.



HARD SELTZERS + BEERTAILS

Hard Seltzer | Gluten-Removed | 5.5% ABV

MOJITO

Our most popular taproom seltzer cocktail! Sweet and tart with a hint of lime and mint.

FROZEN MOJITO

Our house favorite Mojito, slush-ified!

LIME

Unflavored hard seltzer poured over ice and garnished with a lime. *Similar to a vodka soda*

CRANBERRY

Unflavored hard seltzer poured over ice with a splash of cranberry juice & garnished with a lime. *Similar to a vodka cranberry*

PINK LEMONADE

Tart, sweet, and crushable.

THE MULE

Spicy ginger and refreshing lime, just like the classic.

BLACKBERRY HIBISCUS SHRUB

This aromatic cocktail is made with blackberries, hibiscus flowers, sugar, and vinegar. Garnished with a lime wedge.

PEACH SHANDY



Peach Sour Shandy

NON-ALCOHOLIC BEER <0.5%

* **MUST BE 21+**

SPACER!

NA PUB ALE

NA HEFEWEIZEN

HOUSEMADE SPARKLING ICED TEA

CONTAINS <30 CALORIES & <7 GRAMS SUGAR
GLUTEN FREE



DR. GINGER

GINGER TEA

Spicy, crisp & refreshing.

Caffeine-Free



NITRO COLD BREW COFFEE

1919™

DRAFT ROOT BEER

CANNED SODA

COKE | DIET COKE | SPRITE

SNACKETIZERS & SIDES

HOUSE CHICKEN TACOS \$11
Served w/Chips & Salsa
Sub Impossible Protein +\$2
 Queso Fresco | Onion
 Cilantro | Honey Chipotle Sauce

CHICKEN TENDERS \$13
Choice of Side
Choice of Dipping Sauce

WARM PRETZELS \$7
 Choice of Beer Cheese
 or Ale Mustard

CHICKEN NACHOS \$14
 Zesty Salsa | Verde Chicken
 Queso | Cotija Cheese
 Honey Chipotle Sauce
 Green Onion | Pickled Jalapeños

HUMMUS PLATE \$8
 Pita Chips | Garlic Hummus
 Carrots | Celery | Red Bell Peppers

CHIPS & DIP FLIGHT \$10
 Fresh Pico de Gallo,
 Queso & House Salsa

CHIPS & SALSA \$6

CHIPS & QUESO \$7

FANCY FRIES

SWEET POTATO \$8
 Cinnamon Marshmallow Dip

GARLIC PARMESAN \$10
 Basil Seasoned Sour Cream

KIMCHI \$10
 Kimchi | Soy Harissa | Green Onion
** contains fish sauce**

BEER CHEESE \$10
 Beer Cheese | Bacon | Green Onion | Jalapeño

DOGS

*Choice of: Fries | Sweet Potato Fries | Veggies
 Beef Dog or Veggie Dog*

KIMCHI DOG \$11
 Kimchi | Spicy Soy Harissa

KRAUT DOG \$11
 House Kraut | Beer Mustard

CHEESY DOG \$11
 House Beer Cheese

NAKED DOG \$9

SIDE SAUCES

**SEASONED SOUR CREAM | BUFFALO
 RANCH | BEER CHEESE | GARLIC MAYO**

HONEY CHIPOTLE | HONEY MUSTARD

ALE MUSTARD | SRIRACHA MAYO

TOASTED MARSHMALLOW

BALSAMIC VINAIGRETTE

BURGERS & SANDWICHES

Choice of: Fries | Sweet Potato Fries | Veggies
HOUSE BURGER \$13
 American Cheese | Garlic Mayo | House Pickles
Add a Patty +\$2 | Add Bacon +\$1
Add "The Works" (Lettuce, Onion, Tomato) +\$1.50
Can be made with an Impossible™ Patty!

VEGAN BURGER \$14
 Spicy Black Bean Patty | Mixed Greens | Onion | Pickles
 Vegan Cheddar Cheese | Tomato | Vegan Garlic Mayo

THE PORKY PUB BURGER \$15
 Choice of All Beef **OR** Black Bean Patty | Crispy Pork Belly
 Pepper Jack | Avocado Crema | Lettuce | Onion | Tomato

ITALIAN CLUB SANDWICH \$14
 Freshly Sliced Turkey, Ham & Salami | Lettuce | Onion
 Tomato | Garlic Aioli | Italian Vinaigrette | Grilled Sourdough

PEACHY BBQ CHICKEN SANDWICH \$14
 Fried Chicken Tenders Tossed in Kold Shoulder BBQ Sauce
 Creamy Slaw | Tangy Peach Compote

CAJUN CHICKEN SANDWICH \$14
 Cajun Seasoned Grilled Chicken | Pepper Jack Cheese
 Old Bay Seasoned Crispy Onion Tangles | Remoulade Sauce

FRIED CHICKEN SANDWICH \$14
 Sriracha Mayo | Bacon | Pepper Jack | House Pickles
Add "The Works" (Lettuce, Onion, Tomato) +\$1.50

SALADS

HOUSE SALAD \$11
 Mixed Greens | Red Onion | Carrots | Bleu Cheese
 Bacon | Croutons | Code 3 Vinaigrette

MANDARIN CRUNCH SALAD \$12
 Mixed Greens | Cashews | Mandarin Oranges
 Roasted Sesame Seeds | Green Onion
 Wonton Crisps | Mandarin Lime Vinaigrette

TACO SALAD \$12
Seasoned Taco Chicken or Impossible Protein
 Mixed Greens | Pico de Gallo | Cilantro | Cotija Cheese
 Honey Chipotle Sauce | Tortilla Crisps | Side of Salsa