


DRAFT MENU

Imaginary Islands* . . . 7.5

Sour Blonde Ale, 5.0%, 14oz.

Conditioned on mango, pineapple, coconut, and marshmallow to provide layers of flavor. So tropical, you can almost feel the sun on your skin and the sand between your toes!

Rubus Cube* . . . 7.5

Dessert Style Sour Ale, 5.3%, 14oz.

Conditioned on raspberries, cocoa nibs, liquid cocoa and hand processed Madagascar vanilla beans. Unique, flavorful and fun.

Bloobus Cube* . . . 7.5

Dessert Style Sour Ale, 5.3%, 14oz.

Aged on hundreds of pounds of fresh blueberries, piles of hand-processed Madagascar vanilla beans, cocoa nibs and liquid cocoa. The tartness of the base beer and the blueberries are balanced by rich, sweet vanilla and liquid cocoa.

Odyssey #5 . . . 7

American Pale ale, 5.8%, 16oz.

Our fifth iteration in the series, Odyssey #5, is an American Pale Ale hopped with a blend of Citra and Sabro.

Axis . . . 6

American Brown Ale, 6.5%, 16oz.

Creamy, full bodied Brown Ale with a slight sweetness on the finish featuring nine specialty malts and house caramelized brown sugar.

Hana . . . 7.5

Farmhouse Ale, 6.8%, 16oz.

Brewed with wildflower honey, balances mild acidity and light funk with a bounty of elegant and nuanced flavors. A slight dryness, typical of the style, is counteracted by the honey addition resulting in a unique take on this underrepresented style

Hana w/ Pear . . . 7.5

Farmhouse Ale, 6.8%, 16oz.

Our farmhouse ale base beer conditioned on diced Pear. Dry and effervescent with subtleties of pear juice, white wine, light funk and ginger ale.

Hana w/ Plum . . . 7.5

Farmhouse Ale, 6.8%, 16oz.

Our farmhouse ale conditioned on Italian plums. Sweet on the front with a tart, acidic punch and clean finish.

Odyssey #4 . . . 8

IPA, 7.5%, 16oz.

Our fourth iteration in the series. Hopped with several Pacific Northwest varietals and fermented with a custom blend of three different yeast strains.

Sky Guy . . . 8

Double IPA, 8.0%, 14oz.

Features a blend of hops from Australia, New Zealand and the Pacific Northwest. Vic Secret, Motueka and Sabro combine to create a dangerously drinkable DIPA.

Aurora Tropicalis . . . 8

Double IPA, 8.0%, 14oz.

Amplified doses of a blend of Citra, Amarillo, and Mosaic deliver a big, bright, citrusy punch. Excellent showcase of what these classic Pacific Northwest hops have to offer.

Cayambe* . . . 8

Imperial Stout, 8.7%, 14oz.

Imperial Stout conditioned on cocoa nibs and house toasted coconut.

Spoon Bender (Nitro)* . . . 8

Imperial Stout, 8.7%, 14oz.

Decadent and rich. Conditioned on Shelburne Falls Viennese coffee, cocoa nibs and hand processed Madagascar vanilla beans.

XMAS Bender* . . . 8

Imperial Stout, 9.0%, 14oz.

For this holiday treat we added a bit more malt to support cinnamon sticks and hazelnut in addition to cocoa nibs, vanilla beans and one of our favorite coffee varieties.

Even Fuzzier . . . 9

Triple IPA, 10.0%, 14oz.

Outrageously hopped, over 9.3 pounds of Sabro per barrel, this beer is loaded with flavors of peach, vanilla, banana cream and orange marmalade which dangerously hide the ABV.

Madera Vieja . . . 6 / 10

Barrel-Aged Imperial Stout, 10.2%, 6oz. / 12oz.

Pedro Ximenez Sherry barrel-aged stout. Presents an oaky, chocolate syrup aroma and delivers flavors of blackberry brandy and chocolate-covered cherries.

Served at 48°F (not available for flights)

FLIGHTS (Four 4oz. glasses) . . . 12 Make your own . . . 14

<p>Darker than Black Axis, Cayambe Spoon Bender, XMAS Bender</p>	<p>Hop Gun Odyssey #5, Odyssey #4, Aurora Tropicalis, Even Fuzzier</p>	<p>Mix Tape Imaginary Islands, Hana w/ Plum, Sky Guy, XMAS Bender</p>
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*Contains Lactose

*** KITCHEN  MENU ***

*** SOUPS ***

French Onion Crock . . . 8

Signature **Axis Brown** ale-braised onions, chicken stock, garlic, and thyme. Topped with brioche croutons and melted Gruyere cheese.

New New England Clam Chowder . . . 8

Baby clams, roasted red potatoes, celery, onions, thyme, cream, rich clam broth featuring our **IPA**. **BE AWAKENED- Add bacon, lump crab, thyme olive oil, and crispy capers . . . 3**

*** APPETIZERS ***

Rotating Charcuterie Board . . . 13

Featuring prosciutto, soppressata, lemon herb goat cheese, Grafton 1-year aged cheddar, house made pickles, whole grain mustard, sunflower seeds, and flatbread crackers.

Drunken Pimento Cheese Dip . . . 8

Infused with **Even Fuzzier TIPA**, served warm with toasted baguette and flatbread crackers.

New England Crab Cakes . . . 14

Lump crab meat gently formed with lemon, chives, and bread crumbs. Served with **Odyssey #4 IPA** mustard aioli and braised greens.

*** MAINS ***

Pigs in a Blizzard Flatbread . . . 11

House made chorizo, shiitake mushrooms, roasted garlic aioli, kale, queso fresco.

Winter Flatbread . . . 9

With lemon herb goat cheese, caramelized onions, roasted butternut squash, arugula, and fig balsamic.

BE AWAKENED- Add prosciutto and Hana w/ Pear vinaigrette . . . 2

Tacos del Chorizo . . . 11

Two toasted corn tortillas with crumble housemade chorizo, rum-soaked golden raisins, queso fresco, pickled red onion, and cilantro.

Short Rib Mac & Cheese . . . 15

With honey chipotle **Aurora Tropicalis IPA** BBQ sauce and Brussels sprout coleslaw.

Black Pepper Seared Tuna . . . 14

Black pepper and paprika crusted, served rare with roasted tomato aioli, olive tapenade, and baguette.

*** DESSERT ***

BlackJack Parfait . . . 7

XMAS Bender-infused chocolate mousse, hazelnut whipped cream, and snickerdoodle cookies.

Jam Band . . . 7

Vanilla gelato served with a trio of accompaniments: spicy serrano jam, strawberry jam, and chocolate ganache.

CANS TO GO (16oz 4-packs)

Menu items created by Chef Joshua Houghton.

<p>Bloobus Cube . . . 20 Dessert Style Sour, 5.3%</p> <p>Odyssey #5 . . . 15 American Pale Ale, 5.8%</p> <p>Odyssey #4 . . . 16 IPA, 7.5%</p> <p>Sky Guy . . . 18 Double IPA, 8.0%</p> <p>Even Fuzzier . . . 22 Triple IPA, 10.0%</p>	<p>Recommended Glassware:</p> <p>Sour Ale- 14oz. Teku 3.0 . . 12</p> <p>Pale Ale- 16oz. Willi Becher . . 8</p> <p>India Pale Ale- 16oz. Craft Master One . . 12</p> <p>Double IPA- 14oz. Rastal Harmony Tumbler . . 8</p>	<p>NON-ALCOHOLIC BEVERAGES</p> <p>Bottled Water . . . 1</p> <p>Italian Orange Seltzer . . . 2</p> <p>Nantucket Nectars Lemonade . . . 3</p> <p>Jamaican Ginger Beer . . . 3</p>
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Consumer Advisory: Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduce the risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.