

DRAFT BEER

Coors Light \$3
Crispin Cider Minnesota \$4
Penn Brewing Kaiser Pils Pennsylvania \$4
Schlafly Oktoberfest Missouri \$5
Foothills Oktoberfest North Carolina \$4
New Belgium Hoptober Golden Ale Colorado \$4
Heavy Seas 'Red Sky at Night' Belgian Saison Maryland \$4
Lagunitas A Lil' Sumpin Wild Belgian Pale Ale California \$4
Southern Tier Pumking New York \$6
Bell's Best Brown Ale Michigan \$4
Founders Red's Rye Pale Ale Michigan \$4
Blue Mountain Brewmasters' Reserve Steel Wheels ESB Afton, Virginia \$6
Evolution Primal Pale Ale Delaware \$4
St. George IPA Hampton, Virginia \$4
Victory Hop Devil IPA Pennsylvania \$4
Jefferson Reserve Bourbon Barrel Stout Kentucky \$5
Founders Breakfast Stout Michigan \$5
Stone Smoked Porter California \$4

BOTTLE BEER

Bass Ale \$4	Bud Lt. \$3
Boddingtons Pub Ale \$5	Budweiser \$3
Belhaven Scottish Ale \$5	Coors Lt. \$3
Sierra Nevada Pale Ale \$4	Coors Original \$3
Port City Monumental IPA \$4	Mich Ultra \$3
Blue Moon \$4	Miller Lt. \$3
Abita Purple Haze \$4	Corona \$4
Magic Hat \$4	St. Pauli Girl NA \$3
Guinness \$4	Amstel Light \$4
Samuel Smith Oatmeal Stout \$6	Anchor Steam \$4
Victory Old Horizontal Barleywine \$6	Samuel Smith Organic Lager \$6
Crispin English Dry Cider \$5	Yuengling \$3

CRAFT BOTTLES

Crispin The Saint 22oz 6.9% ABV \$15

A small batch, hand-crafted, hard apple cider using a premium blend of fresh pressed apple juice and naturally fermented with Belgian Trappist beer yeasts. The Saint has a sweet floral bouquet that develops a yeasty, herbal complexity and is smoothed with pure organic maple syrup for a silky, sustained mouth-feel.

Victory Helios Ale 22oz 7.5% ABV \$8

In crafting this unique, hazy orange-hued ale, we poured in nature's great gifts of German malts and European hops to feed the dynamic yeast that we imported from Belgium.

Stillwater Artisanal Ales Cellar Door Farmhouse Saison 25oz 6.6% ABV \$25

Starting with a base of German wheat & pale malts, accented with a blend of Sterling & Citra hops providing an intricate blend of herbal grass & tangerine citrus flavors and aroma. Gently finished off with a touch of white sage, lending a mild earthy spice character to the blend. Of course let's not forget the house saison yeast that brings all the elements together leaving a dry yet intricate finish.

Allagash Confluence Ale 25oz 7.4% ABV \$30

A dry hopped golden ale, created with a mixed fermentation using our house Belgian style yeast and our proprietary Brettanomyces strain, creating a marriage between spice and fruit flavors. Brewed with a blend of both imported pilsner and domestic pale malts as well as a portion of caramel malt, resulting in a complex malty profile. Tettnang and East Kent Golding hops are add a sweet and spicy citrus aroma. Prior to bottling, it is dry hopped with a Glacier hops, providing a pleasant balance of aromas.

Lagunitas Maximus Imperial IPA 22oz 8.2% ABV \$15

A raging mouthful of fresh hops and malt, this beer is amazingly balanced. The nose and palate reveal the malt versus hops in a never-ending battle. Piney citrus hops in front of a solid caramel malt middle followed by a hoppy, resin finish.

Bear Republic Big Bear Black Stout 22oz 8.1% ABV \$15

Big Bear, as the name implies, is a hefty, black, Russian Imperial-style stout. The rich, caramel sweetness of Louisiana molasses and dark brown sugar is lavished by a robust, deep-roasted heartiness you can sink your teeth into. Made with a blend of Belgian and English roasted barley and crystal malts and well hopped with Chinook and Cascade hops, which are somewhat, masked by the malt. It has a dry roasted quality that masks its high alcohol content, so drink responsibly.

Brooklyn LOCAL 2 Belgian Strong Dark Ale 25oz 9% ABV \$20

To create Brooklyn LOCAL 2 the brewers combined European malt and hops, Belgian dark sugar, and raw wildflower honey from a New York family farm. The special Belgian yeast adds hints of spice to the dark fruit, caramel, and chocolate flavors. After 100% bottle re-fermentation, this ale reveals a marvelous dry complexity, enjoyable by itself or at the dinner table.