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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 & refreshing ale.
Done right with ingredients
straight from the source.

PALLINO

ITALIAN PILSNER | 4.6% ABV

A trending style in the craft beer
community, Italian pilsners are
brewed with German ingredients,
but focus on hop expression
through late kettle additions and
dry hopping.

FRUITY

PIXIE CATCHER CRAN-RASPBERRY SOUR 4.5% ABV

Sweet and tart ale fermented
with a magical combination of
cranberry, raspberry, and
lactose.

RIZZ

PASSIONFRUIT SOUR | 4.5% ABV

Sour ale brewed with Nectaron hops
& fermented on passionfruit puree.

PINEAPPLE UPSIDE DOWN CAKE

FRUITED ALE | 6.3% ABV

With pineapple, cake batter,
and lactose

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.

ZEST III

HAZY IPA | 6.4% ABV

Brewed with Mosaic, Nectaron
and Strata hops.

MALTY

SCOTTY'S

MILK STOUT | 5% ABV

***NITRO TAP**

Named for one of our favorite taproom
regulars who can always be found with
a pint of stout in his hand and a smile
on his face.

HONEYCOMB CREAM ALE | 6% ABV

The culinary-inspired taproom favorite
returns! A light and sweet ale brewed
with local MN wildflower honey

SYMMETRY

ESB (EXTRA SPECIAL BITTER)

4.8% ABV

ESB stands for Extra Special Bitter, a
style originating in the UK and known
for its balance between malt and hops.
Contrary to it's namesake, this classic
English ale is actually not all that bitter!

FRENCH TOAST CRUNCH

MAPLE BROWN ALE | 7.5% ABV

With maple syrup, cinnamon, and
lactose



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*

THE MULE

Spicy ginger and refreshing lime, just like the classic.

PINK LEMONADE

Tart, sweet, and crushable.

CRANBERRY MULE

Spicy ginger and tart cranberry, just like holiday cheer in a glass!



BEE STING

HoneyComb | Stout
Carolina Reaper Syrup

NEVER NEVER LAND



Pixie Catcher Shandy

MORNING GRIND

Stout + Nitro Cold Brew

PICKLE BEER

Kolsch + Dill Pickle Juice

NON-ALCOHOLIC BEER <0.5%

* **MUST BE 21+**

GUINNESS ZERO

N/A BLUE MOON - BELGIAN WHITE

N/A SAM ADAMS - JUST THE HAZE IPA

SODA, COFFEE & OTHER N/A

MOSAIC HOP WATER

NITRO COLD BREW COFFEE



DRAFT ROOT BEER

KIDS LEMONADE

CANNED SODA

COKE | DIET COKE | SPRITE



SNACKETIZERS & SIDES

- HOUSE CHICKEN TACOS** \$12
Served w/Chips & Salsa
Sub Impossible Protein +\$2
Queso Fresco | Pico de Gallo
Cilantro | Honey Chipotle Sauce
- CHICKEN TENDERS** \$13
Choice of Side
Choice of Dipping Sauce
- WARM PRETZELS** \$7
Choice of Beer Cheese
or Ale Mustard
- CHEESE CURD BASKET** \$13
Served with Ranch & Blackberry Ketchup
- CHICKEN NACHOS** \$14
Zesty Salsa | Verde Chicken
Queso | Queso Fresco
Honey Chipotle Sauce | Cilantro
Pico de Gallo | Side of Jalapeños
- HUMMUS PLATE** \$9
Pita Chips | Garlic Hummus
Veggies | Tzatziki
- CHIPS & DIP FLIGHT** \$11
Fresh Pico de Gallo,
Queso & House Salsa
- CHIPS & SALSA** \$6
- CHIPS & QUESO** \$7

FANCY FRIES

- SWEET POTATO** \$10
Cinnamon Marshmallow Dip &
Seasoned Sour Cream
- GARLIC PARMESAN** \$11
Basil Seasoned Sour Cream
- GOCHUJANG HOT FRIES** \$12
Spicy Gochujang Honey | Sesame Seeds
Green Onion | Pickled Jalapenos | Sriracha Mayo
- BEER CHEESE** \$11
Beer Cheese | Bacon | Green Onion | Jalapeño
- REGULAR FRIES** \$8
Served with Seasoned Sour Cream

HOT DOGS

- Choice of: Fries | Sweet Potato Fries | Veggies
Beef Dog or Veggie Dog**
- KRAUT DOG** \$11
House Kraut | Beer Mustard
 - CHEESY DOG** \$11
House Beer Cheese
 - NAKED DOG** \$10

SIDE SAUCES

- RANCH | SEASONED SOUR CREAM**
- 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**
All burgers can be made with an Impossible™ Patty!
- HOUSE BURGER** \$14
American Cheese | Garlic Mayo | House Pickles
Add a Patty +\$2 | Add Bacon +\$1.50
Add "The Works" (Lettuce, Onion, Tomato) +\$1.50
Can be made vegetarian or vegan!
 - THE ONION BOMB** \$15
Swiss Cheese | Caramelized Beer Onions
French-Fried Onions | Pickled Red Onion
Yellow Onion | Charred Scallion Mayo
 - WH BLT** \$15
Sriracha Glazed Bacon | Lettuce | Onion | Tomato
Basil Mayo | Banana Peppers | Ciabatta Bun
 - GRILLED CHICKEN SANDWICH** \$14
Pepper Jack | "The Works" | Garlic Mayo
 - FRIED CHICKEN SANDWICH** \$14
Sriracha Mayo | Bacon | Pepper Jack | House Pickles
Add "The Works" (Lettuce, Onion, Tomato) +\$1.50

SALADS

- *OPTIONAL: Add Crispy or Grilled Chicken + \$4/\$5**
- WH CAESAR SALAD** \$12
Romaine | Shredded Parmesan | Red Onion
Parmesan Crisp | Rosemary Roasted Cashews
Garlic Croutons | Housemade Caesar Dressing
 - MINTFRUIT SALAD** \$11
Romaine | Cucumber | Feta | Sunflower Seeds
Red Onion | Mint Grapefruit Vinaigrette
 - TACO SALAD** \$12
Seasoned Taco Chicken or Impossible Protein™
Romaine | Pico de Gallo | Cilantro | Queso Fresco
Honey Chipotle Sauce | Side of Salsa
Served in a Fried, Flour Tortilla Bowl