

September, 2021

CELLADOR

OTHER DRINKABLES

La Croix	\$1
(Pampelmousse, Passionfruit, Tangerine)	
Perrier	\$2
(Plain)	
Blue Bottle "Bold" Cold Brew	\$4.50
Fentiman's Ginger Beer	\$4

SNACKS

Pretzels	\$1
Honey Butter Almonds	\$3
Beef Jerky	\$7
Parmigiano Reggiano Snacks	\$7.50
Manchego/Felino Salame Plate	\$7.50
Rosemary Olive Oil Crackers	\$5.50

GROWLERCROWLER FILLS

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

Beer List:

\$5	Famille 3.8%
8oz	<i>Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt</i>
\$6	Saison Du Rosier 6.5%
8oz	<i>Barrel Fermented Saison</i>
\$5	Tepache Seltzer 6.8%
8oz	<i>Farmhouse Seltzer With Pineapple & Cinnamon</i>
\$6	++Good Mosaic 7%
8oz	<i>Rustic Farmhouse Ale Dry Hopped with Mosaic</i>
\$6	Aliena 6.8%
8oz	<i>Rustic Farmhouse Ale with Albariño Grape Skins</i>
\$7.5	Confuzzled 6.2%
8oz	<i>Wild Ale With Mango, Guava, & Pineapple</i>
\$7	Pilsner 5%
12oz	<i>Yes, This Is A Pilsner - Unfiltered & Naturally Conditioned Try It As A Slow Pour Which Takes Five Minutes, But Is Worth It!</i>

Cans For Here

\$6	Witbier 5.5%
16oz	<i>Rustic Wheat Ale with Orange Zest & Coriander</i>
\$9	Chenille 7.6%
16oz	<i>Farmhouse Ale with Apple Cider Must</i>
\$9	Happy Dagger 6.6%
16oz	<i>Rustic Wild Ale with Masumoto Nectarines, Vanilla, & Jasmine</i>
\$10	Monterey Purple 6%
16oz	<i>Wild Ale w/ Butterfly Pea Flower, Cherries, Plums, & Grape Skins</i>
\$9	Black as Sea 5.5%
16oz	<i>Wild Ale with Strawberry & Dragonfruit</i>

Syndicate Member Pours:

\$16	Within You Without You 10.5%
375ml	<i>Wild Ale With Rex Union Grapefruit & Passionfruit</i>
\$9.50	Smudge 8%
8oz	<i>Wild Ale With Burnt White Sage</i>