

# Beers

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## ↪ IPA

<b>Ballast Point "Grapefruit Sculpin IPA"</b>	<b>\$8.00</b>
<i>American IPA (San Diego, CA) 7.0% (12 oz. Can)</i>	
<b>Bent Paddle "Bent Hop"</b>	<b>\$6.00</b>
<i>Golden IPA (Duluth, MN) 6.2% (12 oz. Can)</i>	
<b>Deschutes "Fresh Squeezed"</b>	<b>\$5.50</b>
<i>India Pale Ale (Bend, OR) 6.4% (12 oz. Bottle)</i>	
<b>Deschutes "Chainbreaker"</b>	<b>\$5.50</b>
<i>Belgian India Pale Ale (Bend, OR) 5.5% (12 oz. Bottle)</i>	

## ↪ Pale Ale

<b>Ballast Point "Grunion"</b>	<b>\$6.00</b>
<i>American Pale Ale (San Diego, CA) 5.5% (12 oz. Bottle)</i>	
<b>Indeed "Day Tripper"</b>	<b>\$7.50</b>
<i>American Pale Ale (Minneapolis, MN) 5.4% (16 oz. Can)</i>	
<b>Insight "Hell Chicken"</b>	<b>\$7.00</b>
<i>Pale Ale with Yuzu Fruit (Minneapolis, MN) 5.5% (16 oz. Can)</i>	
<b>Summit "EPA"</b>	<b>\$4.00</b>
<i>Extra Pale Ale (St. Paul, MN) 5.3% (12 oz. Bottle)</i>	
<b>Toppling Goliath "PseudoSue"</b>	<b>\$8.00</b>
<i>American Pale Ale (Decorah, IA) 5.8% (16 oz. Can)</i>	

## ↪ Stout/Porter

<b>Guinness Extra Stout</b>	<b>\$5.00</b>
<i>Irish Dry Stout (Dublin, IRE) 6.0% (12 oz. Bottle)</i>	

## ↪ Pilsner

<b>Stiegl Pilsner</b>	<b>\$7.00</b>
<i>German Pilsner (Salzburg, Austria) 4.9% (16 oz. Can)</i>	

## ↪ Lager

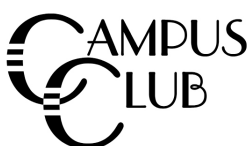
<b>Grain Belt "Premium"</b>	<b>\$4.00</b>
<i>Lager (New Ulm, MN) 4.6% (12 oz. Bottle)</i>	
<b>Indeed "Dandy Lager"</b>	<b>\$5.50</b>
<i>American Pale Lager (Minneapolis, MN) 5.4% (12 oz. Can)</i>	
<b>Miller Lite</b>	<b>\$4.00</b>
<i>Light Lager (Milwaukee, WI) 4.17% (12 oz. Bottle)</i>	
<b>Pabst Blue Ribbon</b>	<b>\$4.00</b>
<i>Lager (Los Angeles, CA) 4.7% (16 oz. Can)</i>	
<b>Pacifico</b>	<b>\$5.00</b>
<i>Lager (Mexico City, MX) 4.5% (12 oz. Bottle)</i>	
<b>Red Stripe</b>	<b>\$5.00</b>
<i>Jamaican Lager (Kingston, JM) 4.7% (12 oz. Bottle)</i>	
<b>Stella Artois</b>	<b>\$5.00</b>
<i>Belgian Pale Lager (Leuven, BE) 5.0% (12 oz. Bottle)</i>	
<b>Surly "Hell"</b>	<b>\$7.50</b>
<i>German Style Lager (Brooklyn Center, MN) 5.1% (16 oz. Can)</i>	

## ↪ Ale

<b>Excelsior "Bitteschlätze Brown Ale"</b>	<b>\$5.00</b>
<i>Brown Ale (Excelsior, MN) 6.8% (12 oz. Bottle)</i>	
<b>Fulton "Lonely Blonde"</b>	<b>\$5.50</b>
<i>Blonde Ale (Minneapolis, MN) 4.8% (12 oz. Bottle)</i>	

## ↪ Wheat

<b>Boulevard "Unfiltered Wheat"</b>	<b>\$5.00</b>
<i>American Pale Wheat Ale (Kansas City, MO) 4.4% (12 oz. Can)</i>	
<b>Bell's "Oberon"</b>	<b>\$6.00</b>
<i>American Pale Wheat Ale (Kalamazoo, MI) 5.8% (16 oz. Can)</i>	
<b>Blue Moon</b>	<b>\$4.00</b>
<i>Witbier (Golden, CO) 5.4% (12 oz. Bottle)</i>	
<b>Hoegaarden</b>	<b>\$5.00</b>
<i>Witbier (Hoegaarden, BE) 4.9% (12 oz. Bottle)</i>	
<b>Paulaner Hefeweizen</b>	<b>\$5.00</b>
<i>Hefeweizen (Munich, DE) 5.5% (12 oz. Bottle)</i>	



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## ↪ Belgian/Saison

- La Chouffe “Brasserie D’Achouffe”** **\$9.00**  
*Belgian Strong Ale (Achouffe, BE) 8.0% (12 oz. Bottle)*
- LiftBridge “Farm Girl”** **\$6.50**  
*Saison/Farmhouse Ale (Stillwater, MN) 6.0% (16 oz. Can)*
- Ommegang “Glimmerglass”** **\$8.00**  
*Saison/Farmhouse Ale (Cooperstown, NY) 5.4% (12 oz. Bottle)*
- Victory “Golden Monkey”** **\$7.00**  
*Tripel (Downington, PA) 9.5% (12 oz. Bottle)*

## ↪ Ciders and Sours

- Lagunitas “Aunt Sally’s Sour”** **\$6.00**  
*Dry Hopped Sour Ale (Petaluma, CA) 5.7% (12 oz. Bottle)*
- Lionheart Cider** **\$6.50**  
*Hard Cider (Minneapolis, MN) 6.0% (16oz. Can)*
- Sociable Cider Werks “Freewheeler”** **\$8.00**  
*Hard Cider (Minneapolis, MN) 5.8% (16oz. Can)*

# Cocktails

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- Cheek to Cheek** **\$7.00**  
*Skaalvenn Rum Mojito with Pama Liqueur, Pomegranate Juice, and Fresh Mint*
- Come Fly with Me** **\$8.50**  
*J Carver Gin, Elderflower Liqueur, Maraschino Liqueur, Crème de Violette and Fresh Lemon Juice*
- Dear Prudence** **\$6.50**  
*Bent Brewstillery Poitin, Lemonade, Angostura Bitters, Garnished with a Lemon Twist*
- Moondance** **\$8.00**  
*Plymouth Sloe Gin Gimlet with a dash of Ginger Simple Syrup*
- New York Groove** **\$8.00**  
*Bulleit Rye Whiskey, Maraschino Liqueur, Dry Vermouth and Amer dit Picon*
- November Rain** **\$7.00**  
*Tattersall Vodka, Pear Liqueur, Green Chartreuse, Fresh Lemon Juice and Habanero Simple Syrup*
- Rosalita** **\$8.00**  
*El Nivel Organic Tequila, House Made Pineapple Rosemary Shrub, Soda Water, and Garnished with Fresh Rosemary*
- Sir Luke** **\$8.50**  
*Panther Pike Street Bourbon, Allspice Liqueur, Ginger Liqueur, Fresh Lemon and Orange Juice*



Prices listed are for Campus Club members and their guests. If you are a current member, sponsored by a member, or using a department card, you will receive member pricing. If you are not sponsored by a Campus Club member, there is a 10% surcharge on food and beverage. Ask about membership today!

