

ON DRAFT

HOPPY & HAZY

MIRACULUM 6.4% | Midwest IPA | 16oz | \$9.60 (\$8 + 20% service)
Signature dry-hopped & citrus-forward IPA with a smooth, malty finish. The perfect balance of West Coast hops & East Coast malts.

MASS HAZE-TERIA 6.7% | Hazy IPA | 16oz | \$9.60 (\$8 + 20% service)
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 | \$9.60 (\$8 + 20% service)
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 | \$9.60 (\$8 + 20% service)
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.

NORTHERN LIGHTS 5.1% | Hazy Pale Ale | 16oz | \$9.60 (\$8 + 20% service)
Brewed in collaboration with our friends at Ursa Minor in Duluth, Northern Lights is a hazy pale ale that captures the spirit of summer on the North Shore. With bright notes of pineapple and passionfruit that shine through a soft haze, this easy-drinking pale ale was made for long summer days and glowing northern skies.

BLOOD ORANGE MIRACULUM 6.4% | Fruited IPA | 16oz | \$9.60 (\$8 + 20% service)
Our signature Midwest IPA enhanced with the richness of blood orange. A bold and subtly fruited IPA with a smooth, malty finish.

FRESH-HOPPED GLAMORAMA 7.1% | West Coast IPA | 16oz | \$9.60 (\$8 + 20% service)
It's hop harvest time and we could not be more excited to celebrate with you all! This dry hopped version of Glamorama features fresh picked, whole cone, Strata!

PINEAPPLE COURSE CORRECT 5.0% | Fruited Hazy Pale Ale | 16oz | \$9.60 (\$8 + 20% service)
Packed with pineapple puree, this hazy delights the senses with vibrant tropical fruit notes from its hop blend. Light, juicy, and irresistibly refreshing - perfect for a sunny day. Grab a pint and embark on an island-inspired adventure with Pineapple Course Correct.

SOUR & FRUITY

ROYAL RASPBERRY 4.8% | Raspberry Fruit Sour | 12oz | \$9.60 (\$8 + 20% service)
Tart American fruited Berliner Weisse that combines raspberry with hints of passion fruit, creating a crisp & approachable kettle sour. *Options: CO2 or Nitro*

ROYAL PINEAPPLE 4.8% | Pineapple Fruit Sour | 12oz | \$9.60 (\$8 + 20% service)
Our most requested limited offering ever, this vibrant, tropical, pineapple sour is reborn as the second entry in our Royal family.

ROYAL BLUEBERRY 4.8% ABV | Blueberry Fruit Sour | 12oz | \$9.60 (\$8 + 20% service)
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.

NORTHERN TROPIC 6.2% | Fruited Smoothie Sour | 12oz | \$9.60 (\$8 + 20% service)
Strawberry, raspberry, blueberry & mango join forces to send you on a tropical fruit voyage in the comfort of the northern indoors. Plan your escape.

ORANGE BLISS 6.1% | Fruited Smoothie Ale | 12oz | \$9.60 (\$8 + 20% service)
Sit back and enjoy the ride with this fruited smoothie ale containing a variety of oranges, creamy vanilla, and marmalade-like Amarillo hops. Relax and find your bliss.

MEXICAN FRUIT CUP 4.8% | Fruited Sour Ale | 12oz | \$9.60 (\$8 + 20% service)
A bold, tropical punch bursting with mango, pineapple, watermelon and a splash of zesty lime. This fruited sour brings the refreshment of a getaway straight to your glass.

TROPICAL ISLAND SOUR 4.8% | Fruited Sour Ale | 12oz | \$9.60 (\$8 + 20% service)
Embark on a true island getaway with Tropical Island Sour - an invigorating blend of ripe strawberries, zesty passionfruit, sun-kissed peaches, and bright orange. This lively sour captures the essence of a tropical breeze, inviting you to relax and unwind.

LIGHT & CRISP

PRAGMATIC PILS 4.2% | Classic Pils | 16oz | \$9.6 (\$8 + 20% service)
Pryes Pragmatic is a clean, crisp, easy-drinking Czech-style pilsner that is a practical choice in almost any setting. Be Pragmatic.
Options: 2x 16oz-can special \$14.4 (\$12 + 20% service) | pitcher \$28.8 (\$24 + 20% service)

PRYES GOLD 5.0% | Golden Ale | 16oz | \$9.6 (\$8 + 20% service)
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.
Options: 2x 16oz pint special \$14.4 (\$12 + 20% service) | pitcher \$28.8 (\$24 + 20% service)

BOHEMIAN BLONDE 4.6% | Blonde Ale | 16oz | \$9.6 (\$8 + 20% service) | *NA also available*
One of our longest standing, taproom-exclusive releases, & one of the easiest drinking recipes on offer. Clean, crisp, refreshing. Also available as a non-alcoholic version in our NA menu.

PINK PONY CLUB 5.1% | Hoppy Lager with Grapefruit | 16oz | \$9.60 (\$8 + 20% service)
Brewed in collaboration with Pizza Luce, this 5.1% hoppy grapefruit lager is ready to ride. Cascade hops gallop in with a burst of citrus swagger, while a splash of real grapefruit puree adds a juicy twist. The result? A bright, blush-pink crusher that's light, zesty, and dangerously drinkable. Saddle up - this one's made for patios, parties, and pink sunsets.

PRYESFEST 5.6% | Oktoberfest | 16oz | \$9.60 (\$8 + 20% service)
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!

DARK, ROASTY & BARREL-AGED

DUBLIN DRY STOUT 4.5% | Dry Irish Nitro Stout | 16oz | \$9.60 (\$8 + 20% service)
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 | \$9.60 (\$8 + 20% service)
This silky smooth cold press stout, infused with fresh Peace Coffee beans, is perfect for brunch, bonfires and breaking bread. Make a Peace Offering.

2025 BARREL CARVING 9.8% | Imperial Pumpkin Ale| 8oz | \$10.80 (\$9 + 20% service)
This imperial pumpkin ale is rich with flavor, bringing notes of freshly baked pumpkin bread from maturing our copper orange beer in rye whiskey barrels for many months. It's smooth and spicy, with a mix of flavors that include cinnamon, nutmeg, and butterscotch. This is the kind of magic that only happens when you carve into a pumpkin twice.

LOST MOON Imperial Stout | 8oz | \$10.80 (\$9 + 20% service), \$14.40 for BA (\$12 + 20% service)
Rotating selection of vintages. Rotating selection of Barrel Aged and Brewer's Reserve. 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 12.2% Lost Moon | \$10.80 (\$9 + 20% service)
VINTAGE '25 BA 12.4% Lost Moon | \$14.40 (\$12 + 20% service)

HARD SELTZER

PRYES LIME 5.0% | Lime Hard Seltzer | 12oz | \$9.60 (\$8 + 20% service)
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 | \$9.60 (\$8 + 20% service)
The non-alcoholic rendition of one of our longest standing, taproom-exclusive releases, & one of the easiest drinking recipes on offer. Clean, crisp, refreshing.

HOP WATER

PRYES HOP WATER 0.0 % ABV | 16oz | \$6 (\$5 + 20% service)
A refreshing take on hop water- this gluten-free carbonated water is infused with hops and has notes of lemon and lime; an effervescent non-alcoholic option!

KOMBUCHA, ICED TEA & SODA

SODA 12oz Cans | \$4.8 (\$4 + 20% service)
+ Coca Cola, Diet Coke, or Sprite

THIRSTER KOMBUCHA 12oz Cans | \$8.40 (\$7 + 20% service)
+ Raspberry

JINX TEA - RASPBERRY PALMER 12oz Cans | \$8.40 (\$7 + 20% service)
+ Raspberry

THC BEVERAGES

COLLECTIVE PROJECT 12oz Can | \$12 (\$10 + 20% service)
+ *Cherry Limeade - THC* | 5 MG
+ *Raspberry Lemonade Sparkling - THC* | 5 MG

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.

AVOIR LA FLEMME 11.3% | Red Zinfandel Wine Hybrid | 5oz | \$16.80 (\$14 + 20% service) | \$52 Bottle

Blending Red Zinfandel with ripe blackberries, reminiscent of the richness found in a port wine. Enjoy its velvety texture and subtle sweetness – a delightful sensory experience awaits.

JE TE KIFFE 7.1% | Tropical Wild Sour Ale | 5oz | \$16.80 (\$14 + 20% service) | \$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... I like you.

FORET DES ESPRIT 6.2% | Tart Brett IPA | 5oz | \$16.80 (\$14 + 20% service) | \$52 Bottle

This Brett IPA resurrects brewing history – bringing you complex, funky, flavors with a pleasant, tropical twist. Our lambic-inspired base, balanced with the wild citruses from Strata and Sultana hips, gives this beer a lot of spirit.

CHAMPS DE FRAMBOISE 6.6% | Raspberry Wild Sour Ale | 5oz | \$16.80 (\$14 + 20% service) | \$52 Bottle

Savor this effervescent wild ale, bottle-conditioned to perfection, bursting with tart floral notes of oak-aged wild sour and fresh raspberries. It's a delightful journey through endless raspberry fields.

CELLAR RESERVE

LOST MOON *Imperial Stout | Barrel-Aged Imperial Stout | Brewers Reserve*

This delightfully dark & smooth beer creates its own gravity, showcasing flavors of rich cocoa, smooth vanilla & toffee candy derived from our brewing process alone. Grab a glimpse while you can.

	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 38
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% \$27	BA BR '23 13.5% 34 38
VINTAGE '25	11.2% \$24	BA BR '24 12.4% 34 38
		BA BR '25 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% — \$34
VINTAGE '23	9.8% — \$34
VINTAGE '25	9.8% \$10.80 (\$9 + 20% service) \$28

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% — 28

PRYES KITCHEN

SHAREABLES AND SMALL PLATES

WINGS
\$16.80 (\$14 + 20% service)
Bone-in chicken wings. Indulge in our succulent buttermilk marinated chili dry rub wings, expertly seasoned and served with a house made ranch dipping sauce.

ZUCCHINI FRITTERS
\$14.40 (\$12 + 20% service)
Vegetarian fried fritters made with feta, zucchini, mint, parsley, and lemon. Served with Green Goddess sauce. **(Green Goddess sauce contains dairy)**

ELOTE FRIES
\$16.80 (\$14 + 20% service)
Waffle fries topped with charred corn Tajin crema, cotija cheese, cilantro, and a lime.

WAFFLE FRIES
\$14.40 (\$12 + 20% service)
Waffle fries served with a tangy seasoned sour cream. *Half Order - \$3*

GIANT SOFT PRETZEL
\$18 (\$15 + 20% service)
Giant soft pretzel served with a side of jalapeno cheese sauce or spicy brown mustard. **(Contains dairy)**

GARLIC CHEESE BREAD
\$13.20 (\$11 + 20% service)
House-made garlic butter, mozzarella, served with warmed marinara.

HOUSE SALAD
\$14.40 (\$12 + 20% service)
Romaine blend, mixed greens, mozzarella, salami, cherry tomatoes, parmesan, house vinaigrette. *Half Order - \$3*

CAESAR SALAD
\$12 (\$10 + 20% service)
Romaine blend, parmesan, croutons, and house made Caesar dressing. **(anchovies, egg, dairy)** *Half Order - \$3*

WOODFIRE PIZZA

SIGNATURE PEPPERONI & BURRATA
\$19.20 (\$16 + 20% service)
House marinara, burrata cheese, and pepperoni. Topped with pickled onions.

FUNGHI
\$18.00 (\$15 + 20% service)
House-made mushroom cream sauce, mozzarella, cremini, button, and oyster mushrooms, and roasted garlic. Topped with parmesan, parsley oil and crispy onions.

PESTO
\$16.80 (\$14 + 20% service)
Pesto sauce, mozzarella, and cherry tomatoes. **(Pesto sauce contains pine nuts and dairy)**

PIKLIZ PIZZA
\$19.20 (\$16 + 20% service)
House marinara, mozzarella, and sausage. Topped with Haitian Pikliz cabbage and habanero slaw.

ARUGULA
\$15.60 (\$13 + 20% service)
House marinara, mozzarella, and pickled onions. Topped with chili flakes, and arugula tossed in our house vinaigrette.

CLASSICS MARGHERITA
\$15.60 (\$13 + 20% service)
House marinara, burrata cheese, and basil. Topped with olive oil.

PEPPERONI
\$15.60 (\$13 + 20% service)
House marinara, mozzarella, and pepperoni.

SAUSAGE
\$15.60 (\$13 + 20% service)
House marinara, mozzarella, and sausage.

HAWAIIAN
\$19.20 (\$16 + 20% service)
House marinara, mozzarella, Canadian bacon, pineapple, and chili flakes.

MARINARA
\$15.60 (\$13 + 20% service)
House marinara, garlic, oregano, and chili flakes. Topped with a drizzle of olive oil.

CHEESE
\$13.20 (\$11 + 20% service)
House marinara and mozzarella.

DESSERT

MINI DONUTS
\$7.20 (\$6 + 20% service)
Mini donuts coated in cinnamon sugar. **(Contains dairy and egg)**

SUBSTITUTIONS

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

FLIGHT SPECIALS

SIGNATURE FLIGHT Four 4oz Pours | \$15.60 (\$13 + 20% service)
Miraculum: Midwest IPA | Citrus, Malty, Balanced | 6.4%
Pragmatic Pils: Classic Pilsner | Clean, Crisp, Balanced | 4.2%
Royal Raspberry: Sour Ale | Tart, Ripe, Fruity | 4.8%
Mass Haze-teria: Hazy IPA | Juicy, Hazy, Tropical | 6.7%

HOPPY AND HAZY FLIGHT Four 4oz Pours | \$15.60 (\$13 + 20% service)
Miraculum: Midwest IPA | Citrus, Malty, Balanced | 6.4%
Mass Haze-teria: Hazy IPA | Juicy, Hazy, Tropical | 6.7%
Course Correct: Citra Hazy Pale Ale | Juicy, Citrus, Tropical | 5.1%
Glamorama: West Coast IPA | Citrus, Pine, Resinous | 7.1%

SOUR & FRUITY FLIGHT Four 4oz Pours | \$15.60 (\$13 + 20% service)
Royal Raspberry: Raspberry Sour Ale | Tart, Ripe, Fruity | 4.8%
Royal Pineapple: Pineapple Sour Ale | Fruity, Tropical, Juicy | 4.8%
Royal Blueberry: Blueberry Sour Ale | Tart, Ripe, Berry | 4.8%
Tropical Island Sour: Fruited Sour Ale | Fruity, Tropical, Bright | 4.8%:

LIGHT & CRISP FLIGHT Four 4oz Pours | \$15.60 (\$13 + 20% service)
Pragmatic Pils: Classic Pilsner | Clean, Crisp, Balanced | 4.2%
Pryes Gold: Golden Ale | Crisp, Clean, Refreshing | 5%
Bohemian Blonde: Blonde Ale | Lemon, Floral, Dry | 4.6%
Pryesfest: Oktoberfest | Toasty, Bready, Floral | 5.6%

DARK & ROASTY FLIGHT Four 4oz Pours | \$15.60 (\$13 + 20% service)
Peace Offering: Cold Press Stout | Coffee, Dark Chocolate, Balanced | 5.8%
Dublin Dry: Dry Irish Stout | Dry, Smooth, Balanced | 4.5%
Lost Moon: Rotating Selection | Vintage Russian Imperial Stout
BA Lost Moon: Rotating Selection | Barrel-Aged Russian Imperial Stout

ALLERGEN & GLUTEN FREE INFORMATION

Pryes Brewing is not a gluten-free facility, and cross-contamination is possible as fryers and workspaces are used for both gluten-free and non-gluten-free items. Key allergens include dairy, garlic, and onions in all dressing and dipping sauces, with caesar dressing also containing anchovies. Marinara, sausage, and mushroom cream sauces also contain garlic and onions, with mushroom cream sauce also containing dairy. Pesto sauce contains dairy and pine nuts. Ranch dressing and chicken wings include eggs, soy, and dairy. Pretzel contains dairy. Additionally, the gluten-free crust contains dairy. For any additional dietary requirements, please consult a Pryes team member.

SERVICE FEE

A 3% processing fee applies to all credit card purchases. Cash payment is welcome and not subject to processing fees. A 20% fee is included in the display price of menu items to directly increase staff wages and benefits for all Pryes employees. We are displaying this on our menu in accordance with See Minn. Stat § 325D.44 . 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

Extra sauces +\$1.8/each



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!