

## COCKTAILS

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***Remember the Amaro (15.00)***

*Tequila Reposado, Cardamaro, Averna, Cynar, lemon*

***Sleight of Hand (15.00)***

*Gin, Genepy, Benedictine, Butterfly Pea Tea simple, lemon*

***Kimchi Gibson (15.00)***

*Gin, Muddled Celery Leaf, House-made kimchi juice*

***Cup O' Tea (14.00)***

*Earl Grey Infused Vodka, St. Germaine, Eda Rhyne  
Amaro Flora, honey, lemon*

***BLDV (15.00)***

*Bourbon, Aquavit, Aperol, Amaro Nardini*

***For the Good and Bad (14.00)***

*Vida Mezcal, Lime Cordial, Cayenne, Peychaud's, Saline*

***Rose Water Spritz (12.00)***

*Vodka, Pisco, Pamplemousse, lemon, soda*

## WINE BY THE GLASS

### SPARKLING

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**Domaine Blanc et Fils 'Altadia' NV (13.00)**

*Jacquere Savoie, France*

**Bele Casel 'Extra Dry' Prosecco NV (11.00)**

*Glera Veneto, Italy*

**Avinyo 'Brut Reserva' Cava (11.00)**

*Macabeu, Parellada, Xarello Penedes, Spain*

**Delinquente Wine Co 'Tuff Nutt Pet Nat' '18  
(14.00)**

*Bianco d'Alessano Riveland, Australia*

**Anne Amie 'Cuvee A Amrita' '17 (10.00)**

*Alsatian Blend Willamette Valley, Oregon*

**Cleto Chiarli NV (12.00)**

*Lambrusco Emilia-Romagna, Italy*

### WHITE

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**Rezebal '18 (13.00)**

*Hondarrabi Zuri Txakolina, Spain*

**\*Bodegas Attis, 'Xion' '17 (14.00)**

*Albarino Rias Baixas, Spain*

**\*Tabarrini, 'Adarmondo', Bianco '17 (11.00)**

*Trebbiano, Spoletino Umbria, Italy*

**Jean-Marc Brocard Chablis 'Sainte-Claire' '17  
(14.00)**

*Chardonnay Burgundy, France*

**Forlorn Hope, 'Queen of the Sierra' '16 (13.00)**

*Reisling, Chardonnay, Verdejo Calaveras County, California*

**Amplify, 'Duke and Ella' '15 (14.00)**

*Viognier, Muscat Santa Ynez Valley, California*

**Visintini '17 (11.00)**

*Sauvignon Blanc Friuli Colli Orientali, Italy*

**Broadside, 'Wild Ferment' '17 (10.00)**

*Chardonnay Paso Robles, California*

## ROSÉ

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**Figuiere 'Le Saint Andre' '18 (10.00)**

Cinsault, Grenache Provence, France

**Mylonas '18 (11.00)**

Malagousia, Mandilaria Attica, Greece

**Rootdown Wine Cellars 'St. Amant Vineyard' '17 (16.00)**

Trousseau North Coast, California

**Populis, '17 (15.00)**

Carignane Mendocino, California

## RED

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**Dacapo '17 (13.00)**

Grignolino Piedmont, Italy

**Domaine Des Homs 'l' Amandier' '17 (13.00)**

Cinsault Languedoc-Roussillon, France

**Friend & Farmer 'Gulp/Hablo Red' '17 (10.00)**

Red Blend La Mancha, Spain

**\*\*Vina Maitia 'Aupa Pipeno Old Vines' '17**

**(10.00)**

Pais, Carignan Central Valley, Chile

**\*\*Chateau de Breze 'Clos Mazurique' '17 (13.00)**

Cabernet Franc Loire Valley, France

**\*\*Les Tetes 'Tete Red' NV (13.00)**

Cabernet Franc, Grolleau Loire Valley, France

**BROC 'Love Red' '17 (14.00)**

Carignan, Valdiq, Syrah North Coast, California

**Finca Volovereta '16 (12.00)**

Tempranillo Castilla y Leon, Spain

**Clos D'Audhuy 'Les Polissoms' '15 (13.00)**

Malbec Cahors, France

**BROC 'Brea' '16 (15.00)**

Cabernet Sauvignon Paso Robles, California

## WINE BY THE BOTTLE

### SPARKLING

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**Le Rocher des Violettes ‘Petillant’ ‘14 (51.00)**  
Chenin Blanc Loire Valley France

**Partida Creus ‘VN’ ‘17 (54.00)**  
Field Blend Catalonia, Spain

**Domaine Glinavos ‘Ioannina Paleokerisio’ ‘16 (42.00)**  
Debina, Vlahiko Epirus, Greece 500ml

**Red Tail Ridge ‘Petillant Naturel’ ‘17 (54.00)**  
Riesling Finger Lakes, New York

**Partida Creus ‘AA’ ‘Rose, Pet Nat’ ‘17 (96.00)**  
Field Blend Catalonia, Spain

**Maysara ‘Sparkling Rose’ NV (60.00)**  
Pinot Noir, Willamette Valley, Oregon

### WHITE

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**\*\*Martha Stoumen, ‘Post Flirtation’ ‘18 (60.00)**  
White Blend California

**\*Bako Ambrus, A Rozatol ‘14 (90.00)**  
Olazrizling (Reisling) Badacsony, Hungary

**Idlewild, ‘Flora and Fauna’ ‘18 (57.00)**  
Muscat, Arneis North Coast, California

**Friend and Farmer, ‘White Wine’ ‘17 (33.00)**  
Verdejo La Mancha, Spain

**Hermann Moser, ‘The Waltz Dancer’ ‘15 (90.00)**  
Gruner Veltliner Reserve Kremstal, Austria

**\*Domaine Coustarret ‘17 (45.00)**  
Petite Manseng, Jurancon Sec, France

**\*Ampeleia Bianco ‘16 (60.00)**  
Trebbiano, Malvasia Blend Tuscany, Italy

**\*Škerk Ograde ‘16 (90.00)**  
White Blend Friuli, Italy

**Populis ‘18 (45.00)**  
Sauvignon Blanc Mendocino, California

**\*Green Glow '16 (54.00)**

*Sauvignon Blanc Hawk's Bay, New Zealand*

**Habit Wine Company 'Jurassic Park Vineyard' '17  
(69.00)**

*Chenin Blanc Santa Ynez Valley, California*

**Birichino 'Jurassic Park Vineyard' '17 (57.00)**

*Chenin Blanc Santa Ynez Valley, California*

**Chateau-Graville-Lacoste 'White Bordeaux'  
(42.00)**

*Semillon, Sauvignon Blanc Bordeaux, France*

**Mylonas 'NV (36.00)**

*Savatiano, Retsina Attica, Greece*

**\*Partida Creus, CX '17 (69.00)**

*Cartoixa Vermell Catalunya, Spain*

**Alberto Piovan, La Viarte '17 (45.00)**

*Pinot Grigio Friuli Colli Orientali, Italy*

**Smockshop Brand, 'Spring Ephemeral' '17  
(78.00)**

*Albarino Columbia Gorge, Washington*

**Alla Costierra, 'Agnese' '13 (36.00)**

*Moscato Bianco Veneto, Italy*

**Domaine Du Prieure, Jean-Michael Maurice '17  
(57.00)**

*Chardonnay Burgundy, France*

**Edith and Ida '17 (56.00)**

*Chardonnay Mendocino, California*

**Minimus 'SM2' '15 (72.00)**

*Viognier Blend Applegate Valley, Oregon*

**Miura '17 (150.00)**

*Chardonnay Napa Valley, California*

**\*Pax '18 (60.00)**

*Trousseau Gris Russian River Valley (Sonoma),  
California*

**Gut Oggau, 'Emmeram' '17 (168.00)**

*Gewurtraminer Weinland, Austria*

**Oltretorrente, Coli Tortonesi '14 (57.00)**

*Timorasso Piedmont, Italy*

**Cesca Vincent, 'Cabaler' Priorat Blanco '15  
(72.00)**

*Grenache Blanc, Macabeu Priorat, Spain*

## ROSÉ

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**A Tribute to Grace '17 (66.00)**  
Grenache Santa Barbara, CA

**J. Brix 'Uncontainable' '18 (51.00)**  
Cinsault San Diego, CA

**Amplify, 'Four on the Flor' '18 (51.00)**  
Counoise Santa Ynez Valley, CA

## RED

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**\*\*Guy Breton 'Morgon' '17 (72.00)**  
Gamay Beaujolais, France

**Albert Ponnelle 'Saint Romain Cote de Beaune' '15 (138.00)**  
Pinot Noir Burgundy, France

**Capitain-Gagernot 'Ladoix 1er Cru' "La Micaude" '15 (110.00)**  
Pinot Noir Burgundy, France

**Art & Science 'Armstrong Vineyard' '16 (78.00)**  
Pinot Noir Willamette Valley, Oregon

**Teutonic Wine Company 'Bergspitze Laurel Vineyard' '17 (63.00)**  
Pinot Noir Willamette Valley, Oregon

**Three Degrees '15 (45.00)**  
Pinot Noir Willamette Valley, Oregon

**Radio-Coteau 'Albergi' '14 (150.00)**  
Pinot Noir Russian River Valley (Sonoma), California

**Miura Vineyards 'Rochioli Vineyards' '15 (171.00)**  
Pinot Noir Russian River Valley (Sonoma), California

**Via Revolucionaria '18 (30.00)**  
Bonarda Pura Mendoza, Argentina

**Anne Pichon 'Sauvage' '18 (45.00)**  
Grenache Rhone Valley, France

**Pala 'I fiori' '17 (39.00)**  
Cannonau (Grenache) Sardinia, Italy

**Julia Casado 'Ninja de la Uvas' '17 (57.00)**  
Garnacha Bullas Spain

**Claus Preisinger 'Puszta Libre' '17 (54.00)**  
Zweigelt, St. Laurent Burgenland, Austria

**Gut Oggau '17 (138.00)**  
Zweigelt, Blaufränkisch Wienland, Austria

**\*\*Martha Stoumen 'Post Flirtation' '18 (60.00)**  
Carignan, Zinfandel California

**Les Lunes 'Arnold Block' '16 (70.00)**  
Carignan Mendocino, California

**\*\*Amplify 'Camp 4 Carignane' '17 (51.00)**  
Carignan Santa Barbara, California

**Populis 'Wabi Sabi' '16 (50.00)**  
Carignan, Zinfandel, Syrah California

**Folk Machine 'Parts & Labor' '17 (39.00)**  
Carignan, Syrah, Grenache, Barbera Mendocino, California

**Domaine des 2 Anes 'Fontailles' '14 (39.00)**  
Carignan, Syrah, Grenache Languedoc-Roussillon, France

**\*\*Catherine & Pierre Breton 'Trinch' '16 (50.00)**  
Cabernet Franc Loire Valley, France

**Beatrice et Pascal Lambert 'Chinon Les Terrasses' '17 (51.00)**  
Cabernet Franc Loire Valley, France

**\*\*Bruno Dubois 'BD' '15 (63.00)**  
Cabernet Franc Loire Valley, France

**Covington Cellars '15 (60.00)**  
Cabernet Franc Columbia Valley, Washington

**Jose Antonio Garcia 'Unculin' '17 (41.00)**  
Mencia Bierzo, Spain

**Dievole 'Chianti Superior' '15 (30.00)**  
Sangiovese Tuscany, Italy

**Sorelle Palazzi 'Colline Pisane Reserva' '17 (39.00)**  
Sangiovese Tuscany, Italy

**\*\*Las Jaras 'Glou Glou' '18 (60.00)**  
Carignan, Zinfandel, Charbano Mendocino, California

**Domaine du Vieux Telegraphe Chateauneuf-du-Pape 'Telegramme' '16 (100.00)**  
Grenache, Syrah, Mourvedre Rhone Valley, France

**Domaine de la Mordoree Chateauneuf-du-Pape '15 (231.00)**  
Grenache, Syrah, Mourvedre Rhone Valley, France

**Donkey and Goat 'The Bear' '16 (123.00)**  
Rhone Blend El Dorado, California

**Morella 'Solento' '16 (60.00)**  
Primitivo (Zinfandel), Negroamaro Puglia, Italy

**Easton '14 (39.00)**  
Zinfandel Central Coast, California

**A Los Vinateros Bravas 'Volcanico' '15 (45.00)**  
Pais Itata Valley, Chili

**Bodegas Altanza '12 (48.00)**  
Tempranillo Rioja, Spain

**Vina Ijalba 'Solferino' '16 (35.00)**  
Tempranillo Rioja, Spain

**M Marengo '16 (65.00)**  
Nebbiolo Piedmont, Italy

**J. Bouchon '17 (42.00)**  
Pais Salvaje Maule Valley, Chile

**Graffito '16 (36.00)**  
Malbec Mendoza, Argentina

**De Fermo 'Concrete' '16 (51.00)**  
Montepulciano Abruzzo, Italy

**Inconnu 'Kitsune' '17 (57.00)**  
Merlot, Cabernet Sauvignon Sonoma County, California

**Robert Sinskey 'POV' '14 (96.00)**  
Merlot, Cabernet Franc, Cabernet Sauvignon Napa Valley, California

**Carden '12 (100.00)**  
Cabernet Sauvignon Columbia Valley, Oregon

**\*\*Amplify 'Subliminal' '18 (50.00)**  
Cabernet Sauvignon Santa Ynez Valley, California

**Denuziere 'Crozes Hermitage' '16 (54.00)**  
Syrah Rhone Valley, France

**Sexual Chocolate '16 (66.00)**  
Syrah, Malbec California

\*Skin-contact white, orange

\*\*Funky



# LIQUOR

## BOURBON - TENNESSEE- IRISH- CANADIAN WHISKEY

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***Makers Mark (7.50)***

***Jack Daniels (7.50)***

***Crown Royal (7.50)***

***Old Forrester (7.50)***

***Old Overholt Rye (7.50)***

***Bushmills (7.50)***

***Four Roses Yellow Label (7.50)***

***Wild Turkey 101 (8.50)***

***Rittenhouse Rye (9.00)***

***Elijah Craig (9.00)***

***Tullamore Dew (9.00)***

***Suntori Japanese Whiskey (10.00)***

***Knob Creek (10.00)***

***Bulliet Rye (10.00)***

***Eagle Rare (11.00)***

***Four Roses Single Barrel (12.00)***

***Woodford Reserve (12.00)***

***Basil Hayden (12.00)***

***Michter's Rye (12.00)***

***Maker's 46 (13.00)***

***John J Bowman (13.00)***

***Woodford Reserve Rye (13.00)***

***Basil Hayden Dark Rye (13.50)***

***Knob Creek Single Barrel (13.50)***

***Nikka Japanese (18.00)***

**Redbreast 12 Year (18.00)**  
**High West Rendezvous (19.00)**  
**Jefferson's Ocean (20.00)**

**Whistlepig Rye (22.00)**

**Black Maple Hill (23.00)**  
**Black Maple Hill Rye (23.00)**  
**Angel's Envy Rye (26.00)**  
**Sazerac 18 Year (26.00)**  
**Yamazaki Japanese (26.00)**  
**Woodford Reserve Master Collection (33.00)**

## **GIN**

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**Bombay Sapphire (7.50)**  
**Tanqueray (8.00)**  
**Suntory Roku (8.00)**  
**Hayman's Old Tom (8.00)**  
**Conniption (8.50)**  
**Mother Earth (8.50)**  
**Sipsmith (9.00)**  
**Sutler's (9.00)**  
**Uncle Val's (9.00)**  
**Hendrick's (10.00)**

**Hayman's Navy (10.00)**  
**Plymouth Sloe (10.50)**

**Chemist Gin (11.00)**  
**Botanist (11.00)**  
**Chemist Barrel Rested (12.00)**  
**Barr Hill (13.00)**  
**Monkey 47 (17.00)**

## **RUM**

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**Cruzan (7.50)**  
**Goslings (7.50)**

**Kraken Dark Rum (7.50)**  
**Pussers (8.00)**  
**Flor de Cana Anejo Rum (8.00)**

**Leblon Cachaca (8.00)**

**Plantation (8.00)**  
**Plantation Pineapple (8.50)**  
**Smith & Cross (9.00)**

***H&H Spiced Rum (10.00)***  
***El Dorado (11.00)***  
***El Dorado 21 Year (26.00)***

## **SCOTCH WHISKEY**

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***McClelland's Highland (7.50)***

***Jameson (7.50)***

***Jack Daniels (7.50)***

***McClelland's Islay (8.00)***

***Monkey Shoulder (10.00)***

***Glenmorangie (11.00)***

***Johnny Walker Black (12.00)***

***Laphroig (12.00)***

***Glenlivet (13.00)***

***Glenfiddich (13.00)***

***Ardbeg 10 Year (14.00)***

***Lagavulin (14.00)***

***Macallan 12 Year (16.00)***

***Balvenie (18.00)***

***Auchentoshan Three Wood (18.00)***

***Oban (20.00)***

***Balvenie Caribbean Cask (21.00)***

***Ardbeg Corryvreckan (22.00)***

***Johnny Walker Blue (60.00)***

***Balvenie 21 Year Port (63.00)***

***Macallan Triple Cask 18 (75.00)***

## VODKA

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***Titos (7.50)***

***Reyka (7.50)***

***Prairie (7.50)***

***Social House (7.50)***

***Salamander (8.00)***

***Ketel One (9.00)***

***Chopin (9.00)***

***Covington (9.00)***

***Grey Goose (10.00)***

***Belvedere (10.00)***

***Beluga Gold Line (27.00)***

## TEQUILA & MEZCAL

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***Espolon Blanco (7.50)***

***Espolon Reposado (7.50)***

***Milagro Reposado (9.00)***

***Vida Mezcal (11.00)***

***Patron Silver (11.00)***

***Don Julio Blanco (12.00)***

***Herradura Reposado (12.00)***

***Casamigos Anejo (13.00)***

***Don Julio Reposado (14.00)***

***Chamuchos Reposado (15.00)***

***Don Julio Anejo (15.00)***

***Los Amantes (16.00)***

***Del Maguey Chichicapa (19.00)***

***La Venenosa Sur de Jalisco (26.00)***

***Don Julio 1942 (38.00)***

## **CORDIALS**

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***Aurora Amontillado (8.00)***

***Cynar (8.00)***

***Batavia Arrack (9.00)***

***Pernod (9.00)***

***Sambuca (9.00)***

***Fernet Branca (9.00)***

***Eda Rhyne Amaro Flora (9.00)***

***Amaro Nonino Amaro (11.00)***

***Cardamaro Amaro (11.00)***

***Appalachian Fernet (11.00)***

***Amaro Nardini (13.00)***

***Amaro Braulio (13.00)***

## **APERTIFS**

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***Salers (8.00)***

***Ricard (9.00)***

***Punt e Mes (10.00)***

***Cocchi Americano (10.00)***

***Cocchi Rosa (10.00)***

***Lillet Blanc (10.00)***

***Lillet Rose (10.00)***

***Lillet Rouge (10.00)***

***Bonal (11.00)***

***Chemist Apple Brandy (14.00)***

## VERMOUTH

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***Dolin Dry (11.00)***

***Dolin Rouge (11.00)***

***Dolin Bianco (11.00)***

***Cocchi di Torino (11.00)***

***Carpano Bianco (11.00)***

***Lacuesta Reserva (13.00)***

## DRAFT BEER

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***Bramble Barrel 8oz. (6.50)***

***Genesis 8oz. (6.50)***

***Oaxacan 8oz. (6.50)***

***Black Angel 8oz. (6.50)***

***Silencio 8oz. (6.50)***

***Medora 8oz. (6.50)***

***Serotina 8oz. (7.00)***

***Boi Bai 8oz. (6.50)***

***Angel of Darkness 8oz. (9.00)***

***White Angel 8oz. (9.00)***

***Dulcifera 8oz. (7.00)***

***Artistry Series III 8oz. (7.00)***

***Oblivion 8oz. (6.50)***

***Bombadile 8oz. (5.00)***

***Brettabolic 8oz. (4.25)***

***Fille de Ferme 8oz. (5.00)***

***La Bonte Rose 8oz. (5.00)***

***Oak-Fermented Cider 8oz. (6.00)***

***Astronomical IPA 16 oz. (5.00)***

***Uncle Rick's Pilsner 16 oz. (5.00)***

***Burst Session Sour Ale 16 oz. (5.00)***

***Second Breakfast Brown Ale 16 oz. (5.00)***

***Spring Saison 16 oz. (5.00)***

***Barrel-Aged French Toast Stout 8 oz. (6.00)***

## VINTAGE BOTTLES

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***Resonare 2016***

*Barrel-aged american sour ale with Italian plums aged in neutral wine barrels (19.99)*

***Pompoen 2015***

*Barrel-aged american sour ale with pumpkin and ginger aged in rum barrels (19.99)*

***Silencio 2017***

*Bourbon barrel-aged american sour ale fermented with coffee & vanilla (15.99)*

***Angel of Darkness 2015, 2016***

*barrel-aged american sour ale with boysenberries, raspberries, blackberries & cherries (29.99)*

***White Angel 2015, 2016, 2017***

*Barrel-aged american sour ale with muscadine grapes (29.99)*

*\*only available chilled*



## HERITAGE SOUR

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**Montmaretto** 6.6% abv

*Barrel-aged american sour ale fermented with cherries & almonds (14.99)*

**Black Angel** 6.8% abv

*Bourbon barrel-aged american sour ale fermented with cherries (14.99)*

**Recurrant** 7.7% abv

*American sour ale aged in cabernet barrels with black currants (14.99)*

**Oblivion** 7.4% abv

*Sour red ale aged with blackberries & dates in red wine barrels (14.99)*

**Silencio 2017** 7.6% abv

*Bourbon barrel-aged black sour ale fermented with coffee & vanilla (15.99)*

**Oaxacan** 7.1% abv

*Tequila barrel-aged smoked sour ale with grapefruit & lime zest (14.99)*

**Genesis** 6.6% abv

*Blonde sour ale fermented with tropical fruit (14.99)*

**Marina** 6.5% abv

*American sour ale fermented with apricots & peaches (14.99)*

**Pompoen** 9.7% abv

*Rum barrel-aged sour pumpkin ale fermented with ginger (14.99)*

**Myrtille** 6.7% abv

*Barrel-aged american sour ale fermented with blueberries (14.99)*

**Medora** 6.6% abv

*Barrel-aged american sour aged in red wine barrels with blackberries & raspberries (14.99)*

**Chocolate Covered Black Angel** 7.4% abv

*Bourbon barrel-aged black sour ale fermented with cherries and cacao nibs from French Broad Chocolates (15.99)*

**Bramble Barrel** 8.6% abv

*Barrel-aged sour ale aged in gin barrels with blackberries & lemon zest (14.99)*

## SPECIAL RELEASE SOUR

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**Golden Angel** 6.2% abv

Barrel-aged American sour ale fermented with apricots (19.99)

**Angel of Darkness** 10% abv

barrel-aged american sour ale with boysenberries, raspberries, blackberries & cherries (19.99)

**Fraise Morte** 6.1% abv

Barrel-aged american sour ale fermented with strawberries (19.99)

**Dark Arts Scotch** 15% abv

Wild imperial stout aged in scotch barrels (22.00)

**White Angel** 7% abv

Barrel-aged american sour ale fermented with muscadine grapes (19.99)

**Framboos Morte** 5.3% abv

Barrel-aged american sour ale fermented with raspberries (19.99)

## BRETT FARMHOUSE

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**Wicked Weed Cider** 7% abv

Oak-fermented carbonated cider with brettanomyces (5.99)

**Brettabolic** 5.9% abv

Amber brettanomyces farmhouse ale aged entirely in oak (7.99)

**Metatropics** 6.2% abv

Brettanomyces farmhouse ale fermented with tropical fruits (10.99)

**Malice** 6% abv

Brettanomyces farmhouse ale fermented with blood oranges, tamarind, lime zest & ancho chiles (10.99)

**Ferme de Grand-Pere**

Brettanomyces farmhouse ale fermented with marionberries (10.99)

**Bombadile** 4.2% abv

Brettanomyces farmhouse ale fermented with strawberries (10.99)

**Bretticent** 6.5% abv

*Farmhouse ale finished with brettanomyces (7.99)*

**La Bonte Rose** 5.3% abv

*Brettanomyces farmhouse ale fermented with grapes (4.00)*

## CANVAS SOUR

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**Terra Merita** 5.8% abv

*Barrel-aged american sour ale fermented with apricot & tumeric (15.99)*

**Persistence** 7.6% abv

*Barrel-aged american sour ale fermented with cherries (15.99)*

**Incandescent** 7.6% abv

*American sour ale aged in neutral wine barrels with two pounds per gallon of fresh pineapple and jalapeños, smoked by our friends at Luella's BBQ (15.99)*

**Artistry Series III** 5.5% abv

*Barrel-aged sour ale aged in wine barrels with fennel pollen, angelica root, orange blossoms & dragonfruit (15.99)*

**Denouement** 7.4% abv

*Barrel-aged sour golden ale (15.99)*

**Sandiacia** 8.3% abv

*Gin barrel-aged sour ale fermented with watermelon & basil (15.99)*

**Dulcifera** 7% abv

*Barrel-aged american sour ale fermented with blueberries & vanilla (15.99)*

**Sombra** 6.5% abv

*Barrel-aged american sour ale fermented with cherries, cocoa nibs, vanilla beans, cinnamon & habaneros (15.99)*

**Serotina** 6.3% abv

*Barrel-aged american sour ale fermented with cherries (15.99)*

**Folia** 9.7% abv

*Bourbon barrel-aged blonde sour ale fermented with black tea, lime zest, & peppermint (15.99)*