

July, 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*
- \$8.5 **Chenille Cherry** 7.5%
8oz *Farmhouse Ale With Apple Cider Must & Cherries*
- \$6 **Quat Hands** 5.8%
8oz *Farmhouse Ale With Mandarinquats & Buddha's Hand*
- \$10 **Saqqara** 6.5%
8oz *Rustic Wild Ale with Masumoto Nectarines & Chardonnay Skins*
- \$6 **Aliena** 6.8%
8oz *Rustic Farmhouse Ale with Albariño Grape Skins*
- \$6 **Jungle Boneyard** 7.7%
8oz *Rustic Wild Ale With Hummingbird Sage*
- \$11 **Orange Sunshine** 9.5%
8oz *Orange Wild Ale with Albariño Grapes*

- \$7 **Verboten** 7.8%
8oz *Vermouth inspired Wild Ale*
- \$7 **Pilsner** 5%
12oz *Yes, This Is A Pilsner - Unfiltered & Naturally Conditioned
Try It As A Slow Pour Which Takes Five Minutes, But Is Worth It!*

Cans For Here

- \$6 **Witbier** 5.5%
16oz Can *Rustic Wheat Ale with Orange Zest & Coriander*
- \$7 **Chenille** 7.6%
16oz Can *Farmhouse Ale With Apple Cider Must*
- \$8 **Happy Dagger** 6.6%
16oz Can *Rustic Wild Ale with Masumoto Nectarines, Vanilla, & Jasmine*
- \$9 **Black as Sea** 5.5%
16oz Can *Wild Ale with Strawberry & Dragon Fruit*
- \$10 **Blossom** 6.2%
16oz Can *Rustic Wild Ale with Masumoto Peaches, Nectarines & Apricots*

Syndicate Member Pours:

- \$11 **Anitya** 10.7%
8oz *Wild Ale With Muscat Wine Grape Must*

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OTHER DRINKABLES

- La Croix \$1
(Passionfruit, Grapefruit, Tangerine)
- Perrier \$2
(Plain)
- Jarritos \$2
(Tamarind)

SNACKS

- Honey Butter Almonds \$3
- Beef Jerky \$7

GROWLERCROWLER FILLS

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