

# AMERICAN CRAFT CANS

*all cans \$4 for Happy Hour, Mon-Fri 4-7pm*

Jack's Pear Cider ◊ Hard Cider ◊ Biglerville, PA ◊ 5.5% ◊ 12oz ◊ 6  
bright, floral, estate grown & pressed blend of apples, anjou & asian pear

Jack's Helen's Blend Cider ◊ Hard Cider ◊ Biglerville, PA ◊ 5.0% ◊ 12oz ◊ 6  
sweeter blend cider, named in honor of founder jack hauser's sweet wife, helen

Austin Eastciders Original ◊ Hard Cider ◊ Austin, TX ◊ 5.0% ◊ 12oz ◊ 7  
crisp, medium-dry cider from imported european & domestic apples

Dogfish Head Sea Quench ◊ Session Sour ◊ Milton, DE ◊ 4.9% ◊ 12oz ◊ 7  
crisp, salty and tart, brewed in sequence with black limes

Sly Fox Alex's Lemonade ◊ Wheat Shandy ◊ Phoenixville, PA ◊ 5.1% ◊ 12oz ◊ 7  
seasonal ale brewed in honor of alex's lemonade stand, refreshing, light

Firestone Walker Pivo Pils ◊ Pilsner ◊ Paso Robles, CA ◊ 5.3% ◊ 12oz ◊ 6  
full bodied, hoppy pilsner, with robust aromatics, crisp & dry finish. a true classic

Sierra Nevada Pale Ale ◊ Pale Ale ◊ Chico, CA ◊ 5.6% ◊ 12oz ◊ 6  
medium bodied, citrusy pale; arguably 'the original' american craft beer - brewed since 1980

Founders All Day IPA ◊ Session IPA ◊ Grand Rapids, MI ◊ 4.7% ◊ 12oz ◊ 6  
light bodied pale ipa, easy drinking with mild finish

Funk Citrus IPA ◊ American IPA ◊ Emmaus, PA ◊ 6.7% ◊ 12oz ◊ 7  
juicy, fruity aromas, brewed with american citrus hops

Bells Two Hearted Ale ◊ India Pale Ale ◊ Kalamazoo, MI ◊ 7.0% ◊ 12oz ◊ 7  
well balanced ipa, with smooth malt backbone & earthy, floral hops; zymurgy magazine #1 beer 2017!

Melvin 2x4 ◊ Imperial IPA ◊ Jackson, WY ◊ 10.0% ◊ 12oz ◊ 7  
award winning 'modern' dipa, with light malt body, huge aromatics, clean, dry finish

Melvin Citradamus ◊ Imperial IPA ◊ Jackson, WY ◊ 9.5% ◊ 12oz ◊ 7  
seasonal rotating 'riipa' from the hoppy ale specialists at melvin, brewed with 100% citra hops

2SP Delco Lager ◊ Amber Lager ◊ Aston, PA ◊ 4.0% ◊ 12oz ◊ 6  
a craft representation of a pennsylvania classic... "gimme a lager"

## FARMHOUSE CIDERS

Etienne Dupont Bouché Brut ◊ Normandy, France ◊ 5.5% ◊ 12.7oz ◊ 12  
traditional rustic farmhouse cider from normandy; sharp, dry & funky. world class

Etienne Dupont Cidre Triple ◊ Normandy, France ◊ 11% ◊ 12.7oz ◊ 14  
stronger version of bouché brut, with slight sweetness from high abv, but still prevalingly dry

Christian Drouin Poire ◊ Perry ◊ Normandy, France ◊ 4.0% ◊ 25.4oz ◊ 26  
100% pear cider, produced from orchards over a century old- soft, sweet, effervescent, with just a touch of funk

Virtue Percheron ◊ Fernville, MI ◊ 5.5% ◊ 25.4oz ◊ 16  
norman-style cider, brewed with brett & aged in french oak, finished with fresh juice for balance

Eden Semi-Dry ◊ Newport, VT ◊ 9.5% ◊ 12.7oz ◊ 22  
champagne-method strong cider, produced with apples from famed poverty lane orchard

Eden Imperial II Rosé Cider ◊ Newport, VT ◊ 11.0% ◊ 12.7oz ◊ 20  
off-dry farmhouse cider from heirloom apples & redcurrant, naturally fermented and aged in oak

Big Hill Dolgo Crabapple Cider ◊ Gardners, PA ◊ 8.0% ◊ 25.4oz ◊ 22  
single-varietal cider, imparted with rosy color and pronounced acidity from dolgo crabapples

Big Hill Golden Russet ◊ Gardners, PA ◊ 8.4% ◊ 25.4oz ◊ 22  
single-varietal cider, slow-fermented and aged in red wine casks

# AMERICAN CRAFT BOTTLES

Dogfish Head 90 Minute IPA ◊ Imperial IPA ◊ Milton, DE ◊ 9.0% ◊ 12oz ◊ 8  
bold, resinous ipa with a sweet malt backbone supporting piney, bitter hops

Lagunitas Sucks ◊ Imperial IPA ◊ Petaluma, CA ◊ 7.9% ◊ 12oz ◊ 7  
big, blonde, hop bomb, brewed with a "cereal" blend of barley, wheat, rye, oats

Sierra Nevada Bigfoot Ale ◊ Barleywine ◊ Chico, CA ◊ 9.6% ◊ 12oz ◊ 8  
the original 'big beer' in american craft history, still tasting great three decades later...

Russian River Damnation ◊ Golden Ale ◊ Santa Rosa, CA ◊ 7.5% ◊ 12.7oz ◊ 10  
traditional belgian-style golden ale, inspired by duvel and the belgian classics

Allagash Pastiche ◊ Grand Cru Blend ◊ Portland, ME ◊ 8.5% ◊ 25.4oz ◊ 26  
'brewers select' blend of four beers, aged in bourbon, vermouth, port, rye, gin, brandy, rum, and wine casks

North Coast Old Stock Ale 2013 ◊ Barrel Aged Barleywine ◊ Ft Bragg, CA ◊ 11.9% ◊ 16.9oz ◊ 30  
sweet, dark, robust english style olde ale, aged 8+mos in mendocino county brandy barrels & cellar aged

North Coast Old Rasputin Anniversary XIX ◊ BA Stout ◊ CA ◊ 11.2% ◊ 16.9oz ◊ 34  
highly limited, yearly anniversary release- award winning 'old rasputin' russian imperial stout,  
blended from multiple years' batches, aged in freshly spent bourbon casks. 2016 release

North Coast Old Rasputin Anniversary XX ◊ BA Stout ◊ CA ◊ 11.2% ◊ 16.9oz ◊ 30  
2017 release of bourbon aged, american craft-classic old rasputin stout

Weyerbacher Sunday Molé Stout ◊ Imperial Stout ◊ Easton, PA ◊ 11.3% ◊ 12oz ◊ 10  
riff on acclaimed 'sunday morning stout,' brewed with coffee, cacao nibs, chili peppers

Avery The Nuttiest Professor ◊ Barrel Aged Stout ◊ Boulder, CO ◊ 15.2% ◊ 12oz ◊ 22  
bourbon barrel aged 'peanut butter' stout, brewed with peanut flour & aged on whole nuts

Bell's Black Note Stout ◊ Barrel Aged Stout ◊ Kalamazoo, MI ◊ 11.2% ◊ 12oz ◊ 14  
blend of expedition & double cream stout, aged for several months in first-use bourbon casks

Hoppin Frog Barrel Aged B.O.R.I.S. ◊ Barrel Aged Stout ◊ Akron, OH ◊ 9.4% ◊ 22oz ◊ 24  
'bodacious oatmeal russian imperial stout' aged in heaven hill oak bourbon casks

Brooklyn Black Ops 2016 ◊ Barrel Aged Stout ◊ Brooklyn, NY ◊ 11.5% ◊ 12oz ◊ 28  
bourbon barrel aged russian imperial stout, bottle fermented with champagne yeast

Perennial Abraxas ◊ Imperial Stout ◊ St Louis, MO ◊ 10.0% ◊ 25.4oz ◊ 32  
stout brewed with ancho chilis, cacao nibs, vanilla bean, and cinammon

Evil Twin Imperial Mexican Biscotti Cake Break ◊ Stout ◊ NC ◊ 10.5% ◊ 22oz ◊ 24  
hybrid of two highly acclaimed ales - evil twin imperial biscotti break & westbrook mexican cake;  
brewed with coffee, cinnamon, cocoa nibs, almonds, vanilla, and habañero peppers

Deschutes Abyss 2016: Bourbon ◊ Barrel Aged Stout ◊ Bend, OR ◊ 11.1% ◊ 25.4 ◊ 34  
special yearly release, blended imperial stout, brewed with molasses & licorice,  
aged on cherry bark & vanilla bean in bourbon, pinot noir, and new american oak casks

Deschutes Abyss 2016: Brandy ◊ Barrel Aged Stout ◊ Bend, OR ◊ 13.2% ◊ 25.4 ◊ 34  
single barrel variant of 2016 abyss (description above), aged wholly in french brandy casks

Deschutes Abyss 2016: Scotch ◊ Barrel Aged Stout ◊ Bend, OR ◊ 12.2% ◊ 25.4 ◊ 34  
single barrel variant of 2016 abyss (description above), aged wholly in scotch whiskey casks

# CLASSIC IMPORTS

April, 2018 (3)

**Saison Dupont** ♦ Saison ♦ Tourpes, Belgium ♦ 6.5% ♦ 12.7oz ♦ 12  
traditional saison, yeasty, floral, effervescent & dry. world class; the measuring stick for all beers of this style

**Duvel Triple Hop** ♦ Golden Ale ♦ Breendonk-Puurs, Belgium ♦ 9.5% ♦ 11.2oz † 8  
lightly fruity strong ale, generously hopped with three varieties, including equinox

**Chouffe Houblon** ♦ Golden Ale ♦ Achouffe, Belgium ♦ 9.0% ♦ 11.2oz † 8  
hoppy golden ale, with floral, yeasty aromatics, and a sturdy american-style hop profile

**Piraat** ♦ Golden Ale ♦ Ertvelde, Belgium ♦ 10.5% ♦ 11.2oz ♦ 9  
deep golden ale with aromas of clove, herbs, toffee & sweet, yeasty flavors, notes of banana & caramel

**Orval Trappist Ale** ♦ Trappist Amber ♦ Villers-devant-Orval, Belgium ♦ 6.2% ♦ 11.2oz ♦ 10  
the only beer that orval sells, and an inimitable world classic- bone-dry amber ale with a touch of brett

**Westmalle Dubbel** ♦ Trappist Dark Ale ♦ Malle, Belgium ♦ 7.0% ♦ 11.2oz ♦ 10  
the original 'dubbel' since 1856 - reddish brown ale with fruit & floral aromatics, sweet malty finish

**Westmalle Tripel** ♦ Trappist Golden ♦ Malle, Belgium ♦ 9.0% ♦ 11.2oz ♦ 10  
the original 'tripel' since 1934 (and unchanged since '56) - strong, sweet golden ale, with light hop bitterness

**Achel 8 Blond** ♦ Trappist Golden ♦ Hamont-Achel, Belgium ♦ 8.0% ♦ 11.2oz ♦ 10  
floral, biscuity, unfiltered golden ale, brewed in one of belgium's six official abbey monasteries

**Achel 8 Bruin** ♦ Trappist Dark Ale ♦ Hamont-Achel, Belgium ♦ 8.0% ♦ 11.2oz ♦ 10  
sweet, fruity, unfiltered brown ale, brewed in one of belgium's six official abbey monasteries

**Rochefort Trappistes 6** ♦ Trappist Amber ♦ Rochefort, Belgium ♦ 7.5% ♦ 11.2oz ♦ 11  
rochefort's oldest recipe, now released once a year- sweet malty ale, with hints of herbal & spicy hops

**Rochefort Trappistes 10** ♦ Trappist Dark Ale ♦ Rochefort, Belgium ♦ 11.3% ♦ 11.2oz ♦ 12  
full bodied abbey quadrupel; deep & complex, with prevailing dark & candied fruit flavors

**Chimay Premiere** ♦ Trappist Dark Ale ♦ Baileux, Belgium ♦ 7.0% ♦ 11.2oz ♦ 10  
chimay's oldest release- an abbey dubbel with sweet & fruity aroma, with earthy, herbal hops

**Chimay Grande Réserve** ♦ Trappist Dark Ale ♦ Baileux, Belgium ♦ 8.0% ♦ 11.2oz ♦ 12  
unfiltered trappist ale, with floral aromas amidst dark malt, ripe fruit flavors and balanced dry finish

**Schneider-Brooklyn Hopfen-Weisse** ♦ Weizenbock ♦ Germany ♦ 8.2% ♦ 16.9oz ♦ 9  
collab. w/ brooklyn brewery, fruity hefeweizen character and texture with american hop personality

**Orkney Skull Splitter** ♦ Scotch Ale ♦ Orkney, Scotland ♦ 8.5% ♦ 11.2oz ♦ 8  
bold, reddish brown ale, full bodied with rich fruit notes and sweet caramely malts

**Augustiner Maximator** ♦ Doppelbock ♦ Munich, Germany ♦ 7.5% ♦ 12oz ♦ 7  
big, full bodied beer, dark ruby in color with rich, sticky malts & prodigious candied fruit aroma

**Kulmbacher EKV 28** ♦ Doppelbock ♦ Kulmbach, Germany ♦ 11.0% ♦ 11.2oz ♦ 8  
strong, malty lager with well developed richness & complexity

**Uerige Alt** ♦ Altbier ♦ Dusseldorf, Germany ♦ 4.7% ♦ 11.2oz ♦ 12  
traditional regional specialty lager, medium bodied & amber, with bitter overtones but mild, clean finish

**Aecht Schlenkerla Rauch Märzen** ♦ Rauchbier ♦ Germany ♦ 5.1% ♦ 16.9oz ♦ 10  
traditional smoked lager, brewed w/ beechwood smoked malt, lagered in 600yr old cellars beneath a cathedral

**Aecht Schlenkerla Oak Smoke** ♦ Doppelbock ♦ Germany ♦ 8.0% ♦ 16.9oz ♦ 11  
bold doppelbock smoked over oak (not beechwood) resulting in milder smoke qualities



# IMPORT WILD

*bottle vintages listed under descriptions*

St. Louis Framboise ◊ Sweet Lambic ◊ Belgium ◊ 2.6% ◊ 11.2oz ◊ 10  
sweet, unaged lambic, brewed with 25% raspberry juice, elderflower, stevia

Bahnhof Berliner Style Weisse ◊ Berliner Weisse ◊ Germany ◊ 3.0% ◊ 11.2oz ◊ 9  
traditional style tart wheat ale, bright, citrusy, and dry... "the champagne of the north" - 2017

Bahnhof Leipziger Gose ◊ Gose ◊ Germany ◊ 4.6% ◊ 11.2oz ◊ 9  
classically brewed cousin to berlinerweiss, refreshingly tart wheat ale brewed with coriander & salt - 2017

Trois Dames L'Amoureuse Blanche ◊ Wild Saison ◊ Switzerland ◊ 8.0% ◊ 12.7oz ◊ 10  
saison fermented w/ chasselas juice, utilizing wild yeast from the grape skins - 2015

Trois Dames L'Amoureuse Rouge ◊ Wild Saison ◊ Switzerland ◊ 8.0% ◊ 12.7oz ◊ 10  
saison fermented w/ pinot noir juice, utilizing wild yeast from the grape skins - 2015

Trois Dames Grande Dame ◊ Oude Bruin ◊ Switzerland ◊ 8.0% ◊ 12.7oz ◊ 10  
flemish-style, oak aged sour dark ale, fermented with wild yeast & fresh apricots - 2015

Wild Beer Co. Somerset Wild ◊ Wild Saison ◊ England ◊ 5.0% ◊ 11.2 oz ◊ 10  
farmhouse ale fermented with wild yeasts cultured from surrounding somerset orchards - 2016

Mikkeller Nelson Sauvín ◊ Oak Aged Saison ◊ Denmark ◊ 9.0% ◊ 22oz ◊ 30  
strong saison brewed with brett & champagne yeast, aged in austrian white wine casks

Mikkeller Spontandryhop Citra ◊ Lambic ◊ Belgium ◊ 5.5% ◊ 11.2oz ◊ 12  
single-vintage lambic, brewed at de proef, aged in oak foedres & dry hopped w/ citra - 2017

Mikkeller Spontandryhop Mosaic ◊ Lambic ◊ Belgium ◊ 5.5% ◊ 11.2oz ◊ 12  
single-vintage lambic, brewed at de proef, aged in oak foedres & dry hopped w/ mosaic - 2017

Alvinne Wild West - Plum Edition ◊ Blonde Sour ◊ Belgium ◊ 6.0% ◊ 16.9oz ◊ 20  
blonde aged in french pomerol wine casks w/ french plums - 2017

Alvinne Kerasus ◊ Belgian Wild Ale ◊ Belgium ◊ 6.0% ◊ 16.9oz ◊ 20  
blonde ale aged in oak casks on sour cherries for 6mos - 2017

Cuvée de Ranke ◊ Blended Sour ◊ Belgium ◊ 7.0% ◊ 25.4oz ◊ 28  
blend of girardin lambic (30%) with a hoppy beer brewed with rodenbach yeast (70%) - 2016

Panil Barriquée ◊ Flemish Red Ale ◊ Italy ◊ 8.0% ◊ 25.4oz ◊ 24  
traditionally produced sour ale, primarily fermented in steel, then 3mos in whiskey casks from bordeaux - 2015

LambicX Kriek ◊ Oude Kriek ◊ Belgium ◊ 6.5% ◊ 25.4oz ◊ 24  
traditional lambic, produced from barrels hand picked & blended by don of vanberg & dewulf - 2013

Ducato Brett Peat Daydream ◊ Blended Ale ◊ Italy ◊ 7.0% ◊ 12.7oz ◊ 10  
crazy blend of three beers - a brett ale, a scotch aged rauch marzen, and a peated barleywine - 2015

Ducato Frambozschella ◊ Oak Aged Blonde ◊ Italy ◊ 4.5% ◊ 25.4oz ◊ 30  
spontaneously ferm, in red wine casks, blended w/ young beer & refermented w/fresh raspberries - 2015

Ducato Krampus Strepponi Reserve 2011 ◊ Dark Sour ◊ Italy ◊ 9.0% ◊ 25.4oz ◊ 36  
special one-off release of krampus spiced amber ale, bottle fermented with brett & lacto - 2011

# IMPORT WILD (2)

*bottle vintages listed under descriptions*

Hanssen's Oude Gueuze ♦ Oude Gueuze ♦ Belgium ♦ 6.0% ♦ 12.7oz ♦ 12  
traditional lambic from the last independent gueuze blender in the world - 2014

Hanssen's Oude Kriek ♦ Oude Kriek ♦ Belgium ♦ 6.0% ♦ 12.7oz ♦ 14  
wild fermented lambic, blended of young and aged vintages, steeped on sour cherries - 2014

Hanssen's Scarenbecca Kriek ♦ Oude Kriek ♦ Belgium ♦ 6.0% ♦ 12.7oz ♦ 28  
extremely limited release, brewed using wild schaarbeek cherries, which were once thought to be extinct - 2015

Bockor Cuveé des Jacobins Rouge ♦ Flemish Red Ale ♦ Belgium ♦ 5.5% ♦ 11.2oz ♦ 12  
single vintage lambic, aged 18mos in french oak casks from the cognac region - 2016

Beersel Oud Kriek ♦ Oude Kriek ♦ Belgium ♦ 6.0% ♦ 12.7oz ♦ 14  
traditional blended lambic aged with sour cherries - 2014

Hof Ten Dormaal Cerezas y Chocolate ♦ Sour Dark ♦ Belgium ♦ 7.5% ♦ 11.2oz ♦ 12  
sour ale brewed with estate-grown hops & malt, finished on cherries & chocolate - 2017

Hof Ten Dormaal Kriek ♦ Lambic ♦ Belgium ♦ 6.5% ♦ 11.2oz ♦ 16  
traditional spontaneous ferm. lambic, brewed with estate-grown fruit, hops, malt & oak aged - 2016

Boon Gueuze Mariage Parfait ♦ Oude Gueuze ♦ Belgium ♦ 8.0% ♦ 12.7oz ♦ 14  
traditional spontaneously fermented lambic, blended vintages, refermented in the bottle - 2012

Boon Oude Gueuze Vat 77 ♦ Oude Gueuze ♦ Belgium ♦ 8.5% ♦ 12.7oz ♦ 18  
3yr lambic aged in "vat 77," an oak foedor originally constructed in 1906 - 2011

Birrificio LoverBeer Nebiulin-a ♦ "Italian Oude Gueuze" ♦ Italy ♦ 8.0% ♦ 12.7oz ♦ 25  
three vintages of spontaneously fermented "gueuze" style golden ale, blended with nebiulin grapes - 2014

Birrificio LoverBeer BeerBrugna ♦ "Italian Oude Kriek" ♦ Italy ♦ 6.2% ♦ 12.7oz ♦ 25  
sour golden ale aged in oak for 9mos with fresh damaschine plums - 2013

Birrificio LoverBeer Marche'l Re ♦ Coffee Stout ♦ Italy ♦ 6.2% ♦ 12.7oz ♦ 25  
oak aged "fernet" stout brewed w/ caffe vergnano coffee, rhubarb, gentian, saffron, cinchona - 2015

Rodenbach Caractère Rouge ♦ Flemish Red Ale ♦ Belgium ♦ 7.0% ♦ 25.4oz ♦ 32  
flemish red ale aged 2yrs in oak foudres, then six months on cherries, raspberries, cranberries - 2016

Rodenbach 2014 Vintage (Barrel 192) ♦ Flemish Red Ale ♦ Belgium ♦ 7.0% ♦ 25.4oz ♦ 32  
special release of grand cru, highlighting the "barrel of the year", oak barreled in '14, bottled '16

Tilquin L'Ancienne ♦ Oude Gueuze ♦ Belgium ♦ 6.4% ♦ 25.4oz ♦ 30  
blended 1-3yr vintage lambic, with wort sourced from boon, lindemans, girardin, and cantillon - 2016

Tilquin Rullquin ♦ Dark Sour ♦ Belgian ♦ 7.0% ♦ 25.4oz ♦ 32  
collaboration with ruelles, blending their stout de gaume w/ 1yo oak aged lambic - 2016

BFM Cuveé Alex le Rouge ♦ Dark Sour ♦ Switzerland ♦ 10.2% ♦ 11.2oz ♦ 12  
"jurassian sour stout" brewed w/ vanilla, serawak pepper & russian black tea leaves - 2015

BFM Abbaye de Saint Bon-Chien ♦ Grand Cru Blend ♦ Switzerland ♦ 11.0% ♦ 25.4oz ♦ 36  
unique, breathtakingly complex ale, aged for various terms in merlot, cabernet, whisky, and grappa casks named in honor of the late brewery cat, "good dog," whose antics were wildly popular with visitors - 2015

# AMERICAN WILD ALES

*bottle vintages listed under description*

- Allagash Emilie ◊ Blended Wild Ale ◊ Portland, ME ◊ 7.2% ◊ 12.7oz ◊ 22  
amber sour, aged in pineau de charentes french aperitif casks - 2016
- Allagash Tiarna ◊ Blended Wild Ale ◊ Portland, ME ◊ 7.1% ◊ 12.7oz ◊ 22  
blend of ale aged in french oak with brett, and ale aged in stainless with two special yeast strains - 2015
- Allagash Uncommon Crow ◊ Brett Saison ◊ Portland, ME ◊ 7.1% ◊ 12.7oz ◊ 22  
dark brett saison, brewed with midnight wheat & rye malt, tank aged w/ fresh local blackberries - 2017
- Oxbow Crossfade ◊ Wild Saison ◊ Newcastle, ME ◊ 5.0% ◊ 16.9oz ◊ 22  
blended hop forward saisons, brewed and bottle conditioned with brett - 2015
- Oxbow Funkhaus ◊ Wild Saison ◊ Newcastle, ME ◊ 7.5% ◊ 16.9oz ◊ 22  
strong farmhouse ale, fermented with brett & dry hopped - 2015
- Oxbow Sasuga ◊ Wild Saison ◊ Newcastle, ME ◊ 5.5% ◊ 16.9oz ◊ 22  
“japanese-american saison,” brewed with toasted rice, fermented with brett - 2016
- Oxbow Blended Oxtoberfest ◊ Wild Biere de Garde ◊ Newcastle, ME ◊ 6.5% ◊ 16.9oz ◊ 22  
gently smoked amber farmhouse ale, blended of vintage and fresh batches, with a touch of brett - 2015
- Oxbow Dell’Aragosta ◊ Wild Saison ◊ Newcastle, ME ◊ 4.5% ◊ 16.9oz ◊ 22  
collaboration w/ birrifico del ducato, funky saison brewed w/ addition of live maine lobsters to the boil - 2015
- Oxbow Double Daisy Farmer ◊ Wild Saison ◊ Newcastle, ME ◊ 8.0% ◊ 16.9oz ◊ 22  
collaboration w/ half acre; spontaneous ferm. saison, conditioned w/ brett & aggressively dry hopped - 2017
- Jolly Pumpkin iO Saison ◊ Oak Aged Saison ◊ Dexter, MI ◊ 6.8% ◊ 25.4oz ◊ 24  
limited release hazy pink saison, brewed w/ rose hips, rose petals & hibiscus - 2015
- Jolly Pumpkin Saison Z ◊ Oak Aged Saison ◊ Dexter, MI ◊ 6.8% ◊ 25.4oz ◊ 24  
funky oak fermented saison, brewed w/ chocolate, amaranth, orange peels & kumquats - 2016
- Jolly Pumpkin La Roja ◊ Flanders Red Ale ◊ Dexter, MI ◊ 7.2% ◊ 25.4oz ◊ 24  
unfiltered & bottle conditioned amber sour, blended from bourbon casks aged 2-10mos - 2016
- Jolly Pumpkin Ale Absurd ◊ Oak Aged Tripel ◊ Dexter, MI ◊ 8.3% ◊ 25.4oz ◊ 24  
wild tripel, brewed with rye & wheat malts, aged in fresh california chardonnay casks - 2017
- Russian River Sanctification ◊ Brett Blonde ◊ Santa Rosa, CA ◊ 6.8% ◊ 12.7oz ◊ 20  
brett blonde ale, from the heart of california’s wine country - 2017
- Russian River Supplication ◊ Oak Aged Brown ◊ Santa Rosa, CA ◊ 7.0% ◊ 12.7oz ◊ 22  
pinot noir barrel aged brown sour, aged on tart cherries - 2017
- Russian River Consecration ◊ Oak Aged Dark ◊ Santa Rosa, CA ◊ 10.0% ◊ 12.7oz ◊ 22  
cabernet barrel aged dark sour, aged on fresh currants - 2017
- The Bruery Ruezze ◊ Oak Aged Blonde ◊ Placentia, CA ◊ 6.0% ◊ 25.4oz ◊ 24  
“california lambic” blended of select barrels & vintages of sour blonde ale - 2015
- The Bruery Oude Tart ◊ Oak Aged Red ◊ Placentia, CA ◊ 7.5% ◊ 25.4oz ◊ 24  
flemish-style red, aged in red wine barrels for 16mos - 2014

# AMERICAN WILD (2)

*bottle vintages listed under description*

Captain Lawrence Hops n' Roses ◊ Oak Aged Blonde ◊ Elmsford, NY ◊ 5.5% ◊ 12.7oz ◊ 18  
wine aged blonde, brewed with rose hips, elderflower, hibiscus - 2016

Captain Lawrence Apricot ◊ Oak Aged Blonde ◊ Elmsford, NY ◊ 6.5% ◊ 12.7oz ◊ 18  
'hudson valley harvest' series, sour golden ale fermented with fresh local apricots, aged in oak - 2016

Captain Lawrence American Funk ◊ Oak Aged IPA ◊ Elmsford, NY ◊ 7.5% ◊ 12.7oz ◊ 18  
heavily dry-hopped brett ipa, aged in oak foudres - 2017

Captain Lawrence Rosso e Marrone ◊ Oak Aged Red ◊ Elmsford, NY ◊ 10.0% ◊ 12.7oz ◊ 18  
american "oude bruin-style" aged in french & american oak w/ red wine grapes - 2015

Captain Lawrence Barrel Select Red ◊ Oak Aged Red ◊ Elmsford, NY ◊ 6.5% ◊ 12.7oz ◊ 18  
sour red ale, blended from vintages aged for up to 3yrs in italian oak tanks - 2017

Urban Family Clouds of Pale Gold ◊ Wild Saison ◊ WA ◊ 5.3% ◊ 12.7oz ◊ 14  
brett fermented saison brewed with meyer lemon & dandelions - 2015

Urban Family Through the Eyes of Babes ◊ Wild Saison ◊ WA ◊ 6.9% ◊ 12.7oz ◊ 14  
tropical saison, primarily fermented w/ brett, dry hopped w/ azzaca - 2015

Urban Family Efflorescent Heartbeat ◊ Wild Saison ◊ WA ◊ 5.0% ◊ 16.9oz ◊ 16  
wild saison, aged in oak with rose hips - 2016

Almanac Hoppy Sour: Mosaic ◊ Oak Aged Blonde ◊ Bay Area, CA ◊ 7.0% ◊ 12.7oz ◊ 14  
wine barrel aged brett blonde, generously dry hopped with 100% mosaic prior to bottling - 2017

Almanac Tropical Galaxy ◊ Oak Aged Saison ◊ Bay Area, CA ◊ 6.8% ◊ 12.7oz ◊ 16  
oak aged brett saison, brewed with mango, coconut, lime & hopped w/ 100% galaxy - 2017

Almanac Valley of the Hearts Delight ◊ Oak Aged Blonde ◊ CA ◊ 7.0% ◊ 12.7oz ◊ 16  
wine barrel aged blonde, aged on local strawberries & apricots - 2017

Almanac Grand Cru White ◊ Oak Aged Blonde ◊ Bay Area, CA ◊ 10.6% ◊ 25.4oz ◊ 32  
strong blonde ale, fermented in white wine barrels with muscat grapes and fresh apricot - 2016

Cascade Strawberry ◊ Oak Aged Wheat Ale ◊ Portland, OR ◊ 7.4% ◊ 25.4oz ◊ 30  
wheat ale barrel aged in oak for 7mos, then additionally aged with fresh berries for 8mos - 2014

Cascade Blueberry ◊ Oak Aged Blonde ◊ Portland, OR ◊ 7.3% ◊ 25.4oz ◊ 30  
blended wheat & blonde ale, aged 6mos in oak, then additionally aged 4mos on fresh blueberries - 2015

Cascade Cranberry ◊ Oak Aged Blonde ◊ Portland, OR ◊ 7.3% ◊ 25.4oz ◊ 30  
wine barrel aged wheat ale, aged on fresh cranberries, orange peel, cinnamon - 2015

Cascade Kentucky Peach ◊ Oak Aged Golden ◊ Portland, OR ◊ 8.3% ◊ 25.4oz ◊ 34  
bourbon aged blonde & quad, aged on fresh local peaches - 2015

Cascade Noyaux ◊ Oak Aged Golden ◊ Portland, OR ◊ 9.3% ◊ 25.4oz ◊ 34  
blended blonde ales, aged in oak 18-24mos, finished on fresh raspberries & apricot noyaux - 2014

Cascade Figaro ◊ Oak Aged Golden ◊ Portland, OR ◊ 9.1% ◊ 25.4oz ◊ 34  
chardonnay aged strong blonde ale, brewed w/ white fig & lemon peel - 2014



# AMERICAN WILD (3)

*bottle vintages listed under description*

Draai Laag Grimace ◊ Oak Aged Dark ◊ Pittsburgh, PA ◊ 9.5% ◊ 16.9oz ◊ 16  
dark sour, brewed with house 'relic' wild strains, aged on currants - 2017

Prairie Funky Gold: Citra ◊ Blonde Sour ◊ Krebs, OK ◊ 7.0% ◊ 16.9oz ◊ 16  
brett blonde ale, double dry hopped with citra - 2017

Against the Grain Inner Sacrum ◊ Brown Sour ◊ Louisville, KY ◊ 7.2% ◊ 25.4oz ◊ 18  
abbey style dubbel, bottle conditioned with brett & cellar aged - 2015

Trinity Koelorado Currant ◊ Wild Ale ◊ Colorado Springs, CO ◊ 5.0% ◊ 25.4oz ◊ 34  
blend of spontaneous ferm. golden & barrel aged saison, finished on local black & red currants

Two River's Sadie's Green Peach Juice ◊ Blonde Sour ◊ Easton, PA ◊ 7.0% ◊ 25.4oz ◊ 20  
sauvignon blanc aged sour, brewed w/ 500lb of fresh, local peaches - 2017

Weyerbacher Reserva ◊ Golden Sour ◊ Easton, PA ◊ 10.0% ◊ 25.4oz ◊ 24  
sour golden ale aged in oak for 12+mos, finished on red raspberries

Paradox Mangozacca ◊ Oak Aged Golden ◊ Divide, CO ◊ 8.5% ◊ 16.9oz ◊ 20  
double dry hopped sour ale, brewed w/ mango & aged in oak wine casks - 2017

Paradox Blue Bines ◊ Oak Aged Golden ◊ Divide, CO ◊ 7.6% ◊ 16.9oz ◊ 20  
wine barrel aged sour golden, dry hopped w/ mosaic & aged on maine blueberries - 2017

Anchorage Mosaic Saison ◊ Oak Aged Saison ◊ Anchorage, AK ◊ 6.5% ◊ 25.4oz ◊ 24  
golden farmhouse ale, single hopped with mosaic & fermented w/ brettanomyces in oak casks - 2015

Anchorage Calabaza Boreal ◊ Oak Aged Saison ◊ Anchorage, AK ◊ 7.0% ◊ 25.4oz ◊ 24  
collaboration w/ jolly pumpkin; oak aged golden ale fermented w/ grapefruit juice & peppercorn - 2015

Logsdon The Conversion ◊ Oak Aged Saison ◊ Hood River, OR ◊ 7.8% ◊ 25.4oz ◊ 24  
northwest style sour ale, open fermented w/ farmhouse yeast & indigineous cultures - 2016

Logsdon Far West Vlaming ◊ Flanders Red Ale ◊ Hood River, OR ◊ 6.5% ◊ 25.4oz ◊ 28  
oak aged sour red ale, blended back with young beer and whole cone hops - 2016

Wicked Weed Aicha ◊ Blonde Sour ◊ Asheville, NC ◊ 6.5% ◊ 16.9oz ◊ 24  
oak aged blonde sour fermented w/ local green tea, toasted oolong tea, jasmine

Wicked Weed Botanica ◊ Blonde Sour ◊ Asheville, NC ◊ 7.2% ◊ 16.9oz ◊ 24  
gin barrel aged blonde sour fermented w/ fresh strawberry & rhubarb

Boulevard Saison Brett ◊ Oak Aged Saison ◊ Kansas City, MO ◊ 8.5% ◊ 25.4oz ◊ 22  
dry hopped saison, bottle conditioned for 3+mos w/ house brett strains - 2016

Boulevard Love Child #6 ◊ Oak Aged Wheat Ale ◊ Kansas City, MO ◊ 9.2% ◊ 25.4oz ◊ 26  
harvest wheat ale, fermented w/ lacto & brett, blended of oak whiskey & wine aged batches - 2017

Perennial Von Pampelmuse ◊ Berliner Weisse ◊ St. Louis, MO ◊ 4.2% ◊ 25.4oz ◊ 14  
bright, citrusy berliner, brewed w/ mandarin orange and red grapefruit - 2016

Perennial Owen ◊ Brett Saison ◊ St. Louis, MO ◊ 4.7% ◊ 25.4oz ◊ 22  
table strength saison, kettle & dry hopped w/ mosaic, bottle conditioned w/ brett - 2017