

House Beer Flight

4 Five Ounce Pours (\$12)

IPA

Gelato Auto- Cold IPA {6.9%/13oz/\$7}

This Cold IPA (lager meets IPA) was double dry hopped with Riwaka hops from New Zealand. Expect powerful notes of citrus and pink grapefruit.

Haze Craze- Hazy Double IPA {8.0%/13oz/\$7}

Gold Medal- 2017 US Open Beer Championship
Oats, oats and more oats create a smooth foundation allowing these awesome Mosaic hops to shine. Fermented with a thiolyzed yeast strain. Notes of mango and blueberry.

Hops De Leon NE- NE IPA {7.0%/13oz/\$7}

Our flagship West Coast IPA with a Northeast twist. Fermented with an English yeast strain. Double dry hopped with Citra and Mosaic. Prominent notes of guava and fresh citrus burst from the glass.

Wookie Foot- West Coast IPA {7.1%/16oz/\$7}

This West Coast IPA was brewed with 2 Row barley and a touch of wheat. Heavily hopped with Strata and Citra. Notes of tropical fruit and cannabis throughout.

Little Bud- West Coast Pale Ale {5.6%/16oz/\$7}

Brewed with 2 Row barley, Simcoe hops and a classic West Coast yeast strain. Bright notes of grapefruit and citrus burst from the glass.

Lager

Chico Malo- Mexican-Style Lager {4.5%/17oz/\$6}

***Add A Margarita Slushie Topper for \$3**

This Mexican lager was brewed with Weyermann Pilsner, Vienna and Flaked Maize (Corn). Soft notes of bread, orange blossom and your favorite beach. Served w/ a lime.

Far From Over- Czech-Style Pilsner {4.6%/17oz/\$4}

Brewed with Weyermann Floor Malted Bohemian Pilsner and Vienna malts. Hopped with Czech Saaz. Notes of fresh baked bread and honey lead to a crisp finish.

Starting to Break-Pale Kellerbier {4.9%/17oz/\$6.5}

Brewed with Weyermann Barke Pilsner and Munich malts. Hopped with Saaz and Hallertau Mittelfruh hops. Pours gold in color with a slight haze. Moderately malty and fully attenuated (crisp finish).

Malty

Lost Recollections- Irish Red Ale {5.2%/16oz/\$6.25}

European grown barley creates notes of toffee and caramel malty sweetness. Amber in color. Gently hopped. Fermented cool with a European yeast strain for a clean and crisp finish.

Winding Way- Stout {6.6%/13oz/\$6.5}

Brewed with a blend of Maris Otter, chocolate, caramel and honey malts. Fermented with an English yeast strain. Notes of malty sweetness, chocolate and a touch of dark fruit throughout.

Winding Way- Stout w/ Cinnamon Roll {6.6%/13oz/\$6.5}

Winding Way- Stout w/ Gingerbread {6.6%/13oz/\$6.5}

Barrel Aged Saison

Nothing in Your Eyes- Barrel-Aged Saison

{6.6%/10oz/\$6} ***no growler fills***

This Belgian Saison was brewed in 2019 with 100% Belgian grown barley. Transferred to a Syrah wine barrel post fermentation where Brettanomyces was added. Notes of cherry, leather and funk in the aroma lead to a tart and fruity finish.

Golden

Stylie- Golden Ale {5.6%/16oz/\$4}

A blend of American and European grown barley creates notes of cracker and bread crust. Gently hopped with Citra for a touch of tropical fruit character. Easy drinking, crisp and only \$4.

Tart

Oh My My- Tart Fruit Beer {6.0%/13oz/\$7}

***No Growler Fills**

Oh My My this beer is ridiculous! This tart fruit beer was fermented on raspberry, passion fruit and peach puree. Notes of bright fruit leap from the glass.

Empress Of The Sea - Fruited Gose {6.2%/13oz/\$7}

***No Growler Fills**

Himalayan sea salt was added during the boil. Strawberry and peach puree was added during fermentation. A pleasant salinity leads to a tart and fruity finish.

Wheat Beer

The Fight Within- German Dunkel- {5.1%/16oz/\$6}

Brewed with malted wheat, pilsner, chocolate and carafa. Fermented with a Hefeweizen yeast strain. Pours light brown with a slight haze from the malted wheat and yeast strain. Notes of chocolate, banana and a touch of spice.

Witamin C- Belgian Witbier {5.5%/16oz/\$6}

This Belgian Style beer was brewed with 10 pounds of freshly zested orange peel and coriander. Flaked wheat, malted wheat, and white wheat make up 50% of the grain bill. Forget taking your daily vitamin C supplement, and just drink 2-3 Witamin Cs daily (our doctor does not approve of this message).

Guest Taps (not a flight option)

Foam Brewers Heavy Water-Stout

{Vermont/5.8%/10oz/\$8}

Mercier Orchards Grumpy Granny-Granny Smith Apple Cider

{Georgia/6.5%/16oz/\$7.5}

Bottles & Cans

2018 Drie Fonteinen Oude Geuze

(Traditional-Gueuze Lambic)

{Belgium/6%/375ml/\$40 or 750ml/\$60}

Allagash White (Witbier)

{Maine/5.1%/16oz/\$8}

Athletic Free Wave (Non-Alcoholic Hazy IPA)

{California/<0.5%/12oz/\$6}

Athletic Light Copper (Non-Alcoholic Mexican Lager)

{California/<0.5%/12oz/\$6}

Potter's Grapefruit Hibiscus (Gluten Free Cider)

{Virginia/4.5%/12oz/\$7}

Blake's Original (Gluten Free Apple Cider)

{Michigan/5.5%/12oz/\$7}

Weihenstephaner (Hefe Weissbier)

{Germany/5.4%/16.9oz/\$8}

Cocktails

- Margarita Slushie** - Blanco Tequila, Triple Sec, Agave Syrup, Limeade (\$7)
- Seasonal Mule**- Vodka, Rhubarb Liqueur, Strawberry Syrup, Lime Juice, Ginger Beer (\$13)
- Bloody Martha**- Cucumber, Tomato, Jalapeño, & Garlic Vodka, Spicy Bloody Mary Mix, Celery Bitters (\$13)
- Capri Fun**-Citrus Vodka, Blood Orange Liqueur, Sour Lime Cordial, Hibiscus Syrup, Limeade (\$12)
- Loaded Latte** **contains nuts* *-Espresso & Vanilla Vodka, Hazelnut, Coffee Liqueur, Cold Brew Coffee, Half & Half (\$13)
- Hidden Blade**-Pineapple & Palm Gin, Coconut Liqueur, Sour Lime Cordial, Lime & Pineapple Juice (\$14) **contains coconut*
- House Old Fashioned**- Rye, Bitters, Orange, Cherry (\$13)
- House Margarita**- Espero Blanco, Triple Sec, Agave, Lime (\$12) **salt/sugar rim available upon request**
- Pineapple Express**-Pineapple & Basil Tequila, Lime & Pineapple Juice, Grapefruit Soda (\$13)
- Por Mamí**-Mezcal, Mexican Aperitif, Habañero Syrup, Lime Juice, Grapefruit Soda, Tajin (\$13)
- Wild Rumpus**-Pineapple Rum, Light Rum, Guava Liqueur, Mint Syrup, Lime Juice (\$14)

House Shot / Gummy Bears

- Capt'n 'Merica Shot**-Blue Raspberry Vodka, Triple Sec, Lemonade, Lemon Lime Soda, Grenadine (\$6)
- Green Tea Shot**- Irish Whiskey, Peach, Sour Mix, Lemon-Lime Soda (\$7)
- Boozy Gummy Bears**- (10ct/\$6 or 20ct/\$11)
Ask server or bartender for current flavors

Mocktails (non-alcoholic)

- Forza!**-Grapefruit & Basil "Spirit", Basil Syrup, Italian Bitter Orange, Lime Juice, Grapefruit Soda (\$10)
- Hermosa Claridad**-Lyre's NA Tequila, Lyre's NA Orange Sec, Hibiscus Syrup, House Sour Mix (\$10)
- Garden Party**- Lyre's "Gin", Rosemary & Juniper Syrup, Lime Juice, Tonic (\$10)

Non-Alcoholic Offerings

- Athletic Free Wave (Non-Alcoholic Hazy IPA)**
{California/<0.5%/12oz/\$6}
- Athletic Light Copper (Non-Alcoholic Mexican Lager)**
{California/<0.5%/12oz/\$6}
- Lyre's Amalfi Spritz-(Non-Alcoholic Wine Spritzer)**
{Australia/<0.5%/8oz/\$9}
- New Creation Root 42 (Root Beer) * Contains Nuts**
{Georgia/0%/12oz/\$3.5}
- New Creation Peches (Peach Soda)**
{Georgia/0%/12oz/\$3.5}

Wine

Reds

- Prisma Pinot Noir (8oz can) \$11
Archer Roose Malbec (8oz can) \$11
Aupa Pipeño Pais (Red Blend) (8oz can) \$11

Whites/Rosé

- Estreia Vinho Verde (8oz can) \$11
Archer Roose Pinot Grigio (8oz can) \$11
Estreia Rosé (8oz can) \$11

Sparkles

- Duc de Valmer Brut \$8/\$24
Angelini Prosecco \$10/\$30
Pint Glass Mimosa w/ Choice of Juice \$9

Vodka

- Titos \$9
St. George All Purpose \$10

Gin

- Misguided Spirits Well Dressed \$9
Gray Whale \$10
Bombay Sapphire \$11

Rum

- Misguided Spirits Silver Rum \$9
Captain Morgan Spiced \$9
Plantation Dark \$9

Tequila/Mezcal

- Espero Blanco \$9
Teremana Blanco \$11
House Infused Jalapeño Tequila \$10
Fortaleza Blanco \$14
Cimmaron Reposado \$10
Don Julio Añejo \$17
Palomo Joven Mezcal \$10

Canadian/Rye/Cognac

- Crown Royal \$10
Michter's Straight Rye \$12
Whistle Pig Piggyback 6 yr Rye \$14
Hennessy V.S. Cognac \$12
Remy Martin V.S.O.P Cognac \$12

Bourbon/American Whiskey

- House Infused Cinnamon Bourbon \$9
Old Forester \$9
Jack Daniels \$10
Redemption \$10
Bulleit \$11
Eagle Rare \$12
Woodford Reserve \$12
Basil Hayden \$13
Wathen's Single Barrel \$15
Hillrock Solera Aged Bourbon \$23

Scotch/Irish Whiskey

- Jameson \$9
Red Breast 12 Year Single Pot Still \$18
Glenlivet 12 Year Double Oak \$13
Macallan 12 Double Cask \$16
Oban 14 Year Single Malt \$18
Compass Box Peat Monster \$16

Other Spirits

- Paolucci Amaretto \$8
Fernet Branca \$9
Grand Marnier \$12