



CIDER, MEAD, AND FRUIT WINE

**Botanist & Barrel Cidery & Winery • Seriously Dry Farmhouse Cider** . . . . . **North Carolina** . . 7.0% . . . . . 10oz . 11.00  
Dry Cider: Unfiltered & unpasteurized to show the true terroir of southern apples. Notes of bright tropical fruit & citrus. Bone dry finish.

**The Honest Abe Cider House & Meadery • Mexican Lollipop** . . . . . **California** . . . . . 6.9% . . . . . 10oz . . 7.50  
Fruited Cider: Watermelon habanero cider with the perfect mix of fruit and spice

**Schramm's Mead • The Statement** . . . . . **Michigan** . . . . . 14.0% . . . . . 4oz . . 11.50  
Cherry Mead: Incredible depth of flavor & character from carefully selected honey & tart cherries. Traditional/ non-sparkling mead

**Frederiksdal • Rancio** . . . . . **Denmark** . . . . . 15.0% . . . . . 4oz . . 17.00  
Cherry Wine: Made w/ Danish Stevns cherries. Exceptional, full-bodied & complex taste experience. Pure wine meditation

PALE LAGER AND PILSNER

**Perennial Artisan Ales • Open For Business** . . . . . **Missouri** . . . . . 4.2% . . . . . 16oz . . 7.50  
Italian-Style Pilsner: Bold yet clean malt character w/ a bouquet of grassy flowers. German & Italian malts, lots of Hallertau Blanc hops

**Notch Brewing • French Disko** . . . . . **Massachussetts** 4.5% . . . . . 16oz . . 8.00  
French-Style Pilsner: Inspired by Pilsners of the Alsace region of France. Floral, herbal notes w/ the perfect touch of bitterness

**Notch Brewing • Kölsch** . . . . . **Massachussetts** 4.5% . . . . . 13.5oz . 8.50  
Kölsch: Bright & crisp, medium-bodied, & soft mouthfeel, w/ a spicy, herbal hop bitterness that is slightly assertive. Crisp, dryish finish

**Bierstadt Lagerhaus • Helles** . . . . . **Colorado** . . . . . 4.9% . . . . . 16.9oz . 9.00  
Helles: Known to Bavarians simply as “lager bier” it is meant to toe the line between bland & sublime. Light lager & the purest expression of malt

**Moody Tongue Brewing Co. • Grilled Pineapple Pilsner** . . . . . **Illinois** . . . . . 5.0% . . . . . 16oz . . 7.50  
New Zealand-Style Pilsner: A light, refreshing lager w/ aromas of key lime & guava and flavors of grilled pineapple & white grapefruit

**Creature Comforts Brewing Co. • Bike Tour** . . . . . **Athens, GA** . . . . . 5.1% . . . . . 16oz . . 8.00  
Munich-style Helles: German-style pale lager brewed w/ German barley & hops

**Badische Staatsbrauerei Rothaus • Rothaus Pils / Tannen Zäpfle** . . . . . **Germany** . . . . . 5.1% . . . . . 16.9oz 10.00  
German Pilsner: Crisp, clean, herbaceous, piney, & highly refreshing, all wrapped around a cracker-crisp malt presence

**Bluejacket • Passing Trains** . . . . . **D.C.** . . . . . 5.2% . . . . . 12oz . . 8.50  
Pilsner: Bright, crisp, & refreshing. Herbal & floral aromas w/ notes of white grape, lemongrass, & pineapple.

**The Seed: A Living Beer Project • Can It Be So Simple** . . . . . **New Jersey** . . . . . 5.4% . . . . . 12oz . . 8.50  
Pale Lager: Crisp & clean w/ notes of spring wildflower fields, new growth, & grassy breezes w/ a just firm enough Saaz hop bitterness

**Upland Brewing Co. • Champagne Velvet** . . . . . **Indiana** . . . . . 5.5% . . . . . 16.3oz . 7.50  
Pilsener: “The Beer with the Million Dollar Flavor.” Literally. Insured for \$1 million dollars in 1935, this Midwestern Lager legacy was Resur-rected post-Prohibition when the recipe was discovered on a hand-written scrap of paper. A refreshing, smooth, light, everyday craft beer

FRUITY, FUNKY, SOUR

**Prairie Artisan Ales • Sorry Not Sour** . . . . . **Oklahoma** . . . . . 4.5% . . . . . 14oz . . 8.00  
Fruit Ale: Blonde Ale with blood orange, mango, and apple

**Weldwerks Brewing Co. • Blueberry Cobbler** . . . . . **Colorado** . . . . . 4.6% . . . . . 14oz . . 8.50  
Pastry Sour: Sour Ale with blueberry puree, vanilla, graham cracker, & milk sugar (contains lactose)

**Fonta Flora Brewery • Paloma Gose** . . . . . **North Carolina** . . 4.8% . . . . . 11oz . . 9.00  
Fruited Gose: Mixed-culture Gose with fresh grapefruit, lime, cilantro, & sea salt

**Green Bench Brewing Co. • Alice - Blend #5** . . . . . **Florida** . . . . . 5.6% . . . . . 11oz . 10.00  
Golden Sour Ale: Blend of wine barrel-aged Ales. Spicy, aged hop aroma w/ bright stonefruit & tropical citrus reminiscent of peach, grapefruit, and young pineapple

**Tripping Animals • Limonada Rosada** . . . . . **Florida** . . . . . 6.0% . . . . . 11oz . . 9.00  
Fruited Berliner Weisse: This Sour Ale inspired by pink lemonade is extremely refreshing & conditioned w/ raspberry, strawberry, & lime

**Bottle Logic Brewing • Supernova Swirl** . . . . . **California** . . . . . 6.0% . . . . . 11oz . . 8.50  
Smoothie Sour: An explosion of strawberries, coconut, & vanilla soft serve. Equal parts sweet, creamy, & downright out of this world!

**Allagash Brewing Co. • Coolship Resurgam** . . . . . **Maine** . . . . . 6.3% . . . . . 8oz . . 10.00  
American Wild Ale: blend of 1, 2, and 3-year old spontaneously fermented ales; aromas of apricot & lemon zest. Notes of tropical fruit and a light funk lead to a clean, tart, dry finish

**Green Bench Brewing Co. • Searching for Tomorrow** . . . . . **Florida** . . . . . 6.9% . . . . . 8oz . . 9.00  
Sour Dark Ale: Blend of mixed-culture dark ales refermented on whole blackberries. Jammy & tart w/ subtle chocolate. Dry, crisp finish

**Contrast Artisan Ales • Thrilla in Manila** . . . . . **Chamblee, GA** . . 7.4% . . . . . 11oz . . 8.50  
Fruited Berliner Weisse: With coconut, lime, & agave, this sour drinks like a tropical cocktail

BELGIAN, WHEAT, AND SAISON

**Ayinger Privatbrauerei • Bräuweisse** . . . . . **Germany** . . . . . 5.1% . . . . . 16.9oz.10.00  
Hefeweizen: A light, quintessential expression of the style; refined, flowery character, unmistakable banana aroma, scarcely detected bitter tone. Full-bodied, soft & mild w/ a lively, champagne-like sparkle

**Wild East Brewing Co. • Town & Country** . . . . . **New York** . . . . . 5.2% . . . . . 14oz . . 8.00  
Saison: Brewed w/ pilsner malt, a Blaugies/Dupont yeast strain, & Alora hops. Medium-light body w/ notes of Asian pear, pepper, & tangy apricot. Clean & approachable w/ a dry, smooth finish.

**Schneider Weisse • Original Weissbier** . . . . . **Germany** . . . . . 5.4% . . . . . 16oz . . 8.50  
Hefeweizen: The traditional wheat beer brewed unaltered, in accordance with the original recipe of Georg I. Schneider, since 1872

**Moody Tongue Brewing Co. • Grisette** . . . . . **Illinois** . . . . . 5.5% . . . . . 14oz . . 8.00  
Farmhouse Ale: Refreshing, light body w/ notes of wheat, straw, and chamomile. Lightly tart finish. Hopped w/ French Strisselspalt

**Brasserie d’Achouffe • La Chouffe** . . . . . **Belgium** . . . . . 8.0% . . . . . 11oz . .10.00  
Belgian Blonde Ale: Citrus notes followed by a refreshing touch, a light hop taste, fresh coriander notes, & fruity accents

**Tripping Animals Brewing Co. • Wild Duck** . . . . . **Florida** . . . . . 8.0% . . . . . 10oz . . 8.00  
Belgian-Style Dubbel: Complex aroma and flavor profile, featuring the characteristics of Belgian yeast, hops, & malt flavors

**Allagash Brewing Co. • Curieux** . . . . . **Maine** . . . . . 10.2% . . . . . 10oz . . 9.50  
Belgian Tripel: Aged in Jim Beam barrels & blended w/ fresh Tripel. A rich, golden ale w/ notes of coconut, vanilla, & a hint of bourbon



IPA AND PALE ALE

<b>Creature Comforts Brewing Co. • DDH Tropicália: Citra &amp; Nelson</b> .....	<b>Athens, GA</b> .....	<b>.6.6%</b> .....	<b>16oz</b> ...	<b>8.50</b>
Double Dry-Hopped IPA: Limited series. A full additional dry hop load of Citra & a bit of Nelson are added to the base Tropicália recipe				
<b>Wayfinder • Winged Creatures</b> .....	<b>Oregon</b> .....	<b>.6.8%</b> .....	<b>14oz</b> ...	<b>8.50</b>
West Coast IPA: Behold the holy trinity of American hops: Citra, Simcoe, & Mosaic. Tropical pink fruit, bright citrus and just enough dank				
<b>Bold Monk Brewing Co. • Genesis</b> .....	<b>Atlanta, GA</b> ...	<b>.6.8%</b> .....	<b>16oz</b> ..	<b>8.00</b>
West Coast IPA: Brewed with the OG favorites: Centennial, Columbus, Simcoe, and Amarillo				
<b>The Drowned Lands Brewing • Twilight</b> .....	<b>New York</b> .....	<b>.7.0%</b> .....	<b>11oz</b> ..	<b>10.00</b>
Black IPA: Slight pine, stone fruit, bit of espresso on the palate. Pilsner, white wheat, & crystal malts. Gentle Citra & Centennial dry-hop				
<b>Phase Three Brewing • Double Pixel Daydream</b> .....	<b>Illinois</b> .....	<b>.7.7%</b> .....	<b>11oz</b> .	<b>10.00</b>
Double Oat Cream Hazy IPA: Notes of delicate zesty lime, tropical citrus juice, & vinous white grape float on an extra soft & creamy mouthfeel. Collaboration w/ Other Half Brewing. <i>Contains lactose.</i>				
<b>Bissell Brothers Brewing Co. • Here's To Feeling Good All The Time</b> .....	<b>Maine</b> .....	<b>.7.8%</b> .....	<b>11oz</b> ..	<b>10.00</b>
Double IPA: Brewed with malted spelt and Galaxy, Mosaic, and Simcoe hops. Kramer approved				
<b>Hop Butcher For The World • Lord Octomoss</b> .....	<b>Illinois</b> .....	<b>.8.0%</b> .....	<b>11oz</b> ..	<b>10.00</b>
Double Hazy IPA: Mosaic, Citra & Simcoe-hopped Double India Pale Ale				
<b>2nd Shift Brewing • Dissatisfied DIPA</b> .....	<b>Missouri</b> .....	<b>.8.0%</b> .....	<b>11oz</b> ...	<b>8.50</b>
Double Hazy IPA: Triple-dry hopped juice bomb w/ huge aromas of pineapple, mango, & gooseberry and soft notes of citrus & peach				
<b>Weldwerks Brewing Co. • Extra Extra Bayou Juice</b> .....	<b>Colorado</b> .....	<b>.8.2%</b> .....	<b>11oz</b> ...	<b>8.00</b>
Double Hazy IPA: Brewed w/ Cascade, Citra, El Dorado, Mosaic, & Simcoe hops. Collaboration with Parish Brewing Co.				
<b>Equilibrium Brewing • Ocular Lens</b> .....	<b>New York</b> .....	<b>.8.2%</b> .....	<b>11oz</b> ...	<b>9.00</b>
Double Hazy IPA: Tropical, bright aromas of island fruit, fresh juiced OJ, & tropical grass lead to magnified flavors of passionfruit, mango chunks, & guava juice w/ a touch of lemongrass & white grape. Collaboration w/ Magnify Brewing Co.				
<b>Tripping Animals Brewing Co. • Cuddle Buddies</b> .....	<b>Florida</b> .....	<b>.10.0%</b> .....	<b>8oz</b> ...	<b>9.50</b>
Triple Hazy Oat Cream IPA: Collab w/ Magnanimous. Epic hop lineup: Citra Lupomax, Topaz, & Nelson Sauvin. <i>Contains lactose.</i>				

RAUCHBIER (SMOKE BEER)

<b>Cellarest Beer Project • Cinder</b> .....	<b>North Carolina</b> ..	<b>.4.8%</b> .....	<b>12oz</b> .	<b>10.00</b>
Smoked Lager: Epiphany pecan & oak smoked malt w/ Zuper Saazer hops. Fermented in acacia wood foudre w/ German lager yeast				

MALTY

<b>Wild East Brewing Co. • Digital Dissonance</b> .....	<b>New York</b> .....	<b>.4.2%</b> .....	<b>16oz</b> ...	<b>8.00</b>
English-Style Brown Ale: Moderately malty w/nutty toffee notes, light caramel & chocolate, & balanced w/ earthy hops. Semi-dry finish. Collaboration w/ Good Word Brewing in Duluth, GA				
<b>Sceptre • Hidden Providence</b> .....	<b>Avondale</b> .....	<b>.4.7%</b> .....	<b>16.9oz</b> .	<b>7.50</b>
Munich-Style Dunkel: Deceptively drinkable - herbaceous German hops & a clean lager yeast meld with caramel & toffee Munich malts				
<b>Round Trip Brewing Co. • El Tecolote</b> .....	<b>Atlanta, GA</b> .....	<b>.4.9%</b> .....	<b>16oz</b> ..	<b>7.50</b>
Vienna Mexican Lager: Malty body & rich, amber hue; refreshing & smooth w/ a light, crisp finish. Lemondrop hops add a citrusy punch				
<b>Creature Comforts Brewing Co. • Bone Church</b> .....	<b>Athens, GA</b> .....	<b>.5.2%</b> .....	<b>16oz</b> ..	<b>7.50</b>
Czech-Style Amber Lager: A touch of malty toast, firm bitterness, and amazing drinkability				
<b>Barrique Brewing &amp; Blending • Amberish Energy</b> .....	<b>Tennessee</b> .....	<b>.5.3%</b> .....	<b>12oz</b> ..	<b>8.50</b>
Kellerbier: Smooth & balanced malt body w/ notes of toasted grain, biscuit, & a hint of honey, w/ gentle bitterness & earthy hop character				
<b>Moody Tongue Brewing Co. • Black Lager</b> .....	<b>Illinois</b> .....	<b>.5.3%</b> .....	<b>16oz</b> ..	<b>7.50</b>
Schwarzbier: Aromas of espresso & roasted pecan, flavors of black plum & Russian black bread, light-bodied but volcanic black in color				
<b>Pipeworks Brewing Co. • First and Last House on The Block</b> .....	<b>Illinois</b> .....	<b>.5.5%</b> .....	<b>16oz</b> ..	<b>8.50</b>
Rye Brown Ale: Aromas & flavors of coffee, chocolate, raisin, & toasted bread w/ rye for added complexity & character				

STOUT, PORTER, AND BARLEYWINE

<b>Dutchess Ales • Augur Porter</b> .....	<b>New York</b> .....	<b>.4.6%</b> .....	<b>16oz</b> ...	<b>7.50</b>
English-Style Porter: Classic English Porter w/ a touch of East Coast nuance. Dry, crisp, satisfying proper ale w/ a dash of toasty biscuit & cacao. Maris Otter, barley, wheat, & crystal malts. Willamette, Bramling Cross, & East Kent Goldings hops give a woody, fresh presence				
<b>Fonta Flora Brewery • Irish Table</b> .....	<b>North Carolina</b> .	<b>.4.7%</b> .....	<b>16oz</b> ...	<b>7.50</b>
Irish Dry Stout: Fermented clean for a luxuriously crisp stout that finishes decidedly dry & roasty. Made w/ 65% local ingredients				
<b>Three Taverns Brewery • Slay the Psychonut</b> .....	<b>Decatur, GA</b> ...	<b>.8.0%</b> .....	<b>12oz</b> ...	<b>8.50</b>
Double Pastry Stout: Saturated with a sweet confection of fresh & toasted coconut, almonds, & rich chocolate, this coffee milk stout will take your taste buds on a twisted island adventure				
<b>Round Trip Brewing Co. • Fourth Orbit</b> .....	<b>Atlanta, GA</b> .....	<b>.9.0%</b> .....	<b>10oz</b> ...	<b>8.50</b>
Coffee Baltic Porter: A dark, obsidian brew of roasted malts and coffee; the initial sweetness is balanced by a robust bitterness				
<b>North Coast Brewing Co. • Old Rasputin (Nitro)</b> .....	<b>California</b> .....	<b>.9.0%</b> .....	<b>12oz</b> ...	<b>8.00</b>
Russian Imperial Stout: A rich, intense brew w/ big complex flavors & a warming finish. Produced in the tradition of 18th century English brewers who supplied the court of Russia's Catherine The Great, it seems to develop a cult following wherever it goes				
<b>Hubbard's Cave Brewing • Coffee &amp; Cakes</b> .....	<b>Illinois</b> .....	<b>.12.0%</b> .....	<b>8oz</b> ...	<b>8.50</b>
Imperial Stout: Imperial Stout with coffee & maple syrup				
<b>Humble Forager • Redwood</b> .....	<b>Minnesota</b> .....	<b>.13.9%</b> .....	<b>5oz</b> ..	<b>12.00</b>
Barrel-Aged English Barleywine: Aged 33 months, boasting interwoven layers of oak barrel, rich caramel, dried fruits, charred wood, aged leather, holiday spices, cocoa powder, sweet tobacco, & rum-soaked raisins. As it warms, it reveals gentle notes of caramelized honey & dried dates				

SPECIAL APPEARANCE: BOTTLES AND CANS

<b>Moonlight Brewing Co. • Death &amp; Taxes</b> .....	<b>California</b> .....	<b>.5.3%</b> .....	<b>16oz</b> ...	<b>9.50</b>
San Francisco-Style Black Lager: Deceptively light-bodied and highly drinkable. Drinks like iced coffee with a different effect				
<b>The Drowned Lands Brewery • Carlow</b> .....	<b>New York</b> .....	<b>.5.5%</b> .....	<b>16oz</b> ..	<b>10.00</b>
Irish Dry Stout: We're tasting baker's chocolate, a perfect pour-over coffee w/ Irish cream, and oven-fresh dark molasses cookies				
<b>Fonta Flora Brewery • Double Darwin's Forehead</b> .....	<b>North Carolina</b> .	<b>.8.0.%</b> .....	<b>16oz</b> ..	<b>11.00</b>
Imperial Salted Brown Porter: Brewed to comically celebrate Charles Darwin, the complex & contemplative father of evolution				