





















ALARY'S DRAFT SELECTIONS

	ABV	IBUs	Tier
 OKTOBERFEST <i>Munich-style</i> 5.8 18 II Toasted rye, complex maltiness, traditional golden color <i>Indeed Brewing Co. - Minneapolis, MN</i> SEASONAL			
 OKTOBERFEST <i>Märzen Oktoberfest</i> 5.3 16 II Hearty malts, deep, smooth caramel flavor with roasty sweetness <i>Boston Brewery - Boston, MA</i> SEASONAL			
 PUNKIN ALE <i>Brown Ale</i> 7.0 28 III Spicy notes of cinnamon, nutmeg, brown sugar and pumpkin <i>Dogfish Head Craft Brewery - Milton, DE</i> SEASONAL			
 PULL TUBS #4 <i>American Pale Ale</i> 5.0 – IV A hazy not-quite-IPA with Citra, Azacca and Yakima hops <i>BlackStack Brewing - St. Paul, MN</i>			
 DAY TRIPPER <i>West Coast Pale Ale</i> 5.4 45 II Heady, dank, cirrus, sweet malt <i>Indeed Brewing Co. - Minneapolis, MN</i>			
 BUBBLE DANDY <i>Pale Ale</i> 6.0 25 IV Bubble gum and a mélange of ripe melon and citrus <i>Toppling Goliath Brewing Co. - Decorah, IA</i>			
 BLUE MOON <i>Belgian Wheat Beer</i> 5.4 9 II Valencia Orange peel, coriander <i>Blue Moon Brewing Co. - Golden, CO</i>			
 OBERON <i>American Wheat Ale</i> 5.8 10 II Spicy hops, mild fruit aromas, wheat malt and smooth mouthfeel <i>Bell's Brewery - Kalamazoo, MI</i> SEASONAL RELEASE			
 GUMBALLHEAD <i>American Wheat Ale</i> 5.6 35 III Dry hopped Yakima hops, Bright, refreshing lemon finish <i>3 Floyds Brewing Co. - Munster, IN</i>			
 LASER BLADE <i>Sour IPA</i> 5.2 5 IV Tangerine, Mandarin orange, strawberry and white grape <i>Able Seedhouse + Brewery - Minneapolis, MN</i>			
 ROYAL RASPBERRY (NITRO) <i>Kettle Sour</i> 4.8 5 IV Tart raspberry with hints of passion fruit <i>Pryes Brewing Co. - Minneapolis, MN</i>			
 WILDERNESS TUXEDO <i>Sour Ale</i> 5.0 10 III Berliner Weisse style with raspberry, blackberry and boysenberry <i>Bent Paddle Brewing Co. - Duluth, MN</i>			
 PINEAPPLE TANGERINE <i>Sour Ale</i> 4.9 7 III Ripe full of pineapple and tangerines—pucker up! <i>Unmapped Brewing Co. - Minnetonka, MN</i> LIMITED			
 SEAQUENCH ALE <i>Citrus Sour</i> 4.9 10 II Thirst-quenching black limes, lime juice and sea salt <i>Dogfish Head Craft Brewery - Milton, DE</i>			
 STRAWBERRY FIELDS (10oz.) <i>Sour Ale</i> 5.7 18 III Tart kettle sour of strawberries and Belma hops <i>Indeed Brewing Co. - Minneapolis, MN</i>			
 GRAPEFRUIT PALOMA <i>Tart Ale</i> 5.5 20 III Grapefruit, tequila, lime...just that simple. <i>Indeed Brewing Co. - Minneapolis, MN</i>			
 GRAPEFRUIT SUPREME <i>Tart Ale</i> 4.5 – III Gentle tartness, bright grapefruit with crisp, citrus finish <i>Surly Brewing Co. - Minneapolis, MN</i>			
 COLD PRESS (NITRO) <i>Black Coffee Ale</i> 6.0 34 III Smooth, chocolatey ale blended with cold press coffee <i>Bent Paddle Brewing Co. - Duluth, MN</i>			
 COCONUT PORTER <i>Porter</i> 5.5 35 III Mellow coffee, chocolate, roasted coconut, malty espresso finish <i>City Lights Brewing Co. - Milwaukee, WI</i>			
 GUINNESS (NITRO) <i>Irish Dry Stout</i> 4.2 45 IV Smooth, creamy, balance of coffee and malt <i>St. James Gate Brewery - Dublin, Ireland</i>			

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 WHITE PINE PROJECT <i>IPA</i> 5.6 – III Robust tropical fruit, pine and citrus <i>Castle Danger Brewery - Two Harbors, MN</i> SEASONAL			
 ROCKET SURGERY <i>Hazy IPA</i> 5.5 – III New England hazy with citrus notes of pineapple and grapefruit <i>Surly Brewing Co. - Minneapolis, MN</i>			
 HIDDEN TEMPLE <i>NE Hazy IPA</i> 7.3 – IV Azacca & El Dorado hops with huge ripe pineapple flavors <i>Falling Knife Brewing Co. - Minneapolis, MN</i>			
 FRESH HAZE <i>NE Hazy IPA</i> 6.5 45 III Orange, citrus, malty body with tropical fruit <i>Deschutes Brewery - Bend, OR</i>			
 MIND HAZE <i>Hazy IPA</i> 6.2 40 IV Unique, balanced, juicy, tropical hops <i>Firestone Walker Brewing Co. - Paso Robles, CA</i>			
 TWO HEARTED ALE <i>American IPA</i> 7.0 55 III Balanced malt, fruity aromas, pine, grapefruit <i>Bell's Brewery - Kalamazoo, MI</i>			
 FIRST LIGHT <i>American IPA</i> 6.0 60 III Dank hops, hint of caramel, with a clean fruity finish <i>Able Seedhouse + Brewery - Minneapolis, MN</i>			
 HAZY RIPPLE <i>Hazy IPA</i> 7.0 35 IV Unfiltered, heirloom grain, tropical fruit and juicy citrus <i>Dogfish Head Craft Brewery - Milton, DE</i>			
 FRESH SQUEEZED <i>American IPA</i> 6.4 60 III Juicy citrus and grapefruit, fresh Citra and Mosaic hops <i>Deschutes Brewery - Bend, OR</i>			
 FURIOUS <i>American IPA</i> 6.6 99 III Hoppy, citrus, caramel <i>Surly Brewing Co. - Minneapolis, MN</i>			
 ALL DAY IPA <i>American Session IPA</i> 4.7 42 II Smooth, complex grains, malts and hops <i>Founders Brewing Co. - Grand Rapids, MI</i>			
 FAT TIRE <i>Amber Ale</i> 5.2 22 II Sweet biscuits, caramel malts, subtle green apple <i>New Belgium Brewing Co. - Fort Collins, CO</i>			
 CREAM ALE <i>Cream Ale</i> 5.3 – III Sweet cream, malty, balanced bitterness <i>Castle Danger Brewery - Two Harbors, MN</i>			
 BIG WAVE <i>Golden Ale</i> 4.4 20 II Light-bodied, tropical hops, caramel malt <i>Kona Brewing Co. - Kona, HI</i>			
 SEMI - DRY <i>Cider</i> 6.1 – III Light, floral, crisp, hint of spice <i>Wild State Cidery - Duluth, MN</i>			
 PUMPKIN BLEND <i>Unfiltered Cider</i> 5.1 – III Seasonal blend of pumpkin, apples and chai spices <i>Dogfish Head Craft Brewery - Milton, DE</i> SEASONAL			
 LONELY BLONDE <i>Blonde Ale</i> 4.8 29 II Crisp, smooth, fragrant and light <i>Fulton Brewing Co. - Minneapolis, MN</i>			
 TWISTED TEA <i>Original Hard Tea</i> 5.0 – II Refreshingly smooth, made with real brewed tea and lemon <i>Boston Brewery - Boston, MA</i>			
 COORS LIGHT <i>Light Lager</i> 4.2 10 I Cold filtered, crisp, balanced and clear <i>Coors Brewing Co. - Golden, CO</i>			
 BANQUET BEER <i>American Lager</i> 5.0 6 I Rocky mountain water, Moravian barely since 1873 <i>Coors Brewing Co. - Golden, CO</i>			

PROST!

HAPPY HALLOWEEN!

NEW SELECTION—JUST TAPPED!