

Urban Growler® Brewing History

Urban Growler®
Brewing Company
is the first women
owned microbrewery in
Minnesota. Opened in
July 2014 by Master
Brewer Deb Loch and
Co-Head Honcho Jill
Pavlak. These two
combined their
complementary skills &
passions to create
great beer, food, and
space for everyone.
Call it crazy (at least
their parents did) but
they left the corporate
world and with a lot of
help – from a lot of
just-as-crazy people –
they turned their dream
into a brewery that
started with two, and is
now a family of over
50!

Our mission is to bring
people together
through beer. The
brewery, taproom, beer
garden, and outside
sales help establish
community among all
types of
beer drinkers.

We're beer for you.™

Rentals: We offer our
cozy Hayloft or
spacious Barrel Room
for private events.
Ask a manager for
information on booking
and catering options.

**Our Beer Away from
Here:** Our beers can
be found in a growing
number of
establishments around
the Twin Cities. If they
have it, **ask for it!**
If they DON'T have it,
ask for it!



Brewing Company

Most Urban Growler dishes can be made vegetarian. Look for dishes notated by a "V"
We use local ingredients whenever possible in our mostly scratch kitchen

Sharing is Caring

Wings | \$15 One dozen chicken wings tossed in your choice of sauce
(Cowbell® honey mustard, BBQ, Hot and spicy sauce)

V - Spinach & Artichoke Dip | \$9.5 With tortilla chips

V - Nachos | \$10 Tortilla chips, Monterey Jack cheese, pico-de-gallo, beer cheese
(add turkey, pork, or chicken \$2)

V - Quesadilla | \$10 Flour tortilla, shredded cheese, pico-de-gallo, seasoned black beans,
salsa, sour cream (add turkey, pork, or chicken \$2)

V - Twin Cities Basket | \$9 50/50 split of fries and tots, or "St. Paul" tots, or "Minneapolis"
fries. Blue cheese & ranch

V - "Oh Nuts!" | \$5 Hot Cajun spiced crackers, pretzels, peanuts, sesame sticks

Beer in One Hand, Food in the Other

Served with your choice of fresh made tortilla chips, fries, tots, or raw veggies

Carnitas | \$11 De-Lovely™ Porter braised
pork, pico-de-gallo,
sliced radishes, shredded cheese,
sour cream, flour tortillas
Corn tortilla available upon request

Southern Fried Chicken Sandwich | \$12
Decadent fried chicken, creamy coleslaw,
pickles, Cowbell® honey mustard, zesty beer
BBQ sauce

Banh Mi | \$12 De-Lovely™ Porter braised
pork, pickled vegetables, cilantro, Midwest
IPA™ teriyaki sauce, hoagie bun

The Reuben | \$12 De-Lovely™ Porter
slow roasted corned beef, sauerkraut, Swiss,
Russian dressing, pumpernickel rye
(*"Rachael"* it with turkey)

Cubano Sandwich | \$12 De-Lovely™
Porter braised pork, ham, pickles, Swiss,
cilantro cumin mustard, hoagie bun

Turkey Presto | \$12 Turkey, pesto,
spinach, provolone, cucumbers, cranberry
cream cheese, hoagie bun

V - B.L.T. | \$9 Bacon, lettuce, tomato,
mayo, toasted sourdough

We are proud to serve Swanson Meats
including pork, corned beef,
bacon and burgers

*Our burgers are 6oz beef patties,
substitute a roasted portabella mushroom
at no charge
(Substitute veggie patty | \$2)*

V - The Urban Standard Burger | \$12
Pickles, lettuce, onion, tomato
(Cheddar, Provolone, Swiss, or Bleu | \$.5)
(Bacon | \$1.25)

The Midway Burger | \$14
De-Lovely™ Porter onion marmalade,
bacon, cheddar, pickles, lettuce, onion,
tomato, don't cha know!

The St. Paul Sunrise Burger | \$13
Bacon, egg over easy, cheddar, rooster
mayo, pickles, lettuce, onion, tomato

Veggie Burger | \$14
Veggie patty, pickles, lettuce,
red onion, tomato & rooster mayo

Beer is social.

We make drinkable beers that get people talking, all in 10-barrel batches under the close supervision of Master Brewer and Owner Deb Loch. Our brews may be traditional, like Cowbell Cream Ale®, non-traditional like our Big Boot™ Rye IPA.

Plow to Pint®

A series that uses the harvest of local farmers to create beers with a unique twist. We're beer for you!™

Hayloft Series™

Be the first to sample one of our experimental small batch beers we call the Hayloft Series™. Before we go big, we brew small. We make these pilot brews in small batches from 15 gallons up to 3 barrels. This allows us to test out different Ingredients and develop new techniques for our sometimes crazy brews, and do good ole fashion taste testing. Tell us what you think.

Clean & Green

V - Spinach Salad | \$8

Spinach, red wine vinegar, bacon, hardboiled egg, pumpkin seeds, dried cranberries (*add turkey or chicken \$2*)

V - Garden Salad | \$6.5

Spring mix, carrot, cucumber, tomato, croutons
(*add turkey or chicken \$2*)

Seasonal Salad | (*when available*)

Sweets & Treats

De-Lovely™ Brownie | \$5

Baked with our own De-Lovely™ Porter, whipped cream, caramel, strawberries

Seasonal Dessert – Ask your server about our current seasonal dessert

On the side | \$4

Tortilla Chips (*made in house*)

Fries

Tots

Fresh Veggies

Seasonal Side (*when available*)

House-made Soup

Weekly Specials

Beer Can Chicken Wednesdays

Served 5pm to close (Or until it runs out!)

Beer can chicken, creamy coleslaw, zesty beer BBQ sauce, french fries

\$15 Half Chicken | \$22 Whole Chicken

Authentic Wisconsin Fish Fry Friday

Served All Day Friday (11a-11p)

Lake perch, tartar sauce, pumpnickel rye bread, creamy coleslaw, french fries | **\$16**

Beer

UGBC Flagship Beers

16oz \$5.44 | 10oz \$4.08 | 5oz \$2.26
Growler* | \$15

Plow to Pint®, Hayloft Series™ or Specialty Beers

13oz \$6.34 | 10oz \$5.21 | 5oz \$2.72
Growler* | \$18/22

Beer Flight Pre-set sampling
of 6 brews | \$13.14

Not Beer

Pepsi (or diet), **Root Beer** (or diet),
Sprite | \$1.5

Coffee Roasted fresh by
True Stone Coffee | \$2

Iced Cold Press Coffee | \$5

Iced Tea TeaSource black or red
berry herbal | \$3

Lemonade/Limeade House-made
and refreshing | \$3

Hours

Tue/Wed/Thur – 11a to 10p

Fri/Sat – 11a to 11p

Sun – 11a to 8p

Mondays – Closed

LOCATION

2325 Endicott Street

St. Paul, MN 55114

651-340-5793

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#drinkmorecowbell

#werebeerforyou