

## CRISP

### DELICATE FRUIT

#### American Wheat Ale

Oberon Ale | Bell's Brewery | Michigan | 5.8% | 12 Oz. 6

### SUBTLE HOPPINESS

#### Bohemian Pilsner

Downright | Port City Brewing | Virginia | 4.8% | 12 Oz. 6

### MALT ACCENTED

#### Pale Lager

Firestone Lager | Firestone Walker Brewing Company | California | 4.5% | 12 Oz. 6

#### Helles Lager

Weekend Lager | Alewerks Brewing Company | Virginia | 4.8% | 12 Oz. 6

## HOP

### BOLD, HERBAL, CITRIC

#### American IPA

Fresh Squeezed IPA | Deschutes Brewery | Oregon | 6.4% | 12 Oz. 6

- Hopped w/ Citra & Mosaic

Heart & Soul | Crooked Run Brewing | Virginia | 6.5% | 16 Oz. 9

- Hopped w/ Mosaic & Idaho 7

#### Double IPA

Big Papi | Commonwealth Brewing Company | Virginia | 8.0% | 16 Oz. 9

### MALTY BACKBONE

#### American Amber Ale

Rally Drum | Great Lakes Brewing Company | Ohio | 5.8% | 16 Oz. 7

- Hopped w/ Simcoe & Cascade

#### Triple IPA

Dankwood | Founders Brewing Company | Michigan | 12.2% | 12 Oz. 10

- ReDANKulous Aged in Bourbon Barrels

## MALT

### FRUIT & TOFFEE

#### Wheatwine

White Chocolate 2017 | The Bruery | California | 13.8% | 25.4 Oz. 55

- Aged in Bourbon Barrels; Finished w/ Cacao Nibs & Vanilla Beans

#### English Barleywine

Vermilion | Perennial Artisan Ales | Missouri | 10.5% | 25.4 Oz. 32

### TOASTY & NUTTY

#### American Amber Ale

The Infinite | Jailbreak Brewing Company | Maryland | 5.0% | 12 Oz. 6

#### Doppelbock

Samichlaus Barrique 2013 | Eggenberg | Austria | 14.0% | 25.4 Oz. 45

- Lagged 10 Months in Steel Tanks; Aged 5 Weeks in Anton Bauer Chardonnay Oak Barrels

#### American Strong Ale

Or Xata | The Bruery | California | 7.2% | 25.4 Oz. 25

- Brewed w/ Rice & Lactose; Finished w/ Cinnamon & Fresh Vanilla Beans

DKML | Founders Brewing Company | Michigan | 14.2% | 25.4 Oz. 25

- Brewed w/ Corn; Aged in Bourbon Barrels

Cuivre 2015 | The Bruery | California | 16.2% | 25.4 Oz. 50

- 100% Solera Method Bourbon Oak Barrel Aged & Blended 1, 2, 3, 4, 5, 6 & 7 Year Old Ales

## MALT

### TOASTY & NUTTY

#### English Strong Ale

XXX Imperial Mild Ale | Evil Twin & Beavertown | New York & England | 9.5 % | 22 oz 35

Old Perseverance | Avery Brewing Company | Colorado | 18.5 % | 12 Oz. 25

- Aged in Bourbon Barrels w/ Maple Syrup & Dark Muscovado Sugar Added

#### American Barleywine

Helldorado 2016 | Firestone Walker Brewing Company | California | 11.8% | 22 oz. 40

- Aged in Spirits Barrels

Barrel-Aged Bigfoot 2015 | Sierra Nevada Brewing Company | California | 12.1 % | 25.4 Oz. 40

- Aged 2 Years in Whiskey Barrels

Samael's Ale 2014 | Avery Brewing Company | Colorado | 16.9 % | 12 Oz. 22

- Aged on Oak Chips

Samael's Ale 2015 | Avery Brewing Company | Colorado | 14.6 % | 12 Oz. 20

- Aged on Oak Chips

#### Wheatwine

White Oak | The Bruery | California | 12.5 % | 25.4 Oz. 35

- Blend of Bourbon Barrel-Aged Wheatwine (50%) & Mischief (50%)

#### English Barleywine

Hand & Seal | Brooklyn Brewery | New York | 10.0 % | 25.4 Oz. 45

- Aged in Bourbon Barrels

Barrel Aged Hibernation Ale 2014 | Great Divide | Colorado | 10.5 % | 25.4 Oz. 50

- Aged 12 Months in Whiskey Barrels

Old Numbskull | AleSmith Brewing Company | California | 11.0 % | 25.4 Oz. 30

Mirror Mirror | Deschutes Brewery | Oregon | 11.2 % | 22 Oz. 35

- Blend of Fresh Ale (50%) & Ale Aged 10 Months in Oregon Pinot Noir, Tempranillo & Malbec Barrels (50%)

Old Stock Ale 2013 | North Coast Brewing Company | California | 14.1 % | 16.9 Oz. 40

- Aged in Bourbon Barrels

Poterie | The Bruery | California | 16.8% | 25.4 oz. 50

- 100% Solera Method Bourbon Oak Barrel Aged & Blended 1, 2, 3, 4, 5, 6, 7 & 8 Year Old Ales

## ROAST

### SOFT & SILKY

#### American Strong Ale

Mélange #14 | The Bruery | California | 13.4% | 25.4 Oz. 50

- Blend of Black Tuesday, So Happens It's Tuesday, Share This, Barleywine & Old Ale

#### American Stout

Pomperipossa | Buxton & Omnipollo | England | 6.0 % | 11.2 Oz. 22

- Finished w/ Sour Cherries

#### Sweet Stout

Milk Stout | Left Hand Brewing Company | Colorado | 6% | 12 Oz. 6

- Brewed w/ Lactose

35K | Against the Grain Brewery & Smokehouse | Kentucky | 7.0 % | 22 Oz. 35

- Brewed w/ Lactose

Whiskey Barrel Aged Cherry Stout | Bell's Brewery | Michigan | 10.9% | 12 Oz. 18

- Cherry Stout Aged 12 Months in Whiskey Barrels

#### Imperial Porter

Black Butte XXVII | Deschutes Brewery | Oregon | 10.8 % | 22 Oz. 35

- Finished w/ Pomegranate Molasses, Cranberries & Cocoa Nibs; Partially Aged 6 Months in Bourbon Barrels (50%)

Welcome to the Thunderdome | J. Wakefield Brewing | Florida | 12.0% | 12 Oz. 50

- Finished w/ Coconut, Tahitian Vanilla Beans & Mostra Coffee (San Diego, CA)

## ROAST

### SOFT & SILKY

#### Belgian Imperial Stout

Extra Export Stout 2010   De Dolle Brewers   Belgium   9.0 %   11.2 Oz.	20
Extra Export Stout   De Dolle Brewers   Belgium   9.0 %   11.2 Oz.	15

#### Imperial Stout

17: Mint Chocolate Stout   Perennial Artisan Ales   Missouri   10.0 %   25.4 Oz.	35
- Finished w/ Cacao Nibs & Mint Leaves	
Oil of Aphrodite   Jackie O's Brewery   Ohio   10.0%   12.7 Oz.	16
- Brewed w/ Black Walnuts from Integration Acres (OH) & Belgian Candi Sugar	
Share This: Coffee   The Bruery   California   11.9 %   25.4 Oz.	35
- Finished w/ Philippine Coffee Beans from Motra Coffee (San Diego, CA)	
Paradise   Prairie Artisan Ales   Oklahoma   13.0%   12 Oz.	20
- Finished w/ Vanilla Beans & Toasted Coconut	
Nuttiest Professor   Avery Brewing Company   Colorado   15.2%   12 Oz.	25
- Finished w/ Peanut Flour; Aged in Bourbon Barrels	
Oak-Aged Vanilla World Wide Stout   Dogfish Head Brewery   Delaware   16.0%   12 Oz.	25
- World Wid Stout Aged in Bourbon Barrels; Finished w/ Vanilla Beans	

#### Imperial Oatmeal Stout

B.O.R.I.S. The Crusher   Hoppin' Frog   Ohio   9.4 %   22 Oz.	25
D.O.R.I.S. The Destroyer   Hoppin' Frog   Ohio   10.5%   22 oz.	30
Prairie Noir   Prairie Artisan Ales   Oklahoma   11.0%   12 Oz.	22
- Aged in Bourbon Barrels	

#### Imperial Sweet Stout

Abraxas   Perennial Artisan Ales   Missouri   10.0%   25.4 Oz. (Not Eligible for To-Go Pricing)	50
-Finished w/ Ancho Chili Peppers, Cacao Nibs & Cinnamon	
Lizard of Koz   Founders Brewing Company   Michigan   10.5%   25.4 Oz.	40
- Finished w/ Michigan-Grown Blueberries, Chocolate & Vanilla; Aged in Bourbon Barrels	
Share This: Mole   The Bruery   California   11.1%   25.4 Oz.	35
- Finished w/ Ancho Chillies, Chipotle Peppers, Cinnamon, Vanilla Beans & Cacao Nibs	
Xolotl   Avery Brewing Company   Colorado   11.4%   12 oz.	25
- Aged in Bourbon Barrels; Finished w/ Cacao Nibs, Vanilla Beans, Cinnamon & Chiles	
CBS   Founders Brewing Company   Michigan   11.7%   25.4 Oz. (Not Eligible for To-Go Pricing)	55
- Aged in Maple Syrup-Soaked Bourbon Barrels; Finished w/ Dark Chocolate, Sumatra & Kona Coffee	
Aún Más Todo Jesús   Evil Twin   New York   12.0 %   11.2 Oz.	18
- Finished w/ Cinnamon, Cocoa Nibs, Chili Peppers & Coffee beans	

### DARK & DRY

#### Robust Porter

Matölen   Evil Twin   New York   6.5 %   11.2 Oz.	15
- Finished w/ Blueberries	

#### Baltic Porter

Ithaca Anniversary 18   Ithaca Beer Co.   New York   7.0 %   25.4 Oz.	22
- Aged in Oak Barrels	
Jurata   Coronado & Cigar City   California & Florida   8.0 %   22 Oz.	20

#### Imperial Oatmeal Stout

KBS 2018   Founders Brewing Company   Michigan   12.3%   12 oz. (Not Eligible for To-Go Pricing)	15
- Cave-Aged 1 Year in Bourbon Barrels; Finished w/ Coffee & Chocolate	

#### Imperial Porter

Cassiopeia   Grimm Artisanal Ales   New York   9.0%   22 Oz.	25
- Brewed w/ Belgian Dark Candi Syrup	
Intensified Coffee Porter   Brooklyn Brewery   New York   11.8 %   25.4 Oz.	45
- Finished w/ Finca El Manzano Single Origin Coffee & Blue Bottle Coffee; Aged in Bourbon Barrels	

## ROAST

### DARK & DRY

#### Imperial Stout

<b>Exorcist   Local Option Bierwerker   Illinois   8.5 %   16.9 Oz.</b>	<b>22</b>
<b>Dia de Los Serranos   Green Flash Brewing Company   California   8.8 %   22 Oz.</b>	<b>17</b>
- Double Stout Finished w/ Serrano Chiles	
<b>Kentucky Styled Folklore   Stillwater Artisanal   Maryland   9.0 %   12.7 Oz.</b>	<b>22</b>
- Aged in Angel's Envy Bourbon Barrels	
<b>Grande Noirceur   Brasserie Dieu Du Ciel   Canada   9.0 %   11.5 Oz.</b>	<b>13</b>
<b>Virginia Black Bear   Lickinghole Creek Craft Brewery   Virginia   9.3 %   25.4 Oz</b>	<b>35</b>
<b>Silva Stout   Green Flash Brewing Company   California   10.1 %   25.4 Oz.</b>	<b>45</b>
- Green Flash Double Stout Aged 17 Months in Bourbon Barrels	
<b>Ibex Cellar Barrel-Aged Imperial Stout   Saint Louis Brewery   Missouri   10.2%   11.2 Oz.</b>	<b>12</b>
- Aged in Kentucky Bourbon Barrels	
<b>Imperial Mexican Biscotti Cake Break   Evil Twin Brewing &amp; Westbrook Brewing   New York &amp; South Carolina   10.2%   25.4 Oz.</b>	<b>35</b>
- Finished w/ Coffee, Almonds, Cocoa Nibs, Vanilla Beans & Habanero Peppers	
<b>Schlafly Bourbon Barrel-Aged Imperial Stout 2006   Saint Louis Brewery   Missouri   10.5 %   25.4 Oz.</b>	<b>42</b>
- Aged in Kentucky Bourbon Barrels	
<b>Schlafly Bourbon Barrel-Aged Imperial Stout 2007   Saint Louis Brewery   Missouri   10.5 %   25.4 Oz.</b>	<b>40</b>
- Aged in Kentucky Bourbon Barrels	
<b>Schlafly Bourbon Barrel-Aged Imperial Stout 2008   Saint Louis Brewery   Missouri   10.5 %   25.4 Oz.</b>	<b>38</b>
- Aged in Kentucky Bourbon Barrels	
<b>Schlafly Bourbon Barrel-Aged Imperial Stout 2009   Saint Louis Brewery   Missouri   10.5 %   25.4 Oz.</b>	<b>36</b>
- Aged in Kentucky Bourbon Barrels	
<b>Schlafly Bourbon Barrel-Aged Imperial Stout 2010   Saint Louis Brewery   Missouri   10.5 %   25.4 Oz.</b>	<b>34</b>
- Aged in Kentucky Bourbon Barrels	
<b>Schlafly Bourbon Barrel-Aged Imperial Stout 2011   Saint Louis Brewery   Missouri   10.5 %   25.4 Oz.</b>	<b>32</b>
- Aged in Kentucky Bourbon Barrels	
<b>Schlafly Bourbon Barrel-Aged Imperial Stout 2012   Saint Louis Brewery   Missouri   10.5 %   25.4 Oz.</b>	<b>30</b>
- Aged in Kentucky Bourbon Barrels	
<b>Sump 2016   Perennial Artisan Ales   Missouri   10.5 %   25.4 Oz.</b>	<b>40</b>
- Blended w/ Locally-Roasted Sump Coffee	
<b>Sump 2018   Perennial Artisan Ales   Missouri   10.6%   25.4 Oz.</b>	<b>35</b>
- Finished w/ Locally-Roasted Columbian Nariño Los Rosales Coffee from Sump Coffee (MO)	
<b>Stone Imperial Russian Stout 2015   Stone Brewing Company   California   10.6 %   22 Oz.</b>	<b>22</b>
<b>Stone Imperial Russian Stout 2016   Stone Brewing Company   California   10.6 %   22 Oz.</b>	<b>20</b>
<b>Væsel Brunch   Amager &amp; Mikkeller   Denmark   10.7 %   16.9 Oz.</b>	<b>25</b>
- Blend of Amager Hr. Frederiksen & Mikkeller Beer Geek Brunch Weasel"	
<b>Black Note 2017   Bell's Brewery   Michigan   10.8 %   12 Oz.</b>	<b>20</b>
- Blend of Expedition Stout & Special Double Cream Stout; Aged in Bourbon Barrels	
<b>Black Ops 2016   Brooklyn Brewery   New York   11.5%   25.4 Oz.</b>	<b>40</b>
- Aged 4 Months in Woodford Reserve Bourbon Barrels; Bottle Conditioned w/ Champagne Yeast	
<b>The Abyss 2014   Deschutes Brewery   Oregon   11.0 %   22 Oz.</b>	<b>45</b>
- Brewed w/ Blackstrap Molasses, Licorice, Vanilla Beans & Cherry Bark; 28 % Aged in Bourbon, Oregon Oak & Pinot Noir Barrels	
<b>The Abyss 2015   Deschutes Brewery   Oregon   12.2 %   22 Oz.</b>	<b>40</b>
- Brewed w/ Molasses, Licorice, & Vanilla; 50 % BBL Aged (21 % in Bourbon, 21 % in Wine, 8 % in Oak	
<b>The Abyss 2016   Deschutes Brewery   Oregon   11.1 %   22 Oz.</b>	<b>35</b>
- Finished w/ Molasses, Licorice, & Vanilla; Partially Aged (50%) in Bourbon, Wine, & Oak Barrels	
<b>The Czar 2014   Avery Brewing Company   Colorado   11.0 %   22 Oz.</b>	<b>22</b>
<b>Triple Barrel Big Bad Baptist   Epic Brewing   Utah   11.4%   22 Oz.</b>	<b>40</b>
- Aged in Whiskey & Rum Barrels; Finished w/ Whiskey Barrel-Aged Columbian Coffee Beans & Coconut	
<b>Coffee Obsession   Lickinghole Creek Craft Brewery   Virginia   11.5 %   25.4 Oz.</b>	<b>30</b>
- Finished w/ Locally Roasted Coffee Beans	

## ROAST

### DARK & DRY

#### Imperial Stout

<b>Boulevard Imperial Stout 2014</b>   Boulevard   Missouri   11.8 %   25.4 Oz.	30
- Blend of Barrel-Aged Beer & Fresh Beer; Brewed w/ Barley, Wheat, Rye, Oats & Spelt; Fermented w/ Belgian Yeast	
<b>From Amager With Love</b>   Evil Twin & Amager   New York & Denmark   12.0 %   22 Oz.	30
- Finished w/ Blueberries	
<b>Aún Más Chili Jesus</b>   Evil Twin   New York   12.0 %   11.2 Oz.	22
- Even More Jesus Finished w/ Chili Peppers	
<b>Speedway Stout</b>   AleSmith Brewing Company   California   12.0 %   25.4 Oz.	30
- Finished w/ Coffee	
<b>Bible Belt</b>   Evil Twin Brewing & Prairie Artisan Ales   New York & Oklahoma   13.0%   16 Oz. Can	20
- Even More Jesus Finished w/ Coffee, Vanilla, Chilies & Cacao Nibs	
<b>Black Hole</b>   Mikkeller   Denmark   13.1 %   12.7 Oz.	25
- Finished w/ Coffee & Vanilla	
<b>Uncle Jacob's Stout 2015</b>   Avery Brewing Company   Colorado   16.9 %   12 Oz.	27
- Aged 6 Months in Kentucky Bourbon Barrels	
<b>Uncle Jacob's Stout 2016</b>   Avery Brewing Company   Colorado   17.1 %   12 Oz.	25
- Aged 6 Months in Kentucky Bourbon Barrels	
<b>Tweak 2016</b>   Avery Brewing Company   Colorado   17.8 %   12 Oz.	25
- Finished w/ Coffee; Aged 4 Months in Bourbon Barrels	

## FRUIT & SPICE

### BRIGHT

#### Hefeweizen

<b>Ayinger Bräu-Weisse</b>   Privatbrauerei Franz Inselkammer   Germany   5.1 %   16.9 Oz.	9
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#### Witbier

<b>Optimal Wit</b>   Port City Brewing Company   Virginia   5.0 %   12 Oz.	6
- Finished w/ Grains of Paradise	
<b>Liliko`i Kepolo</b>   Avery Brewing Company   Colorado   5.6 %   12 Oz. Can	7
- Finished w/ Passionfruit	

#### Saison - Blond

<b>Hof Ten Dormaal Saison</b>   Hof Ten Dormaal   Belgium   5.5 %   25.4 Oz.	30
- Brewed w/ Brewery-Grown Hops & Grain	
<b>Blackberry Farm Classic Saison</b>   Blackberry Farm   Tennessee   6.0 %   25.4 Oz	35
- Dry-Hopped w/ Aurora, Triskel & Saaz	
<b>Blackberry Farm Summer Saison</b>   Blackberry Farm   Tennessee   6.1 %   25.4 Oz	35
- Dry-Hopped w/ Summer & Citra	
<b>Noble Cuvee</b>   Blackberry Farm   Tennessee   6.2%   25.4 Oz.	35
- Dry-Hopped w/ German Select, Tettnanger & East Kent Goldings	
<b>Saison Dupont</b>   Brasserie Dupont   Belgium   6.5 %   12.7 Oz.	14
<b>Migdal Bavel</b>   Stillwater Artisanal & Extraomnes Brewery   Maryland & Italy   6.6 %   11.2 Oz.	20
- Finished w/ Myrrh & Szechuan Peppercorns	
<b>La Moneuse</b>   Brasserie de Blaugies   Belgium   8.0 %   25.4 Oz.	25
<b>Classique Imperiale</b>   Evil Twin Brewing   New York   8.0 %   22 Oz.	25
<b>Saison Station 16</b>   Hopfenstark   Canada   8.0 %   25.4 Oz.	35
- Brewed w/ Rye Malt	
<b>Maiden's Adventure</b>   Lickinghole Creek   Virginia   9.0 %   25.4 Oz.	35
- Fermented in Oak Barrels; Finished w/ Apricots & Blackberries	

## FRUIT & SPICE

### **BRIGHT**

#### **Saison - Pale**

- Rio De Sauvín | Stillwater Artisanal | Maryland | 7.7 % | 22 Oz. 25  
- Brian Strumke's Remix of Against the Grain's Rico Sauvín; Finished w/ Mango Juice & Passionfruit Juice
- Fantôme Hiver | Brasserie Fantôme | Belgium | 8.0 % | 25.4 Oz. 35

#### **Belgian Strong Blond Ale**

- Arabier | De Dolle Brouwers | Belgium | 8.0 % | 11.2 Oz. 13
- Boskeun | De Dolle Brouwers | Belgium | 10.0% | 11.2 Oz. 13

#### **Belgian Strong Pale Ale**

- Pastiche | Allagash Brewing Company | Maine | 8.5% | 25.4 Oz. 35  
- Aged 3-4 Months in Rye Whiskey, Vermouth, Port, Rum, Bourbon, Red Wine, Gin
- Etrusca | Birra Del Borgo | Italy | 9.3 % | 11.2 Oz. 12
- t Smisje Calva Reserva | Brouwerij Smisje | Belgium | 12.0 % | 11.2 Oz. 13  
- t Smisje Kerst Aged 11 Months in Etienne Dupont Calvados Casks
- Stille Nacht 2015 | De Dolle Brouwers | Belgium | 12.0 % | 11.2 Oz. 15

#### **Tripel**

- Allagash Tripel | Allagash Brewing Company | Maine | 9.0 % | 12 Oz. 8

#### **Imperial Pumpkin Ale**

- Rumpkin 2015 | Avery Brewing Company | Colorado | 18.0 % | 12 Oz. 25  
- Brewed w/ Pumpkin & Spices; Matured 6 Months in Gosling's Rum Barrels
- Pump(ky)n 2014 | Avery Brewing Company | Colorado | 17.2 % | 12 Oz. 30  
- Brewed w/ Pumpkin, Nutmeg, Cinnamon, Allspice & Cloves; Aged in Bourbon Barrels
- Pump(ky)n 2015 | Avery Brewing Company | Colorado | 17.2 % | 12 Oz. 25  
- Brewed w/ Pumpkin, Nutmeg, Cinnamon, Allspice & Cloves; Aged in Bourbon Barrels

#### **Dubbel**

- Barrel-Aged Ovila Dubbel | Sierra Nevada | California | 8.5 % | 25.4 Oz. 40  
- Aged in Red Wine & Bourbon Barrels

### **DARK**

#### **Quadrupel**

- Des Rocs Grand Cru | Brasserie de l'Abbaye des Rocs | Belgium | 9% | 11.2 oz. 12
- Quadrupel Tonnellerie | Bruery Terreux | California | 10.2% | 25.4 Oz. 40  
- Aged in Oak Foeders; Finished w/ Blackberries
- Quintaceratops | Brooklyn Brewery | New York | 10.9 % | 25.4 Oz. 40  
- Aged in Rum & Bourbon Barrel
- The Stoic 2015 | Deschutes | Oregon | 10.9 % | 22 Oz. 35  
- Conditioned w/ Pomegranate Molasses; Aged 11 Months in Pinot Noir Barrels (15%) & Rye Barrels (15%)

#### **Belgian Strong Dark Ale**

- Collaboration Not Litigation Ale | Avery w/ Russian River | Colorado | 8.9 % | 22 Oz. 18  
- Blend of Avery Salvation & Russian River Salvation
- Des Rocs Brune | Brasserie de l'Abbaye des Rocs | Belgium | 9.0 % | 11.2 oz. 12
- Oerbier 2016 | De Dolle Brouwers | Belgium | 9.0 % | 11.2 Oz. 14
- Noir de Dottignies | Brouwerij De Ranke | Belgium | 9.0 % | 11.2 Oz. 12

## FRUIT & SPICE

### **DARK**

#### **Belgian Strong Dark Ale**

<b>Autumn Maple   The Bruery   California   10.0 %   25.4 Oz.</b>	<b>25</b>
- Brewed w/ Yams; Finished w/ Cinnamon, Nutmeg, Vanilla, Molasses & Maple Syrup	
<b>St. Bernardus Christmas Ale 2015   Brouwerij St. Bernardus   Belgium   10.0 %   11.2 Oz.</b>	<b>15</b>
<b>AleSmith Grand Cru   AleSmith Brewing Company   California   10.0 %   25.4 Oz.</b>	<b>30</b>
<b>Pinot Suave   Deschutes Brewery   Oregon   11.8 %   22 Oz.</b>	<b>35</b>
- Blend of Ale Aged 18 Months in American & French Pinot Noir Barrels (80%) & Fresh Ale (20%)	
<b>The Beast Grand Cru 2015   Avery Brewing Company   Colorado   17.2 %   12 Oz.</b>	<b>20</b>
- Finished w/ Dates, Molasses, Honey & Raisins	
<b>The Beast Grand Cru 2016   Avery Brewing Company   Colorado   16.8%   12 oz.</b>	<b>20</b>
- Finished w/ Dates, Molasses, Honey & Raisins	

#### **American Strong Ale**

<b>Higher Math   Dogfish Head Craft Brewery   Delaware   17.0 %   12 Oz.</b>	<b>25</b>
- 20th Anniversary Beer; Finished w/ Sour Cherries & Cocoa Nibs	

## TART & FUNKY

### **DELICATE**

#### **Pale Lager**

<b>Eek!   off color brewing &amp; Miller Brewing Company   Illinois &amp; Wisconsin   5.5%   25.4 oz.</b>	<b>45</b>
- Miller High Life Wort Fermented w/ Brettanomyces, Lactobacillus & Champagne Yeast	
<b>Punch Brook   Oxbow Brewing Company   Maine   7.0%   16.9 Oz.</b>	<b>28</b>
- Fermented w/ Brettanomyces; Finished w/ Raspberries	

#### **Sour Blond Ale**

<b>Rainbow Dome   Grimm Artisanal Ales   New York   5.0%   22 Oz.</b>	<b>25</b>
- Finished w/ Apricots; Hopped w/ El Dorado, Columbus & Cascade; Conditioned on Oak Staves	

#### **Berliner Weisse**

<b>Fierce   off color brewing   Illinois   3.8 %   12 Oz.</b>	<b>8</b>
- Fermented w/ Saison Ale Yeast; Soured w/ Lactobacillus	
<b>Oarsman Ale   Bell's Brewery   Michigan   4.0%   12 Oz. Can</b>	<b>6</b>
- Hopped w/ Cascade	
<b>Justin Blåbaer   Evil Twin   New York   4.5 %   22 Oz.</b>	<b>25</b>
- Finished w/ Blueberries	
<b>Apricot Pop!   Grimm Artisanal Ales   New York   4.8%   22 Oz.</b>	<b>25</b>
- Finished w/ Apricot, Vanilla & Lactose	
<b>Hopvine Bling   Stillwater Artisanal   Maryland   5.0 %   22 Oz.</b>	<b>22</b>
- Brewed w/ Sauvignon Blanc Grapes; Dry-Hopped w/ Nelson Sauvin & Hallertau Blanc	
<b>Frucht: Cherry   Bruery Terreux   California   5.4%   25.4 Oz.</b>	<b>30</b>
- Aged in Oak Foeders; Finished w/ Cherries	

#### **Saison - Blond**

<b>Queen's Order   Jester King Brewery   Saison - Blond   Texas   4.0%   25.4 Oz.</b>	<b>30</b>
- Conditioned w/ Texas Guajillo Honey; Finished w/ Texas-Grown Eureka & Ujukitsu Lemons	
<b>Elle   Jackie O's Pub &amp; Brewery   Ohio   5.1%   16.9 Oz.</b>	<b>25</b>
- Fermented w/ Brettanomyces; Aged 6 Months in Oak Foeders	

#### **Grisette**

<b>Scrip   Jackie O's Pub &amp; Brewery   Ohio   4.5%   16.9 Oz.</b>	<b>25</b>
- Fermented w/ Brettanomyces; Aged 9 Months in Wine Barrels	

#### **Witbier**

<b>Funky Wit   Perennial Artisan Ales   Missouri   5%   25.4 Oz</b>	<b>40</b>
- Mixed Fermentation Witbier; Aged in Oak Foeders	

## TART & FUNKY

### DELICATE

#### Gose

<b>Framboise Rose   Anderson Valley Brewing Company   California   4.2%   12 Oz.</b>	<b>6</b>
- Finished w/ Rose Hips & Raspberry	
<b>Green Zebra   Founders Brewing Company   Michigan   4.6%   12 Oz. Can</b>	<b>6</b>
- Finished w/ Watermelon	

### EARTHY

#### Brett Pale Ale

<b>Ryan &amp; The Gosling   Evil Twin   New York   4.0 %   22 Oz.</b>	<b>25</b>
- Fermented Exclusively w/ Brettanomyces	
<b>Evil Twin Table Beer   Evil Twin   New York   4.5 %   22 Oz.</b>	<b>24</b>
- Hopped Exclusively w/ Simcoe; Fermented Exclusively w/ Brettanomyces	
<b>Rockstar Farmer   Stillwater &amp; Other Half   Maryland &amp; New York   4.5 %   22 Oz.</b>	<b>20</b>
- Hopped w/ Citra, Nelson Sauvin & Galaxy	
<b>Little Brett 2016   Allagash Brewing Company   Maine   4.5%   12 Oz.</b>	<b>9</b>
- Fermented Exclusively w/ Brettanomyces; Dry-Hopped w/ Mosaic	
<b>Humulus Terreux   Bruery Terreux   California   6.3 %   25.4 Oz.</b>	<b>30</b>
- Fermented w/ Brettanomyces; Hopped w/ Mosaic	

#### Brett IPA

<b>Batch No. 1731   Bruery Terruex   California   5.1 %   25.4 Oz.</b>	<b>34</b>
- Fermented Exclusively w/ Brettanomyces; Hopped w/ El Dorado, Mosaic & Chinook	
<b>Femme Fatale Brett   Evil Twin   New York   6.0 %   22 Oz.</b>	<b>24</b>
- Fermented Exclusively w/ Brettanomyces	
<b>Femme Fatale Kabosu   Evil Twin Brewing   New York   6.0 %   22 Oz.</b>	<b>28</b>
- Femme Fatale Brett Finished w/ Kabosu Juice	
<b>Enjoy After 10.31.16   Stone Brewing Company   California   7.0%   25.4 oz.</b>	<b>35</b>
- Conditioned w/ Brettanomyces; Hopped w/ Super Galena, Simcoe, Delta, Target, Amarillo, Calypso & Cascade	

#### Black IPA

<b>Femme Fatale Noir   Evil Twin   New York   6.0 %   22 Oz.</b>	<b>25</b>
- Fermented Exclusively w/ Brettanomyces	

#### Saison - Blond

<b>Foeder Saison   Perennial Artisan Ales   Missouri   5%   25.4 Oz.</b>	<b>40</b>
- Mixed Fermentation Saison; Aged in Oak Foeders	
<b>√225 Anniversary Saison   Brasserie Franches-Montagnes   Switzerland   5.0 %   11.2 Oz.</b>	<b>20</b>
- Hopped w/ Chinook; Partially Aged (50%) in 4th Use Bon-Chien Oak Barrels for 3-4 Months	
<b>Samison   American Solera   Oklahoma   5.6%   16.9 Oz.</b>	<b>20</b>
- Aged in Napa Valley Oak Foeders; Blended in the Solera Method	
<b>Lil Opal   Firestone Walker Brewing   California   5.9%   12 Oz.</b>	<b>30</b>
- Aged 14 Months in French (75%) & American (25%) Oak Barrels; Finished w/ Brettanomyces	
<b>Duchessic 2013   Birra Del Borgo   Italy   5.9 %   12.7 Oz.</b>	<b>27</b>
- Blend of Del Borgo Duchessa Saison (90%) & Cantillon Lambic (10%)	
<b>Duchessic 2014   Del Borgo &amp; Cantillon   Italy   5.9%   12.7 oz.</b>	<b>25</b>
- Blend of Del Borgo Duchessa Saison (90%) & Cantillon Lambic (10%)	
<b>Vieille Ville 2012   Birrifico del Ducato   Italy   6.0 %   25.4 Oz.</b>	<b>30</b>
- Brewed w/ Brettanomyces	
<b>Tenacity (tə ' nasəde)   Stillwater Artisanal   Maryland   6.0 %   22 Oz.</b>	<b>22</b>
- Fermented with Saison Ale Yeast & Brettanomyces; Hopped w/ Galaxy, Centennial & Columbus	
<b>Beersel Mattina   Del Ducato &amp; 3 Fonteinen   Italy &amp; Belgium   6.2%   11.2 oz.</b>	<b>25</b>
- Blend of Nuova Mattina Saison (82%) & 3 Fonteinen Lambic (18%)	
<b>Buckwheat Strawberry   Blackberry Farm   Tennessee   6.3%   12.7 Oz</b>	<b>25</b>
- Brewed w/ Buckwheat; Finished w/ Estate-Grown Strawberries	



## TART & FUNKY

### EARTHY

#### Saison - Blond

<b>Premium Remix   Omnipollo   Sweden   7.0 %   22 Oz.</b>	20
- Omnipollo's Take on Stillwater Artisanal's Premium; Hopped w/ Amarillo	
<b>Ron &amp; The Beast Ryan   Evil Twin   New York   7.0 %   22 Oz.</b>	24
- Ryan & the Beaster Bunny Saison Fermented w/ Jolly Pumpkin's Brettanomyces Strain	
<b>Golden Brett   Allagash Brewing Company   Maine   7.2 %   12.7 Oz.</b>	25
- Brewed w/ Red Wheat; Dry-Hopped w/ Simcoe; Fermented in Stainless Steel & Oak Foeders	
<b>Century Ale 2015   Allagash Brewing Company   Maine   8.0 %   12.7 Oz.</b>	27
- Fermented 2 Years in Stainless Steel Tanks w/ Saison Yeast & Brettanomyces	
<b>Century Ale 2016   Allagash Brewing Company   Maine   8.0 %   12.7 Oz.</b>	25
- Fermented 2 Years in Stainless Steel Tanks w/ Saison Yeast & Brettanomyces	
<b>Saison Rue   Bruery Terruex   California   8.5 %   25.4 Oz</b>	25
- Finished with Brettanomyces	
<b>Saison Brett 2016   Boulevard Brewing Company   Missouri   8.5 %   25.4 Oz.</b>	30
- Dry-Hopped Tank 7 Farmhouse Ale Finished w/ Brettanomyces	

#### Traditional Gueuze Lambic

<b>Girardin Gueuze 1882: Black Label 2016   Brouwerij Girardin   Belgium   5.0 %   12.7 oz.</b>	30
- Blend of Girardin-Brewed Lambics Aged in Oak	
<b>Oude Gueuze 2014   Brouwerij De Troch   Belgium   5.5 %   12.7 Oz.</b>	18
- Blend of Young & 1-Year-Old Lambic	
<b>Timmermans Oude Gueuze 2013   Timmermans-John Martin   Belgium   5.5%   25.4 oz.</b>	35
- Blend of Timmermans-Brewed Lambics Matured in Oak Barrels for 1, 2, & 3 Years	
<b>Timmerman's Oude Gueuze 2015   Brouwerij Timmermans   Belgium   5.5%   25.4 Oz.</b>	36
- Blend of Timmermans-Brewed Lambics Matured in Oak Barrels for 1, 2, & 3 Years	
<b>Oud Beersel Oude Gueuze Vieille 2014   Oud Beersel   Belgium   6.0 %   12.7 Oz.</b>	32
- Blend of Boon-Brewed Lambics Matured in Oak Barrels for 1, 2, & 3 Years	
<b>Hanssens Oude Gueuze 2014   Hanssens Artisanaal   Belgium   6.0 %   12.7 Oz.</b>	24
- Lambics of Boon, Lindemans & Girardin Aged in Hanssens' Barrels & Blended by Hanssens	
<b>Oude Gueuze Tilquin a l'Ancienne 2014/2015   Tilquin   Belgium   6.4%   12.7 Oz.   Tumbler</b>	25
- Blend of Lambics from Cantillon, Boon, Lindemans & Girardin Matured 1, 2 & 3 Years in Oak Barrels	
<b>Oude Gueuze Tilquin a l'Ancienne 2014/2015   Tilquin   Belgium   6.4%   25.4 Oz.</b>	35
- Blend of Lambics from Cantillon, Boon, Lindemans & Girardin Matured 1, 2 & 3 Years in Oak Barrels	
<b>Boon Oude Gueuze: Black Label   Boon   Belgium   7.0%   25.4 oz.</b>	35
- Blend of , 2 & 3 Year-Old Foeder-Aged Lambics Originally Selected for Boon & Mikkeler Bone Dry	

#### Sour Blond Ale

<b>Rueuze   The Bruery   California   5.9 %   25.4 Oz.</b>	45
- Blend of Oak-Aged Ales of Various Vintages	
<b>Zure Van Tildonk 2014   Hof Ten Dormaal   Belgium   6.0 %   12.7 Oz.</b>	30
- Spontaneously Fermented; Aged for Several Months in Brewery Cellar Prior to Release	
<b>Barrel Select Gold   Captain Lawrence Brewing Company   New York   6.5%   12.7 Oz.</b>	30
- Hopped w/ Columbus & Crystal; Aged 3 Years in Italian Oak Barrels	
<b>Belfius   Allagash Brewing Company   Maine   6.7%   12.7 Oz.</b>	25
- Blend of Allagash Saison & Allagash Coolship; Partially Aged 3 Years in Oak Barrels	

#### Sour Brown Ale

<b>Blue Sunday 2015   New Holland Brewing Company   Michigan   7.0 %   22 Oz.</b>	20
- Aged in Oak Barrels	
<b>Emile   Allagash Brewing Company   Maine   7.2%   12.7 Oz.</b>	35
- Aged in Pineau des Charentes Barrels w/ Lactobacillus & Pediococcus	
<b>Terra Incognita: Batch 2   Boulevard &amp; Sierra Nevada   Missouri   8.5 %   25.4 Oz.</b>	35
- Blend of 45% Foeder-Aged, 30% Rye Barrel-Aged, 25% Fresh Dry-Hopped; Bottled w/ Brett	

## TART & FUNKY

### EARTHY

#### **Bière de Garde**

**Upside Brown | Brewery Ommegang | New York | 7.0 % | 25.4 Oz.** 30  
- Conditioned w/ Brettanomyces

#### **Belgian Pale Ale**

**Tiarna | Allagash Brewing Company | Maine | 7.1 % | 12.7 Oz.** 25  
- Blend of Oak-Aged 100 % Brett-Fermented Ale & Fresh Ale Fermented w/ 2 Belgian Yeasts

#### **Belgian Strong Blond Ale**

**Confluence | Allagash Brewing Company | Maine | 7.5 % | 25.4 Oz.** 40

- Fermented w/ Proprietary Belgian Ale Yeast & Brettanomyces; Aged at Length & Dry-Hopped

**US Alive | Mikkeller | Denmark | 8.0 % | 11.2 Oz.** 14

- Fermented w/ Brettanomyces

**Evil Arabier | De Dolle Brouwers | Belgium | 8.0 % | 11.2 Oz.** 13

- Arabier Soured w/ Lactobacillus; Double Dry-Hopped w/ East Kent Goldings Hops

**Oaked Diabolik | Mad Fox Brewing Company | Virginia | 9.0 % | 22 Oz.** 45

- Aged in Red Wine Oak Barrels

**Wild Streak 2014 | Brooklyn Brewery | New York | 10.0 % | 25.9 Oz.** 45

- Brewed w/ Brettanomyces, Champagne Yeast & Aged in Bourbon Barrels

#### **American Strong Ale**

**Tall Tale | Against the Grain Brewery | Kentucky | 8.5 % | 25.4 Oz.** 40

- Finished w/ Coffee & Cacao Nibs; Fermented w/ Brettanomyces; Partially Aged in Bourbon Barrels; ATG's Take on Stillwater's Folklore

### FRUITY & VINOUS

#### **Traditional Fruit Lambic**

**Kriek des Jacobins | Bockor | Belgium | 4.5 % | 11.2 Oz.** 15

- Conditioned on Cherries

**Oudbeitje | Hanssens Artisanaal | Belgium | 6.0 % | 12.7 Oz.** 25

- Blend of Lambics Aged in Oak Barrels w/ Strawberries

**Hanssens Lambic Oude Kriek 2014 | Hanssens Artisanaal | Belgium | 6.0 % | 12.7 Oz.** 27

- Blend of Lambics from Cantillon, Boon, Lindemans & Girardin Matured in Oak Barrels w/ Cherries

**Hanssens Lambic Oude Kriek 2015 | Hanssens Artisanaal | Belgium | 6.0 % | 12.7 Oz.** 25

- Blend of Lambics from Cantillon, Boon, Lindemans & Girardin Matured in Oak Barrels w/ Cherries

**Hanssens Lambic Oude Kriek 2016 | Hanssens Artisanaal | Belgium | 6% | 12.7 Oz.** 25

- Blend of Boon, Lindemans & Girardin Lambics Matured in Oak Barrels then Aged on Cherries

**Handgeplukte Schaerbeekse 2015 | Hanssens Artisanaal | Belgium | 6% | 12.7 oz.** 35

- Blend of Boon, Lindemans & Girardin Lambics Matured in Oak Barrels, then Aged w/ Cherries

**Oude Quetsche Tilquin à l'Ancienne 2015/2016 | Gueuzerie Tilquin | Belgium | 6.4% | 12.7 Oz.** 35

- Blend of Lambics from Cantillon, Boon, Lindemans & Girardin Aged in Oak Barrels w/ Plums

**Oude Mûre Tilquin à l'Ancienne 2015/2016 | Gueuzerie Tilquin | Belgium | 6.4% | 12.7 Oz.** 35

- Blend of Cantillon, Boon, Lindemans, Girardin Lambics Aged in Oak Barrels w/ Blackberries

**Oud Beersel Oude Kriek Vieille 2014 | Oud Beersel | Belgium | 6.5 % | 12.7 Oz.** 25

- Blend of Boon-Brewed Lambics Matured in Oak Barrels then Aged on Cherries

**Boon Kriek Mariage Parfait 2013 | Boon | Belgium | 8.0 % | 12.7 Oz.** 24

- 1-Year-Old Lambic w/ Overripe Cherries; Aged in Small Oak Barrels

#### **Saison - Dark**

**No More Sleep | The Veil Brewing Company | Virginia | 5.9% | 25.4 Oz. (Not Eligible for To-Go Pricing)** 40

- Aged 6 Months in Bourbon Barrel-Aged Sleeping Forever Barrels (80%) & New Oak Barrels (20%)

**Midnight Brett 2014 | Allagash Brewing Company | Maine | 7.3 % | 12.7 Oz.** 25

- Brewed w/ Midnight Wheat, Raw Wheat & Rye Malt; Fermented w/ House Brettanomyces

#### **Imperial Witbier**

**Beret | The Bruery Terreux | California | 9.0 % | 25.4 Oz.** 45

- Brewed w/ Wheat, Soured w/ Lactobacillus, Fermented w/ Brettanomyces & Finished w/ Raspberries

## TART & FUNKY

### FRUITY & VINOUS

#### Belgian Strong Pale Ale

<b>It's Alive! White Wine Barrel</b>   Mikkeller   Denmark   8.0 %   12.7 Oz.	25
- Finished w/ Brettanomyces; Aged 7 Months in White Wine Barrels	
<b>Krampus: Riserva Strepponi 2011</b>   Birrificio Del Ducato   Italy   9.0 %   25.4 Oz.	35
- Brewed w/ Spices; Aged 12 Months in Oak Barrels w/ Brettanomyces & Lactobacillus	
<b>Interlude 2014</b>   Allagash Brewing Company   Maine   9.5 %   25.4 Oz.	45
- Fermented w/ Saison Yeast & Brettanomyces; Partially Aged in French Merlot & Syrah Barrels	
<b>The Oak Melchior: Pur Sang</b>   Picobrouwerij Alvinne   Belgium   10%   16.9 oz.	28
- Aged in Red Wine Oak Barrels; Conditioned 3 Months on Cherries	

#### Sour Blond Ale

<b>Tectum et Elix</b>   Avery Brewing Company   Colorado   5.5 %   12 Oz.	25
- Soured w/ Lacto & Pedio; Fermented w/ Brett; Aged 9 Months in Cabernet Sauvignon Barrels	
<b>Exesus-Sanctum</b>   Lost Rhino   Virginia   6.0 %   16.9 Oz.	25
- Fermented w/ Wild Yeast & Bacteria in American Oak Barrels; Aged on Peaches	
<b>Sour in the Rye 2015</b>   Bruery Terreux   California   7.6 %   25.4 Oz.	40
- Brewed w/ Rye Malt; Fermented w/ Ale Yeast, Wild Yeast & Bacteria; Aged in Red Wine Barrels	
<b>Certatio Equestris</b>   Avery Brewing Company   Colorado   8.9%   12 oz.	25
- Aged in Bourbon Barrels w/ Spearmint Leaves	
<b>Figaro 2014</b>   Cascade Brewing   Oregon   9.1 %   25.4 Oz.	60
- Aged 18 Months in Chardonnay Barrels w/ White Figs & Lemon Peel	
<b>The Vine 2015</b>   Cascade Brewing   Oregon   10.1%   25.4 oz.	50
- Aged 16 Months in White Wine Barrels w/ Gewürztraminer Grapes	

#### Sour Red Ale

<b>Frambozschella</b>   Ducato   Italy   5.0 %   25.4 Oz.	50
- Aged 6 Months in Wine Oak Barrels w/ Lactobacillus; Then Aged 3 Months in Stainless w/ Raspberries	
<b>Foeder Cerise</b>   American Solera   Oklahoma   5.5%   12.7 Oz.	25
- Aged 6 Months in Italian Oak Foeders; Finished w/ Montmorency Cherries	
<b>Natura Morta: Cherry</b>   Green Flash Brewing Company   California   5.5 %   25.4 Oz.	40
- Fermented in Oak Foeders w/ Brettanomyces; Aged in Red Wine Barrels w/ Cherries	
<b>Natura Morta: Plum 2015</b>   Green Flash Brewing Company   California   5.5 %   25.4 Oz.	40
- Fermented in Oak Foeders w/ Brettanomyces; Aged in Red Wine Barrels w/ Italian Plums	
<b>Prunus</b>   Birra Del Borgo   Italy   5.8 %   11.1 Oz.	18
- Duchessa Saison Brewed w/ 20 % Prunus Avium Cherries	
<b>Expletus</b>   Avery Brewing Company   Colorado   5.9 %   12 Oz.	25
- Aged in Tequila Barrels w/ Cherries	
<b>Cranbarrel</b>   American Solera   Oklahoma   6.0%   12.7 Oz.	25
- Aged in Oak Barrels; Finished w/ Cranberry	
<b>Wild West: Blackthorn Edition</b>   Picobrouwerij Alvinne   Belgium   6.0 %   16.9 Oz.	25
- Wild West Aged in French Pomerol Red Wine Barrels; Finished w/ Sloeberries	
<b>Wild West: Grape Edition</b>   Picobrouwerij Alvinne   Belgium   6.0 %   16.9 Oz.	25
- Wild West Conditioned 3 Months on Italian Primitivo Wine Grapes	
<b>BeerBrugna</b>   LoverBeer   Italy   6.2%   12.7 Oz.	35
- Fermented w/ Brettanomyces & Lactobacillus; Aged 11 Months in Oak Barrels w/ Damaschine Plums	
<b>Hof Ten Dormaal Kriek</b>   Brouwerij Hof Ten Dormaal   Belgium   6.5%   11.2 oz.	20
- Aged in Oak Barrels w/ Sour Cherries	

## TART & FUNKY

### FRUITY & VINOUS

#### Sour Red Ale

<b>Stublendious</b>   Lost Rhino Brewing Company   Virginia   6.5%   16.9 oz.   Tumbler	25
- Aged in Wine & Bourbon Barrels; Conditioned w/ Cherries, Grapes & Brettanomyces	
<b>Agrestic: Batch #002</b>   Firestone Walker Brewing   California   6.6%   12.6 Oz.	28
- DBA Aged 8-36 Months in French Oak & American Oak Barrels	
<b>Agrestic: Batch #003</b>   Firestone Walker Brewing   California   6.6%   12.6 Oz.	25
- DBA Aged 8-36 Months in French Oak & American Oak Barrels	
<b>Farmer's Reserve: Blueberry</b>   Almanac Beer Company   California   7.0%   12.7 Oz.	25
- Aged in Wine Barrels; Finished w/ Blueberries From Butte County, CA	
<b>Blackberry Ale 2014</b>   Cascade Brewing   Oregon   7.0 %   25.4 Oz.	50
- Aged 12 Months in Oak Barrels w/ Northwest Blackberries	
<b>Rodenbach 2012 Vintage</b>   Rodenbach   Belgium   7.0 %   25.4 Oz.	45
- 100 % Ale Aged 2 Years in Oak Tuns	
<b>RU55</b>   Jester King Brewery   Texas   7.3%   25.4 Oz.	35
- Aged in Oak Barrels	
<b>The Discreet Charm of the Framboisie</b>   Brooklyn Brewery   New York   7.3 %   25.4 Oz.	45
- Aged in Woodford Reserve Oak Barrels w/ Fresh Raspberries; Bottle Conditioned w/ Brettanomyces & Champagne Yeast	
<b>Blackcap Raspberry Ale 2015</b>   Cascade Brewing   Oregon   7.6 %   25.4 Oz.	50
- Aged 14 Months in Oak Barrels w/ Blackcap Raspberries	
<b>BeerBera</b>   LoverBeer   Italy   8%   12.7 Oz.	35
- Spontaneously Fermented; Aged in Oak Barrels w/ Barbera Grapes	
<b>Nebiulin-a</b>   LoverBeer   Italy   8%   12.7 Oz.	40
- Blend of 1-3 Year Old Biere du Lambic; Aged in Barolo Wine Barrels w/ Nebbiolo Grapes	
<b>Elderberry</b>   Cascade Brewing   Oregon   8.1%   25.4 Oz.	65
- Aged 6 months in French Oak Foeders; Aged w/ Elderberries	
<b>Sang Rouge 2013</b>   Cascade Brewing   Oregon   8.4 %   25.4 Oz.	50
- Aged Up to 36 Months in Oak Barrels & Oak Foeders w/ Lactobacillus	

#### Sour Brown Ale

<b>Oud Brunello</b>   Del Ducato & Oxbow   Italy & Maine   5.0 %   11.2 Oz.	25
- Fermented w/ Brettanomyces; Aged in Oak Barrels	
<b>Oude Tart</b>   Bruery Terreux   California   7.5 %   25.4 Oz.	45
- Aged for 18 Months in Red Wine Oak Barrels	
<b>Gypsy Tart</b>   The Bruery   California   8.4%   25.4 Oz	35
<b>Insula Multos Collibus</b>   Avery Brewing Company   Colorado   9.7 %   12 Oz.	25
- Aged 9 Months in Bourbon Barrels w/ Cherries; An Hommage to the Old Fashioned Cocktail	
<b>Sang Noir 2014</b>   Cascade Brewing   Oregon   9.8 %   25.4 Oz.	60
- Aged 24 Months in Pinot Noir & Bourbon Barrels; Conditioned on Bing Cherries	
<b>Abbaye De Saint Bon Chien 2014</b>   Brasserie Franches-Montagnes   Switzerland   11.0 %   12.7 Oz.	45
- Blend of Sour Ales Matured in Oak Barrels Formerly used to Age Wines & Spirits	

#### Belgian IPA

<b>Oculus Sauvage</b>   Green Flash   California   10.1 %   25.4 Oz.	45
- Brewed w/ Amarillo, Summit & Nugget Hops; Fermented w/ Brettanomyces & Aged 12-24 Months in Red Wine Barrels	

#### Imperial Stout

<b>Tart of Darkness</b>   Bruery Terreux   California   7.0 %   25.4 Oz.	45
- Belgian Stout Aged & Naturally Soured in Oak Barrels	
<b>Cuvee Freddy</b>   Alvinne   Belgium   8.0 %   11.2 Oz.	12
- Blend of Belgian Stout (Aged 1 Year in Burgundy Wine Barrels) & Sour Ales	

## NON-ALCOHOLIC BEER

BitBurger Alkoholfrei   Bitburger Brauerei   Germany   .1%   12 Oz.	6
Erdinger Weissbier Alkoholfrei   Erdinger   Germany   0.5%   11.2 oz.	6

## GLUTEN-FREE BEER

### Pale Lager

Green's Enterprise Dry-Hopped Lager   Green's (De Proefbrouwerij)   Belgium   4.1%   16.9 Oz.	14
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### Amber Ale

Green's Discovery   Green's (De Proefbrouwerij)   Belgium   7.0%   16.9 Oz.	14
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### Dubbel

Green's Endeavour   Green's (De Proefbrouwerij)   Belgium   7.0%   16.9 Oz.	14
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### Tripel

Green's Quest   Green's (De Proefbrouwerij)   Belgium   8.5%   16.9 oz.	14
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## CIDER

### MELLOW & FLORAL

#### American Cider

Harrison   Blue Bee Cider   Virginia   8.5%   25.4 Oz.	35
- Made Exclusively w/ Harrison Apples	

### BRIGHT & FRUITY

#### American Cider

Ciderkin   Argus Cidery   Texas   4.5%   12 Oz.	6
- Made Exclusively w/ Texas-Grown Apples	
Virginia Apple Cider   Bold Rock Cidery & Brewpub   Virginia   4.7%   12 Oz.	6
Virginia Draft Cider   Bold Rock Cidery & Brewpub   Virginia   4.7%   12 oz.	6
Jack's Hard Cider: Pear   Hauser Estate   Pennsylvania   5.5%   12 Oz. Can	6
- Made w/ Anjou Pears, Asian Pears & Hauser Estate Grown Apples	
Lost Tropic   Graft Cider   New York   6.9%   12 Oz.	8
- Hopped w/ Citra & Vic Secret; Finished w/ Orange & Grapefruit Zest	

### EARTHY & SPARKLING

#### American Cider

Farm Flor   Graft Cider   New York   6.9%   12 oz.	8
- Fermented w/ Brettanomyces; Partially Aged in Oak Barrels	
Fields & Flowers   Graft Cider   New York   6.9%   12 Oz.	8
- Finished w/ Rose Hips, Hibiscus, Rooibos Tea & Pink Sea Salt	
First Fruit   Foggy Ridge   Virginia   7.0%   25.4 Oz.	39
- Made with a Blend of Early Harvest Hewes Crab, Graniwinkle & Harrison Apples	
Rocky Ridge Reserve   Blue Bee Cider   Virginia   8.0%   16.9 Oz.	25
- Made w/ Heirloom Apples; Aged in Oak Barrels	
Charred Ordinary   Blue Bee Cider   8.3%   Virginia   16.9 Oz	22
- Made w/ Heirloom Cider Apples	
Aragon 1904   Blue Bee Cider   Virginia   8.6%   16.9 Oz.	22
- Made w/ Pippin, Pink Lady, GoldRush & Stamen Apples	