

pint / pitcher

ALLAGASH, WHITE, Witbier 5.1%abv \$7 / \$27
AROUND THE BEND, VIXEN , Pistachio Cinnamon Ale 5%ABV \$6.5 / \$25
BEGYLE, CHRISTMAS , Ale with Cinnamon and Bay Leaves 7%ABV \$6/ \$23
BROOKLYN, BROOKLYN LAGER , American Lager 5.2%ABV \$6 / \$23
FOUNDERS, ALL DAY IPA, Session IPA 4.7%ABV PUB EXCLUSIVE PRICE! \$4.5 / \$17
FOUNDERS, ALL DAY VACAY, Session Wheat Ale 4.6%ABV \$5.5 / \$21
FOUR HANDS, ABSENCE OF LIGHT , Milk Stout 7.1%abv \$6,5/ \$25
GOOSE ISLAND, NEON BEER HUG, IPA 7%abv \$6.5 / \$25
HALF ACRE, DAISY CUTTER , American Pale Ale 5.2%ABV \$6.5 / \$25
KONA, BIG WAVE, American Blonde Ale 4.4%ABV \$5.5 / \$21
LEXINGTON BREWING CO., KENTUCKY BOURBON ALE , 8.2%ABV \$ 7.5 /\$ 29
NEW BELGIUM, VOODOO RANGER JUICY HAZE IPA 7.5%abv \$7/ \$27
OFF-COLOR, BEER FOR TACOS , Saison 4.5%ABV \$5.5 / \$21
PABST, PABST BLUE RIBBON , American Lager 4.5%ABV

-	/ pitcher
PIPEWORKS, PINEAPPLE GUPPY, APA 4.6%abv	\$6 / \$23
PIPEWORKS, SPICE LATTE, Pumpkin Spice Latte Beer 6.8%	
SHOCK TOP, BELGIAN WHITE, WITBIER 5.2%ABV	\$4 / \$15
STONE, TANGERINE EXPRESS, IPA 6.7%ABV	\$6.5 / 25
THREE FLOYDS, ALPHA KING, American Pale Ale 6.66%ABV	
THREE FLOYDS, LAZERSNAKE, IPA 7%abv	\$7/ \$27
THREE FLOYDS, ZOMBIE DUST, American Pale Ale 6.2%ABV	
WEIHENSTEPHAN, WEIHENSTEPHANER, Hefe Weissbier	5.4%ABV \$8 / \$31

<u>NITRO</u>

GUINNESS, DRAUGHT NITRO , Stout 4.1%abv
\$7 / \$27
NORTH COAST, OLD RASPUTIN , Russian Imperial Stout 9.0%ABV \$7 / \$27

<u>CIDER</u>

ACE, GUAVA , Cider 5%ABV	\$7 / \$27
ORIGINAL SIN, BLACK WIDOW , Blackberry Cider 6.0% ABV	\$7 / \$27

GOBLETS

OFF-COLOR, DINO SMORES, Imperial Stout 10.5%ABV

\$8 / 10oz CHICAGO-- What's so special about Dino Smores? Pretty much everything. Special ingredients include marshmallow fluff, vanilla beans, molasses, graham flour, & cocoa nibs. The nose is out of this world, and hits you with that sweet, chocolate vibe right away. This beer rocks. NEW BELGIUM, LA FOLIE, Sour Brown Ale 7.0%ABV

\$7 /120z FORT COLLINS, COLORADO— La Folie, French for "eccentric madness," is America's pioneering sour ale. This award winning flanders-style sour brown ale is matured for several years in giant, French oak wine barrels called Foeders that contain the oldest continuous souring culture in America

Try Our New Draft Cocktails!

QUEEN'S GAMBIT: Gin, Basque Vermouth, Cucumber, Lime, Tonic	\$9
DRAFT MAGARITA: Tequila, Orange Curacao, Agave, Lime	\$9
SCARLET CIDER: Evan Williams Bottled in Bond 100, Cider, Red Basque Vermouth, Lime	\$9
LIFE'S PASSION : Rum, Passionfruit, Amaro Nonino, Lime	\$9