

BEER.



[12 oz draft pours]

ALYOSHA

abbey ale, 5.6%
coriander, white pepper, citrus rind
\$7.50

LONDON CALLING

porter with cacao, 5.4%
dark chocolate, red berry, turkish coffee
\$7.50

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

JAMBERRY

ipa with blackberry & boysenberry, 6.5%
berry cobbler, pie crust, violet
\$7.50

BIRDS OF A FEATHER

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

CLOUD CITY

ne-style ipa, 6.6%
blood orange, melon, guava
\$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

BOURBON WOLVES (375 ml)

porter aged in bourbon barrels, 11.4%
cafe au lait, vanilla, luxardo cherries
\$10

BARREL OF WOLVES (375 ml)

porter aged in rye barrels, 9.3%
espresso, toffee, vanilla
\$10

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

[non-alc.]

TO EAT.

HOT DOG

all beef dog or veggie dog
available with mustard,
ketchup, relish, mayo
\$3
add chili +\$1

CUP OF CHILI (v)

veggie chili, sour cream,
tostada chips, shredded
cheddar
\$5

ROASTED GARLIC HUMMUS (v)

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