**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 Citra IPA – 6.0% ABV

Rye IPA – 5.5% ABV – 62 IBU Bourbon Barrel Imperial Milk Stout – 9.3% ABV

McStukie’s Scotch Ale – 5% ABV – 18 IBU Bourbon Barrel Double McStukie – 9.1% ABV

Minnow Lite – 4.5% ABV Belgian Blonde 5.7% ABV

9-Toe Doppelbock – 7.7% ABV Bitch Hill Belgian Ale – 6.3% ABV

Big Brook IPA – 6.2% ABV Flowage Scum Lager – 4.5% ABV

Minnow Pils – 4.2% 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 – 9.5$   
Margarita- fresh, handmade on the rocks – 10.5$   
 Signature Rye Whiskey Old Fashioned – 10 $

**Non-Alcoholic Drinks**

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

Club Soda or Tonic – 3$ per can

Lemonade, Iced Tea, Arnie Palmer - 2.75$

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

**ANGRY MINNOW BREWERY**

**NACHOS**

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

***Add chicken or Smoked Pork - $5***

**TACOS**

***Served with chips & salsa – one for $7 or two for $13***

**SMOKED PORK**

Greens, slaw, salsa, sour cream

**SMOKED WHITEFISH**

Greens, slaw, red onions, tomatoes, avocado dressing

**CHICKEN**

Greens, tomatoes, cheese, pesto, onions

**HARVEST FLATBREAD**

Sweet potatoes, leeks, cheese, bacon, tomatoes, green olives - $13

**CHICKEN PESTO FLATBREAD**

Chicken, tomatoes, spinach, cheese, pesto, onions - $13

**SPENT GRAIN PRETZELS**

**Gouda** *(Gouda cheese)* **Bacon Gouda** *(Gouda and bacon*) **Triple Stuffed** *(Gouda, pickles, peppers)*

*one – 4.5$ or three - 12$*

**SOUP** – Bowl 6$ or Cup 4$

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

**SALADS**

ADD A PROTEIN TO ANY SALAD FOR $5 (SMOKED PORK, SMOKED WHITEFISH, or CHICKEN)

CITRUS SALAD – mixed greens, oranges, strawberries, 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

BERRIES & BACON SALAD – almonds, berries, goat cheese, bacon - $14

**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)

**1\*KITCHEN CLOSES 1 HOUR PRIOR TO POSTED CLOSE TIME. THANK YOU!**