

This light bodied German style Kolsch is an excellent stepping stone to the shores of the micro brewery domain. Crisp and refreshing, it's named after the historic Fox River that once was the heart of our community and the main reason for settlements in this area.



The whole town is Buzzin' over our Honey Ale. We use a combination of barley and wheat malts, 100% pure Wisconsin Honey and just a touch of hops to produce a light copper ale with just the right amount of sweetness.

A tribute to our lumberyard roots and the traditional Highland contest of heaving wood poles, this full-bodied ale is a smooth drinking, Old World Favorite. Deep amber in color, the blend of specialty malts and American hops create a sweet, caramel, malty pint that finishes with a modest hop spice.



Our wheat beer is made with imported German yeast to create a unique, complex and fruity weissebier. This medium-bodied Bavarian style beer is served unfiltered in "mit-Hefe" fashion. Lemon slice is optional.



Fruit | Spice
Raspberry Wheat
Vanilla Cream Ale
Cherry Brau
Blu

Specialty | Seasonal
Oktoberfest
Red Baron Alt
Upside Brown Ale
Paine's Pilsner

Ask your server for a sample of our current seasonal or specialty beers. These range from German lagers, to British ales to Belgian beers, and will include seasonal beers like Oktoberfest, holiday beers, and spring bocks.

Hoppy | Bitter
Hoppyface IPA
Fox Tail Pale Ale
Juggernaut IPA
Oshkosh
Best Bitter

Dark
Slam Dunkel
Trolleycar Stout
Titan Porter

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