

SWEET & SOURS

Purist Black Currant & Vanilla* . . . 7.5

Sour Blonde Ale, 4.7%, 14oz.

Currants are balanced by a generous amount of hand processed Madagascar vanilla beans to provide a tart, jammy blast followed by a smooth, rich vanilla character.

Purist Coconut & Lime* . . . 7.5

Sour Blonde Ale, 4.7%, 14oz.

Piles of limes zested and juiced by hand, with mounds of fresh coconut. Intense lime flavor melds seamlessly with creamy coconut.

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.

Sicle* . . . 8

Imperial Sour, 8.0%, 14oz.

Conditioned on fresh squeezed orange juice, orange zest, hand processed Madagascar vanilla beans and marshmallow. Designed to emulate an orange creamsicle, this beer is loaded with flavor.

HOPPY OPTIONS

Odyssey #9 . . . 9

Triple IPA, 10.0%, 14oz.

Odyssey #9, is a Triple Dry Hopped Triple IPA hopped with a blend of BRU-1, Galaxy and Sabro.

HOPPY OPTIONS

DDH Off With Their Heads! . . . 7.5

DDH Pale Ale, 5.9%, 16 oz.

Takes our Citra and Nelson hopped Pale Ale to the next level. It is soft on the palate, approachable and easy to drink, yet retains an immense amount of flavor given its stature.

PreCITRAration . . . 8

IPA, 7.2%, 16oz.

Single hop IPA featuring the undisputed king of modern American hops, Citra! Surprisingly complex flavor profile for a single hop beer with unique resinous tropical fruit aromas and flavor.

Fuzz . . . 8

IPA, 7.2%, 16oz.

Single hop IPA featuring one of our favorite American hops, Sabro. A tropical mix of peach, banana, coconut, and citrus with some creamy vanilla on the finish.

Antiquated Future . . . 8

West Coast IPA, 7.5%, 16oz.

Single hop West Coast style IPA featuring Nelson Sauvin. Presented with the use of a clean American Ale yeast.

Aurora Tropicalis . . . 8

Double IPA, 8.0%, 14oz.

Amplified doses of a well-refined blend of Citra, Amarillo, and Mosaic to deliver a big, bright citrusy punch.

Sky Guy . . . 8

Double IPA, 8.0%, 14oz.

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

Odyssey #8 . . . 8

Double IPA, 8.0%, 14oz.

Hopped with a blend of Nelson Sauvin, Motueka, Pacifica and Pacific Jade. Dripping with over-ripe fruit and a hint of dankness.

Heavy PreCITRAration . . . 8

Double IPA, 8.5%, 14oz.

Double version of our single hop Citra IPA. Expect bright tropical fruit aromas and flavors with Citra's characteristically dank, citrusy, and resinous undertones.

* **TAPROOM**  **MENU** *

LIGHT DRINKING

Trust Citra . . . 6

Blonde Ale, 4.5%, 16oz.

Variant of our Blonde Ale series with undoubtedly the most renowned American hop in modern history, Citra. Bold, flavorful, hop-forward beer.

Seven Brethren . . . 7

Southern Hemisphere Pale Ale, 5.6%, 16oz.

Brewed and dry hopped with seven different, yet complimentary Southern Hemisphere hops, including Galaxy, Kohatu, Nelson Suavin, Rakau, Riwaka, Vic Secret and Waimea.

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.

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.

DARK POURS

MORE!* . . . 8

Imperial Stout, 8.5%, 14oz.

Brewed with liquid chocolate and conditioned on cocoa nibs, graham crackers and toasted marshmallow, combined to replicate a timeless campfire treat.

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.

Toast de Baril . . . 6 / 10

Barrel-Aged Imperial Stout, 11.7%, 6oz. / 12oz.

Barrel aged for over a year in a unique barrel that has separately housed cinnamon whiskey, vanilla extract, and maple syrup in its long history. Flavors intertwine with our base stout for some major French toast vibes.

Served at 52°F Not available for flights.

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

Citra-Delic Trust Citra, PreCITRAtation, OUTH!, Heavy PreCITRAtation	Pure Bliss Black Currant & Vanilla, Coconut & Lime, Rubus Cube, Sicle	Welcome to the Dark Side Axis, MORE!, Cayambe, Spoonbender
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CANS TO GO (16oz 4-packs)

<p>Trust Citra . . . 14 Blonde Ale, 4.5%</p> <p>Trust Riwaka . . . 14 Blonde Ale, 4.5%</p> <p>Bloobus Cube . . . 20 Dessert Style Sour Ale, 5.3%</p> <p>Seven Brethren . . . 15 Southern Hemisphere Pale Ale, 5.6%</p> <p>DDH Off With Their Heads! . . . 16 DDH Pale Ale, 5.9%</p> <p>Axis . . . 15 American Brown Ale, 6.5%</p>	<p>Hana . . . 17 Farmhouse Ale, 6.8%</p> <p>PreCITRAtation . . . 16 IPA, 7.2%</p> <p>Antiquated Future . . . 16 West Coast IPA, 7.5%</p> <p>Spoon Bender . . . 20 Imperial Stout, 8.7%</p> <p>Odyssey #9 . . . 22 Triple IPA, 10.0%</p>	<p><u>NON-ALCOHOLIC BEVERAGES</u></p> <p>Bottled Water . . . 1</p> <p>Orange Seltzer . . . 2</p> <p>Jamaican Ginger Beer . . . 3</p> <p>Raspberry Iced Tea . . . 3</p>
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*** TAPROOM  MENU ***

Charcuterie Board . . . 13

Featuring a selection of cured meats, aged cheeses, and flatbread crackers.

Vegetarian Chili . . . 6

Tomato base with chickpeas, black beans, bell pepper, jalapeno, and lime. Topped with cheddar cheese and scallions.

BE AWAKENED-Add chorizo and pickled jalapenos . . . 2

Stuffed Mushrooms . . . 8

Goat cheese, herbs, lemon, onion, and garlic stuffed in a white mushroom cap.

Summer Bries Flatbread . . . 12

Roasted apples, brie, maple dijon mayo, prosciutto, arugula, balsamic reduction.

French Onion Dip . . . 8

Caramelized onions, gruyere cheese, thyme, sour cream, and **Axis Brown Ale**. Served warm with baguette.

Lil' Shorties . . . 11

Two warmed flour tortillas with short rib, avocado crema, cheddar, pico de gallo, and chives. Jalapenos on the side.

Tacos del Chorizo . . . 10

Two toasted corn tortillas with crumbled house made chorizo, queso fresco sauce, pickled red onion, jalapenos, and cilantro.

Pulled Pork Mac & Cheese . . . 16

With tamarind chipotle and **Spoon Bender stout** BBQ sauce and vegetable slaw.

Pistachio Gelato . . . 6

Tahitian vanilla gelato topped with MORE! Stout infused caramel and pistachios.

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.