

# Featured Beer

## **BIRRFICIO DEL DUCATO TORRENTE, ITALY**

**\$13**

Torrente's alluring aromas draw you in with notes of ripe citrus, peach, tropical fruit and pine. The beer is soft on the palate and develops progressively with waves of overripe tropical fruit, citrus and pine. This culminates with a pleasantly dry herbaceous bitterness. 7.0% ABV

## **BIRRFICIO DEL DUCATO NUOVA MATTINA, ITALY**

**\$14**

Top fermented beer that undergoes a secondary fermentation in bottle. It draws inspiration from the Belgian Saison. It is surprisingly spicy due to the use of wild flowers, chamomile, coriander, green peppercorn and ginger. Deep gold with orange highlights, it has exceptionally floral and spicy aromas. It finishes with a quenching dryness and an earthy bitterness. 5.8% ABV

## **ALMOND '22 REMARTELLO ABRUZZO LAGER, ITALY**

**\$16**

A tasteful, citrusy, very nicely hopped lager beer. Golden in color, rich maltiness with a very dry and crisp finish. Pairs perfectly well with grilled pork, lamb, beef, Parmesan cheese, fried fish and mozzarella cheese. 6.2% ABV

## **BIRRFICIO LE BALADIN NOEL, ITALY**

**\$12**

Le Baladin Noël's is an ale with incredible complexity of aromas, flowery of rose, hint of dried fruits, caramel tasting, banana, cherry, plum, toffee, cocoa, licorice and peppery notes. Excellent with black chocolate, a glass of Noël is perfect for a special night. 9.0% ABV

## **MOODY TONGUE PEELED GRAPEFRUIT PILSNER, CHICAGO, IL**

**\$7**

Excite your palate with this easy-drinker. Sweet, sour and bitter grapefruit notes within a light, refreshing body. 4.5% ABV

## **PYRAMID APRICOT ALE, SEATTLE, WA (3 time Gold Medal winner, Great American Brewfest) \$6**

Pyramid Apricot Ale perfectly combines the taste and aroma of fresh apricot with the smooth finish of a traditional wheat beer. 5.5% ABV

## **SAMUEL SMITH'S ORGANIC CIDER, TADCASTER, ENGLAND**

**\$6**

Samuel Smith's uses a wine yeast strain to ferment their organic cider, providing a clean finish and allowing pure apple flavor to shine through. Gluten Free. 5.0% ABV

## **SIERRA NEVADA KELLERWEIS HEFEWEIZEN, CHICO, CA**

**\$6**

This hazy-golden hefeweizen is made in the traditional Bavarian style. Deeply flavorful, refreshing and perfect for a sunny day. 4.8% ABV

## **ST. FEUILLIEN BELGIAN SAISON, LE ROEULX, BELGIUM (93 points, Rate Beer) \$6**

A traditional farmhouse ale celebrating the terroir of the fertile land of southern Belgium. This golden blonde ale has earthy, herbal aromas, crisp carbonation, and slight hints of spice. 6.5% ABV

## **BALLAST POINT SCULPIN IPA, SAN DIEGO, CA (100 Points, Rate Beer) \$7**

Sculpin IPA is a bright, balanced IPA hopped at five separate stages in the brewing process. The inspired use of hops creates hints of apricot, peach, mango and lemon. 7.0% ABV

## **DUVEL, BREENDONK, BELGIUM (98 Points, Rate Beer) \$9**

A "devil" of beer, Duvel is what put the Belgian Strong Ale style on the map. It is the benchmark by which all others are based. Slightly fruity, dry aroma, well-hopped beer and with a slightly bitter aftertaste. Intense carbonation. 8.5% ABV

## **CHIMAY PREMIÈRE "RED CAP", SCOURMONT, BELGIUM (95 Points, Rate Beer) \$12**

Belgian ale with notes of clove, toffee, sweet dark fruit, and hints of pepper. This Trappist Dubbel pours a beautiful dark, coppery color and pairs well with grilled & braised meats. 7.0% ABV

## **MOODY TONGUE CARMELIZED CHOCOLATE CHURRO BALTIC PORTER, CHICAGO, IL \$7**

Big flavors hit you in waves: bitter cocoa, candied chocolate and roast roll up on you with hints of cinnamon and caramel throughout with a dry finish. An ideal pairing with everything from grilled meats to dessert. 7.0% ABV

## **KASTEEL ROUGE, INGELMUNSTER, BELGIUM \$10**

Kasteel Rouge is made from six month-old brown ale and packed with tart, fleshy dark cherries. The fruit is sumptuous and powers on into the sweet, but drying, finish. This beer will make beer drinkers out of many who would claim that they "don't like beer." 8.0% ABV

## **2015 GARAGE PROJECT/ STONE/ COEDO TSUYU SAISON (95 points, Rate Beer) \$38 21 OZ, SAITAMA PREFECTURE, JAPAN**

Stone Brewing from the US West Coast, Tokyo's Coedo Brewery and New Zealand's Garage Project - bring their combined experience, creativity and inspirations to this utterly unique collaborative brew. Tsuyu is infused with Ume plum and red perilla leaf and aged in freshly emptied New Zealand Chardonnay barrels. The result is a complex and fascinating fusion of East, West and South. 9.0% ABV

## House Beer

**\$5**

BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MILLER LITE  
MICHELOB ULTRA  
O'DOULS (non-alcoholic)

## Specialty Beer

**\$6**

MENABREA BIONDA (Italy)  
MENABREA AMBRATA (Italy)  
CORONA (Mexico)  
HEINEKEN (Netherlands)  
SAM ADAMS  
BLUE MOON

## Drafts

JOSEPH JAMES LAGER \$6  
FIRESTONE WALKER 805 \$6  
STELLA ARTOIS \$7  
NEW BELGIUM JUICY  
HAZE IPA \$7

## Cocktails

### HUGO

PROSECCO, ELDERFLOWER, LIME, MINT  
Light, fizzy & refreshing

**\$10**

### POPPY CULTURE

SMIRNOFF NO. 21 VODKA, POMEGRANATE, PASSIONFRUIT, LIME, GRAND POPPY LIQUEUR,  
GINGER, MOSCATO  
The Cosmopolitan, Reimagined

**\$9**

### TUSCAN MULE

SMIRNOFF NO. 21 VODKA, LIMONCELLO, GINGER, FRESH LEMON  
Our Signature House Cocktail

**\$10**

### EL DIABLO

CAZADORES BLANCO TEQUILA, GINGER BEER, LIME, CASSIS FLOAT  
A Tequila-Based Spin on the Moscow Mule

**\$10**

### LA STELLA ROSSA

STARR AFRICAN RUM, PINEAPPLE, LIME, MARASCHINO LIQUEUR, POMEGRANATE  
Tropical, Tiki, Citrusy

**\$9**

### SANGRIA

RED WINE, VSOP BRANDY, FRESH CITRUS  
Our House Recipe

**\$10**

### SMOKY Mar-TEA-ni

GREEN TEA-INFUSED STARR AFRICAN RUM, LICOR 43, JOHNNIE WALKER BLACK,  
FRENCH VERMOUTH  
Complex, Nuanced, Aperitif

**\$10**

## Sunday Industry Night

**Join us every Sunday evening and enjoy 30% off all  
wine bottles!**

**Ask your server about our Daily Specials.**