

November 29 - October 1, 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
(Passionfruit, Pamplemousse, Peach/Pear)	
Perrier	\$2
Jarritos	\$2.50
(Tamarind)	
Root Beer	\$2

## GROWLER FILLS

Growler	\$4
Pilsner	\$12
Kazoku	\$15
Breezeblocks	\$16
Tinseltown	\$18
Hollywood	\$23

\$7.50	<b>Famille</b> 3.8%	
10oz	<i>Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt</i>	
\$5.50	<b>Breezeblocks</b> 7.1%	
6oz	<i>Blend of Open Fermented Mixed-Culture Wild Ales</i>	
\$5.50	<b>Jia</b> 3.8%	(Bottle Release This Weekend!!!)
6oz	<i>Small Oat Saison With Andy's Orchard Constellation White Nectarines</i>	
\$5.50	<b>Gearhead</b> 6.5%	
6oz	<i>2018 Clockworks Blend One Without The Orange Zest or Cardamom</i>	
\$5.00	<b>Kazoku</b> 3.8%	
6oz	<i>Small Oat Saison With Second Use Andy's Orchard Black Tartarian Cherries</i>	
\$6.00	<b>Eve</b> 5.5%	
6oz	<i>Wild Ale In Apple Brandy Barrels Bottle Conditioned With Apple Cider Must</i>	
\$5.75	<b>Sacré</b> 6.0%	
6oz	<i>Single Barrel Batch Of Lambic Inspired Sour Aged One Year</i>	
\$5.50	<b>Tinseltown</b> 6.4%	
6oz	<i>Barrel-Aged Wild Ale With Second Use Nectarines &amp; Hibiscus</i>	
\$10.00	<b>Bibliophile</b> 6.8%	(Tasters \$3.00)
6oz	<i>Third Anniversary Beer! Wild Ale Aged Twice On Masumoto Nectarines</i>	
\$7.00	<b>Papist Elms</b> 8.5%	
6oz	<i>Whisky Barrel Aged Red Wild Ale With Lemon Zest and Honey</i>	
\$7.00	<b>Hollywood</b> 9.0%	
6oz	<i>Bourbon Barrel-Aged Wild Ale with Demitasse Kenya Karinga Coffee</i>	
\$9.00	<b>Deadcrush</b> 12.0% <b>(2019 Syndicate Members Only/Full Pours Only)</b>	
5oz	<i>Malbec Wine Grape and Wild Ale Hybrid.</i>	
\$9.00	<b>Psalm Spite</b> 8.8% <b>(2019 Syndicate Members Only/Full Pours Only)</b>	
5oz	<i>Red Wild Ale aged in Sherry Barrels With Black Raspberries. Bottled Still</i>	
\$7.00	<b>Jackson Ranch</b> 10.0%	
3oz	<i>Choose High West Or Knob Creek Version. Or Try Both For \$13.</i>	
\$6.50	<b>Pilsner</b> 5.0%	
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 Blender Kevin Edward Osborne</i>	
	<b>Bottles For Here:</b>	
\$17.00	<b>N.A.P.</b> 7.0%	<b>(Full Bottle Only)</b>
375ml Bottle	<i>Wild Biere With Masumoto Nectarines, Apricots, &amp; Peaches.</i>	
\$15.00	<b>In Principio Saison</b> 5.8%	<b>(Full Bottle Only)</b>
375ml Bottle	<i>Blend of Aged Hop And Spelt Seasons. Bottled January 2017.</i>	
\$2.50	<b>2 Oz Tasters Available Of Any Beer (Unless Otherwise Noted)</b>	