



APPETIZERS

BREWHOUSE PRETZEL

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

TOWN HALL TOTS

House-made jumbo tater tots stuffed with roasted jalapeños and cheddar. Topped with pecanwood bacon, queso, and green onions. Side of seasoned sour cream. 9

GUACAMOLE & SALSA FLIGHT

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

ADVANCED SALSA FLIGHT

Trade our classic flight for a spicier set: Fresh tortilla chips, guacamole salsa, arbol salsa, tequila-lime salsa, morita salsa. 10

SWEET POTATO FRIES

Side of Hope & King maple glaze. 7

CHICKEN TENDERS FLIGHT

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

WINGS

Finished on the grill. Chipotle buffalo, barbeque, or dry rub. With bleu cheese dressing and celery. 11

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

SANDWICHES

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

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

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

BLACKENED TUNA

Blackened yellowfin tuna filet, shredded lettuce, grilled pineapple salsa, corn tortillas. 14

TEQUILA-LIME CHICKEN

Marinated grilled chicken, shredded lettuce, cotija, tequila-lime salsa, cilantro, corn tortillas. 14

CARNE ASADA

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

AL PASTOR

Citrus-marinated pork, pineapple, red onions, cotija, cilantro, morita salsa, corn tortillas. 14

ROASTED PORK

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

WILD MUSHROOM

Wild mushrooms, roasted poblano peppers, red onions, lettuce, cotija, guacamole salsa, corn tortillas. 12

TACO of the MONTH

Please ask about our current offering.

PECANWOOD B.L.T.G.

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

WALLEYE HOAGIE

Parmesan-breaded pan-fried walleye filet, shredded lettuce, house remoulade, toasted ciabatta hoagie. 18

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, ranch, creamy cucumber-dill, bleu cheese, berry vinaigrette, and sesame vinaigrette.

SOUP or CHILI

Bowl of beer cheese, ground beef chili with cheddar and sour cream, or our soup of the day. 5

HOUSE SALAD

Mixed greens, red onion, heirloom cherry tomatoes, parmesan, croutons. Choice of dressing. 6

BLACKBERRY

Mixed greens, candied walnuts, goat cheese, granny smith apples, blackberries, berry vinaigrette. 12

HERB & CUCUMBER

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

CAPRESE

Heirloom bruschetta, mixed greens, fresh mozzarella, balsamic vinaigrette. 10

SESAME TUNA

Sesame seed-crust seared tuna, arugula, red peppers, green onions, red cabbage, sesame vinaigrette. 15

BURGERS

Served with crispy fries. Substitute a salad or pineapple-cilantro slaw for \$1; bowl of soup, 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.

BISTRO

Half-pound beef patty of brisket, short rib, and chuck. Heirloom bruschetta, fresh mozzarella, balsamic glaze. 14

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



WINES

WINE of the MOMENT

Ask about our current seasonal selection. Changes frequently.

RED

SAND POINT *Merlot*

Enticing fruit; bright raspberry and blackberry. California. 8

TINTO NEGRO *Malbec*

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

MONTE VOLPE PRIMA ROSA *Blend*

Rich, fruity, plum and blackberry. California. 10

LANGE TWINS

Cabernet Sauvignon

Delightfully balanced; deep, vibrant cherry. California. 12

BUENA VISTA *Pinot Noir*

Velvety cherry, berries, caramel. California. 14

WHITE & ROSÉ

RAZA *Vinho Verde*

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

KIONA *Riesling*

Flirty and elegant; honeycomb, pear. Washington. 8

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

GRAHAM BECK *Brut Rosé*

Crisp and sparkling; lavender, strawberry. South Africa. 12

SEASONAL ROSÉ

Ask about our current selection!

HAPPY HOURS AND OTHER SPECIALS

MON-FRI 3-6PM | MON-SAT 10-11PM | SUN ALL DAY

\$3.49⁹/₁₀ { ALL TOWN HALL BREWERY
SIGNATURE BEERS

\$2 OFF { SELECT TOWN HALL BREWERY SEASONAL
BEERS, ALL APPETIZERS, & SELECT WINES

MONDAY | 3-9PM | KIDS NIGHT

Free kids meal when you order a full-priced food item priced \$8 or more.

TUESDAY | 3-CLOSE | TACOS & TEQUILA

\$2 off all tacos, plus \$2 off margaritas and other tequila drinks!

WEDNESDAY | 3-CLOSE | BOURBON & BURGERS

\$2 off all burgers, plus \$2 off all whiskey and whiskey drinks!

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

LA BORRITA

Tequila, ginger beer, lime, and a jalapeño kick. 9

SAZERAC

An American classic—Town Hall's Old Forester Single Barrel bourbon, absinthe, barrel-aged bitters. 11

ELDERFLOWER GIMLET

Vodka, lime, elderflower, cucumber. 10

DIGGING DAISIES

So delicious, it's rumoured to revive the dead. Gin, Lillet, orange crème, lemon, more secrets. 10

MAI TAI

Light and dark rums, orgeat syrup, passion fruit, umbrella. 9

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. 5

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, pub 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.