

Cellador

ALES

Growler List:

\$15 / 32oz **Saison Du Rosier** 6.5%
\$26 / 64oz *“Clean” Saison, Fermented And Aged In Cabernet Barrels*

\$14 / 32oz **Famille** 3.8%
\$24 / 64oz *Small Saison W/ Oats*

\$23 / 32oz **Fuckified** 8.0%
\$39 / 64oz *Rustic Sour Ale Aged On Masumoto Peach Pits*

\$16 / 32oz **Breezeblocks** 7.1%
\$28 / 64oz *Blend Of Open Fermented Mixed-Culture Wild Ales*

\$15 / 32oz **Stellar Cellar** 7.7%
\$26 / 64oz *Dry Hopped Wild Ale. Collaboration With Macleod Ale Brewing Co.*

\$28 / 32oz **Diglossia** 6.5%
\$48 / 64oz *Wild Ale W/ Bergamot Zest And Herbs. Collaboration W/ Dry River Brewing*

\$16 / 32oz **Red Grin Grumble** 8.0%
\$28 / 64oz *Red Wild Ale Aged In Bourbon Barrels*

\$23 / 32oz **Gourde Fumée** 9.0%
\$39 / 64oz *Bourbon Barrel Aged Dark Sour With Smoked Kabocha Squashes*

\$12 / 32oz **Pilsner** 5.0%
\$21 / 64oz *Yes, This Is A Pilsner. Unfiltered & Naturally Conditioned*

Plus \$2 Or \$4 For The Glass