

MAY 10 - 12, 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 Cran-Ras, Peach-Pear & Mango	
Perrier	\$ 2
Root Beer	\$ 4
Blue Bottle ColdBrew	\$ 7

GROWLER FILLS

Growler	\$ 4
Pilsner	\$ 12
L'Arlesienne	\$ 16
Berlinerish Raspberry	\$ 17
Hollywood	\$ 23
Slide Down My Cellar Door*	\$ 23

*(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	Berlinerish Raspberry 4.6%	6oz	Barrel-Aged Brett Berliner Aged With Red Raspberries
\$5.50	L'arlesienne 7.8%	6oz	Blend Of Mixed-Culture Wild Ales
\$6.50	Mas 6.9%	6oz	Farmhouse Ale With Late-Harvest, Masumoto Rose Diamond Nectarines
\$7.00	Slide Down My Cellar Door 7.8% (2019 Syndicate Members Only)	6oz	Blended Sour Ale With Masumoto Gold Dust Peaches
\$5.50	Saison Cui Bono 7.8%	6oz	Blend of Barrel Aged Wild Ales, Partially With Spent Masumoto Fruit
\$7.00	Mellona 9.1%	6oz	Wild Ale With Blueberry Blossom Honey
\$8.00	The Heron 6.4%	6oz	Belgian Inspired Wild Ale With Andy's Orchard Black Republican Cherries
\$5.00	Apricot Saison 6.6%	6oz	Blended Wild Ale With Whole Katy Apricots
\$7.00	Hollywood 9.0%	6oz	Bourbon Barrel-Aged Wild Ale with Ethiopia Rayon Mountain Coffee
\$8.50	Tammy 9.4%	6oz	(Tasters \$3.00) Blend Of Bourbon, Rye Whisky, Malbec, & Sherry Barrel Wild Ales With Cherries, Berries, & Malbec Grapes. Collaboration With Horus Aged Ales
\$6.00	Chapeau 7.8%	4.5oz Coupe	(No Tasters) Champagne-Inspired Beer/Cider Hybrid, Aged In Apple Brandy Barrels (Collaboration With 101 Cider)
\$6.00	A Buried Lover 8.7%	4.5oz Coupe	(No Tasters) Red Wild Ale, Inspired By The Boulevardier Cocktail, Brewed With Bergamot, Pomelo, Saffron, Hibiscus, Cardamom, Orris Root & Nutmeg
\$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
\$10.00	Omakase Flight		5 Tasters Curated By Our Co-Owner, Sara Osborne
Bottles For Here:			
\$15.75	Laplace & Napoleon 7.7% (No Tasters)	375ml Bottle	Two Barrels of Unique & Wild Beer Sans Fruit
\$19.50	Equus Mulus 9.5% (No Tasters)	375ml Bottle	Still Sour Ale/Wine Hybrid With Roussanne White Wine Grape Must
\$19.50	Ms Pea Split 8.1% (No Tasters)	375ml Bottle	Red Wild Ale Aged in Sherry Puncheons with Raspberries
\$2.50	2 Oz Tasters Available Of Any Beer (Unless Otherwise Noted)		