<table>
<thead>
<tr>
<th>TAP BEER</th>
<th>Pint</th>
<th>10 oz</th>
<th>Flight of 4</th>
</tr>
</thead>
</table>

### LIGHTER

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>KOLD SHOULDER</td>
<td>KOLSCH</td>
<td>4.7%</td>
</tr>
<tr>
<td>KOLED SHOULDER</td>
<td>A light &amp; refreshing ale. Done right with ingredients straight from the source.</td>
<td></td>
</tr>
</tbody>
</table>

### FRUITY

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>PIXIE CATCHER</td>
<td>CRAN-RASPBERRY SOUR</td>
<td>4.5%</td>
</tr>
<tr>
<td>PIXIE CATCHER</td>
<td>Sweet and tart ale fermented with a magical combination of cranberry, raspberry, and lactose.</td>
<td></td>
</tr>
</tbody>
</table>

### HOPPY

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>CODE 3</td>
<td>JUICY IPA</td>
<td>6.5%</td>
</tr>
<tr>
<td>CODE 3</td>
<td>A bold IPA, triple-hopped with a juicy blend of Mosaic, Citra &amp; Cascade.</td>
<td></td>
</tr>
</tbody>
</table>

### MALTY

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARAMEL FRAP</td>
<td>COFFEE BROWN ALE</td>
<td>5.2%</td>
</tr>
<tr>
<td>CARAMEL FRAP</td>
<td>A malty coffee ale brewed with milk sugar and conditioned on vanilla beans.</td>
<td></td>
</tr>
</tbody>
</table>

### DRY BEAN

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>KOLD SHOULDER</td>
<td>COFFEE BLONDE ALE</td>
<td>6.4%</td>
</tr>
<tr>
<td>KOLD SHOULDER</td>
<td>A coffee-infused Blonde Ale named for the process of steeping whole coffee beans in beer (aka ‘dry beaning’) for a fresh aroma and flavor.</td>
<td></td>
</tr>
</tbody>
</table>

### SCORCHED SHOULDER

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCORCHED SHOULDER</td>
<td>PINEAPPLE JALAPENO KOLSCH</td>
<td>5.3%</td>
</tr>
<tr>
<td>SCORCHED SHOULDER</td>
<td>A Kolsch-style beer fermented with pineapple puree and conditioned on jalapenos. With apologies to the Reinheitsgebot. Sorry not sorry.</td>
<td></td>
</tr>
</tbody>
</table>

### SCOTTY'S MILK STOUT

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
<th>NITRO TAP</th>
</tr>
</thead>
<tbody>
<tr>
<td>SCOTTY'S MILK STOUT</td>
<td>MILK STOUT</td>
<td>5%</td>
<td>NITRO TAP</td>
</tr>
<tr>
<td>SCOTTY'S MILK STOUT</td>
<td>A classic milk stout brewed with lactose, pale chocolate, caramel, and roasted malts.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### BLUEBERRY PI

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>BLUEBERRY PI</td>
<td>FRUITED PALE ALE</td>
<td>6.5%</td>
</tr>
<tr>
<td>BLUEBERRY PI</td>
<td>Ale brewed with lactose and Citra hops, fermented with blueberries, and conditioned on vanilla beans.</td>
<td></td>
</tr>
</tbody>
</table>

### PALLINO

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>PALLINO</td>
<td>ITALIAN PILSNER</td>
<td>4.6%</td>
</tr>
<tr>
<td>PALLINO</td>
<td>A trending style in the craft beer community, Italian pilsners are brewed with German ingredients, but focus on hop expression through late kettle additions and dry hopping.</td>
<td></td>
</tr>
</tbody>
</table>

### DOUBLE CHURRO CRUNCH

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>DOUBLE CHURRO CRUNCH</td>
<td>IMPERIAL BROWN ALE</td>
<td>8%</td>
</tr>
<tr>
<td>DOUBLE CHURRO CRUNCH</td>
<td>Brewed with caramel malts, pale chocolate, and a hint of biscuit and lactose. Conditioned on cinnamon &amp; vanilla for a big churro cereal flavor.</td>
<td></td>
</tr>
</tbody>
</table>

### PACIFIC COAST PILS

<table>
<thead>
<tr>
<th>NAME</th>
<th>TYPE</th>
<th>ABV</th>
</tr>
</thead>
<tbody>
<tr>
<td>PACIFIC COAST PILS</td>
<td>WEST COAST PILSNER</td>
<td>4.7%</td>
</tr>
<tr>
<td>PACIFIC COAST PILS</td>
<td>Hoppy and crisp West Coast-style Pilsner, brewed with a classic blend of Amarillo, Centennial, and Citra hops.</td>
<td></td>
</tr>
</tbody>
</table>
**HARD SELTZERS + BEERTAILS**

**Hard Seltzer | Gluten-Removed | 5.5% ABV**

- **MOJITO**
  Our most popular taproom seltzer cocktail! Sweet and tart with a hint of lime and mint.

- **FROZEN MOJITO**
  Our house favorite Mojito, slush-ified!

- **LIME**
  Unflavored hard seltzer poured over ice and garnished with a lime. *Similar to a vodka soda*

- **CRANBERRY**
  Unflavored hard seltzer poured over ice with a splash of cranberry juice & garnished with a lime. *Similar to a vodka cranberry*

- **PINK LEMONADE**
  Tart, sweet, and crushable.

- **THE MULE**
  Spicy ginger and refreshing lime, just like the classic.

- **NEVER NEVER LAND**
  Mango Sour Shandy

- **MORNING GRIND**
  Milk Stout + Nitro Cold Brew

- **PICKLE BEER**
  Kolsch + Dill Pickle Juice

**NON-ALCOHOLIC BEER <0.5%**

- ***MUST BE 21+**

- **NA PUB ALE OR NA FESTBIER**

- **SPACER!**
  **NITRO COLD BREW COFFEE**

- **1919 DRAFT ROOT BEER**

- **KIDS LEMONADE**

- **CANNED SODA**
  COKE | DIET COKE | SPRITE