

AMERICAN CRAFT CANS

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

Jack's Peach Cider † Hard Cider † Biglerville, PA † 5.0% † 12oz † 6
balanced sweet/dry cider pressed on-site from local peaches & apples

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 Pineapple Cider † Hard Cider † Austin, TX † 5.0% † 12oz † 6
semi-sweet blended apple & pineapple cider

Anderson Valley Briney Melon † Watermelon Gose † Boonville, CA † 4.2% † 12oz † 6
light bodied, refreshing gose, brewed with the addition of watermelon purée

Jack's Abby Leisure Time † Wheat Lager † Framingham, MA † 4.8% † 12oz † 6
blonde wheat lager, spiced with lemongrass, coriander, orange, chamomile

Avery Liliko'i Kepolo † Witbier w/ Passionfruit † Boulder, CO † 5.4% † 12oz † 7
"tropical witbier" brewed with spices and a generous addition of fresh passionfruit

Firestone Walker Pivo Pils † Pilsner † Paso Robles, CA † 5.3% † 12oz † 6
american-style pils, brewed by traditional process & ingredients, but "new world" hop profile

Sierra Nevada Pale Ale † Pale Ale † Chico, CA † 5.6% † 12oz † 6
bright, juicy, crushable pale ale; 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 golden ipa, the granddaddy of 'session' ipas

Captain Lawrence Grapefruit Effortless † Fruit IPA † Elmsford, NY † 4.5% † 12oz † 6
laid back session ipa, brewed with a healthy dose of grapefruit

Ballast Point Grapefruit Sculpin † India Pale Ale † San Diego, CA † 7.0% † 12oz † 7
medium bodied west coast ipa, aggressively hopped, and dosed with grapefruit

Bells Two Hearted Ale † India Pale Ale † Kalamazoo, MI † 7.0% † 12oz † 7
traditional, or "east coast" ipa, with a balanced malt backbone and earthy, floral hops

New Belgium Fat Tire † Amber Ale † Fort Collins, CO † 5.2% † 12oz † 6
american craft classic- medium bodied amber ale with sweet malt backbone

Brooklyn Lager † Vienna Lager † Brooklyn, NY † 5.2% † 12oz † 6
one of the east coast's first american craft beers, a dry hopped version of classic american lager

DRY CIDERS

Ace Perry Cider † Perry Cider † Sebastopol, CA † 5.5% † 12oz † 6
award winning off-sweet & dry pear cider from one of the pioneers in american craft cider

Doc's Hard Apple Cider † Hard Cider † Warwick, NY † 5.0% † 12oz † 7
off-dry, slightly sweet cider from warwick valley winery

Etienne Dupont Cidre Bouché Brut † Dry Cider † Victot-Pontfol, France † 5.5% † 12.7oz † 10
traditional rustic farmhouse cider from normandy, tart, sharp, sweet, dry & funky

Etienne Dupont Cidre Triple † Strong Dry Cider † Victot-Pontfol, France † 11% † 12.7oz † 12
stronger version of bouché brut, with slight sweetness from high abv, but still prevalingly funky & dry

Big Hill Dolgo Crabapple Cider † Dry Cider † Gardners, PA † 8.0% † 22oz † 18
single-varietal cider, imparted with rosy color and pronounced acidity from dolgo crabapples

Big Hill Dabinet-Chisel Jersey Blend † Dry Cider † Gardners, PA † 8.2% † 22oz † 18
robust cider blend, rich with tannins, produced from english dabinets, and their 'parent' varietal, chisel jersey

Virtue Percheron Cider † Oak Aged Cider † Fernville, MI † 5.5% † 25.4oz † 16
rustic normandy style "cidre fermier" fermented with brettanomcyes and aged in oak

AMERICAN CRAFT BOTTLES

Widmer Omission IPA † Gluten Extracted IPA † Portland, OR † 6.7% † 12oz † 6
traditionally brewed ale, submitted to 'gluten extraction' process

Russian River Damnation † Belgian Golden Ale † Santa Rosa, CA † 7.0% † 12.7oz † 10
flagship brew from one of the most sought after breweries in the world- a traditional belgian golden, brewed in the traditional of the famous standard- duvel (meaning devil) single

North Coast La Merle † Farmhouse Ale † Fort Bragg, CA † 7.9% † 12oz † 7
strong saison, with subtle hop spiciness supporting traditional floral & fruity characteristics

Allagash Curieux † Barrel Aged Tripel † Portland, ME † 11.0% † 25.4oz † 25
abbey style tripel aged 6wks in bourbon barrels, then further aged in stainless steel vats

Deschutes Armory XPA † Pale Ale † Bend, OR † 5.9% † 12oz † 7
well balanced 'experimental pale ale,' originally developed at the satellite portland 'brewpub' facility

Firestone Walker Double Jack † Imperial IPA † Paso Robles, CA † 9.5% † 12oz † 7
award winning strong hoppy ale, with a thick malt backbone and bold, citrusy & piney hop profile

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

Great Lakes Nosferatu † Imperial Red Ale † Cleveland, OH † 8.0% † 12oz † 6
deep, rich, malty red ale with a generous hop presence

Ommegang BBA Three Philosophers † BA Quad † Cooperstown, NY † 11.4% † 25.4oz † 30
abbey style quadrupel, blended with 2% kriek, aged in kentucky bourbon barrels

Anderson Valley Huge Arker † BA Stout † Boonville, CA † 13.0% † 22oz † 22
name meaning "great destroyer," a big, mean russian imperial stout aged in wild turkey 101 barrels

Port Bourbon Barrel Santa's Little Helper † BA Stout † San Marcos, CA † 12.0% † 12.7oz † 24
bourbon aged russian imperial stout, ridiculously smooth and chocolatey #dangerous

Prairie Bomb! † Imperial Stout † Krebs, OK † 13.0% † 12oz † 14
imperial stout aged on espresso beans, chocolate, vanilla beans, ancho chili peppers

Prairie Birthday Bomb! † Imperial Stout † Krebs, OK † 13.0% † 12oz † 16
special release for the 3rd anniversary bomb!, brewed with all the regular good stuff, plus caramel

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

Nebraska Black Betty † Imperial Stout † Papillon, NE † 11.3% † 25.4oz † 24
award winning russian imperial stout aged in stranahan's whiskey barrels bam ba lam

Deschutes Black Butte XXVII † BA Imperial Porter † Bend, OR † 11.6% † 22oz † 28
2015 anniv. release- bourbon barrel aged porter w/ cocoa nibs, pomegranite molasses, apricot puree

Deschutes Black Butte XXVIII † BA Porter † Bend, OR † 11.5% † 22oz † 28
2016 anniv. release- bourbon & scotch barrel aged imperial porter w/ chilis, cranberries, figs

North Coast Old Stock Ale 2013 † BA Olde Ale † Fort Bragg, CA † 11.9% † 16.9oz † 34
dark, sticky, robust english style olde ale, rich with candied fruit and sweet malt flavors. limited yearly release- aged 8+mos in mendocino county brandy barrels, then blended, bottled, & cellar aged

BOUTIQUE IMPORTS

- Saison Dupont** † Saison † Tourpes, Belgium † 6.5% † 12.7oz † 10
traditional saison, yeasty, floral, effervescent & dry. world class; the measuring stick for all beers of this style
- Duvel Triple Hop** † Belgian Strong Golden † Breendonk-Puurs, Belgium † 9.5% † 11.2oz † 8
lightly fruity strong ale, generously hopped with three varietals, including equinox
- Chouffe Houblon** † Belgian Strong Golden † Achouffe, Belgium † 9.0% † 11.2oz † 8
hoppy golden ale, with floral, yeasty aromatics, and a sturdy american-style hop profile
- Piraat** † Belgian Strong Golden † Ertvelde, Belgium † 10.5% † 11.2oz † 9
deep golden ale with aromas of clove, herbs, toffee & sweet, yeasty flavors with notes of banana and caramel
- Orval Trappist Ale** † Amber Trappist Ale † 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
- Stift Engelszell Benno** † Golden Trappist Ale † Engelhartzell, Austria † 6.9% † 11.2oz † 10
yeasty, fruity ale brewed with honey, named after the abbot who helped rebuild the engelszell monastery
- Westmalle Dubbel** † Dark Trappist 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** † Golden Trappist Ale † 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** † Golden Trappist Ale † 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** † Dark Trappist 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** † Amber Trappist Ale † 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** † Dark Trappist Ale † Rochefort, Belgium † 11.3% † 11.2oz † 12
full bodied abbey quadrupel; complex & slightly vinious, with strong dark & candied fruit flavors
- Chimay Premiere** † Dark Trappist 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** † Belgian Strong Dark † Baileux, Belgium † 8.0% † 11.2oz † 12
unfiltered trappist ale, with floral aromas amidst dark malt, ripe fruit flavors and balanced dry finish
- Jopen Doubting Thomas** † Quadrupel † Haarlem, Netherlands † 10.0% † 11.2oz † 8
rich & full bodied quad, with the addition of fruity american hops on the back end
- Schneider-Brooklyner Hopfen-Weisse** † Weizenbock † Kelheim † 8.2% † 16.9oz † 9
collab. w/ brooklyn brewery, fruity hefeweizen character and texture with american hop personality
- Robinson "Iron Maiden" Trooper** † ESB † Stockport, England † 4.7% † 16.9oz † 10
golden ale, produced by vocalist bruce dickinson in collaboration with robinson's brewery
- Orkney Skull Splitter** † Scotch Ale/Wee Heavy † Orkney, Scotland † 8.5% † 11.2oz † 8
bold, reddish brown ale, full bodied with rich fruit notes and sweet caramely malts
- Aecht Schlenkerla Rauch Märzen** † Rauchbier † Bamberg, Germany † 5.1% † 16.9oz † 10
traditional smoked lager, brewed w/ beechwood smoked malt, lagereed in 600yr old cellars beneath a cathedral
- Aecht Schlenkerla Oak Smoke** † Doppelbock † Bamberg, Germany † 8.0% † 16.9oz † 11
bold doppelbock smoked over oak (not beechwood) resulting in milder smoke qualities
- 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 EKU 28** † Doppelbock † Kulmbach, Germany † 11.0% † 11.2oz † 8
massive lager with the richness and complexity of sherry or port, highly aromatic & warming

BELGIAN WILD ALES

all bottles vintage 2015 or no vintage, unless otherwise noted

Lindemans Gueuze Cuvée René † Oude Gueuze † Vlezenbeek, Belgium † 5.0% † 12oz † 12
approachable gueuze with notes of green apple, grape, unripe peach, spike of sourness on the finish

Ichtegem's Grand Cru † Flemish Red Ale † Bellegem, Belgium † 5.5% † 11.2oz † 9
neatly balanced, traditional flemish red, blended of fresh beer and batches aged 2+yrs in oak

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

Bacchus Oud Bruin † Flemish Brown Ale † Inglemunster, Belgium † 4.5% † 12.7oz † 11
traditional flemish brown ale, matured in oak barrels

Boon Gueuze Mariage Parfait † Oude Gueuze † Lembeek, Belgium † 8.0% † 12.7oz † 14
traditional spontaneously fermented lambic, blended vintages, refermented in the bottle (2011)

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

3 Fonteinen Zwet.be † Wild Porter † Beersel, Belgium † 7.0% † 11.2oz † 9
dark ale brewed with porter ingredients, but spontaneously fermented w/ lambic yeast

Beersel Oud Kriek † Oude Kriek † Beersel, Belgium † 6.0% † 12.7oz † 18
traditional blended lambic aged with sour cherries

Hanssen's Oude Gueuze † Oude Gueuze † Dworp, Belgium † 6.0% † 12.7oz † 12
traditional lambic from the last independent gueuze blender in the world (2014)

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

Timmermans Oude Gueuze † Oude Gueuze † Itterbeek, Belgium † 5.5% † 25.4oz † 22
authentic lambic, aged in oak for three years, blended back with young lambic

Alvinne Morpheus Undressed † Belgian Wild Ale † Moen, Belgium † 5.0% † 11.2oz † 10
tank aged sour brown ale ale, brewed with the wild-cultivated "morpheus" yeast

Hof Ten Zur van Tildonk † Blonde Ale † Tildonk, Belgium † 6.0% † 12.7oz † 14
spontaneoussly fermented ale using ambient farm yeast, then cellar aged at engelburch monastery (2014)

Tilquin Quetsche † Plum Lambic † Rebecq-Rognon, Belgium † 6.0% † 12.7oz † 14
blended 1-3yr vintage boon, lindemans, girardin, cantillon wort, conditioned on fresh plums (2013)

Vicaris Tripel-Gueuze † Tripel/Gueuze Blend † Grembergen, Belgium † 25.4oz † 22
yearly special blend of vicaris' sour, funky gueuze with dilewyn's sweet, honeyed tripel

Rodenbach 2013 Vintage (Barrel 149) † Flemish Red Ale † Belgium † 7.0% † 25.4oz † 28
special release of grand cru, highlighting the "barrel of the year", oak barreled in '13, bottled '15

Rodenbach Alexander † Flemish Red Ale † Rosselaire, Belgium † 7.0% † 25.4oz † 32
extremely limited release (the first batch in 20+yrs), 2yr foeder-aged flemish red w/ cherries

LambicX Kriek † Oude Kriek † Ichtegem, Belgium † 6.5% † 25.4oz † 30
traditional lambic, produced from barrels hand picked & blended by don of vanberg & dewulf (2013)

AMERICAN “WILD” ALES

all bottles vintage 2015 or no vintage, unless otherwise noted

Allagash Golden Brett † Belgian Golden Ale † Portland, ME † 7.2% † 12.7oz † 22
100% brettanomyces fermented ale, brewed with red wheat malt and finished in oak foudres

Allagash Midnight Brett † Belgian Dark Ale † Portland, ME † 7.5% † 12.7oz † 22
100% brettanomyces fermented ale, brewed with midnight wheat and aged in stainless tanks (2014)

Allagash Cuvée D’Industrial † Blended Wild Ale † Portland, ME † 7.5% † 12.7oz † 24
blend of seven different barrel aged ales, ranging 1-5yrs old, both french and american oak

Allagash Tiarna † Blended Wild Ale † Portland, ME † 7.1% † 12.7oz † 24
blend of ale aged in french oak with brett, and ale aged in stainless with two special yeast strains

Oxbow Crossfade † Farmhouse Ale † Newcastle, ME † 5.0% † 16.9oz † 22
blended hop forward saisons, brewed and bottle conditioned with brett

Oxbow Funkhaus † Farmhouse Ale † Newcastle, ME † 7.5% † 16.9oz † 22
strong farmhouse ale, fermented with brett & dry hopped

Oxbow Barrel Aged Farmhouse Pale Ale † Farmhouse Ale † Newcastle, ME † 6.5% † 16.9oz † 22
rustic saison fermented in steel then aged in oak, dry hopped in the barrel prior to bottling

Oxbow Sasuga † Farmhouse Ale † Newcastle, ME † 5.5% † 16.9oz † 22
“japanese-american saison,” brewed with toasted rice, fermented with brett

Oxbow Blended Oxtoberfest † 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

Oxbow Dell’Aragosta † Farmhouse Ale † Newcastle, ME † 4.5% † 16.9oz † 22
collaboration w/ birrifico del ducato, funky saison brewed w/ addition of live maine lobsters to the boil

Jolly Pumpkin Bam Biere † Oak Aged Saison † Dexter, MI † 4.5% † 25.4oz † 18
flagship ale from house favorite j.p. - a cloudy golden, dry hopped, bottle conditioned farmhouse ale (2013)

Jolly Pumpkin Luciernaga † Oak Aged Belgian Pale Ale † Dexter, MI † 6.5% † 25.4oz † 24
“the firefly” belgian pale/farmhouse ale, brewed w/ grains of paradise & coriander (2014)

Jolly Pumpkin iO Saison † Oak Aged Farmhouse Ale † Dexter, MI † 6.8% † 25.4oz † 24
limited release hazy pink saison, brewed w/ rose hips, rose petals & hibiscus

Jolly Pumpkin La Parcela † Oak Aged Pumpkin Ale † Dexter, MI † 5.9% † 25.4oz † 24
“the plot of land,” tart & funky amber ale brewed with pumpkin, spice & cacao, naturally barrel aged (2013)

Jolly Pumpkin Oro de Calabaza Grand Reserve † Oak Aged Golden † MI † 8.0% † 12.7oz † 28
extremely limited, bottle conditioned blend of five ‘brewers reserve’ oro de cal batches, aged avg. 18mos in oak

Jolly Pumpkin Hamajang † Blended Wild Ale † Dexter, MI † 5.8% † 25.4oz † 26
special blend of two collab beers w/ evil twin, mikkeller, leelenau: innovator man & sea buckthorn fandango

Jolly Pumpkin La Roja du Kriek † Flanders Style Red † Dexter, MI † 7.5% † 25.4oz † 26
oak aged flanders-style red, blended with 50gal michigan tart cherry juice for 3.1k gallon batch (2016)

Cascade Blackberry † Northwest Style Sour Ale † Portland, OR † 7.0% † 25.4oz † 30
flanders style red w/ 6mos lactic fermentation in oak, then refermented with fresh whole local berries (2014)

Cascade Blueberry † Northwest Style Sour Ale † Portland, OR † 7.3% † 25.4oz † 32
blend of wheat & blonde ale, aged 6mos in oak, then additionally aged 4mos on fresh blueberries

Cascade Noyaux † Northwest Style Sour Ale † Portland, OR † 9.3% † 25.4oz † 32
blended golden ale, aged in oak 18-24mos, finished on fresh raspberries & apricot noyaux (2014)

Cascade Figaro † Northwest Style Sour † Portland, OR † 10.0% † 25.4oz † 34
strong blonde ale aged in chardonnay barrels with white figs & lemon peel (2013)

Cascade Strawberry † Northwest Style Sour † 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 Blackcap Raspberry † Northwest Style Sour † Portland, OR † 6.5% † 25.4oz † 34
sour blonde aged in oak for 28mos, then two additional months on fresh blackcap raspberries

AMERICAN “WILD” ALES

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

Anchorage Calabaza Boreal † Oak Aged Golden Ale † Anchorage, AK † 7.0% † 25.4oz † 24
collaboration w/ jolly pumpkin; oak aged golden ale fermented w/ grapefruit juice & peppercorns (2014)

The Bruery Rueuze † Sour Golden Ale † Placentia, CA † 6.0% † 25.4oz † 28
“california lambic” blended of select barrels & vintages of sour blonde ale

The Bruery Oud Tart † Sour Red Ale † Placentia, CA † 7.5% † 25.4oz † 28
flemish-style red, aged in red wine barrels for 16mos. strong dark fruit flavors, with hints of leather & oak (2014)

Captain Lawrence Rosso e Marrone † Sour Brown Ale † Elmsford, NY † 10.0% † 12.7oz † 18
american “oude bruin-style” aged in french & american oak w/ red wine grapes

Captain Lawrence Sour Strawberry † Sour Golden † Elmsford, NY † 6.5% † 12.7oz † 18
from the ‘hudson valley harvest’ series, sour ale fermented w/ fresh local strawberries, aged in oak

Captain Lawrence Sour Apricot † Sour Golden † Elmsford, NY † 6.5% † 12.7oz † 18
from the ‘hudson valley harvest’ series, sour golden ale fermented with fresh local apricots, aged in oak

Urban Family Clouds of Pale Gold † Farmhouse Ale † Seattle, WA † 5.3% † 12.7oz † 14
brett fermented saison brewed with meyer lemon & dandelions

Urban Family The Flowers Are Sleeping † Farmhouse Ale † Seattle, WA † 6.8% † 12.7oz † 14
brett fermented saison brewed honeysuckle and elderflower

Urban Family Through the Eyes of Babes † Farmhouse Ale † Seattle, WA † 6.9% † 12.7oz † 14
tropical saison, primarily fermented w/ brett, dry hopped w/ azzaca

Jester King Intersection of Species † Farmhouse Ale † Austin, TX † 4.6% † 25.4oz † 26
collab w/ side project & off color, wild farmhouse ale brewed w/ honey & tangerines

Jester King Hibernial Dichotomous † Blended Wild Ale † Austin, TX † 6.1% † 25.4oz † 26
blend of fresh das uberkind & barrel aged black metal, conditioned w/ rosemary & genmaicha tea (2016)

Jester King Funk Metal † Sour Stout † Austin, TX † 9.0% † 25.4oz † 26
sour stout, naturally conditioned in oak casks (2016)

Green Bench Les Grisettes † Farmhouse Ale † St Petersburg, FL † 4.0% † 16.9oz † 14
traditional gristette brewed with spelt, buckwheat, rye & oats, fermented in oak with house wild yeasts

Green Bench Monsieur Ed † Oak Aged Farmhouse Ale † St Petersburg, FL † 5.8% † 16.9oz † 14
oak fermented dry & funky saison, brewed in collaboration with st. somewhere

Stillwater Rockstar Farmer † Farmhouse Ale † Baltimore, MD † 4.5% † 22oz † 16
collaboration with other half brewing, ‘farmhouse session ipa’ fermented with wild yeast

Stillwater Devil is People † Smoked Sour Wheat Ale † Baltimore, MD † 6.66% † 22oz † 16
smoked wheat ale, soured with lactic bacteria, brewed in collaboration with artist will oldham.

Logsdon The Conversion † Farmhouse Ale † Hood River, OR † 7.8% † 25.4oz † 24
northwest style sour ale- open fermented with farmhouse yeast & indigineous cutltures

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

Intangible Ales Au Ra † Farmhouse Ale † Enola, PA † 4.5% † 25.4oz † 28
wine barrel fermented sour golden ale with mummified oranges & egyptian frost salt (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

Brooklyn K is for Kriek † Sour Red Ale † Brooklyn, NY † 10.1% † 25.4oz † 28
ale brewed with wildflower honey & orange peel, aged bourbon barrels with fresh cherries & wild yeast

Nebraska Melange a Trois † Oak Aged Belgian Golden † Papillon, NE † 11.3% † 25.4oz † 24
belgian strong ale aged 6mos in chardonay barrels. no pitched yeast added, but naturally dry & funky (2014)

Draai Laag R2 Koelschip † Pennsylvania Lambic † 4.2% † 16.9oz † 10
spontaneously fermented, blended blonde sour ale, brewed with indigenous yeast strains

IMPORT “WILD” ALES

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Bahnhof Berliner Style Weisse † Berliner Weisse † Leipzig † 3.0% † 11.2oz † 9
traditional style tart wheat ale, bright, citrusy, and dry.. “the champagne of the north”

Bahnhof Leipziger Gose † Gose † Leipzig † 4.6% † 11.2oz † 9
classically brewed cousin to berlinerweiss, refreshingly tart wheat ale brewed with coriander & salt

Wild Beer Co. Somerset Wild † Farmhouse Ale † Somerset, England † 5.0% † 11.2 oz † 10
farmhouse ale fermented with wild yeasts cultured from surrounding somerset orchards

Hitachino Nest Anbai † Tart Wheat Ale † Ibaraki, Japan † 7.0% † 12oz † 9
gose inspired wheat ale, brewed with sea salt and hand picked green sour ‘ume’ plums

Trois Dames L’Amoureuse Blanche † Farmhouse Ale † St. Croix, Switzerland † 8.0% † 12.7oz † 10
saison fermented w/ chasselas juice, utilizing wild yeast from the grape skins

Trois Dames L’Amoureuse Rouge † Farmhouse Ale † St. Croix, Switzerland † 8.0% † 12.7oz † 10
saison fermented w/ pinot noir juice, utilizing wild yeast from the grape skins

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

Mikkeller Nelson Sauvin † Farmhouse Ale † Denmark † 9.0% † 22oz † 30
strong saison brewed with brett & champagne yeast, aged in austrian white wine casks

Borgo Rubus Lamponi † Sour Fruit Ale † Borgorose, Italy † 5.8% † 11.2oz † 14
sour ale brewed with infusion of raspberries from the italian alps

Ducato Brett Peat Day Dream † Blended Ale † Verdi di Busseto, Italy † 7.0% † 11.2oz † 20
blend of 3 ales: rauch marzen aged 1yr in scotch casks, 2yr oak fermented brett ale, peated barelywine

Ducato Frambozschella † Blended Ale † Verdi di Busseto, Italy † 4.5% † 25.4oz † 30
spontaneously fermented in red wine barrels, then blended w/ young beer & refermented with fresh raspberries

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

Birrifico LoverBeer Nebiulin-a † “Italian Oude Gueuze” † Marentino, Italy † 8.0% † 12.7oz † 25
three vintages of spontaneously fermented “gueuze” style golden ale, blended with nebiulin grapes (2012)

Birrifico LoverBeer BeerBrugna † “Italian Oude Kriek” † Marentino, Italy † 6.2% † 12.7oz † 25
sour golden ale brewed with pitched yeast that is cultivated from wild fermented sister beers, aged with in oak for 9mos with fresh damaschine plums (2012)

Birrifico LoverBeer Marche’l Re † Coffee Stout † Marentino, Italy † 6.2% † 12.7oz † 25
named after a popular piedmontese card game that locals play while sipping espresso with fernet, this “fernet” sour stout is brewed with caffe vergnano coffee, rhubarb, gentian, saffron, cinchona (2012)

Ducato Krampus Strepponi Reserve † Belgian Dark Ale † Parma, Italy † 9.0% † 25.4oz † 36
special one-off batch of krampus, originally deemed too funky and set aside to be dumped, the barrels were misplaced and thus additionally w/ wild bacteria for 3yrs. very complex beer, to say the least. (2011)

BFM Cuveé Alex le Rouge † Belgian Stout † Saignelier, Switzerland † 10.2% † 11.2oz † 12
“jurassian sour stout” brewed w/ vanilla, serawak pepper & russian black tea leaves. named posthumously for brewery regular and handyman, alex, proud communist, and champion of funky beers. (2014)

BFM Abbaye de Saint Bon-Chien † Belgian Strong Ale † 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 (2013)

TAKEOUT BEER AVAILABLE!

*all bottles priced \$10 or above receive 20% off for ‘to-go’ purchase
six-packs of cans \$18/ea, mix and match is available*