

April 12, 2021

Beer List:

- \$5 **Famille** 3.8%
8oz *Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt*
- \$6 **Saison Du Rosier** 6.5%
8oz *Barrel Fermented Saison*
- \$6 **Breezeblocks** 7.1%
8oz *Blend of Open Fermented Mixed-Culture Wild Ales*
- \$6 **Brett Du Rosier** 6.5%
8oz *Barrel Fermented Saison Conditioned With Brettanomyces*
- \$5 **Ad Populum** 6.2%
8oz *Barrel Fermented Saison*
- \$12 **Slide Down My Cellar Door** 7%
8oz *Wild Ale With Masumoto Gold Dust Peaches*
- \$7 **Stellar Cellar** 6.8%
8oz *Soured West Coast IPA - Collaboration with MacLeod Brewing*
- \$10 **Petalum** 7.7%
8oz *Blended Wild Ale With Red Beets*
- \$7 **Clockworks** 6.5%
8oz *Rustic Saison with Orange Zest & Cardamom*
- \$12 **Figure Fumée** 8.6%
8 oz *Red Wild Ale With Smoked Black Figs*
- \$12 **Fuzzy Parka** 6.1% - Collaboration with North Park Beer Co
16oz can *Wild Ale With Masumoto Nectarines & Cashmere Dry Hopped*
- \$7 **Pilsner** 5.0%
12oz *Yes, This Is A Pilsner - Unfiltered & Naturally Conditioned
Try It As A Slow Pour Which Takes Five Minutes, But Is Worth It!*

Member Only Pours:

- \$9 **Solana** 6.0%
8oz *Wild Ale With White & Pink Guavas. 2020 Syndicate Release*
- \$12 **Pantomime** 6.7%
8oz *Wild Ale With Andy's Orchard Bonny Royal Apricots & Bottle
Conditioned With Chardonnay Must - 2021 Syndicate Release*
- \$12 **I Wish I Could Go To A Tiki Bar** 8.0%
8oz *Painkiller Tiki Cocktail Inspired Wild Ale - With Coconut, Orange
Zest & Pineapple Juice, Garnished With Fresh Nutmeg.*
- \$8 **Psalm Spite** 8.8%
4oz *Red Wild Ale Aged In Sherry Barrels With Black Raspberries*

CELLADOR

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- Pistachios \$2
Olives \$3
Honey Butter Almonds \$4
(Original or Cinnamon)

OTHER DRINKABLES

- La Croix \$1
(Passionfruit, Pamplemousse, Tangerine)
Perrier \$2
(Plain)
Jarritos \$2
(Tamarind)
Root Beer \$2
(IBC)

GROWLERCRAWLER FILLS

*see the list at the bar or on the website for details and pricing