**ANGRY MINNOW BREWS**

Oaky’s Oatmeal Stout – 4.4% ABV – 30 IBU Hazy IPA – 6.1% ABV

River Pig Pale Ale – 5.7% ABV – 35 IBU Big Brook IPA – 6.2% ABV

Rye IPA – 5.5% ABV – 62 IBU Tequila Barrel Saison Olivia – 8.5% ABV

McStukie’s Scotch Ale – 5% ABV – 18 IBU Bourbon Barrel Imperial Milk Stout – 9.5% ABV

Minnow Lite – 4.5% ABV Citra IPA – 6.0% ABV

Honey Wheat – 5.3% ABV Bourbon Barrel Double McStukie – 9.5% ABV

\*\*ABV stands for Alcohol By Volume\*\*  
\*\*IBU stands for International Bittering Units and is used to approximately quantify the bitterness of each beer\*\*

**Wine Menu**

Lone Birch Pinot Gris - 2014/Oregon $8/$26

Proverb Chardonnay - 2016/California $8/$24

Wollersheim Riesling - 2015/Wisconsin $8/$26

Black’s Station Cabernet - 2016/California $8/$26

Grayson Cellars Red Zinfandel - 2016/California $8/$26

District 7 Pinot Noir – 2017/California $8/$26

**Speciality Drinks**

Beer Sampler- pick your 6 – 14$   
Bloody Mary with choice of chaser - 8$   
Margarita- fresh, handmade on the rocks - 9$   
 Signature Rye Whiskey Old Fashioned – 9$

**Non-Alcoholic Drinks**

Coke, Diet Coke, Sprite, Diet 7up, Squirt, Cream Soda, Root beer- 2.50$ per can

Club Soda or Tonic – 3$ per can

Lemonade, Iced Tea, Arnie Palmer - 2.75$

Cranberry Juice, Milk or Hot Tea - 2.75$  
Coffee: Dark Roast, French Vanilla, or Decaf $1.50 per cup

**ANGRY MINNOW BREWERY**

**NACHOS**

Corn chips, cheese, tomatoes, green olives, corn, black beans, red peppers, scallions - $12

Add chicken - $5

*“Ditch the Chips and try with Cauliflower” -$12*

**HARVEST FLABREAD**

Squash, leeks, cheese, bacon, tomatoes, green olives - $12

**SPENT GRAIN PRETZELS**

Gouda *(Gouda cheese)*

Bacon Gouda *(Gouda and bacon*)

Triple Stuffed *(Gouda, pickles, peppers)*

*one - 4$ or three - 10$*

**HOMEMADE SOUP** – Bowl 5$ or Cup 3$

**SOUP AND PRETZEL COMBO** - $9 (bowl of soup and choice of pretzel)

**SALADS**

BERRIES & BACON SALAD – mixed greens, berries, bacon, goat cheese, almonds - $13

HOUSE SALAD - mixed greens, peppers, broccoli, tomato, carrots - $12

SIDE SALAD – mixed greens, peppers, broccoli, tomato, carrots - $4.5

CRAN APPLE - mixed greens, apples, crasins, walnuts, goat cheese - $13

**Salad Dressings:** Ranch, Blue Cheese, White Shallot Vinaigrette, Blueberry Pomegranate Vinaigrette, and Creamy Avocado Poblano

**SOUP & SIDE SALAD COMBO** - $9 (bowl of soup and side salad)

Add Sugar Cured Smoked Whitefish or Chicken (served cold) to any salad - $5