

## 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.

### 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/ French Toast** {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