

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
Fentiman's Ginger Beer	\$4

## SNACKS

Pretzels	\$1
Honey Butter Almonds	\$3
Beef Jerky	\$7
Manchego/Felino Salame Plate	\$7.50

## GROWLERCROWLER FILLS

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

## Beer List:

- \$9 **N.A.P.** 6.2%  
8oz **5th Anniversary beer** Wild Biere with Masumoto Nectarines, Apricots & Peaches
- \$10 **Mrtyu** 6.9%  
8oz **5th Anniversary beer** Wild Ale w/ Andy's Orchard Black Tartarian Cherries
- \$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**
- \$7.50 **Confuzzled** 6.2%  
8oz **Wild Ale** w/ Mango, Guava & Pineapple
- \$8.50 **Chenille Cherry** 7.8%  
8oz **Farmhouse Ale** w/ Apple Cider Must & Black Cherries
- \$12 **Le Grand Brugnion** 6.3%  
8oz **Wild Ale** w/ Masumoto Le Grand Nectarines. Woodshop Collab
- \$11 **Anitya** 10.7%  
6oz **Orange Wild Ale** w/ Muscat Grapes
- \$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

## Syndicate Member Pours:

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