

TOWN HALL LANES BRUNCH

SAT & SUN
11AM-2PM

BRUNCH SPECIALTIES

- ALL AMERICAN BREAKFAST** 8
Two eggs cooked to order, your choice of bacon, sausage, or thick-sliced ham, breakfast potatoes, and toast.
- CORNED BEEF HASH** 11
A hash of slow-roasted corned beef, breakfast potatoes, onions, and peppers, topped with two over-easy eggs.
- HUEVOS RANCHEROS** 9
Two corn tostadas heaped with refried beans, two eggs cooked to order, queso fresco, and your choice of salsa verde or rojo.
- BREAKFAST BURRITO** 11
Layered with slow-roasted pork, breakfast potatoes, scrambled eggs, refried beans, and pepper jack cheese. Served with salsas verde and rojo and a side of fresh fruit. *Add guac for \$1.*
- PORKY THE OMELET** 10
Three eggs, ham, sausage, bacon, and cheddar cheese. Served with breakfast potatoes.
- BRUSCHETTA OMELET** 9
Three eggs, tomato, garlic, basil, and cheddar cheese. Served on toasted baguette with basil pesto, topped with a balsamic glaze.
- MUNCHKIN** 12
Three eggs scrambled with sausage, bacon, onions, mushrooms, green peppers, and pepper jack cheese. Served over hash browns. *Add sausage gravy for \$2.*
- MORNING GARDEN FLATBREAD** 11
House-made flatbread with pesto, topped with scrambled eggs, mushrooms, onion, peppers, spinach, and house blend cheese.
- HUEVOS DIABLO FLATBREAD** 11
House-made flatbread with chipotle cream, topped with scrambled eggs, sausage, bacon, and house blend cheese.
- BREAKFAST SANDWICH** 9
Scrambled eggs, smoked cheddar cheese, and your choice of bacon, sausage, or thick-sliced ham on sourdough. Served with chipotle ranch dressing and breakfast potatoes.
- BRIOCHE FRENCH TOAST** 10
Two thick slices of brioche dipped in our special batter, grilled, and topped with caramelized apples. Served with bacon and fresh fruit. *Add two eggs for \$3.*
- BISCUITS & GRAVY** 10
Two warm biscuits covered in our house-made sausage gravy. Served with breakfast potatoes. *Add two eggs for \$3.*
- KEG STACK** 9
Two buttermilk pancakes served with fresh fruit, bacon, and syrup. *Add two eggs for \$3.*

OUR OTHER RESTAURANTS

Visit our other Town Hall restaurants in Minneapolis where you can enjoy our award-winning beer!

THE BREWERY 1430 Washington Ave S

This is where the magic happens. Since 1997, we've been crafting some of the best beers in the country in our ten-barrel brewhouse just east of downtown.

THE TAP 4810 Chicago Ave S

An intimate neighborhood restaurant at 48th & Chicago serving craft beer, wine, and great food.

APPETIZERS

- BREWHOUSE PRETZELS** 9
Two large soft pretzels filled with cheddar cheese and jalapeño, served with house-made queso.
- TOWN HALL WINGS** 9
Served with bleu cheese dressing. Choose chipotle buffalo, barbeque, masala curry, or spice-rubbed.
- SWEET POTATO FRIES** 7
Deep fried, served with ranch dressing.
- PUB FRIES** 5
Crispy fries, lightly seasoned. Served with ranch dressing.

SOUP & SALAD

- SOUP OR CHILI** bowl 6 / cup 4
Choose our house-made beer cheese, ground beef chili with cheddar and sour cream, or soup of the day.
- HOUSE SALAD** full 7 / half 4
Mixed greens with grated parmesan and red onion. Served with your choice of dressing on the side. *Add grilled chicken for \$2.5.*

BURGERS & CHICKEN

Served with fries. Substitute a salad or a cup of soup or chili for \$1; sweet potato fries, grilled asparagus, or a bowl of soup or chili for \$2.

- BREWER'S BURGER** 10
A half-pound ground beef patty with house mayo and choice of cheese: American, Swiss, smoked cheddar, white cheddar, pepper jack, or bleu. *Goat cheese or fresh mozzarella add \$1.*
- BOSS HOG** 11
A half-pound house beef patty crusted with bacon, topped with our house blend cheese and house mayo.
- SANTA FE BLACK BEAN BURGER** 9
A house-made black bean patty topped with pepper jack cheese, sliced avocado, and salsa.
- RAGAMUFFIN FRIED CHICKEN** 11
A hand-breaded fried chicken breast with lettuce, pickles, and house aioli. *Add buffalo sauce and bleu cheese crumbles for \$1.*

BRUNCH COCKTAILS

- WEEKEND BENDER** 8.5
A full pint Bloody Mary topped with smoked cheddar, a pickle, an olive, and an Everett's beef stick.
- SUNRISE** 8
Dry cider with a touch of orange juice.
- MIMOSA** 7.5
Champagne with a touch of orange juice.



TOWN HALL LANES

SPECIALTY COCKTAILS

LANES OLD FASHIONED	10
Town Hall's Woodford Reserve Personal Selection bourbon, house-made bitters, simple syrup, orange, cherry.	
THE ABIDER	8
A White Russian with Stoli Vanilla, Kahlua, and cream, topped with Town Hall Brewery Parkway Java Porter.	
ROSEMARY-MAPLE BOURBON SOUR	10
Bulleit bourbon, real maple syrup, lemon, fresh rosemary.	
CRANBERRY SHRUB	11
Tart cranberry shrub, Ketel One vodka, Cointreau, thyme.	
DOWNEASTER	11
Buffalo Trace bourbon, house-made apple cider syrup, lemon.	
MID-WINTER MARGE	10
Tres Generaciones Plata tequila, Cointreau, grapefruit, lime, chili salt rim.	
POINSETTIA PUNCH	10
Bombay Sapphire gin, lemon, allspice dram, cinnamon syrup, grenadine, bitters.	
MEXI-CAFE	9
Cold-brewed coffee, spiced rum, sweetened milk, cinnamon.	

WHITE WINE

glass/bottle

HOUSE WHITE	6.5/24
Please ask your server for our current selection.	
LEONARD KREUSCH <i>Riesling</i> (Germany)	7/26
Green apple, pear, citrus finish.	
SEBASTIANI <i>Chardonnay</i> (Sonoma County, CA)	8/30
Lemon curd, caramelized vanilla, toasted oak.	
BOLLINI <i>Pinot Grigio</i> (Italy)	9/34
Flowers, apples, pear, minerals.	
MANU <i>Sauvignon Blanc</i> (New Zealand)	8.5/32
Pale straw, passion fruit, lime; bright and floral.	

BUBBLES

split

SEGURA VIUDAS RESERVA <i>Cava Brut</i> (Spain)	7
Cool and crisp; cider apples, lemon zest, mango.	

RED WINE

glass/bottle

HOUSE RED	6.5/24
Please ask your server for our current selection.	
FINCA EL ORIGIN RESERVA <i>Malbec</i> (Argentina)	7/26
Aromas of plum, vanilla, chocolate; mild with velvety tannins.	
LA JOYA <i>Cabernet Sauvignon</i> (Chile)	7/26
Blackberry, cherry, cassis; subtle notes of clove and nutmeg.	
CASILLERO DEL DIABLO <i>Reserva</i> (Chile)	7/26
Black cherry, bitter chocolate; slightly spicy, with firm tannins.	
PARDUCCI <i>Petite Sirah</i> (Mendocino, CA)	8/30
Raspberries and strawberries with a hint of cedar in the finish.	
MURPHY-GOODE <i>Pinot Noir</i> (Sonoma County, CA)	8.5/32
Elegant and fruity; red cherry, nutmeg, raspberry, cinnamon, clove.	

- An 18% gratuity will be added to parties of six or more.
- There is a \$1 charge for split items and to-go orders.
- Consuming raw or undercooked meat, poultry, shellfish, or eggs may increase your risk of foodborne illness.

DESSERTS

DESSERT OF THE MOMENT	5
Ask your server for our current, house-made offering!	
ROOT BEER FLOAT	5
Our own Town Hall Brewery root beer, with vanilla ice cream.	

LANES HAPPY HOUR!

MON-FRI 3-6PM & MON-THUR 9-11PM

\$3 HOUSE BEERS | \$4 HOUSE WINES
\$5 SELECT APPETIZERS (MON-THUR ONLY)

TOWN HALL WINGS

Choose chipotle buffalo, barbeque, masala curry, sweet Thai chili, or spice-rubbed. Served with bleu cheese dressing.

SLIDERS

Three miniature sandwiches with slow-roasted pork and smoked cheddar. Served with a side of barbeque sauce.

PESTO BRUSCHETTA

Toasted French bread with basil pesto, tomato, fresh mozzarella, olive oil, and balsamic vinegar.
Add prosciutto for \$2.

SWEET POTATO FRIES

Deep fried, served with ranch dressing.

NACHOS

Hand-cut tortilla chips topped with house-made queso, black beans, tomatoes, jalapeños, salsa, and sour cream.
Add guacamole for \$2.

CHILI CHEESE FRIES

Crispy pub fries topped with house-made queso and our own ground beef chili.

GUAC, SALSA, & CHIPS

Fresh guacamole and salsa served with tortilla chips.

BOWLING SPECIALS

MON-FRI 3-6PM **\$1 OFF GAMES**

MON-THUR 10PM-12AM **\$2 GAMES**

MON-FRI 11AM-4PM

2 HOURS OF OPEN BOWLING FOR \$10

KIDS!

Smaller portions for smaller people. Still delicious, because the children are our future. Served with fries or apple slices.

CHICKEN STRIPS

Hand-breaded bites of fried chicken breast.

GIMME CHEESE, PLEASE

Grilled sourdough, lightly seasoned and stuffed with melted American and house blend cheese. Goopy. Delicious.

THE 3.2 BURGER

Two miniature burgers on tiny, adorable buns, topped with American cheese and pickle slices.

MINI CORN DOGS

Tiny little hot dogs dipped in corn batter and fried.