

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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BUILD YOUR OWN OMELET OR SCRAMBLE

Your choice of meat for \$1.00 each: Sausage, bacon, and ham. Your choice of veggies for \$0.50 each: mushrooms, onions, tomatoes, peppers, and potatoes. Your choice of cheese: Swiss, cheddar jack, and pepper jack. Add extra cheese for \$1.00.

OMELET WITH CHEESE \$13.99

3 eggs with your choice of cheese. Served with a side of toast and choice side. Add meats, veggies, and additional cheeses.

F SCRAMBLE WITH CHEESE \$13.99

3 scrambled eggs, breakfast potatoes, and your choice of cheese. Served with a side of toast. Add meats, veggies, and additional cheeses.

BREAKFAST ENTREES

INEFFABLE BREAKFAST \$10.99

2 eggs any style, your choice of meat, toast, and one side.

HUEVOS INEFFABLE \$15.99

2 eggs any style, black bean corn salsa, pepper jack cheese, Verde, and 3 rolled tortillas.

BREAKFAST GRILLED CHEESE \$13.99

2 eggs any style, with your choice of meat and cheese, served with one side.

BISCUITS & GRAVY \$14.99

2 buttermilk biscuits topped with sausage and bacon gravy, 2 eggs any style, choice of side.

EGGS BENEDICT \$13.99

2 poached eggs over a toasted English muffin and ham, covered in Hollandaise, a sprinkle of paprika, served with your choice of a side.

ASPARAGUS EGGS BENEDICT \$14.99

2 poached eggs over a toasted English muffin and asparagus, covered in Hollandaise, and sprinkled with Cajun seasoning, served with your choice of a side.

F BREAKFAST BURGER \$17.99

All beef patty with cheddar, bacon, and a fried egg over medium on a brioche bun. Served with your choice of side.

SIDE OPTIONS

MEATS:

3 ham steaks, 2 bacon strips, 2 sausage patties, or 3 sausage links.

VEGGIES:

Mushrooms, onions, tomatoes, peppers, and potatoes.

SIDES:

Breakfast potatoes, home-cut fries, dill pickled chips, or fresh fruit (fruit available until sold out)

TOAST:

Buttered white or wheat toast or one biscuit. Upgrade to English muffin, or cinnamon raisin for (+\$1.00)

INEFFABLE BRUNCH

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SWEET TREATS

FRENCH TOAST \$12.99

2 pieces of French toast topped with powdered sugar, served with your choice of meat. Your choice of bread; white, wheat, or cinnamon raisin

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 \$6.99

BROWNIE SUNDAE \$11.99

PANCAKES \$11.99

3 pancakes served with your choice of meat.

BLUEBERRY PANCAKES \$11.99

SOUP

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

BEER CHEESE SOUP \$7.99

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

Half size portion - \$4.99

ALA CART

Add 2 eggs, any style, for an up-charge of \$2.99

MEATS: \$4.50

3 ham steaks, 2 bacon strips, 2 sausage patties, or 3 sausage links.

TOAST: \$2.00

Buttered white or wheat toast or one biscuit.

Upgrade to English muffin, or cinnamon raisin for (+\$1.00)

SIDES: \$4.00

Breakfast potatoes, home-cut fries, dill-pickled chips, or fresh fruit (fruit available until sold out)

FRENCH TOAST \$4.00

One slice of french toast.

BISCUITS & GRAVY \$5.00

2 BISCUITS & GRAVY \$9.00

1 EGG ANY STYLE \$2.00

2 EGGS ANY STYLE \$3.50

PANCAKE \$3.00

BLUEBERRY PANCAKE \$4.00

INEFFABLE BRUNCH

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LUNCHABLES

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 crostini 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

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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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