



APPETIZERS

BREWHOUSE PRETZEL

Cheddar and jalapeño-stuffed pretzel. With queso. two 12 | one 7

CHICKEN TENDERS FLIGHT

Barbeque, chipotle buffalo, honey-chipotle. With a biscuit. 12

GUACAMOLE & SALSA FLIGHT

Fresh tortilla chips, guacamole; salsas roja, verde, ranchera. 9

SWEET POTATO FRIES

Side of Hope & King maple glaze. 7

TACOS

Two tacos served with fresh corn chips and guacamole.

WALLEYE

Dortmunder-battered walleye filets, pineapple-cilantro slaw, pico de gallo, mango-sriracha glaze, flour tortillas. 12

RANCHERO CHICKEN

Roasted chicken verde, cucumber-jalapeño salsa, shredded lettuce, red onion, cotija, corn tortillas. 11

ROASTED CORN & POTATO

Grilled parmesan smashed potatoes, corn, queso blanco, pico de gallo, cotija, corn tortillas. 11

CARNE ASADA

Grilled flank steak, salsa morita, cotija, shredded lettuce, red onion, cilantro, corn tortillas. 13

SANDWICHES & SUCH

Served with crispy fries unless otherwise indicated. Substitute a salad, cup of soup, or pineapple-cilantro slaw for \$1; sweet potato fries or grilled asparagus for \$2.

BLACK H₂O SHORT RIB MELT

Black H₂O-braised boneless short rib, parmesan smashed potatoes, beef gravy, caramelized onion, sourdough Texas toast. *Does not include a side.* 15

MEDITERRANEAN CHICKEN WRAP

Grilled chicken breast, feta, herb-roasted heirloom cherry tomatoes and onions, cucumbers, roasted red peppers, creamy cucumber-dill dressing, garlic-herb wrap. 13

WINGS

Finished on the grill. Chipotle buffalo or barbeque. With bleu cheese dressing and celery. 10½

ROASTED PORK NACHOS

Slow-roasted pork, queso, red onion, pickled chilis, cilantro. Add guacamole for \$2. 11

SWEET CORN NACHOS

Grilled parmesan smashed potatoes, sweet corn, black beans, queso blanco, pico de gallo, cotija, cilantro. Add guacamole for \$2. 12

TACO of the MONTH

Please ask about our current offering.

BEEF SHORT RIB

Black H₂O-braised boneless beef short ribs, guajillo salsa, cotija, shredded lettuce, red onion, cilantro, corn tortillas. 13

GRILLED MARLIN

Ancho-grilled marlin filets, cotija, salsa ranchera, pickled chilis, red onion, arugula, cilantro, corn tortillas. 15

ROASTED PORK

Pork shoulder, cotija, pickled chilis, mixed greens, roasted jalapeño sour cream, salsa verde, naan flatbreads. 12

BARBEQUE PULLED PORK

Slow-roasted pork, barbeque sauce, pineapple-cilantro slaw, pub bun. 12

RAGTOP FRIED CHICKEN

Fried chicken breast, chipotle buffalo sauce, gorgonzola, lettuce, pub bun. 12

RAGAMUFFIN FRIED CHICKEN

Fried chicken breast, ale mustard aioli, honey, lettuce, pub bun. 12

PECANWOOD B.L.T.G.

Pecanwood bacon, lettuce, sliced tomato, guacamole, toasted sourdough. 12

SALADS & SOUPS

Add grilled chicken to any salad for \$3, or grilled flank steak for \$5. Our house-made dressings include balsamic vinaigrette, sriracha-mango vinaigrette, French, ranch, creamy cucumber-dill, and bleu cheese.

SOUP or CHILI

Beer cheese, ground beef chili with cheddar and sour cream, or our soup of the day. bowl 6 | cup 4

HOUSE SALAD

Mixed greens, red onion, heirloom cherry tomatoes, parmesan, croutons. Choice of dressing. full 8 | half 6

ARUGULA ROASTED TOMATO

Herb-roasted heirloom cherry tomatoes and onions, fresh basil, fresh mozzarella, arugula, parmesan, balsamic vinaigrette. 11

CHILI-LIME GRILLED MARLIN

Grilled marlin filet, corn, diced tomato, cotija, black beans, mixed greens, cucumber-lime salsa. 15

HERB & CUCUMBER

Shaved cucumber, feta, fresh dill, heirloom tomatoes, red onion, toasted walnuts, arugula, creamy cucumber-dill dressing, naan. 12

BURGERS

Served with crispy fries unless otherwise indicated. Substitute a salad, cup of soup, or pineapple-cilantro slaw for \$1; sweet potato fries or grilled asparagus for \$2.

BREWER'S DOUBLE

Two quarter-pound beef patties of brisket, short rib, and chuck. American cheese, house pickles, pub bun. 11

BURGER of the MONTH

Please ask about our current offering.

SOUTHWEST METRO

Half-pound beef patty of brisket, short rib, and chuck. Southwest guajillo barbeque sauce, pecanwood bacon, cheddar, pub bun. 14

BLACK BEAN BURGER

Black bean and barley patty. Pepper jack, salsa roja, guacamole, pub bun. 10

Town Hall Station



WINE of the MOMENT

Ask about our current seasonal selection. Changes frequently.

WHITE WINES

RAZA *Vinho Verde*

Lipsmacking; fresh, crisp, and fruity. Portugal. 7

DR. LOOSEN *Riesling*

Snappy peach and citrus; subtle sweetness. Germany. 9

MOHUA *Sauvignon Blanc*

Juicy tropical fruit; lime and summer herbs. New Zealand. 10

CHATEAU BIANCA *Pinot Gris*

Balanced fruit and honeycomb; lush and lingering. Oregon. 12

ALEXANDER VALLEY

Chardonnay

Rich pear, apple, tropical fruit. California. 12

RIONDO BLU *Prosecco*

Fresh pear and citrus with a lively sparkle. Italy. 9

RED WINES

SAND POINT *Merlot*

Enticing fruit; bright raspberry and blackberry. California. 8

TINTO NEGRO *Malbec*

Soft and supple red fruit; hint of spice. Argentina. 9

TEMPTATION *Zinfandel*

Mouth-filling cherry, blackberry, pepper, vanilla. California. 10

LANGE TWINS

Cabernet Sauvignon

Delightfully balanced; deep, vibrant cherry. California. 12

MIGRATION *Pinot Noir*

Beautiful red fruit, enticing spice; amazing finish. California. 14

COCKTAILS

We stock a small but well-chosen selection of fine liquors, including an entirely locally-produced range of rail spirits. Here are a few of our favorite cocktails to get you started.

TOWNCAR

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

OUR OLD FASHIONED

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

MUMM'S THE WORD

Cranberry-infused rum and basil give our bootlegger a bit more power under the hood. 10

MINNEGRONI

A nod to the classic Negroni, crafted with locally-made gin and orange liqueur from Tattersall in NE Minneapolis. 10

PINEAPPLE CALIENTE

Spicy and sweet. Bright citrus from house-made lemon sour and pineapple balance spicy jalapeño. Made with agave tequila. 9

THIS & THAT

A heart (and head) warming mix of Scotch, house-made lemon sour, peach liqueur, and ginger syrup. 9

HAPPY HOURS

*Mon-Fri 3-6pm &
Sun-Thur 9-11pm*

\$3.49 Town Hall Brewery

Signature beers

\$2 off select Town Hall

Brewery Seasonal beers

\$2 off select wines

\$2 off appetizers

DESSERTS

SEASONAL DESSERTS

We serve a variety of desserts that change throughout the year. Ask your server about our current offerings!

ROOT BEER FLOAT

Our own Town Hall Brewery root beer, vanilla ice cream. 4

KIDS

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

BREWER'S JR.

Quarter-pound burger patty on a bun. Add cheese for \$1. 6

CHICKEN STRIPS

Fried chicken breast, ranch. 5

QUESADILLAS

La Perla flour tortillas, cheddar, seasoned sour cream. Add salsa for 50¢. 5

FISH & CHIPS

Battered walleye filets, tartar. 6

BUTTERED NOODLES

Pappardelle, garlic butter, parmesan. Does not include a side. 6

- Consuming raw or under-cooked meat, poultry, shellfish, or eggs may increase your risk of food-borne illness.
- We reserve the right to add an 18% gratuity to parties of eight or more.
- There is a \$1 charge for split items and to-go orders.