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TAP BEER Pint | 10 oz | Flight of 4

 = Contains Lactose

LIGHTER

KOLD SHOULDER KOLSCH | 4.7% ABV



**Awarded the Silver Medal
in Kolsch Category**

2022 Great American Beer Festival (GABF)

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

JEREMY'S CUCUMBER BLONDE

BLONDE ALE | 5.7% ABV

A thirst quenching Blonde Ale
fermented with fresh cucumbers
and lightly hopped with centennial.

GOLD TOP

HEFEWEIZEN | 5.4% ABV

A classic hefe brewed with pale
wheat, pilsner malt, and lightly
hopped for balance.

FRUITY



PIXIE CATCHER CRAN-RASPBERRY SOUR 4.5% ABV

Sweet and tart ale fermented
with a magical combination of
cranberry, raspberry, and
lactose.

PINEAPPLE UPSIDE DOWN CAKE



FRUITED ALE | 6.3% ABV

With pineapple, cake batter,
and lactose



FLORIDA FLING KEY LIME PIE ALE | 5.5% ABV

Brewed with real key lime juice,
lactose, and vanilla. Liquid bliss.

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.

BATCH 474

HAZY IPA | 6.5% ABV

Our six year anniversary IPA!
Brewed with Alora hops, which
boast elevated thiols, lending super
tropical fruit juicyness to this hazy.

ZEST IV

HAZY IPA | 6.4% ABV

With Eclipse, Nectaron,
and Citra hops.

MALTY

SCOTTY'S

MILK STOUT | 5% ABV

***NITRO TAP**

Named for one of our favorite taproom
regulars who can always be found with
a pint of stout in his hand and a smile
on his face.

SIX

B.A. Wee Heavy | 11.6% ABV

A long slumber in rum barrels
lends a wonderful vanilla accent
to this super malty & smooth
Scotch Ale. Cheers to six years!

RABBIT HOLE

CARROT CAKE AMBER ALE | 5% ABV

Brewed with our mother's blend of
carrot cake spices, lactose, and
infused with bourbon vanilla beans,
this malt-forward ale is the ideal
ratio of cake to icing.



FRENCH TOAST CRUNCH

MAPLE BROWN ALE | 7.5% ABV

With maple syrup, cinnamon, and
lactose

HARD SELTZERS + BEERTAILS

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!

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.

CRANBERRY MULE

Spicy ginger and tart cranberry, just like holiday cheer in a glass!

RADLER

Gold Top Shandy

CHOCOLATE BUNNY



Stout + Rabbit Hole

NEVER NEVER LAND



Pixie Catcher Shandy

MORNING GRIND

Stout + Nitro Cold Brew

PICKLE BEER

Kolsch + Dill Pickle Juice

NON-ALCOHOLIC BEER <0.5%

*** MUST BE 21+**

GUINNESS ZERO

N/A BLUE MOON - BELGIAN WHITE

N/A SAM ADAMS - JUST THE HAZE IPA

SODA, COFFEE & OTHER N/A

ICED TEA

LEMONADE

MOSAIC HOP WATER

NITRO COLD BREW COFFEE

COKE | DIET COKE | SPRITE

N/A SELTZER COCKTAILS



DRAFT ROOT BEER



SNACKETIZERS & SIDES	<div> HOUSE CHICKEN TACOS 12 <i>Served w/Chips & Salsa</i> <i>Sub Impossible Protein +\$2</i> Queso Fresco Pico de Gallo Cilantro Honey Chipotle Sauce </div> <div> CHICKEN TENDERS 14 <i>Choice of Side</i> <i>Choice of Dipping Sauce</i> </div> <div> WARM PRETZELS 7.50 Choice of Beer Cheese or Ale Mustard </div> <div> FISH & CHIPS 16 Served with Fries & Tartar Sauce </div> <div> CHEESE CURD BASKET 13 Served with Ranch & Blackberry Ketchup </div> <div> CHICKEN NACHOS 15 Zesty Salsa Verde Chicken Queso Queso Fresco Honey Chipotle Sauce Cilantro Pico de Gallo Side of Jalapeños </div> <div> HUMMUS PLATE 9 Pita Chips Garlic Hummus Veggies Tzatziki </div> <div> CHIPS & DIP FLIGHT 10 Fresh Pico de Gallo, Queso & House Salsa </div> <div> CHIPS & SALSA 6 </div> <div> CHIPS & QUESO 7 </div>	<div> FLATBREADS <i>All wood-fired flatbreads are finished with a herb & cheese blend</i> <div> CHEESE 13 </div> <div> PEPPERONI 14 Drizzled with Hot Honey </div> <div> FIG & BLEU 14 Code 3 Fig Sauce Mozzarella & Bleu Cheese Mushrooms & Bell Pepper </div> </div> <div> FANCY FRIES <div> SWEET POTATO 10 Cinnamon Marshmallow Dip & Seasoned Sour Cream </div> <div> GARLIC PARMESAN 11 Basil Seasoned Sour Cream </div> <div> GOCHUJANG HOT FRIES 12 Spicy Gochujang Honey Sesame Seeds Green Onion Pickled Jalapenos Sriracha Mayo </div> <div> BEER CHEESE 11 Beer Cheese Bacon Green Onion Jalapeño </div> <div> REGULAR FRIES 8.50 Served with Seasoned Sour Cream </div> </div> <div> HOT DOGS <i>Choice of: Fries Sweet Potato Fries Veggies</i> <div> KRAUT DOG 11 House Kraut Beer Mustard </div> <div> CHEESY DOG 11 House Beer Cheese </div> </div> <div> WINGS <i>8 wings/order - \$14</i> <i>Served with ranch or bleu cheese</i> <div> DRY RUB </div> <div> BUFFALO </div> <div> CHILI BBQ Topped w/cilantro & sesame seeds </div> <div> MANGO HABANERO </div> </div>	<div> BURGERS & SANDWICHES <i>Choice of: Fries Sweet Potato Fries Veggies</i> <i>All burgers can be made with an Impossible™ Patty!</i> <div> HOUSE BURGER 14.50 American Cheese Garlic Mayo House Pickles <i>Add a Patty +\$2 Add Bacon +\$1.50</i> <i>Add "The Works" (Lettuce, Onion, Tomato) +\$1.50</i> <i>Can be made vegetarian!</i> </div> <div> MONTREAL GRILL BURGER 16 Montreal Seasoned Flame-Grilled Beef Patty A1 Mayo White Cheddar Sautéed Mushrooms & Onions </div> <div> WH BLT 15 Sriracha Glazed Bacon Lettuce Onion Tomato Basil Mayo Banana Peppers Ciabatta Bun </div> <div> GRILLED CHICKEN SANDWICH 14.50 Pepper Jack “The Works ” Garlic Mayo </div> <div> CORDON BLEU SANDWICH 16 Crispy Chicken Fire Smoked Ham Swiss Cheese House Dijonnaise Lettuce Onion Brioche Bun </div> <div> FRIED CHICKEN SANDWICH 14.50 Sriracha Mayo Bacon Pepper Jack House Pickles <i>Add "The Works" (Lettuce, Onion, Tomato) +\$1.50</i> </div> </div> <div> SALADS <i>*OPTIONAL: Add Crispy or Grilled Chicken + \$4/\$5</i> <div> WH CAESAR SALAD 12 Romaine Shredded Parmesan Red Onion Parmesan Crisp Rosemary Roasted Cashews Garlic Croutons Housemade Caesar Dressing </div> <div> SOBA CABBAGE SALAD 12 Green Cabbage Soba Noodles Red Bell Pepper Pickled Jalapenos Green Onion Sesame Seeds Togarashi Wonton Strips Ginger-Tahini Dressing </div> <div> TACO SALAD 14 <i>Seasoned Taco Chicken or Impossible Protein™</i> Romaine Pico de Gallo Cilantro Queso Fresco Honey Chipotle Sauce Side of Salsa Served in a Fried, Flour Tortilla Bowl </div> </div>
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