



AMUSE – BOUCHE

BEER CHIPS

Beet, Bacon, Herb Sauce
Cured Egg Yolk

17-7 PALE ALE

1ST COURSE

CHARCUTERIE

Duck Pastrami, Chorizo, Herring,
Semi-Soft Cheese, Pickled Vegetables

DANGER ALE

2ND COURSE

COD

Pan seared, basted in brown butter, Carrot
Puree, Potato chips, Grilled Onion and Carrots,
Chervil, Celery Leaves, and Charred Leek Oil

ODE IPA

3RD COURSE

PORK RIBS

Castle Danger Stout Beer Jam,
Kraut-Rutabaga Latkes, Tillamook Cheddar
Potato Stacks, Sweet and Spicy Pickled Beets

GEORGE HUNTER STOUT

4TH COURSE

BUTTERSCOTCH PANNA COTTA

Brown Butter Crumble

CREAM ALE



DANGER ALE

Style | ABV

American Strong Ale / North Shore Ale | 6.5%

Our flagship and first original recipe, Solid caramel-bready malt backbone balanced by German Noble hops, fruity/cedar-like esters from the yeast and smooth finish rounds this beer out nicely.

17-7 PALE ALE

Style | ABV

American Pale Ale | 5.8%

17-7 is named after our address in downtown Two Harbors, which is also home to our taproom that overlooks Lake Superior. 17-7 was born out of necessity while brewing on our original 93-gallon system in Castle Danger.

ODE IPA

Style | ABV

India Pale Ale | 7%

Citra, Azacca, Amarillo and Centennial hops lend bright citrus and tropical fruit in flavor and aroma. It is an Ode to all the great IPAs already out there, a true marriage of hops and love. Something new, something borrowed, something Ode.

GEORGE HUNTER STOUT

Style | ABV

Stout | 8%

George Hunter Stout is filled with aromas of molasses, licorice, maple, coffee and cream that are also echoed in the flavor. Just like the hearty Irishman that he was, George Hunter Stout is a big, roasty, full-bodied brew that will stand up to the cold winters of Minnesota.

CASTLE CREAM ALE

Style | ABV

Cream Ale | 5.3%

Castle Cream is our version of a cream ale. Deep gold in color, it has a soft malty aroma, slightly sweet creamy texture with a balanced bitterness, while finishing smooth and clean.