

August 16 - 18, 2019

# Cellador

ALES

## NOSH

Pretzels	\$1
Pistachios	\$2
Oloves Olives	\$3
Honey Butter Almonds	\$3.50
(Original or Cinnamon)	
Long Beach Jerky	\$6
(Cracked Black Pepper, Gramp's Original or Spicy Teriyaki)	

## OTHER DRINKABLES

La Croix	\$1
(Cran-Raspberry, Passionfruit, Pamplemousse)	
Perrier	\$2
Jarritos	\$2.50
(Tamarind)	
Root Beer	\$4

## GROWLER FILLS

Growler	\$4
Pilsner	\$12
Famille	\$14
Breezeblocks	\$16
Apricot Atavism	\$17
Loufoque Deux	\$17

\$7.50	<b>Famille 3.8%</b>	
10oz	<i>Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt</i>	
\$5.50	<b>Cherimoya Saison 5.0%</b>	
6oz	<i>Blended Saison With Cherimoya</i>	
\$5.50	<b>Raspberry Berlinerish 4.6%</b>	
6oz	<i>Barrel-Aged Brett Berliner Aged With Red Raspberries</i>	
\$5.50	<b>Apatheia 5.0%</b>	
6oz	<i>Wild Ale With Kaffir Lime Zest, Young Ginger, And Feijoa Guavas</i>	
\$5.50	<b>Apricot Atavism 5.5%</b>	
6oz	<i>Blend Of Mixed Culture Barrel Aged Wild Ales</i>	
\$6.00	<b>Clockworks 6.5%</b>	
6oz	<i>Rustic Saison With Orange Zest &amp; Cardamom</i>	
\$6.50	<b>Saison De Chuchotements Pear 5.0%</b>	
6oz	<i>Simple Saison Aged In Chardonnay Barrels With Pears</i>	
\$5.00	<b>Breezeblocks 7.1%</b>	
6oz	<i>Blend of Open Fermented Mixed-Culture Wild Ales</i>	
\$5.00	<b>Quat Hands 6.1%</b>	
6oz	<i>Blended Rustic Saison With Mandarinquat And Buddha's Hand</i>	
\$5.50	<b>Loufoque Deux 5.5%</b>	
6oz	<i>Barrel Aged Wild Ale aged on second use Cherries &amp; Marrisonberries</i>	
\$6.00	<b>Gorgeosity 9.0%</b>	
6oz	<i>Sour Saison Brewed With Galberry Honey. Aged Three Years.</i>	
\$7.50	<b>Petalum 8.0%</b>	
6oz	<i>Blend Of Red And Blonde Wild Ales Conditioned With Red Beet Juice</i>	
\$7.00	<b>Pastel Imps 8.2%</b>	
6oz	<i>Red Wild Ale Aged In Bourbon Barrels</i>	
\$9.00	<b>Deadcrush 12.0% (2019 Syndicate Members Only/Full Pours Only)</b>	
5oz	<i>Malbec Wine Grape and Wild Ale Hybrid. Bottle Release This Weekend!!</i>	
\$6.00	<b>A Buried Lover 8.7%</b>	<b>(Full Pours Only)</b>
4.5oz	<i>Red Wild Ale, Inspired By The Boulevardier Cocktail, Brewed With Bergamot, Pomelo, Saffron, Hibiscus, Cardamom, Orris Root &amp; Nutmeg</i>	
\$6.50	<b>Pilsner 5.0%</b>	
12oz	<i>Yes, This Is A Pilsner. Unfiltered &amp; Naturally Conditioned</i>	
	<i>Try It As A Slow Pour Which Takes Five Minutes, But Is Worth The Wait!!!</i>	
\$12.00	<b>Omakase Flight</b>	
	<i>5 Tasters Curated By Our Sales Manager, Alex</i>	
	<b>Bottles For Here:</b>	
\$14.50	<b>Deux Valles 9.5%</b>	<b>(Full Bottle Only)</b>
375ml Bottle	<i>Wine Barrel &amp; Brandy Barrel Aged. Brown Wild Ale With Raisins. Still beer. Collaboration With Dionysus Brewing.</i>	
\$2.50	<b>2 Oz Tasters Available Of Any Beer (Unless Otherwise Noted)</b>	