

September 6 - 8, 2019

Cellador

ALES

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Pretzels	\$1
Pistachios	\$2
Oloves Olives	\$3
Honey Butter Almonds	\$3.50
(Original or Cinnamon)	
Long Beach Jerky	\$6
(Cracked Black Pepper, Gramp's Original or Spicy Teriyaki)	

OTHER DRINKABLES

La Croix	\$1
(Passionfruit, Pamplemousse)	
Perrier	\$2
Jarritos	\$2.50
(Tamarind)	
Root Beer	\$4

GROWLER FILLS

Growler	\$4
Pilsner	\$12
Famille	\$14
Numinous	\$15
Pon de Fleur	\$18
Samsara	\$20

*(2019 Syndicate Members Exclusive)

\$8.50	Saison Du Rosier 6.5%	10oz	"Clean" Saison, Fermented And Aged In Fresh Cabernet Barrels
\$7.50	Famille 3.8%	10oz	Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt
\$5.50	Numinous 5.0%	6oz	Blend Of Barrel Aged Wild Ales
\$5.50	Raspberry Berlinerish 4.6%	6oz	Barrel-Aged Brett Berliner Aged With Red Raspberries
\$5.50	Apatheia 5.0%	6oz	Wild Ale With Kaffir Lime Zest, Young Ginger, And Feijoa Guavas
\$6.00	Pon De Fleur 5.5%	6oz	Sour On Spent Nectarines From Our Homage Collab Fleur De Masumoto
\$6.00	Clockworks 6.5%	6oz	Rustic Saison With Orange Zest & Cardamom
\$6.50	Saison De Chuchotements Pear 5.0%	6oz	Simple Saison Aged In Chardonnay Barrels With Pears
\$8.00	Gorgeosity 9.0%	6oz	Sour Saison Brewed With Galberry Honey, Aged Three Years.
\$7.50	Petalum 8.0%	6oz	Blend Of Red And Blonde Wild Ales Conditioned With Red Beet Juice
\$7.00	Pastel Imps 8.2%	6oz	Red Wild Ale Aged In Bourbon Barrels
\$7.00	Samsara 6.5%	6oz	(2019 Syndicate Members Only) Blended Wild Ale With Pineapple Guavas & Lemon Guavas
\$9.00	Deadcrush 12.0%	5oz	(2019 Syndicate Members Only/Full Pours Only) Malbec Wine Grape and Wild Ale Hybrid.
\$9.00	Psalm Spite 8.8%	5oz	(2019 Syndicate Members Only/Full Pours Only) Red Wild Ale aged in Sherry Barrels With Black Raspberries. Bottled Still
\$6.00	A Buried Lover 8.7%	4.5oz Coupe	(Full Pours Only) Red Wild Ale, Inspired By The Boulevardier Cocktail, Brewed With Bergamot, Pomelo, Saffron, Hibiscus, Cardamom, Orris Root & Nutmeg
\$6.50	Pilsner 5.0%	12oz	Yes, This Is A Pilsner. Unfiltered & Naturally Conditioned Try It As A Slow Pour Which Takes Five Minutes, But Is Worth The Wait!!!
\$12.00	Omakase Flight		5 Tasters Curated By Our Blender Kevin Edward Osborne. Check Out His Cover Story On The September Issue Of Beer Paper!
\$16.50	The Carrot King 6.5%	375ml Bottle	(Full Bottle Only) Belgian Inspired Wild Ale Conditioned With The Juice From Nantes Carrots From Weisser Farms in Tehachapi, Ca. Bath 2 2019.
\$2.50	2 Oz Tasters Available Of Any Beer (Unless Otherwise Noted)		

OUR TASTING ROOM IS NOW OPEN FRI/SAT/SUN TO SERVE YOU | OUR INSTAGRAM IS ALWAYS OPEN @CELLADOR_ALES