

June 21 & 23, 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 Pampelmousse, Apricot & Mango	
Perrier	\$2
Root Beer	\$4
Blue Bottle ColdBrew	\$7

GROWLER FILLS

Growler	\$4
Pilsner	\$12
L'Arlesienne	\$16
Hollywood	\$23
Par Le Ruisseau*	\$23

*(2019 Syndicate Members Exclusive)

\$7.50 **Famille** 3.8%
10oz *Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt*

\$6.00 **Berlinerish** 4.4%
10oz *Blend Of Barrel-Aged Brett Berliners.*

\$5.50 **Apatheia** 5.0%
6oz *Wild Ale With Kaffir Lime Zest, Young Ginger, And Feijoa Guavas*

\$5.50 **L'arlesienne** 7.8%
6oz *Blend Of Mixed-Culture Wild Ales*

\$5.50 **Raspberry Berlinerish** 4.6%
6oz *Barrel-Aged Brett Berliner Aged With Red Raspberries*

\$\$\$ **Saison De Chuchotements Pear** 5.0%
6oz *Simple Saison Aged In Chardonnay Barrels With Pears*

\$7.00 **Par Le Ruisseau** 6.0% (2019 Syndicate Members Only)
6oz *Belgian Inspired Wild Ale With Elderflowers*

\$\$\$ **The Gutless Wonder** 7.4% (2019 Syndicate Members Only)
6oz *Wild Ale Aged Twice on Boysenberries and Marionberries*

\$8.00 **The Carrot King** 6.0% (No Tasters)
6oz *Belgian Inspired Wild Ale Conditioned With Nantes Carrot Juice*

\$5.50 **Saison Cui Bono** 7.8%
6oz *Blend of Barrel Aged Wild Ales, Partially With Spent Masumoto Fruit*

\$5.00 **Apricot Saison** 6.6%
6oz *Blended Sour Saison 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% (Tasters \$3.00)
6oz *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% (No Tasters)
4.5oz *Champagne-Inspired Beer/Cider Hybrid, Aged In Apple Brandy Barrels*
Coupe *(Collaboration With 101 Cider)*

\$6.00 **A Buried Lover** 8.7% (No Tasters)
4.5oz *Red Wild Ale, Inspired By The Boulevardier Cocktail, Brewed With*
Coupe *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

\$11.00 **Omakase Flight**
5 Tasters Curated By Team Member Our Fruit Guru Adam Romney

Bottles For Here:

\$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)**