

# 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.



## FRUITY

### **MANGO STRUT**

KETTLE SOUR | 4.5% ABV

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

### **WATERMELON KIWI SOIREE**

FRUITED CREAM ALE | 5%

Our newest Soiree Cream Ale pairs juicy watermelon with tart and funky kiwifruit.

### **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.

## HOPPY

### **CODE 3**

JUICY IPA | 6.5% ABV

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

### **PROJECT BRU-1**

JUICY IPA | 5.9% ABV

Piny & tropical BRU-1 Hops take the lead in the next installment of our single-hop IPA series.

### **PROJECT ECLIPSE**

JUICY IPA | 6% ABV

Fruity and lightly spicy Australian Eclipse hops show off their might in this single variety dry-hopped IPA.

### **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 PASTRY STOUT | 11% ABV

\* 10 oz pour\*

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

### **RABBIT HOLE**

CARROT CAKE AMBER | 5% ABV

Brewed with carrot cake spices, lactose and infused with bourbon vanilla beans, this malt-forward ale is the perfect ratio of cake to icing.

### **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

### CHOCOLATE BUNNY

Black & Tan with Rabbit Hole and Chocolate Crow.

## NON-ALCOHOLIC BEER <0.5%

# SPACER!

## NA CREAM ALE

### <0.5%

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## HOUSEMADE SPARKLING ICED TEA

CONTAINS <30 CALORIES & <7 GRAMS SUGAR  
GLUTEN FREE



### DR. GINGER

GINGER TEA

Spicy, crisp & refreshing.

*Caffeine-Free*



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## NITRO COLD BREW COFFEE

# 1919

## DRAFT ROOT BEER

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## 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



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# 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*

**KRAUT DOG** \$11

House Kraut | Beer Mustard

**CHEESY DOG** \$11

House Beer Cheese

**NAKED DOG** \$9

# DOGS

# 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

**WH PATTY MELT** \$14

Beef Patty | American and Swiss Cheese | Caramelized  
 Onions | House Thousand Island | Marble Rye

**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

# LATE NIGHT



## MENU

**AVAILABLE NIGHTLY 30 MINUTES  
BEFORE CLOSE**



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## SALADS

### **SUPERFOODS SALAD** \$12

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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  
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