

FEBRUARY 8th - 10th

Cellador

ALES

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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
Fuckified	\$ 25
++Good El Dorado*	\$ 25

*(2019 Syndicate Members Exclusive)

\$7.00	10oz	Famille 3.8% <i>Small Saison W/ Oats. Brewed With Admiral Ca-Grown Malt</i>
\$5.50	6oz	Saison Du Rosier (Batch 2) 6.5% <i>A "Clean" Saison. Fermented And Aged In Fresh Cabernet Barrels With The Saison Parfait Yeast Strain From Bootleg Biology</i>
\$6.00	6oz	Le Con (Blend 2) 6.5% <i>Belgian Inspired Wild Ale W/Blenhiem Apricots</i>
\$5.50	6oz	Fuckified 8.0% <i>Barrel-Aged Wild Ale W/ Masumoto Clingstone Peach Pits</i>
\$5.00	6oz	Consilience Saison 6.7% <i>Blend Of Barrel-Aged Mixed-Culture Wild Ales</i>
\$6.00	6oz	Fraises Et Rose 6.3% <i>Wild Ale With Strawberries, Rose & Saffron (Beachwood Blendery Collab)</i>
\$5.75	6oz	Sacré 6.0% <i>Single Barrel Batch Of Lambic Inspired Sour Aged One Year</i>
\$5.00	6oz	++Good El Dorado 6.4% <i>Dry-Hopped Barrel-Aged Farmhouse Ale</i>
\$5.00	6oz	Gosquesque Cherry 4.9% <i>Sour Blend W/ Sweet Cherries, Coriander & Sea Salt</i>
\$5.00	6oz	Apricot Saison 6.6% <i>Blended Wild Ale W/ Whole Katy Apricots</i>
\$6.00	6oz	Maple Spits 8.4% <i>Bourbon Barrel Red Sour With Cedar & Dark Maple Syrup From Vermont</i>
\$5.00	6oz	Berlinerish Masumoto Peach 2018 4.5% <i>Barrel Aged Sour Blend With Masumoto Peaches</i>
\$5.00	6oz	Saison Cui Bono 7.8% <i>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</i>
\$5.75	6oz	Moon Water 8.0% <i>Blend Of Rustic Wild Ales With Malbec Wine Grape Pomace</i>
\$6.00	6oz	Gourde Fumée 9.0% <i>Bourbon Barrel Aged Dark Sour W/ Smoked Kabocha Squash</i>
\$12.00	375ml Bottle Pour	Candide 5.75% <i>2019 Syndicate Member Exclusive Belgian Inspired Wild Ale Aged One Year - 2017 Syndicate Release</i>
\$6.00	4.5oz Coupe	A Buried Lover 8.7% <i>Red Wild Ale, Inspired By The Boulevardier Cocktail W/Bergamot, Pomelo, Saffron, Hibiscus, Cardamom, Orris Root & Nutmeg, Aged In A Weller</i>
	No Tasters	<i>Bourbon Barrel Selected By Boneyard Bistro</i>
\$6.00	12oz	Pilsner 5.0% <i>Yes, This Is A Pilsner. Unfiltered & Naturally Conditioned Try It As A Slow Pour For \$6.50. Takes 5 Minutes</i>

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