

April, 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*
- \$7 **Saqqara** 6.5%  
8oz *Rustic Wild Ale With Masumoto Nectarines & Chardonnay Skins*
- \$9 **Chenille Strawberry** 7.5%  
8oz *Farmhouse Ale with Apple Cider Must & Strawberries*
- \$10 **Petalum** 7.7%  
8oz *Blended Wild Ale With Red Beets*
- \$8 **Blossom** 6.2%  
5oz *Wild Ale with Masumoto Peaches, Apricots & Nectarines*
- \$12 **Fuzzy Parka** 6.1% - *Collaboration with North Park Beer Co*  
16oz can *Wild Ale With Masumoto Nectarines & Cashmere Dry Hopped*
- \$7 **Tepache Seltzer** 6.8%  
16oz can *Farmhouse Seltzer With Pineapple & Cinnamon*
- \$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!*

# CELLADOR

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**NOSH**

- Pistachios \$2  
Olives \$3  
Pretzels \$2  
(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