

TOWN HALL BREWERY

crafting award-winning beer since 1997

APPETIZERS

A TASTE OF MINNEAPOLIS 15
Highlights from our local partners: sausages from Seward Co-op, cheeses from Lone Grazer Creamery, mustard and honey from the Beez Kneez, and our own house pickles.

SMOKED DUCK POUTINE 14
Crispy pub fries topped with Wisconsin cheddar cheese curds, beef gravy, and house-smoked duck breast.

TOWN HALL WINGS 10
Finished on the grill; served with bleu cheese dressing. Choose chipotle buffalo, hop-honey glaze, barbeque, or spice-rubbed.

BREWHOUSE PRETZELS 10
Two large soft pretzels filled with cheddar cheese and jalapeño, served with house-made queso. *Substitute mustard flight for \$1.*

CALAMARI 12
Dortmunder-battered calamari tossed in lemon juice, parmesan, and parsley. Served with Jamaican jerk aioli.

SOUTHWEST EGG ROLLS 9
Hand-rolled egg rolls stuffed with chicken, roasted corn and black bean salsa, and cheddar cheese. Served with chipotle ranch.

PORK NACHOS 9
Hand-cut tortilla chips topped with roasted pork, house-made queso, red onion, pickled chilies, and fresh cilantro.

SWEET POTATO FRIES 7
Tossed in a Hope & King maple-bourbon glaze and spice blend.

CHIPS, GUAC, & SALSA FLIGHT 8
Hand-cut tortilla chips with fresh guacamole and three salsas: verde, rojo, and ranchero.

CHEESE CURDS 8
Bite-sized white cheddar curds from Ellsworth, Wisconsin, Dortmund-battered and deep fried. Served with marinara.

BRATWURST *from the Seward Co-op*

Served with fries. Substitute a salad or a cup of soup or chili for \$1; sweet potato fries, grilled asparagus, or a bowl of soup or chili for \$2.

BIG SMOKEY 10
Smoked cheddar, Nueske's bacon, red onion, and Fresno chilies.

CAJUNATOR 10
Cajun cheese curds, sautéed peppers and onions, and Beez Kneez Fleur de Beez creole-style mustard.

SANDWICHES & SUCH

Served with fries. Substitute a salad or a cup of soup or chili for \$1; sweet potato fries, grilled asparagus, or a bowl of soup or chili for \$2.

PORK CUBANO 11
Slow-roasted pork topped with crispy grilled salami, honey mustard, house pickles, and Swiss cheese.

BARBEQUE BRISKET 12
Slow-roasted beef brisket tossed in our house-made barbeque sauce with smoked cheddar and pineapple-cilantro coleslaw.

WALLEYE PO' BOY 13
Dortmunder-battered walleye on mixed greens with jalapeño rémoulade and tomatoes, on a honey whole grain bun.

WALLEYE TACOS 10
Two soft flour tortillas with beer battered walleye, topped with pineapple-cilantro coleslaw, pico de gallo, and mango vinaigrette.

TURKEY BACON AVOCADO WRAP 10
Sliced turkey, guacamole, bacon, tomato, lettuce, and chipotle ranch dressing wrapped in an herb and garlic tortilla.

WEST BANK CHICKEN CLUB 10
A grilled chicken breast topped with cheddar cheese, bacon, lettuce, tomato, and house aioli.

RAGAMUFFIN FRIED CHICKEN 11
A hand-breaded fried chicken breast with lettuce, pickles, and house aioli. *Add buffalo sauce and bleu cheese crumbles for \$1.*

MINNESOTA CHEESE STEAK 13
Grilled flank steak and Italian sausage, mild giardiniera, caramelized onions, and house-made queso on a toasted hoagie.

SOUPS & SALADS

Add grilled chicken to any salad for \$3, or grilled flatiron steak for \$5. Our house-made dressings include balsamic vinaigrette, maple-moscato vinaigrette, French, ranch, Black H₂O bleu cheese, caesar, and mango vinaigrette.

SOUP OR CHILI bowl 6 / cup 4
Choose beer cheese with popcorn, ground beef chili with cheddar and sour cream, or our soup of the day.

HOUSE SALAD full 8 / half 5
Mixed greens with parmesan, cherry tomato, red onion, and croutons. Served with your choice of dressing on the side.

GREEK SALAD full 10 / half 6
Feta, Greek olives, cucumber, roasted red peppers, pepperoncini and red onion atop grilled romaine, with balsamic vinaigrette.

BLACKENED CHICKEN CAESAR 12
Blackened chicken breast over chopped romaine lettuce, tossed with our caesar dressing, parmesan cheese, and croutons.

SMOKED SALMON APPLE CRISP SALAD 13
Golden alder-smoked salmon, honey-roasted apples, Hope & King granola, mixed greens, and maple-moscato vinaigrette.

BURGERS

Served with fries. Substitute a salad or a cup of soup or chili for \$1; sweet potato fries, grilled asparagus, or a bowl of soup or chili for \$2.

BREWER 10
A half-pound Angus beef patty with house aioli and your choice of cheddar, provolone, smoked cheddar, American, Swiss, smoked gouda, pepper jack, gorgonzola, or feta cheese.

BURGER OF THE WEEK
Ask your server about this week's creation!

SEVEN CORNERS CLASSIC 12
A half-pound Angus beef patty topped with Nueske's bacon, our house-made barbeque sauce, provolone, lettuce, and tomato.

BLACK & BLUE 12
A blackened half-pound Angus beef patty topped with gorgonzola cheese, sautéed oyster mushrooms, bacon, and horseradish aioli.

SALMON BURGER 11
Our house-made smoked salmon and wild rice patty grilled and topped with lettuce, onion, tomato, and jalapeño rémoulade.

TURKEY BURGER 12
Ground turkey blended with roasted garlic and grilled, topped with provolone, sautéed oyster mushrooms, spinach, and house aioli.

SANTA FE BLACK BEAN BURGER 10
A house-made black bean patty topped with pepper jack cheese, guacamole, and salsa rojo.

ENTREES

ROASTED PORK TOSTADA 10
Two fried flour tortillas heaped with slow-roasted pork, topped with mixed greens, masala sauce, salsa verde, and seasoned sour cream.

FISH & CHIPS 13
Filets of crispy beer-battered ocean perch served with fries and our house-made jalapeño rémoulade.

NEW YORK STRIP STEAK 23
A 10oz New York strip steak grilled and topped with horseradish cream. Served with an herb-roasted potato medley and asparagus.

BUFFALO CHICKEN PENNE 13
Penne pasta in a buffalo cream sauce with roasted red peppers, tomato, gorgonzola cheese, and grilled chicken breast.

SMOKED MAC & CHEESE 13
Penne pasta in a lightly smoky cheese sauce with andouille sausage, diced tomato, parmesan, and toasted bread crumbs. *Add grilled chicken for \$3.*

- An 18% gratuity will be added to parties of six or more.
- There is a \$1 charge for split items and to-go orders.
- Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness.

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SPECIALTY COCKTAILS

TOWNCAR 10
Our specialty sidecar, with Town Hall's Personal Selection Woodford Reserve bourbon, scratch lemon sour, and secrets. Careful, careful, careful.

OUR OLD FASHIONED 10
Town Hall's Personal Selection Woodford Reserve bourbon, cherry simple syrup, orange bitters, and bourbon-soaked cherries.

FERRYMAN 12
Death's Door gin with cucumber, elderflower liqueur, and lemon sour. Light and crisp. Don't forget to pay the boatman.

BEAUREGARDE 11
J. Carver Minnesota gin and vodka with a flourish of parfait d'amour liqueur. Shaken, not stirred.

DARK & STORMY 8
Dark rum with dry ginger beer, lime, and candied ginger root.

HALLBACH 8
Our own interpretation of a famous cocktail from the Seelbach hotel in Louisville, Kentucky. Old Weller Antique 107 bourbon, Tattersall Orange Crema, sparkling cider, and bitters.

RED WINE

^{HH} **WILD MEADOWS Merlot** (Columbia Valley) 7 / 21
Cherry fruit with hints of chocolate. A beautifully balanced red.

LINE 39 Cabernet (California) 8 / 24
Flavors of blackberry rounded with dark chocolate and plum.

CLINE Cashmere (Sonoma) 9 / 27
Big cherry, raspberry, chocolate; long smooth, silky finish.

TINTO NEGRO Malbec (Argentina) 11 / 33
Complex aroma, bright finish; rich texture with dark fruit flavors.

CLOUDLINE Pinot Noir (Willamette Valley) 12 / 36
Soft and smooth, with balanced fruit and a bright finish.

WHITE WINE

PAVÃO Vinho Verde (Portugal) 5 / 15
Lightly effervescent and dangerously refreshing.

^{HH} **J LOHR Riesling** (Monterey) 7 / 21
Lightly sweet, remarkably balanced; delicate fruit.

TWIN ISLANDS Sauvignon Blanc (New Zealand) 8 / 24
Piquant and zesty, with citrus and grass-like undertones.

GIRASOLE Pinot Blanc (Mendocino) 9 / 27
Vibrant, dry apple and pear; crisp, distinct mineral finish.

ALEXANDER VALLEY Chardonnay (Sonoma) 10 / 30
Complex yet balanced; citrus and green apple.

LEFT COAST Pinot Gris (Willamette Valley) 10 / 30
Bright, tropical, silky; simply divine.

RIONDO Prosecco (Italy) 6.5 (split)
Mmmmmmm. Bubbles. Effusive fruit with a light body.

GROWLERS *take Town Hall home!*

We offer many of our beers in 64oz jugs called growlers, and in our 750mL mini-growlers. Take home some award-winning Town Hall Brewery beer to share with friends and family!

BREWERY TOURS & EVENTS

We offer tours of our ten-barrel brewery to private groups, and we also have space to cater to a variety of different parties and events. Ask your server for more information, or email our Events Coordinator at events@townhallbrewery.com.

DESSERTS

DESSERT OF THE MOMENT 5
Ask your server for our current, house-made offering!

ROOT BEER FLOAT 4
Our own Town Hall Brewery root beer, with vanilla ice cream.

HAPPY HOURS!

MON-FRI 3-6 PM / SUN-THUR 10-CLOSE

\$2 OFF { **TOWN HALL PINTS**
APPETIZERS 🍷🍷🍷
RAIL DRINKS • SELECT WINES

SUNDAY | 5-CLOSE **DATE NIGHT**

All beer samplers and bottles of wine are half price when you order food!

MONDAY | 6-CLOSE **CIDER NIGHT**

\$1 off any cider or perry — we have ten on tap!

TUESDAY | 6-CLOSE **WHISKEY NIGHT**

\$2 off all whiskeys \$7 or more and all whiskey flights!

WEDNESDAY | 6-CLOSE **CASK NIGHT**

\$1 off any 20oz cask-conditioned beer. Pull it old-school.

THURSDAY | 8-CLOSE **STUDENT NIGHT**

Town Hall pitchers are only \$10 with your student ID!

KIDS!

Smaller portions for smaller people. Still delicious, because the children are our future. Served with fries or apple slices.

SLIDERS 6
Two miniature sandwiches. Choose ground beef patties, braised brisket, or roasted pork. Add your choice of cheese for 75¢.

CHICKEN STRIPS 5
Strips of chicken breast fried and served with ranch.

QUESADILLAS 5
Soft flour tortillas stuffed with melted cheddar cheese. Served with seasoned sour cream. Add salsa for 50¢.

KIDS FISH & CHIPS 6
Crispy filets of fried ocean perch served with our house aioli.

BUTTERED NOODLES *Does not include a side.* 5
Penne pasta tossed with melted butter and grated parmesan.

OUR OTHER RESTAURANTS

We have two sister restaurants in South Minneapolis where you can enjoy our award-winning beer!

THE TAP 4810 Chicago Ave S | 612.767.7307
An intimate neighborhood restaurant on 48th & Chicago serving craft beer, wine, and great food.

THE LANES 5019 34th Ave S | 612.767.3354
Ten lanes of bowling alongside a full bar and restaurant featuring fantastic beer and our delicious flatbreads.

YOU ARE HERE: (good choice!)

1430 Washington Ave S
Minneapolis, MN 55454

612.339.8696
TownHallBrewery.com