

BEER WE BREW



BAR SERVICE - PLEASE ORDER EVERYTHING AT THE BAR. CHEERS!

All beer is served in 10oz or 16oz pours. All beers on tap are available for growler fills. We also package all beers in crowler cans (25.4oz). Canning occurs once a week so your cans are always fresh.

F "EL BUSSIN" AGAVE MEXICAN LAGER (5.2%)
COLLAB BREW WITH MANA BREWING CO. (SHAKOPEE, MN)
\$6.00/\$8.00

Eraclea Pilsner malt was the base of this beer, Munich Malt for a little character, we swapped the portion of corn for agave nectar, and we used a legendary Mexican Lager yeast. Slightly sweet from the nectar.

F "FOR BOCK'S SAKE" AMBER ALE/BOCK HYBRID (5.9%)
COLLAB BREW WITH BOATHOUSE BROTHERS BREWING CO.
\$6.00/\$8.00

Dark Lager – Every year we like to pick a hybrid beer idea to bring into fruition with some awesome friends from Prior Lake, MN. Slightly roasty from the addition of roasted barley. Expect a medium roast/malt taste that falls between the styles.

F "B'VILLE PILZ" CZECH PILSNER (5.5%)
\$6.00/\$8.00

The water used in creating this beer was stripped via reverse-osmosis, then minerals are added back to replicate the water from the Czech Republic which is where this beer originated from.

FRUITED CZECH PILSNER (5.5%)
\$6.00/\$8.00

We added: Strawberry, Kiwi, Banana, and Apple.

COFFEE & VANILLA CREAM ALE (5.5%)
\$6.00/\$8.00

Cream Ale infused with medium-roast coffee and vanilla.

F STRAWBERRY LEMONADE MILKSHAKE SOUR ALE (4%)
\$6.00/\$8.00

contains lactose

GRAPE MILKSHAKE SOUR ALE (4%)
\$6.00/\$8.00

contains lactose

"CREAM DE LA CREME" CREAM ALE (5.5%)
\$6.00/\$8.00

The product of International Women's Day 2024. Each year the Ineffable Ladies pick a beer, and brew it start to finish, this year the choice was our first ever Cream Ale. Light, drinkable, crushable.

"PRECURSOR #3" THIOLIZED MILKSHAKE IPA (7.2%)
\$6.00/\$8.00

Thiols? Thiols are precursors that are unlocked through biotransformation during fermentation. Thiol (flavor) profile: Tropical, Passionfruit, Guava. Hops: Cryo Cascade. **contains lactose** (28 IBU's)

F "OLD FASHIONED" BA BELGIAN QUAD (11%)
\$8.50/\$10.00

Dangerously smooth! Belgian Quad brewed with 150lbs of rock candy for the ABV boost. Then we aged it in Crooked Water Spirits "Old Hell" specialty Bourbon barrels for 7 months. The concept is to model the drink, cheers and enjoy!

MAKE IT A FLIGHT
\$12.00

Pick any 4 beers you want. (Specialty beers may have an upcharge)

MAKE IT A FLIGHT POUR
\$3.00

WINE LIST & NA OPTIONS

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MERLOT (13%)

\$11.00

The harvested grapes are from the northern banks of Lake Garda, Italy. It features flavors of rich, ripe cherries and plums with a velvety finish.

CABERNET (13.5%)

\$10.00

The diversity of two vineyards allows this wine to have a final blend that expresses the concentrations, complexity and richness.

SAUVIGNON BLANC (13.5%)

\$11.00

Blend of fruit grown in cool-climate vineyards throughout California. Crisp lime, melon, and pear merge with layers of fresh fig and herbs with a hint of mineral on the aromatic finish.

PINOT GRIGIO (12.5%)

\$10.00

From the Barone Fini vineyards where grapes are picked manually and put through a soft, cold crushing. They are skillfully blended leaving a distinctive elegant taste into the wine.

MOSCATO (7.5%)

\$9.00

Zingy and refreshing, bursting with passionfruit and sweet melon flavors.

ROSE (13%)

\$11.00

The aromas lean in the direction of kiwi and honeydew, but the palate is sophisticated and dry and finishes with a touch of tart, citrus fruit.

MARGARITA WINE (13.9%)

\$10.00

100% agave wine that replicates a margarita with lime.

STRAWBERRY MARGARITA WINE (13.9%)

\$10.00

100% agave wine that replicates a margarita with strawberry & lime. Slightly sweeter than the lime version.

SPARKLING WINE (10.5%)

\$5.00

Brut sparkling wine.

MIMOSA (10.5%)

\$6.00

Orange Juice mixed with sparkling wine.

LEMONADE MIMOSA (10.5%)

\$6.00

Rotating house-made lemonade mixed with sparkling wine.

NA OPTIONS

ORANGE JUICE

\$2.50/\$4.00

Orange juice served in 8oz or 16oz.

ROTATING HOUSE-MADE LEMONADE

\$3.00/\$5.00

House-made, freshly squeezed lemonade served in 8oz or 16oz.

IBC ROOT BEER / CREAM SODA

\$3.00

Served in bottle or with a glass upon request.

BUTTERBEER (NA)

\$4.00

Cream soda topped with whipped cream and caramel drizzle.

INEFFABLE EATS

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SPECIALS

PECAN BREADED CHICKEN SANDWICH

\$15.99

Breaded chicken breast with panko and pecans, topped with cherry gastrique on a brioche bun. Served with your choice of a side.

THAI PEANUT NOODLES

\$16.99

Thai peanut noodles with 5-spice pork belly, pickled daikon carrot cucumber, serrano peppers, topped with cilantro.

COWBOY BURGER

\$16.99

Beef patty topped with cheddar cheese, bacon, BBQ, and onion rings. Served on a brioche bun with your choice of side.

TACO SALAD

\$14.99

Fried taco shell with spring mix, cheddar jack cheese, pico, black bean corn mix, and your choice of meat. Served with verde or your choice of dressing. Add chilies for \$0.50.

THAI STREET TACOS

\$14.99

Your choice of beer battered cod or chicken, blackened cod or chicken, or blackened pork belly. Topped with Thai peanut sauce, pickled veggies, and cilantro. Served with homemade hint-o-lime tortilla chips

SPECIAL WING SAUCES

Chipotle Cranberry
Spiced Maple Bourbon
Thai Peanut

SIDES: Home Cut Fries
Dill Pickle Chips
Fresh Fruit
Ask to Upgrade

INEFFABLE EATS

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HAPPY HOUR

Join us for Happy Hour ALL day Wednesday and from open til 6pm Thursday and Friday

\$6 MENU

See full menu for item descriptions

CHIPS & SALSA

HOME-CUT FRIES

CHIPS & DIP

DEEP FRIED ASPARAGUS

DEEP FRIED PICKLES

HUMMUS PLATE

BRUSCHETTA PLATE

BEER CHEESE SOUP (BOWL)

CHICKEN WILD RICE SOUP (BOWL)

BONE-IN WINGS

Wet and Dry Rubs Available:

Signature Hint-o-Blueberry BBQ, Buffalo, Honey Mustard, Beer Parmesan, Soy Garlic, Sweet Chili, Sassy Sauce, Dragons Breath, BBQ Dry Rub, Cajun Dry Rub, Garden Dry Rub, Dill Pickle Rub.

Be sure to check our specials menu for more options!

12 PIECE	\$15.99
6 PIECE	\$8.99

BURGER WEDNESDAYS

Every Wednesday ALL burgers are \$5 off *with the purchase of a beverage* Making Happy Hour a little more happy!

ALL PINTS AND DESSERTS \$1 OFF

INEFFABLE EATS

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BURGERS

1/3 pound all beef patties. Add ketchup, mustard, pickles on request. Add chilies for \$0.50. Upgrade to Cali style (lettuce, tomato and onion) for \$1.50. Add two strips of thick cut bacon for \$2. Option of pink or no pink. All items are served with your choice of a side.

HAMBURGER \$13.99

Plain and simple. Beef patty with salt and pepper on a toasted bun

CHEESEBURGER \$14.99

Same as before but with a choice of cheddar, swiss or pepper jack

MUSHROOM SWISS BURGER \$16.99

Okay, things are getting interesting now. Just like it says in the name.

F THE BIG EFF \$16.99

Now we're talking! All beef patty, Thousand island sauce, lettuce, cheese, pickles, onions on a bun... I remember that being more catchy

F WHITE TRASH BURGER \$17.99

Not for the faint of heart. This one is loaded up with bacon, cheese curds and ranch dressing on a bun

SANDWICHES

CLASSIC BLT \$13.99

Just like it sounds. Bacon, lettuce and tomato served on whole wheat bread with mayo. Served with your choice of side

F PHILLY CHEESESTEAK \$16.99

Sliced roast beef with sauteed peppers and onions smothered in beer cheese on a hoagie. Served with au jus and choice of side

CUBANO \$17.99

Citrus pulled pork, ham, mustard, pickles and swiss cheese pressed in a hoagie roll. Served with your choice of side

SOUTHERN CHICKEN SANDWICH \$16.99

Beer battered chicken breast with mayo and pickles on a toasted bun. Served with your choice of side. You may opt for grilled chicken tossed in cajun, garden or salt & pepper

GROWN UP GRILLED CHEESE \$14.99

Buttered and toasted white bread with cheddar cheese, bacon and tomato. Served with your choice of side

BANH MI \$17.99

Toasted hoagie with five-spiced beer roasted pork belly. Topped with pickled daikon, carrot, chilies, cucumber and cilantro. Finished with wasabi aioli. Served with your choice of side

F KOREAN MI \$17.99

Toasted hoagie with five-spiced beer roasted pork belly. Topped with kimchi, soy garlic sauce and gochujang aioli. Served with your choice of side

THE DIRTY BIRDIE \$19.99

You'll need all ten fingers to hold on to this one. Three chicken tenders tossed in your choice of BBQ, Buffalo, Honey Mustard, Beer Parmesan, Soy Garlic, Sweet Chili, Dragons Breath, Sassy Sauce, BBQ Dry Rub, Cajun Dry Rub, Garden Dry rub or Dill Pickle Dry Rub... Topped with bacon and cheddar on toasted white bread. Served with your choice of side

SIDES: Home Cut Fries
Dill Pickle Chips
Fresh Fruit
Ask to Upgrade

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APPETIZERS

CHIPS & SALSA \$7.99

House-made hint-of-lime tortilla chips served with your choice of two salsas: pico-de-gallo, salsa verde or black bean corn salsa. Upgrade to queso for \$0.25

CHIPS & DIP \$7.99

House-made dill pickle chips served with a side of seasoned sour cream and ranch

F CHEESE CURDS \$11.99

Beer battered cheese curds, served with your choice of sweet chili or ranch

PRETZEL STICKS \$10.99

Four pretzel sticks served with house-made beer cheese and dark beer honey mustard

DEEP FRIED ASPARAGUS \$8.99

Beer battered asparagus served with house-made wasabi aioli

DEEP FRIED PICKLES \$8.99

Four beer battered pickle spears served with seasoned sour cream

HUMMUS PLATE \$8.99

Roasted red pepper black bean hummus served with carrot, celery, cucumber and crostinis

BRUSCHETTA \$9.99

Fresh bruschetta on crostinis topped with parmesan and balsamic glaze

MINI CORN DOGS \$9.99

6 mini corn dogs served with beer mustard and ketchup

NACHOS \$16.99

House-made hint-of-lime tortilla chips topped with pepper-jack cheese, house-made queso sauce, pico-de-gallo, green onions and seasoned sour cream. Pick either beef, crispy cajun pork belly, shredded chicken or citrus pulled pork. Served with salsa verde. Add spicy chilies for \$0.50

F SOUTHWEST NACHOS \$16.99

House-made hint-of-lime tortilla chips topped with cheddar cheese, queso, black bean corn salsa, green onions and sassy sauce. Your choice of beef, cajun pork belly, shredded chicken or citrus pulled pork. Add spicy chilies for \$0.50

NACHO FRIES \$12.99

Home-cut seasoned fries smothered with queso and topped with verde, pico-de-gallo, green onions and seasoned sour cream. Add cajun pork belly or taco beef for \$2

LOADED FRIES \$12.99

Home-cut seasoned fries topped with beer cheese, cajun pork belly, seasoned sour cream and green onions. Add spicy chilies for \$0.50

F LOADED PHILLY FRIES \$13.99

Home-cut fries topped with onions, peppers and thin sliced roast beef. All that smothered with our beer cheese sauce. Add spicy chilies for \$0.50

HOME-CUT FRIES \$8.99

Tossed with garden seasoning

SWEET POTATO FRIES \$9.99

Tossed in BBQ seasoning, served with seasoned sour cream

ONION RINGS \$9.99

Crispy, golden, thick cut onion rings

INEFFABLE EATS

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ENTREES

F EFF'N GOOD BBQ MAC & CHEESE \$15.99

Cavatappi noodles tossed in beer cheese sauce, topped with sauteed onions, peppers and your choice of pulled chicken or citrus pulled pork. All that topped with our signature Hint-o-Blueberry BBQ sauce

MAC & CHEESE \$12.99

Cavatappi noodles tossed in beer cheese sauce.

Not that hungry? Half size order \$6.99

BIRRIA TACOS \$15.99

Three birria dipped tacos with chipotle chicken or citrus pulled pork. Grilled to a nice char with pepper jack cheese and birria dipping sauce

F FISH & CHIPS \$17.99

Two beer battered cod loins served with house made tartar sauce. Served with your choice of side

SALMON & WILD RICE \$16.99

Seared salmon filet, your choice of blackened or garden seasoned. Served over a bed of wild rice with asparagus and cherry gastrique sauce

SOUP & SALADS

HOUSE SALAD \$9.99

Spring mix, red onion, cucumber, shredded carrots, tomato. Choice of ranch, blue cheese, french, thousand island or basil vinaigrette. Add garden or cajun chicken or salmon for \$4.99

SIDE SALAD \$4.99

Spring mix, red onion, cucumber, shredded carrots, tomato. Choice of ranch, blue cheese, french, thousand island or basil vinaigrette

F BUFFALO CHICKEN SALAD \$16.99

Spring mix, red onion, cucumber, shredded carrots and blue cheese crumbles with grilled or fried chicken tossed in buffalo sauce. Choice of ranch, blue cheese, french, thousand island or basil vinaigrette

F CHICKEN WILD RICE SOUP \$7.99

Homemade creamy chicken wild rice soup made with rotating house beer.

Served with crackers

Half size portion - \$4.99

F BEER CHEESE SOUP \$7.99

Homemade beer cheese soup made with rotating house beer. Served with crackers

Half size portion - \$4.99

F - INEFFABLE FAVORITE

SIDES: Home Cut Fries
Dill Pickle Chips
Fresh Fruit
Ask to Upgrade

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CHICKEN

Wet and Dry Rubs Available:

Signature Hint-o-Blueberry BBQ, Buffalo, Honey Mustard, Beer Parmesan, Soy Garlic, Sweet Chili, Sassy Sauce, Dragons Breath, BBQ Dry Rub, Cajun Dry Rub, Garden Dry Rub, Dill Pickle Dry Rub.

Be sure to check our specials menu for more options!

6 PIECE BONE-IN WINGS \$10.99

Choose one of our house-made sauces or dry rubs. Comes with ranch or blue cheese

12 PIECE BONE-IN WINGS \$18.99

Choose up to two of our house-made sauces or dry rubs. Comes with ranch, blue cheese or both

CHICKEN TENDERS BASKET \$15.99

Three pieces of homemade beer battered chicken tenders. Served with your choice of side. Comes with ranch or blue cheese

CHICKEN TENDERS - SMALL \$12.99

Three pieces of homemade beer battered chicken tenders. Choose one of our house-made sauces. Comes with ranch or blue cheese

CHICKEN TENDERS - LARGE \$19.99

Six pieces of homemade beer battered chicken tenders. Choose up to 2 of our house-made sauces. Comes with ranch or blue cheese

LITTLE EFFERS MENU

KIDS GRILLED CHEESE \$10.99

Toasted and buttered white bread with cheddar cheese. Served with your choice of side

MAC & CHEESE MEAL \$9.99

6oz mac & cheese with your choice of side

FISH STICKS \$11.99

Three lightly floured deep fried cod sticks with your choice of side and tartar sauce

MINI CORN DOG MEAL \$8.99

Three mini corn dogs served with your choice of side

SIDES: Home Cut Fries
Dill Pickle Chips
Fresh Fruit
Ask to Upgrade

DESSERTS

F FRENCH TOAST STICKS \$13.99

White bread dipped and coated in cinnamon cereal and deep fried. Topped with powdered sugar and served with syrup. Half size order \$7.99

FRENCH TOAST SUNDAE \$11.99

White bread dipped and coated in cinnamon cereal and deep fried. Topped with powdered sugar. Served with ice cream, chocolate, caramel, candied pecans and whipped cream

BREAD PUDDING \$4.99

House-made bread pudding with cinnamon and candied pecans, topped with whip cream

BREAD PUDDING SUNDAE \$11.99

House-made bread pudding with cinnamon. Served with ice cream, chocolate, caramel, candied pecans and whipped cream

BROWNIE \$4.99

BROWNIE ALA MODE \$6.49

BROWNIE SUNDAE \$11.99