

November, 2021

CELLADOR

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OTHER DRINKABLES

La Croix (Pampelmousse, Passionfruit, Tangerine)	\$1
Perrier (Plain)	\$2
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
Beef Jerky	\$7
Creminelli Prosciutto & Mozzarella Tray	\$7
Parmigiano Cheese Snacks	\$7.50
Rosemary Olive Oil Crackers	\$5.50

GROWLER/CROWLER 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>
\$6	++Good Mosaic 7.0%
8oz	<i>Rustic Farmhouse Ale Dry Hopped With Mosaic</i>
\$5	Tepache Seltzer 6.8%
8oz	<i>Farmhouse Seltzer with Pineapple & Cinnamon</i>
\$5	Orange Seltzer 7.0%
8oz	<i>Farmhouse Seltzer with Orange Juice & Zest</i>
\$6	Oringes 6.0%
8oz	<i>Wild Ales with Apricots & Mandarin Tangerines</i>
\$7.50	Confuzzled 6.2%
8oz	<i>Wild Ale with Mango, Guava & Pineapple</i>
\$7	Paramind 6.0%
8oz	<i>Rustic Saison Aged on Andy's Orchard Black Tartarian Cherries</i>
\$11.50	Psalm Spite 8.8%
6oz	<i>Sherry Puncheon Red Wild Ale with Black Raspberries</i>
\$8	Hollywoo 9.0%
8oz	<i>Bourbon Barrel Sour w/ Ethiopia Acacia Coffee from House Roots</i>
\$10	Petalum 6.5%
8oz	<i>Wild Ale w/ Red Beets</i>
\$7.50	Verboten 7.5%
6oz	<i>Vermouth Inspired Wild Ale</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 Nectarines, Vanilla & Jasmine</i>