

February 14 - 16, 2020

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

New Growler	\$4
Pilsner	\$12
Kazoku	\$15
Breezeblocks	\$16
Old Ludwig Van	\$32

Beer List:

\$7.50	Famille 3.8%	
10oz	<i>Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt</i>	
\$8.50	Saison Du Rosier 6.5%	
10oz	<i>"Clean" Saison, Fermented And Aged In Fresh Cabernet Barrels</i>	
\$5.50	Breezeblocks 7.1%	
6oz	<i>Blend of Open Fermented Mixed-Culture Wild Ales</i>	
\$6.50	Sacré 6.0%	
6oz	<i>Single Barrel Batch Of Lambic Inspired Sour Aged One Year</i>	
\$5.50	Lady Lydia 7.8%	
6oz	<i>Blend of Barrel Aged Mixed Culture Wild Ales</i>	
\$7.00	Gosesque Nectarine 4.7%	
6oz	<i>Gose-Style Sour Ale With Nectarines, Coriander And Salt</i>	
\$5.00	Kazoku 3.8%	
6oz	<i>Small Oat Saison With Second Use Andy's Orchard Black Tartarian Cherries</i>	
\$8.00	Moshi Mosh 5.2%	(Tasters \$3.00)
6oz	<i>Rustic Saison With Burgundy Plums</i>	
\$8.00	Confuzzled 6.3%	(Tasters \$3.00)
6oz	<i>Wild Ale With Mango, Guava And Pineapple</i>	
\$8.50	Old Ludwig Van 12.2%	(Tasters \$4.00)
5oz	<i>Brandy Barrel-Aged Sour Brown Ale with Raisins and Saffron</i>	
\$6.50	Pilsner 5.0%	
12oz	<i>Yes, This Is A Pilsner. Unfiltered & Naturally Conditioned</i>	
	<i>Try It As A Slow Pour Which Takes Five Minutes, But Is Worth The Wait!!!</i>	

Taster Flight (Omakase)

Flight *Check The Flight Sheets For 5 Tasters Curated By Our Bartender Kevin Jaffe, Or Build Your Own From Any Of The Beers Above*

Specialty Pours:

\$7.00	Chapeau 7.8%	(Full Pours Only)
4-5oz	<i>Beer:Cider Hybrid Aged In Apple Brandy & Malbec Barrels.</i>	
Coupe	<i>Inspired By Champagne. Collaboration With 101 Cider</i>	

\$7.00	Jackson Ranch 10.0%	(Full Pours Only)
3oz	<i>Choose High West Or Knob Creek Version. Or Try Both For \$13.</i>	

Member Only Pours:

\$7.00	Samsara 6.5%	(Full Pours Only)
5oz	<i>Blended Wild Ale With Pineapple Guavas & Lemon Guavas</i>	
\$9.00	Deadcrush 12.0%	(Full Pours Only)
5oz	<i>Malbec Wine Grape and Wild Ale Hybrid.</i>	
\$9.00	Psalm Spite 8.8%	(Full Pours Only)
5oz	<i>Red Wild Ale aged in Sherry Barrels With Black Raspberries. Bottled Still</i>	
\$2.50	2 Oz Tasters Available Of Any Beer (Unless Otherwise Noted)	

Ask To See Our List of Full Bottles
Available to Drink Here!