

MARCH 8 -10, 2019

Cellador

ALES

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 Peach-Pear, Mango, Or Pampelmousse	
Perrier	\$2
Root Beer	\$4
Blue Bottle Cold Brew	\$5

GROWLER FILLS

Growler	\$5
Pilsner	\$12
Famille w/ Yuzu	\$20
Stone Soup	\$20
Golden Beet	\$22
Fuckified	\$22
Pasa de Maguey*	\$25

*(2019 Syndicate Members Exclusive)

\$7.00	Famille 3.8%	
10oz	<i>Small Saison With Oats. Brewed With Admiral Ca-Grown Malt</i>	
\$5.50	Saison Du Rosier (Batch 2) 6.5%	
6oz	<i>A "Clean" Saison. Fermented And Aged In Fresh Cabernet Barrels</i>	
\$5.00	Famille W/ Yuzu 3.8%	
6oz	<i>Small Saison With Oats And Infused With Local Yuzu Zest</i>	
\$5.00	Stone Soup 3.7%	
6oz	<i>Small Saison Aged Tree Times On Spent Masumoto Peaches & Nectarines</i>	
\$5.00	Apricot Berlinerish 4.6%	
6oz	<i>Blended Wild Berliner Weisse W/ Whole Golden Sweet Apricots</i>	
\$5.50	Berlinerish Masumoto Peach 2018 4.5%	
6oz	<i>Barrel Aged Sour Blend With Masumoto Peaches</i>	
\$5.00	Shi 5.0%	
6oz	<i>Simple Saison With Ogen Melons & Dry Hopped With Huell Melon</i>	
\$6.00	Confuzzled 5.6%	
6oz	<i>Barrel Aged Sour With Mango, Guava, & Pineapple. Blend 3.</i>	
\$5.00	Clockworks 6.7%	
6oz	<i>Barrel Aged Wild Saison With Valencia Orange Zest & Cardamom</i>	
\$5.50	Golden Beet Experiment 6.7%	
12oz	<i>Blend Of Barrel Aged Wild Ales Conditioned With Golden Beet Juice</i>	
\$6.00	Spelt Saison 7.5%	
6oz	<i>Wild Ale Brewed With Spelt. Blended From Barrels At 5, 11, & 17 Months.</i>	
\$5.50	Fuckified 8.0%	
6oz	<i>Barrel-Aged Wild Ale W/ Masumoto Clingstone Peach Pits</i>	
\$6.00	Maple Spits 8.4%	
6oz	<i>Bourbon Barrel Red Sour With Cedar & Dark Maple Syrup From Vermont</i>	
\$6.50	Pasa de Maguey 8.5%	
6oz	<i>Brandy Barrel Aged Brown Sour With Raisins & Miel de Maguey</i>	
\$6.00	Chapeau 7.8%	(No Tasters)
4.5oz	<i>Champagne Inspired Beer/Cider Hybrid Aged In Apple Brandy Barrels.</i>	
Couple	<i>Collaboration With 101 Cider.</i>	
\$6.00	A Buried Lover 8.7%	(No Tasters)
4.5oz	<i>Red Wild Ale, Inspired By The Boulevardier Cocktail With Bergamot,</i>	
Couple	<i>Pomelo, Saffron, Hibiscus, Cardamom, Orris Root & Nutmeg.</i>	
\$12.00	Candide 5.75%	(2019 Syndicate Member Exclusive)
375ml Bottle	<i>Belgian Inspired Wild Ale Aged One Year - 2017 Syndicate Release</i>	
\$6.00	Pilsner 5.0%	
12oz	<i>Yes, This Is A Pilsner. Unfiltered & Naturally Conditioned</i>	
	<i>Try It As A Slow Pour For \$6.50. Takes 5 Minutes</i>	

2Oz Taster Pours Available Of Any Beer (Unless Otherwise Noted)

\$2.50