

June 7 - 9, 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
Golden Beet Experiment	\$16
L'Arlesienne	\$16
Berlinerish Raspberry	\$17
Hollywood	\$23
Par Le Ruisseau*	\$23

*(2019 Syndicate Members Exclusive)

\$7.50	10oz	Famille 3.8%	<i>Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt</i>
\$6.00	10oz	Berlinerish 4.4%	<i>Blend Of Barrel-Aged Brett Berliners.</i>
\$6.50	6oz	House Of The Bees 5.5%	<i>Rustic Saison with Hachiya Persimmons. Beer Belly Collaboration</i>
\$5.50	6oz	L'arlesienne 7.8%	<i>Blend Of Mixed-Culture Wild Ales</i>
\$5.50	6oz	Raspberry Berlinerish 4.6%	<i>Barrel-Aged Brett Berliner Aged With Red Raspberries</i>
\$6.50	6oz	Blueberry Berlinerish 4.6%	<i>Barrel Aged Brett Berliner Aged On Whole Blueberries. Bottled Mar 2017</i>
\$7.00	6oz	Par Le Ruisseau 6.0% (2019 Syndicate Members Only)	<i>Belgian Inspired Wild Ale With Elderflowers</i>
\$6.00	6oz	++Good El Dorado 6.4%	<i>Dry Hopped Wild Ale Aged In Oak Barrels For Two Years</i>
\$8.00	6oz	The Carrot King 6.0% (No Tasters)	<i>Belgian Inspired Wild Ale Conditioned With Nantes Carrot Juice</i>
\$5.50	6oz	Golden Beet Experiment 6.7%	<i>Blend Of Barrel Aged Wild Ales Conditioned With Golden Beet Juice</i>
\$5.00	6oz	Apricot Saison 6.6%	<i>Blended Sour Saison With Whole Katy Apricots</i>
\$7.00	6oz	Hollywood 9.0%	<i>Bourbon Barrel-Aged Wild Ale with Ethiopia Rayon Mountain Coffee</i>
\$8.50	6oz	Tammy 9.4% (Tasters \$3.00)	<i>Blend Of Bourbon, Rye Whisky, Malbec, & Sherry Barrel Wild Ales With Cherries, Berries, & Malbec Grapes. Collaboration With Horus Aged Ales</i>
\$6.00	4.5oz Coupe	Chapeau 7.8% (No Tasters)	<i>Champagne-Inspired Beer/Cider Hybrid, Aged In Apple Brandy Barrels (Collaboration With 101 Cider)</i>
\$6.00	4.5oz Coupe	A Buried Lover 8.7% (No Tasters)	<i>Red Wild Ale, Inspired By The Boulevardier Cocktail, Brewed With Bergamot, Pomelo, Saffron, Hibiscus, Cardamom, Orris Root & Nutmeg</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>
\$11.00		Omakase Flight	<i>5 Tasters Curated By Our Co-Owner & Blender, Kevin Osborne</i>
Bottles For Here:			
\$19.50	375ml Bottle	Equus Mulus 9.5% (No Tasters)	<i>Still Sour Ale/Wine Hybrid With Roussanne White Wine Grape Must</i>
\$19.50	375ml Bottle	Ms Pea Split 8.1% (No Tasters)	<i>Red Wild Ale Aged in Sherry Puncheons with Raspberries</i>
\$2.50		2 Oz Tasters Available Of Any Beer (Unless Otherwise Noted)	