

# Beer




# Menu

## Seasonal & Specialty

Assalted Caramel Pecan 5.5% 

For this seasonal favorite we use our Pecan Brown Ale made with real freshly roasted pecans and pair it with salt and caramel. 5.50

Salted Lime Kolsch 5.5% 

Classic German hybrid Ale made with real key lime and sea salt 5.50

Blueberry Blonde Juele 4.5% 

Blonde Ale brewed with fresh blueberry puree for a bright clean flavors of blueberries 5.50

Rather Large American 9% 


Big bodied American Double IPA with *LARGE* late hop additions and dry hopping will secure your right to bear fistfuls of choice 7.50

Common Ride 4.5% 

Westcoast Rye 6.50

The Answer 20 IBU 4.8% 

Session Amber Ale that balances malt and hop characteristics 4.50

VIP 5.8% 


New England style IPA with a blend of citrusy hops and vanilla. 4.50

Schwarchata 5.5% 

This Horchata inspired, roasty Schwarzbier uses lactose for a light and creamy mouthfeel, cinnamon for a bit of spice, and vanilla for a balance of sweetness. 5.50

Weizenbock 7.9% 

Classic German Wheat beer with notes of banana and clove. 7.50

Chocolate Coconut Stout 6.8% 

Big coconut presence and a deep Belgian chocolate character lie overtop a gratifying American Stout. 6.50


## Core Beers

Tickle 15 IBU 7.9% 


Brut IPA using Gewurztraminer Grapes and dry hopped heavily, leaving it dry, tart, and aromatic 6.50

Pecan Brown 20 IBU 5.5% 


Smooth English Brown Ale made with freshly roasted pecans 5.50

2-Hop IPA 55 IBU 6.7% 

American IPA balancing Pacific Northwest hop profiles of pine and citrus 5.50

Off Duty Lager 10 IBU 4.2% 


Crisp and clean Light American Lager brewed in honor of our First Responders 4.50

Blonde Juele 10 IBU 4.5% 


Light Ale with bready malt notes and a clean yeast profile 4.50

Pintwood Champion Pilsner 15 IBU 5.5% 

German Pilsner dry-hopped with Czech Saaz hops and balanced with delicate German malt 5.50

Wicked Nectar 25 IBU 5.8% 

Juicy IPA that boasts lovely, deep citrus aromas. The smooth, full flavor is brought together by combining loads of mango and bright Citra hops 6.50

Porter Club 15 IBU 4.8% 

Brown Porter that exhibits coffee, caramel, and toffee notes from an array of malted barley 5.50

## Barrel Aged

32 Staves 9% 

Dark Farmhouse Saison aged in Port barrels is named for the 32 pieces of wood, called "staves" that make up a barrel. 7.50

## Liquor and Spirits

### Vodka

Titos\*  
3 Olives  
(Vanilla, Cherry, Strawberry, or Citrus)  
Mastermind

### Whiskey/Bourbon

Crown\*  
(Original, Vanilla, or Apple)  
Makers Mark\*  
Woodford Reserve\*  
Jack Daniels  
(Original or Honey)  
Seagrams 7  
Jim Beam

### Gin

Tanqueray

### Rum

Bacardi  
Captain Morgan  
Sugar Island Coconut

### Tequila

Jose Cuervo  
Patron

### Cordials

Amaretto  
Disaronno  
Baileys  
Fireball  
Kahlua  
Rumchata  
Hennessy

All liquor and spirits are 5.50 unless otherwise specified as 6.50 by \*.

## Brewery Specials

### Flights

**Hopthusiast**  
2 Hop IPA, Wicked Nectar, Tickle,  
Rather Large American 7

### The Basics

Pecan Brown, Off Duty Lager,  
Porter Club, Blonde Ale 7

### Seasonal

Assalted Caramel, Chocolate Coconut Stout, Salted Lime  
Kolsch, Schwarchata 7

### Custom

Choose any 4 beers (excluding some higher ABV beers)  
and create your own tasting flight 7

### Canned Selection\*

#### **Six Packs 7.99**

Wicked Nectar  
Off Duty Lager  
The Answer  
Pecan Brown  
Salted Lime Kolsch  
Blueberry Juele  
Strawberry Juele  
2-Hop IPA  
Common Ride  
Assalted Caramel

#### **Four Packs 9.99**

Tickle  
Coconut Chocolate Stout  
Rather Large American

### Wine Selection

5.50 per pour  
Chardonnay  
Moscato  
Merlot  
Pinot Noir

\*\*\* All beer availability subject to change.  
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