

TAP BEER

Pint | 10 oz | Flight of 4

LIGHTER

KOLD SHOULDER

KOLSCH | 4.7% ABV

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

HONEYCOMB

CREAM ALE | 6% ABV

Brewed with biscuit malt, lactose and local Minnesota wildflower honey for a light flavor with a touch of sweetness.

MACRO

PILSNER | 5.5% ABV

A crisp lager built with over a pound per barrel of refreshing German noble hops. Pairs well with lawnmowers and hot summer days.

FRUITY

MANGO STRUT

KETTLE SOUR | 4.5% ABV

Dosed with several bushels of mangoes, this sweet yet tart ale walks the walk.

RASPBERRY PI

FRUITED PALE ALE | 7 % ABV

A pale ale, fruited with raspberry, hopped up with Mosaic and smoothed out with milk sugar and vanilla beans.

SUMMER SUN

FRUITED PALE ALE | 6 % ABV

Pale ale hopped up with Citra and Southern Passion, fruited with zesty blood orange, and dosed with vanilla and milk sugar. Sip the sunset.

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.

PLANET HOPPER

JUICY IPA | 6.5% ABV

Let your taste buds experience the cosmos with this creamy and juicy IPA packed full of Galaxy, Strata, and Mosaic hops.



MALTY

CHOCOLATE CROW

STOUT | 5.1% ABV

* NITRO TAP *

Bold, balanced, and creamy.

4 : MOCHA STOUT

PASTRY STOUT | 11% ABV

10 oz pour

Our 4th Anniversary bottle release! Marshmallow crème, vanilla, cinnamon, liquid cocoa, and infused with cold brew coffee.

COCONUT CLUSTER

PORTER | 6.2% ABV

Jeremy's homebrew hit is back! A classic porter flavored with cacao nibs, toasted coconut, hazelnut and vanilla.

BEERTAILS & HARD SELTZERS

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.

PINA COLADA

Creamy coconut and sweet pineapple.

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.

HONEY LAVENDER SHRUB

Hard seltzer infused with a honey, lavender and pink peppercorn shrub. Lightly sweet and herbal with a refreshing tang.

ENDLESS SUMMER

Mango Strut Shandy

BEE STING

Black & Tan with Honeycomb, Chocolate crow, and house reaper syrup.

HEARTBREAKER

Black & Tan with Raspberry Pi and Chocolate Crow

NON-ALCOHOLIC BEER <0.5%

SPACER!

NA PILSNER

<0.5%

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 \$12

Choice of Side
Choice of Sauce

WARM PRETZELS \$6

Choice of Beer Cheese or
Ale Mustard

CHICKEN NACHOS \$14

Salsa | Verde Chicken
Cotija Cheese | Green Onion
Queso | Pickled Jalapeños
House Honey Chipotle

HUMMUS PLATE \$8

Pita Chips | Garlic Hummus
Carrots & Cucumbers

CHIPS & SALSA \$5

CHIPS & QUESO \$7



FANCY FRIES

SWEET POTATO \$8

Cinnamon Marshmallow Dip

GARLIC PARMESAN \$10

Basil Seasoned Sour Cream

BUFFALO BLEU \$10

Bleu Cheese | Ranch | Buffalo Sauce

BEER CHEESE \$10

Beer Cheese | Bacon | Green Onion | Jalapeño

Choice of: Fries | Sweets | Veggies
Beef Dog or Veggie Dog

DOGS

KRAUT DOG \$11

House Kraut | Beer Mustard

CHEESY DOG \$11

House Beer Cheese

NAKED DOG \$9

BURGERS & SANDWICHES

HOUSE BURGER \$13

American Cheese | Garlic Mayo | House Pickles
Add a Patty +\$2 | Add Bacon +\$1 |
Add "The Works" (Lettuce, Onion, Tomato) +\$1.50

IMPOSSIBLE BURGER \$14

Veg Patty | Cheddar | Garlic Aioli | House Pickles

VEGAN BURGER \$14

Veg Patty | House Pickles | Vegan Cheese
Vegan Garlic Mayo

FACE MELTER \$15

All Beef Patty | Peppered Bacon | Pepper Jack Cheese
| Fresh Jalapeños | Red Onion | Reaper Mayo
Serrano & Tomato Jam

FRIED CHICKEN SANDWICH \$13

Sriracha Mayo | Bacon | Pepper Jack | House Pickles
Double Chicken +\$3 | Add Bacon +\$1 |
Add "The Works" (Lettuce, Onion, Tomato) +\$1.50

SUPERFOODS SALAD \$12

Mixed Greens | Tri-Color Quinoa | Bacon Bits | Feta | Red
Onion | Green Apple | Dried Cranberries
Raspberry Vinaigrette
Add Chicken +\$4

TACO SALAD \$12

Chicken or Impossible Protein
Shredded Lettuce | Cotija | Onion | Cilantro | Honey
Chipotle Dressing | Fresh Tortilla Chips

SALADS



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with
us!**

LATE NIGHT



MENU

**AVAILABLE NIGHTLY 30 MINUTES
BEFORE CLOSE**



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SALADS

SUPERFOODS SALAD \$12

Mixed Greens | Tri-Color Quinoa
Bacon Bits | Feta | Red Onion
Green Apple | Dried Cranberries
Raspberry Vinaigrette
Add Chicken +\$4

TACO SALAD \$12

Chicken or Impossible Protein
Mixed Greens | Cilantro
Queso Fresco | Onion
Jalapeño | Taco Dressing
Fresh Tortilla Chips



SNACKETIZERS

HOUSE CHICKEN TACOS \$11

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

CHICKEN NACHOS \$14

Salsa | Verde Chicken
Cotija Cheese | Green Onion
Queso | Pickled Jalapeños
House Honey Chipotle

HUMMUS PLATE \$8

Pita Chips | Garlic Hummus
Carrots & Cucumbers

CHIPS & SALSA \$5

CHIPS & QUESO \$7