

ANGRY MINNOW BREWS

Oaky's Oatmeal Stout – 4.4% ABV – 30 IBU

River Pig Pale Ale – 5.7% ABV – 35 IBU

Rye IPA – 5.5% ABV – 62 IBU

McStukie's Scotch Ale – 5% ABV – 18 IBU

Minnow Lite – 4.5% ABV

Bourbon Barrel Double McStukie – 9.5% ABV

B\$тч Hill Belgian Ale – 6.3% ABV

Belgian Blonde – 5.7% ABV

Big Brook IPA – 6.2% ABV

9-Toe Doppelbock – 7.7% ABV

Bourbon Barrel Imperial Milk Stout – 9.5% ABV

Citra IPA – 6.0% ABV

HAZY IPA – 6.1% 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 – 15\$

Bloody Mary with choice of chaser - 9\$

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

"Ditch the Chips and try with Cauliflower" - \$13

Add chicken - \$5

FRIED RICE WITH VEG - \$10

Add chicken or sausage- \$5

BBQ CHICKEN SANDWICH

Pulled BBQ chicken topped with pickled red onions, side of slaw - \$13

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 - 4.5\$ or three - 12\$

HOMEMADE SOUP - Bowl 6\$ or Cup 4\$

SOUP AND PRETZEL COMBO - \$10 (bowl of soup and choice of pretzel)

SALADS

WINTER CITRUS SALAD - mixed greens, oranges, bacon, goat cheese, red onions, 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 - \$10 (bowl of soup and side salad)

Add Chicken (served cold) to any salad - \$5