

Cellador

ALES

Growler List:

- \$15 / 32oz **Saison Du Rosier** 6.5%
\$26 / 64oz *“Clean” Saison, Fermented And Aged In Cabernet Barrels*
- \$15 / 32oz **Stellar Cellar** 7.7%
\$26 / 64oz *Dry Hopped Wild Ale. Collaboration With Macleod Ale Brewing Co.*
- \$34 / 32oz **Le Con** 6.5%
\$58 / 64oz *Wild Ale With Blenheim Apricots*
- \$16 / 32oz **Sour Rosier** 6.5%
\$28 / 64oz *Saison Du Rosier Fermented And Aged With Our House Mixed Cultures*
- \$16 / 32oz **Breezeblocks** 7.1%
\$28 / 64oz *Blend Of Open Fermented Mixed-Culture Wild Ales*
- \$21 / 32oz **Golden Beet Saison** 6.7%
\$36 / 64oz *Blend Of Rustic Saisons Conditioned On Golden Beet Juice*
- \$23 / 32oz **Gourde Fumée** 9.0%
\$39 / 64oz *Bourbon Barrel Aged Dark Sour With Smoked Kabocha Squashes*
- \$32 / 32oz **Old Ludwig Van** 12.2%
\$54 / 64oz *Brandy Barrel-Aged Sour Brown Ale with Raisins and Saffron*
- \$12 / 32oz **Pilsner** 5.0%
\$21 / 64oz *Yes, This Is A Pilsner. Unfiltered & Naturally Conditioned*

Plus \$2 Or \$4 For The Glass