

January, 2022

\$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*

\$5 **Tepache Seltzer** 6.8%
8oz *Farmhouse Seltzer with Pineapple & Cinnamon*

\$8 **Chenille Nectarine** 7.5%
8oz *Farmhouse Ale with Apple Cider Must & Masumoto Nectarines*

\$7 **Melon Saison** 5.5%
8oz *Rustic Wild Ale w/ Ogen Melons*

\$7.50 **Angelique** 6.5%
8oz *Wild Ale with Blenheim Apricots*

\$9 **N.A.P. (5Th Anniversary Beer)** 6.2%
8oz *Wild Biere with Nectarines, Apricots, & Peaches*

\$6 **Monterey Purple** 6%
8oz *Wild Ale with Butterfly Pea Flower, Cherries, Plums & Grape Skins*

\$9 **Moon Water** 8%
8oz *Wild Ale with Pinot Noir Grape Skins*

\$10 **Petalum** 6.5%
8oz *Blended Wild Ale with Red Beets*

\$7.50 **Verboten** 7.5%
8oz *Vermouth-Inspired wild Ale (Red Wild Ale with Botanicals)*

\$11.50 **Psalm Spite** 8.8%
6oz *2019 Syndicate Sherry Puncheon Red Wild Ale with Black Raspberries*

\$8 **Hollywoo** 9.0%
8oz *Bourbon Barrel Sour w/ Ethiopia Acacia Coffee from House Roots*

\$7.50 **Gourde Fumee** 9.0%
8oz *Bourbon Barrel Dark Sour Hot-Smoked Kabocha Squash*

\$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*

Member Pours

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

CELLADOR

OTHER DRINKABLES

La Croix \$1
(Pampelmousse, Passionfruit, Tangerine)
Perrier \$2
(Plain)
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
Rosemary Olive Oil Crackers \$5.50

GROWLER/CROWLER FILLS

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