

October, 2021

CELLADOR

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OTHER DRINKABLES

La Croix	\$1
(Pampelmousse, Passionfruit, Tangerine)	
Perrier	\$2
(Plain)	
Blue Bottle "Bold" Cold Brew	\$4.50
Blue Bottle "Nola" Cold Brew	\$4.50
Fentiman's Ginger Beer	\$4
Jarritos Mandarin Soda	\$2.50
GT's Kombucha 'Trilogy'	\$4.50

SNACKS

Pretzels	\$1
Honey Butter Almonds	\$3
Beef Jerky	\$7
Creminelli Prosciutto & Mozzarella Tray	\$7
Parmigiano Cheese Snacks	\$7.50

GROWLERCRAWLER FILLS

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

Beer List:

\$9	N.A.P. 6.9%
8oz	5th Anniversary beer Wild Biere with Nectarines, Apricots & Peaches
\$5	Famille 3.8%
8oz	Small Saison With Oats, Brewed With "Admiral" Ca-Grown Malt
\$6	++Good Mosaic 7.0%
8oz	Rustic Farmhouse Ale Dry Hopped With Mosaic
\$6	Saison Du Rosier 6.5%
8oz	Barrel Fermented Saison
\$5	Tepache Seltzer 6.8%
8oz	Farmhouse Seltzer with Pineapple & Cinnamon
\$5	Orange Seltzer 7.0%
8oz	Farmhouse Seltzer with Orange Juice & Zest
\$6	Oringes 6.0%
8oz	Wild Ales with Apricots & Mandarin Tangerines
\$10	Paramind 6.0%
8oz	Rustic Saison Aged on Andy's Orchard Black Tartarian Cherries
\$8	Hollywoo 9.0%
8oz	Bourbon Barrel Sour w/ Ethiopia Acacia Coffee from House Roots
\$11	Definitely Lava 10.5%
6oz	Wild Ale w/ Charbono Grapes. Un-carbonated

\$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	Rustic Wheat Ale with Orange Zest & Coriander
\$9	Chenille 7.6%
16oz	Farmhouse Ale with Apple Cider Must
\$10	Monterey Purple 6%
16oz	Wild Ale with Butterfly Pea Flower, Cherries, Plums & Grape Skins
\$9	Happy Dagger 6.6%
16oz	Rustic Wild Ale with Nectarines, Vanilla & Jasmine

Syndicate Member Pours:

\$9.50	Smudge 8%
8oz	Wild Ale With Burnt White Sage