

BEER.



[12 oz draft pours]

CURRENTS

belgian table beer, 4.1%
brato brewhouse + kitchen collab
straw, pear, toasted almond
\$7.50

WEREWOLVES OF CAMBRIDGE

porter, 7.9%
dark chocolate, cold brew, toffee
\$7

CUPPA

british ale with cold brew coffee, 5.2%
toffee, espresso, blueberry
\$7.50

BLAME IT ON MY JUICE

gose sour with cherry and lime, 4.9%
key lime, froot loops, cherry pie
\$7.50

SIDE SALAD

ipa with lemon verbena, 7.4%
limoncello, green tea, peach
\$7.50

BIRDS OF A FEATHER

ne-style ipa, 6.8%
meyer lemon, spruce, blueberry
\$7.50

YOU WON'T

american ipa, 7.3%
cloudberry, tamarind, buddha's hand
\$7.50

LAZY TIGER

brettanomyces ipa, 6.4%
pineapple, guava, funk
\$9.50

OUTSIDE BRUGES

brett barrel aged belgian tripel, 10.2%
chardonnay, toffee, funk
\$9.50

LITTLE LIGHT

mixed culture sour aged on marionberry, straw-
berry, and raspberry 6.5%
strawberry jolly rancher, berry, vanilla
\$9.50

[bottle pours]

STREGA NONA (375 ml)

italian pilsner-inspired ale, 6.6%
chamomile, rye, pear skin
\$8

JESSICA (375 ml)

wild cambridge ale, 7.6%
concord grape, white tea, rose
\$10

BLITZEN (750 ml)

belgian strong ale, 9.9%
nutmeg, fig, chocolate-covered cherry
\$18

[non-alc.]

COLD BREW COFFEE

medium roast or dark roast
\$3.50 | \$4

NITRO COLD BREW COFFEE

\$4.75 | \$5.25

KOMBUCHA

tropical, i am nourished, raspberry hibiscus,
turmeric mango
\$6.05

ICED CHAI

whole, skim, oat (+\$0.50), or soy (+\$0.50) milk
\$4 | \$4.50

TO EAT.

HOT DOGS

all beef dog or veggie dog
available with mustard,
ketchup, relish, mayo
\$3

ROASTED GARLIC HUMMUS

pearl barley tabbouleh,
local pickled veggies, brewer's
crackers
\$7.50

BUFFALO CHICKEN DIP

brewer's crackers, crumbled
bleu cheese, candied bacon
\$8.50