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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.



## FRUITY



### **PIXIE CATCHER** CRAN-RASPBERRY SOUR 4.5% ABV

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

### **RIZZ**

PASSIONFRUIT SOUR | 4.5% ABV  
Sour ale brewed with Nectaron hops  
& fermented on passionfruit puree.

### **PINEAPPLE UPSIDE DOWN CAKE**



FRUITED ALE | 6.3% ABV  
With pineapple, cake batter,  
and lactose

## 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.



## 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!

### **SYMMETRY**

ESB (EXTRA SPECIAL BITTER)  
4.8% ABV

ESB stands for Extra Special Bitter, a  
style originating in the UK and known  
for its balance between malt and hops.  
Contrary to it's namesake, this classic  
English ale is actually not all that bitter!



### **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!

### 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

### MOSAIC HOP WATER

### NITRO COLD BREW COFFEE



**DRAFT ROOT BEER**

### KIDS LEMONADE

### CANNED SODA

**COKE | DIET COKE | SPRITE**



SNACKETIZERS & SIDES	<div> <b>HOUSE CHICKEN TACOS</b> \$12  <i>Served w/Chips &amp; Salsa</i>  <i>Sub Impossible Protein +\$2</i>            Queso Fresco   Pico de Gallo            Cilantro   Honey Chipotle Sauce         </div> <div> <b>CHICKEN TENDERS</b> \$13  <i>Choice of Side</i>  <i>Choice of Dipping Sauce</i> </div> <div> <b>WARM PRETZELS</b> \$7            Choice of Beer Cheese            or Ale Mustard         </div> <div> <b>CHEESE CURD BASKET</b> \$13            Served with Ranch &amp; Blackberry Ketchup         </div> <div> <b>CHICKEN NACHOS</b> \$14            Zesty Salsa   Verde Chicken            Queso   Queso Fresco            Honey Chipotle Sauce   Cilantro            Pico de Gallo   Side of Jalapeños         </div> <div> <b>HUMMUS PLATE</b> \$9            Pita Chips   Garlic Hummus            Veggies   Tzatziki         </div> <div> <b>CHIPS &amp; DIP FLIGHT</b> \$11            Fresh Pico de Gallo,            Queso &amp; House Salsa         </div> <div> <b>CHIPS &amp; SALSA</b> \$6         </div> <div> <b>CHIPS &amp; QUESO</b> \$7         </div>	FANCY FRIES	<div> <b>SWEET POTATO</b> \$10            Cinnamon Marshmallow Dip &amp;            Seasoned Sour Cream         </div> <div> <b>GARLIC PARMESAN</b> \$11            Basil Seasoned Sour Cream         </div> <div> <b>GOCHUJANG HOT FRIES</b> \$12            Spicy Gochujang Honey   Sesame Seeds            Green Onion   Pickled Jalapenos   Sriracha Mayo         </div> <div> <b>BEER CHEESE</b> \$11            Beer Cheese   Bacon   Green Onion   Jalapeño         </div> <div> <b>REGULAR FRIES</b> \$8            Served with Seasoned Sour Cream         </div>	BURGERS & SANDWICHES	<div> <b>Choice of: Fries   Sweet Potato Fries   Veggies</b>  <i>All burgers can be made with an Impossible™ Patty!</i>  <b>HOUSE BURGER</b> \$14            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 or vegan!</i> </div> <div> <b>BOURBON CHEDDAR BURGER</b> \$15            Bacon   Cheddar   Caramelized Onion            Sweet Bourbon Glaze   Garlic Aioli         </div> <div> <b>WH BLT</b> \$15            Sriracha Glazed Bacon   Lettuce   Onion   Tomato            Basil Mayo   Banana Peppers   Ciabatta Bun         </div> <div> <b>GRILLED CHICKEN SANDWICH</b> \$14            Pepper Jack   “The Works ”   Garlic Mayo         </div> <div> <b>SPRINGTIME JERK</b> \$15            Jerk Seasoned Grilled Chicken   Lettuce            Roasted Jalapeno &amp; Pineapple Cream Cheese            Cilantro   Pickled Jalapenos   Garlic Mayo         </div> <div> <b>FRIED CHICKEN SANDWICH</b> \$14            Sriracha Mayo   Bacon   Pepper Jack   House Pickles  <i>Add "The Works" (Lettuce, Onion, Tomato) +\$1.50</i> </div>	HOT DOGS	<div> <b>Choice of: Fries   Sweet Potato Fries   Veggies</b>  <b>Beef Dog or Veggie Dog</b> </div> <div> <b>KRAUT DOG</b> \$11            House Kraut   Beer Mustard         </div> <div> <b>CHEESY DOG</b> \$11            House Beer Cheese         </div>	WINGS	<div> <b>8 wings/order - \$14</b>  <b>Served with ranch or bleu cheese</b> </div> <div> <b>DRY RUB</b>  <b>BUFFALO</b>  <b>CHILI BBQ</b>            Topped w/cilantro &amp; sesame seeds  <b>GARLIC PARMESAN</b> </div>	SALADS	<div> <b>*OPTIONAL: Add Crispy or Grilled Chicken + \$4/\$5</b>  <b>WH CAESAR SALAD</b> \$12            Romaine   Shredded Parmesan   Red Onion            Parmesan Crisp   Rosemary Roasted Cashews            Garlic Croutons   Housemade Caesar Dressing         </div> <div> <b>GREEK SALAD</b> \$12            Romaine   Cucumber   Herbed Feta   Kalamata Olives   Grape            Tomatoes   Red Onion   Greek Vinaigrette   Served with Pita         </div> <div> <b>TACO SALAD</b> \$12  <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>	SIDE SAUCES	<div> <b>RANCH   SEASONED SOUR CREAM</b>  <b>BEER CHEESE   GARLIC MAYO</b>  <b>HONEY CHIPOTLE   HONEY MUSTARD</b>  <b>ALE MUSTARD   SRIRACHA MAYO</b>  <b>TOASTED MARSHMALLOW</b>  <b>BALSAMIC VINAIGRETTE</b> </div>
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