

BEER

(alcoholic beverage made from fermented grain sugar in water)

pint: **7.50** 3/4 pint (12oz): **6** 1/2 pint (8oz): **4.50**
choose any 4 from our taps to build your own flight: **12**



THE WELLINGTON LAGER - *golden lager; 4.9% abv*

Regionally grown and malted Francin and Baroness barleys match up with Chinook and Saaz hops for an easy drinking crowd pleaser. Biscuity malt foundation with floral-spice and citrus hop profiles.

MOON HOWLER - *hazy gruit IPA; 6.2% abv*

Regional Buzz and Francin barleys. Nelson Sauvín, Krush, Mandarina Bavaria, and Chinook hops accented by sweet orange peel, juniper berries, nepeta mint, and lemongrass give this hazy a resinous-orange profile.

G'SUFFA - *dark lager; 5.8% abv (20 oz. mug pour)*

Roggenbier is similar to a dunkelweizen, but made with rye. Regional rye was not available when we brewed this, so we used triticale (a rye-wheat hybrid). Deep amber-brown with creamy, fruity, and spice notes.

GRUMPY RABBIT - *experimental, sour, hazy IPA; 6% abv*

Everything you want from a hazy IPA but with an acidic kick. It brings the juice! We tossed in a big ol medley of citra, chinook, columbus, mosaic, and strata hops. All regionally grown and malted barley, wheat, and oats.

MOONRACER'S WINTER WARMER - *spiced ale; 6.8% abv*

Hopped with Chinook and perfectly spiced with nutmeg, allspice, cardamom, and Douglas Fir resin. Spiced Christmas tree on the nose with a strong foundation of dark malt and gentle caramel and toffee notes.

NON-ALCOHOLIC

KID'S JUICE - **1.5** solo; **1** with kid's entree purchase

RETRO AND VINTAGE SODAS - **4**

Be Emphatic, Don't Panic!



CARBONATED MEAD

(alcoholic beverage made from fermented honey in water)

pint: **7.50** 3/4 pint (12oz): **6** 1/2 pint (8oz): **4.50**
choose any 4 from our taps to build your own flight: **12**



GUNPOWDER & MINT - metheglyn (botanical mead); 5.6% abv

Moroccan mint tea in mead. Energizing and slightly earthy green tea is brightened by perfectly blended peppermint with soft notes of citrus and stonefruit.

INLAND SEASHORE - metheglyn (botanical mead); sourmel (sour mead); 5% abv

Bru-1, Nelson Sauvin, and cashmere hops bring out a pithy citrus and juicy tropical foundation along with melon, berry, and stone fruit. Lactic fermentation brings the tartness and makes this mead pop!

LEAVES FROM THE VINE - metheglyn (botanical mead); 4.6% abv

Gunpowder tea and jasmine bring a complex palate of floral, stone fruit, earthy citrus, and bittersweet spice. Fermented dry, but it perceives slightly sweet from jasmine's natural sweetness and a kiss of honey notes.

MULTI-CHARM -

bochet (caramelized honey), melomel (fruited mead), acerglyn (mead w/maple syrup); 4.8% abv

A foundation of caramelized polyfloral honey and maple give way to stone fruit on the nose. On the palate, expect profiles of autumnal maple, caramel, toffee, brightened by notes of peaches and honey.

NO NEED TO ARGUE - melomel (fruited mead); metheglyn (botanical mead); 5% abv

Cranberry puree, polyfloral honey, orange & grapefruit peel, vanilla beans, cinnamon sticks, and clove. A foundation of honey and cranberries is accented by citrus and holiday spice.

*Allergen/dietary disclosure: all non-braggot meads are made without gluten-containing ingredients. However, we also make beer here, so we cannot guarantee they are gluten-free.

BRAGGOT

(braggots are mead with grain adjunct)

MEETING OF THE MOUNTAINS - crispy table braggot; 5% abv

Easy to throw back while being complex enough to contemplate. With qualities of pilsner and white wine, this braggot brings a subtle herbaceous bouquet of *Ariana* and *Adeena* hops alongside oak, yarrow, grains of paradise, and rose hips.

PATCHWORK SYMPHONY #1 - braggot IIPA; 9% abv

First of the "clear the freezer" IPA series. We have partial bags from the last few batches and we threw it all together like a patchwork symphony. Malt and honey work together to support a wonderful bouquet of citrus, tropical and moderate bitter hoppiness.

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