

ON DRAFT

HOPPY & HAZY

MIRACULUM 6.4% | Midwest IPA | 16oz | \$8
Signature dry-hopped & citrus-forward IPA with a smooth, malty finish. The perfect balance of West Coast hops & East Coast malts.

BLOOD ORANGE MIRACULUM 6.4% | Fruited Midwest IPA | 16oz | \$8
Our Signature Midwest IPA enhanced with the richness of blood orange. A bold and subtly fruited IPA with a smooth, malty finish.

STRAWBERRY GUAVA MIRACULUM 6.4% | Fruited Midwest IPA | 16oz | \$8
With a punch of strawberry and guava, Strawberry Guava Miraculum is a refreshing twist on Pryes’ most popular beer.

MASS HAZE-TERIA 6.7% | Hazy IPA | 16oz | \$8
A hazy, juicy, double dry-hopped IPA laden with Cryo Mosaic, Amarillo and Centennial hops, incites a massively hazy experience.

COURSE CORRECT 5.1% | Hazy Citra Pale Ale | 16oz | \$8
Sometimes we veer askew of our intended path. A fresh, hazy, easy drinking citra pale ale can point you back on track. Take a sip & hit reset.

GLAMORAMA 7.1% | West Coast IPA | 16oz | \$8
Go on and be bold. Shine big. Step out. Sparkle? Hell yes. While you’re at it, welcome in the citrusy blast and the bite of mighty hops that pop like paparazzi.

SOUR & FRUITY

ROYAL RASPBERRY 4.8% | Raspberry Fruit Sour | 12oz | \$8
Tart American fruited Berliner Weisse that combines raspberry with hints of passion fruit, creating a crisp & approachable kettle sour.

ROYAL PINEAPPLE 4.8% | Pineapple Fruit Sour | 12oz | \$8
Our most requested limited offering ever, this vibrant, tropical, pineapple sour is reborn as the second entry in our Royal family.

ROYAL PEACH 4.8% | Peach Fruit Sour | Tart, Ripe, Fruity | 12oz | \$8
The Royal treatment you know and love, now with loads of luscious peaches.

ROYAL BLUEBERRY 4.8% ABV | Blueberry Fruit Sour | 12oz | \$8
Another entry in our Royal series, this fruited sour has everything you have come to expect from our sour. Loaded with natural blueberry puree and a nice tart finish.

BARN STORM 4.8% ABV | Tart, Spicy, Fruity | 12oz | \$8
This Pryes Brewing and The Freehouse collaboration touts a mix of passion fruit, mango, guava, a splash of coconut plus a hint of jalapeño.

MAGIC HOUR 7.1% ABV | Tropical Smoothie IPA | 12oz | \$8
Tropical fruits set the mood for your day in the limelight. Guava, passionfruit, orange, marshmallow and Strata hops blend in perfect unison.

LIGHT & CRISP

PRYES GOLD 5.0% | American Golden Ale | 16oz | \$8 | Two Pints \$12 | Pitcher \$26
Crisp, Clean, Refreshing. A beer crafted for the light beer drinker. A light bodied golden straw colored beer. With a mild aroma of hints of grains, malt sweetness, and a touch of hops.

PRAGMATIC PILS 4.2% | Classic Pils | 16oz \$8 | Two 16oz Cans \$12 | Pitcher \$26
Pryes Pragmatic is a clean, crisp, easy-drinking Czech style pilsner that is a practical choice in almost any setting. Be Pragmatic.

BOHEMIAN BLONDE 4.6% | Blonde Ale | 16oz | \$8 | *Non-alcoholic also available*
One of our longest standing, taproom-exclusive releases, & one of the easiest drinking recipes on offer. Clean, crisp, refreshing.

PRYESFEST 5.8% | Oktoberfest Marzen-Style Lager | 16 oz | \$8
With a Pryes twist like a pretzel, our take on a German Oktoberfest beer is bready, floral, and simply wunderbar for your autumnal enjoyment. Prost!

KALLIO 4.5% | Modern Nordic Pilsner | 16oz | \$8
A perfect pint for sweat-er weather, Kallio is a limited-edition beer specifically made for the Superior Saunas Cabana winter experience at our Pryes patio. This refreshing new age take on an aggressively hopped pilsner is brewed with a Nordic year as a nod to the origin of saunas that will make you say. “Oho!” (That’s wow in Finnish!).

ON DRAFT

DARK, ROASTY & BARREL-AGED

DUBLIN DRY STOUT 4.5% | Dry Irish Nitro Stout | 16oz | \$8
A blend of six different malts & oats crafted to create our interpretation of a Dry Irish Stout. An approachable stout. It’s dry, roasty & smooth.

PEACE OFFERING 5.8% | Cold Press Coffee Stout | 16oz | \$8
This silky smooth cold press stout, infused with fresh Peace Coffee beans, is perfect for brunch, bonfires and breaking bread. Make a Peace Offering.

PEANUT BUDDY 5.5% | Peanut Butter Porter | 16oz | \$8
Meet your new Peanut Buddy. Creamy, peanut & velvety, this smooth porter hits all the right notes to showcase the flavor of the humble peanut. Grab a buddy, friend.

MONKEY BAR 11% | Imperial Pastry Stout | 8oz | \$8
This cheeky imperial pastry stout is an invention of our own creation, containing banana, peanut butter, chocolate, and marshmallow. Grab a Monkey Bar.

DROPS OF TIME ‘24 11.3% | Barrel Aged English Barleywine | 8oz | \$12
This is our take on a historic style of beer, brewed with patience & attention to timing. Aged extensively in whiskey barrels results in a showcase of smooth, sweet flavors with a rich, malty finish.

LOST MOON 9%-15% | Russian Imperial Stout | 8oz | \$9, \$12 for barrel aged
Rotating selection of vintages. Rotating selection of Barrel Aged and Brewers Reverse. This delightfully dark & smooth beer creates its own gravity, showcasing flavors of rich cocoa, smooth vanilla & toffee candy derived from our brewing process alone.

VINTAGE ‘23 11.0% Lost Moon
VINTAGE ‘23 BA 12.2% Lost Moon
VINTAGE ‘24 11.2% Lost Moon
VINTAGE ‘24 BA 12.4% Lost Moon

HARD SELTZER

PRYES LIME 5.0% | Lime Hard Seltzer | 12oz | \$8
Gluten-free & refreshing, with a touch of lime, it’s the perfect counterpart to our wide array of beers, or the only thing you want on a sunny day.

NON-ALCOHOLIC OPTIONS

N/A BEER

N/A BLONDE 0% | Blonde Ale | 16oz | \$8
The non-alcoholic rendition of one of our longest standing, taproom-exclusive releases, & one of the easiest drinking recipes on offer. Clean, crisp, refreshing.

KOMBUCHA & SODA

NORTHERN SODA 12oz Cans | \$5
+ Rootbeer or Cola

THIRSTER KOMBUCHA 12oz Cans | \$7
+ Raspberry

HOP WATER

PRYES HOP WATER 0% | 16oz | \$5
A refreshing take on hop water- this carbonated water is infused with hops and has notes of lemon and lime; an effervescent non-alcoholic option!

THC BEVERAGES

BLNCD 5 MG | 12oz Cans | \$10
+ Yuzu Ginger - Delta-9 THC Sparkling water
+ Hibiscus Punch- Delta-9 THC | CBD Sparkling water

IDYLL FOREST MIXED FERMENTATION

In 2021, co-founder Jeremy Pryes launched the Idyll Forest Mixed Fermentation program and Wild Sour Program, employing traditional Belgian brewing techniques. Innovative approaches result in intricately crafted flavor profiles that challenge conventional perceptions of beer.

JE TE KIFFE 7.1% | *Tropical Fruit Wild Sour Ale | 5oz | \$14 | \$52 Bottle*
Indulge in a visually striking experience with our tart, hot pink, bottle-conditioned, wild-fermented ale, elevated by the exotic allure of dragon fruit and passion fruit. Crafted with meticulous care, because every impression counts.

SOIREE 12.1% | *Cabernet Sauvignon Hybrid Wild Ale | 5oz | \$14 | \$52 Bottle*
A barrel-aged, sublime marriage of our mixed cultures and Cabernet Sauvignon grapes that gives rise to a symphony of blackberry, blueberry, and currant flavors. This richly red hybrid pops like pet-nat. Celebrate and savor your moment.

JARDINS LOCAUX 9.3% | *Prairie Star Wine Hybrid | 5oz | \$14 | \$52 Bottle*
Savor the fusion of the beer and wine in our latest creation. This bottle-conditioned, locally spontaneously fermented drink offers a tantalizing blend of fruity richness and subtle tartness, enhanced by hints of peaches, grapefruit, and citrus notes from local Prairie Star grapes that we hand-picked ourselves.

AVOIR LE FLEMME 11.3% | *Red Zinfandel Wine Hybrid | 5oz | \$14 | \$52 Bottle*
Blending Red Zinfandel and ripe blackberries, reminiscent of the richness found in a port wine. Enjoy its velvety texture and subtle sweetness – a delightful sensory experience awaits.

CELLAR RESERVE

LOST MOON		<i>Imperial Stout Barrel-Aged Imperial Stout Brewers Reserve</i>	
	750ml	Barrel Aged Reserve	
VINTAGE ‘18	12.8%	\$27	BA BR ‘18 14.6% 34 —
VINTAGE ‘20	12.6%	\$27	BA BR ‘19 14.2% 34 —
VINTAGE ‘21	11.0%	\$27	BA BR ‘20 14.1% — 38
VINTAGE ‘22	11.5%	\$27	BA BR ‘21 12.1% 34 38
VINTAGE ‘23	11.2%	\$27	BA BR ‘22 12.5% 34 38
VINTAGE ‘24	11.2%	\$24	BA BR ‘23 13.5% 34 38
			BA BR ‘24 12.4% 31 38

BARREL CARVING *Imperial Pumpkin Ale*
Pumpkin carving is an age-old tradition. We brewed a rich, smooth, copper orange pumpkin beer, with notes of traditional spices like cinnamon & nutmeg, matured over many months in rye whiskey barrels.

8oz | 750ml Bottle
VINTAGE 21 10.0% — | — | \$38
VINTAGE 23 9.8% — | — | \$38

DROPS OF TIME BARLEYWINE *Whiskey Barrel Aged BarleyWine*
This is our take on a historic style of beer, brewed with patience & attention to timing. Aged extensively in whiskey barrels results in a showcase of smooth, sweet flavors with a rich, malty finish.
8oz | 750ml Bottle
VINTAGE 18 10.0% — | — | 34
VINTAGE 22 9.8% — | — | 34
VINTAGE 23 12.2% — | — | 34
VINTAGE 24 11.3% 9 | 12 | 28

PRYES KITCHEN

SHAREABLES & SMALL PLATE

WINGS \$14
Indulge in our succulent buttermilk marinated chili dry rub wings, expertly seasoned and served with a house made ranch dipping sauce.

ZUCCHINI FRITTERS \$12
Fried fritters made with feta, plant-based Impossible meat, zucchini, shallot, mint, parsley, and lemon. Served with Green Goddess sauce. **(Green Goddess sauce contains dairy)**

ELOTE FRIES \$12
Waffle fries topped with Tajin crema, charred corn, cotija cheese, cilantro, and a lime.

WAFFLE FRIES \$11
Waffle fries served with a seasoned sour cream.

AKI'S PRETZEL \$10
Locally made at *Aki's Breadhaus* in North East, this pretzel is served with a side of jalapeno cheddar cheese sauce.

GARLIC CHEESE BREAD \$11
House made garlic butter, mozzarella, served with warmed marinara.

PRYES CHOPPED \$12
Romaine blend, mixed greens, mozzarella, garbanzo, salami, cherry tomatoes, parmesan, house vinaigrette.

HOUSE SALAD \$10
Mixed greens, cherry tomatoes, parmesan, house vinaigrette.

CAESAR SALAD \$10
Romaine blend, parmesan, croutons, and house made Caesar dressing. **(Dressing contains anchovies, egg, dairy)**

WOODFIRE PIZZA

SIGNATURE
PIKLIZ PIZZA \$16
House marinara, mozzarella, and sausage. Topped with Haitian Pikliz cabbage and habanero slaw.

HAWAIIAN \$16
House marinara, mozzarella, Canadian bacon, pineapple, and chili flakes.

FUNGHI \$15
House made mushroom cream sauce, mozzarella, cremini, button, and oyster mushrooms, and roasted garlic. Topped with parmesan, parsley oil and crispy onions.

MARINARA \$13
House marinara, garlic, oregano, and chili flakes. Topped with a drizzle of olive oil.

ARUGULA \$13
House marinara, mozzarella, and pickled onions. Topped with chili flakes, and arugula tossed in our house vinaigrette.

PEPPERONI & BURRATA \$16
House marinara, burrata cheese, and pepperoni. Topped with pickled onions.

DESSERT

MINI DONUTS \$6
Mini donuts coated in cinnamon sugar. Sprinkled with powdered sugar. **(Contains dairy and egg)**

CLASSICS
MARGHERITA \$13
House marinara, burrata cheese, and basil. Topped with olive oil.
SAUSAGE \$13
House marinara, mozzarella, and sausage.

PEPPERONI \$13
House marinara, mozzarella, and pepperoni.

CHEESE \$11
House marinara and mozzarella.

PESTO \$14
Pesto sauce, mozzarella, and cherry tomatoes. **(Pesto sauce contains pine nuts and dairy)**

SUBSTITUTIONS
VEGAN CHEESE +\$4
GLUTEN-FREE CRUST **(Contains Dairy)** +\$8



PRYES

- Brewing Company -

WELCOME TO PRYES
MAKE YOURSELF AT HOME

Find a seat & scan the QR code on the table to order food & beer as well as view, manage & close your tab. We'll deliver everything straight to your table. If you have any questions, feel free to visit us at the bar.

THANK YOU FOR JOINING US. CHEERS!

A 20% fee is added to taproom orders to directly increase staff wages and benefits for all Pryes employees. Our Flat Fee is not a gratuity for services provided by any employee and is not the property of any employee of Pryes Brewing Company LLC. See Minn. Stat § 177.23, subd. 9. More information at pryesbrewing.com/flatfee