

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 thiolized 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.

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

Courtland- Imperial-Brown Ale {7.4%/13oz/\$6.5}

Brewed with our friends at Khonso Brewing. A grain bill of Maris Otter, Crystal, Chocolate and Honey malt creates notes of caramel, toffee and chocolate. Gently hopped with Bru-1 and Warrior. Finishes clean with a semi-sweet 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/ French Toast {6.6%/13oz/\$6.5}

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

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.

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)

Blake's Cherry Limeade-Cherry & Lime Cider

{Michigan/6%/16oz/\$8}

Foam Brewers Heavy Water-Stout

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

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