

FEBRUARY 15 - 17, 2019



# Cellador

ALES

- \$7.00 **Famille 3.8%**  
10oz *Small Saison With Oats. Brewed With Admiral Ca-Grown Malt*
- \$5.50 **Saison Du Rosier (Batch 2) 6.5%**  
6oz *A "Clean" Saison. Fermented And Aged In Fresh Cabernet Barrels With The Saison Parfait Yeast Strain From Bootleg Biology*
- \$6.00 **Le Con (Blend 2) 6.5%**  
6oz *Belgian Inspired Wild Ale With Blenheim Apricots*
- \$5.00 **Stone Soup 3.7%**  
6oz *Small Saison Aged Tree Times On Spent Matsumoto Peaches & Nectarines*
- \$5.00 **Clockworks 6.7%**  
6oz *Barrel Aged Wild Saison With Valencia Orange Zest & Cardamom*
- \$6.00 **Fraises Et Rose 6.3%**  
6oz *Wild Ale With Strawberries, Rose & Saffron (Beachwood Blendery Collab)*
- \$5.75 **Sacré 6.0%**  
6oz *Single Barrel Batch Of Lambic Inspired Sour Aged One Year*
- \$5.00 **++Good El Dorado 6.4%**  
6oz *Dry-Hopped Barrel-Aged Farmhouse Ale*
- \$5.00 **Shi 5.0%**  
6oz *Simple Saison With Ogen Melons & Dry Hopped With Huell Melon*
- \$5.00 **Apricot Saison 6.6%**  
6oz *Blended Wild Ale With Whole Katy Apricots*
- \$6.00 **Maple Spits 8.4%**  
6oz *Bourbon Barrel Red Sour With Cedar & Dark Maple Syrup From Vermont*
- \$5.00 **Berlinerish Masumoto Peach 2018 4.5%**  
6oz *Barrel Aged Sour Blend With Masumoto Peaches*
- \$5.00 **Saison Cui Bono 7.8%**  
6oz *Blend of barrel aged wild ales. 40% Spelt Saison, 40% Aged-Hop Saison w/ Spent Masumoto Peaches, 20% Rye Saison in 2nd Use Bourbon Barrel*
- \$5.75 **Moon Water 8.0%**  
6oz *Blend Of Rustic Wild Ales With Malbec Wine Grape Pomace*
- \$6.00 **Gourde Fumée 9.0%**  
6oz *Bourbon Barrel Aged Dark Sour With Smoked Kabocha Squash*
- \$12.00 **Candide 5.75%**  
375ml *2019 Syndicate Member Exclusive*  
Bottle Pour *Belgian Inspired Wild Ale Aged One Year - 2017 Syndicate Release*
- \$6.00 **A Buried Lover 8.7%**  
4.5oz *Red Wild Ale, Inspired By The Boulevardier Cocktail With Bergamot, Coupe Pomelo, Saffron, Hibiscus, Cardamom, Orris Root & Nutmeg, Aged In A Weller Bourbon Barrel Selected By Boneyard Bistro*
- \$6.00 **Pilsner 5.0%**  
12oz *Yes, This Is A Pilsner. Unfiltered & Naturally Conditioned Try It As A Slow Pour For \$6.50. Takes 5 Minutes*

## NOSH

Pretzels	\$1
Pistachios	\$2
Oloves Olives	\$3
Sahale Nuts	\$6
Long Beach Jerky	\$6

Available in Cracked Black Pepper, Gramp's Original & Spicy Teriyaki

## OTHER DRINKABLES

La Croix	\$1
Available in CranRas, Mango, Or Pampelmousse	
Perrier	\$2
Root Beer	\$4

## GROWLER FILLS

Growler	\$5
Clockworks	\$22
Stone Soup	\$25
++Good El Dorado*	\$25

\*(2019 Syndicate Members Exclusive)

2Oz Taster Pours Available Of Any Beer For \$2.50

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