

# Beer & Wine

## NEIGHBORHOOD FAVORITES

old style <b>heileman</b> .....4. <sup>00</sup> <i>adjunct lager, a chicago classic, 4.6%</i>	sun crusher <b>revolution</b> .....7. <sup>00</sup> <i>easy-drinking american wheat; citrusy w/light pine, 5.3%</i>
cruz light <b>cruz blanca</b> .....7. <sup>50</sup> <i>low calorie light lager, 4.0%</i>	palm shade <b>cruz blanca</b> .....8. <sup>00</sup> <i>tropical ipa, mandarin, mango &amp; pineapple, 6.0%</i>
mexico calling <b>cruz blanca</b> .....7. <sup>50</sup> <i>refreshing sunny lager w/ balanced sweetness &amp; light bitterness, 4.7%</i>	gay ipa <b>marz</b> .....9. <sup>00</sup> <i>ddh ipa with lactose; citrus zest, apricot &amp; papaya, 6.7%</i>
della <b>old irving</b> .....7. <sup>50</sup> <i>kolsch; grass, lemon, &amp; cracker malt, 5.2%</i>	working for vacation <b>spiteful brewing</b> .....8. <sup>50</sup> <i>DIPA; mango, papaya &amp; other tropical citrus with a hint of pine 7.9%</i>
citra blonde <b>lagrow</b> .....8. <sup>00</sup> <i>100% organic blonde w/bright citrus &amp; a bit of pine, 5.2%</i>	april rain <b>off color</b> .....9. <sup>00</sup> <i>wild ale with sudachi and white tea, 6.2%</i>
clover club <b>hopewell</b> .....8. <sup>50</sup> <i>raspberry kettle sour w/ gin botanicals, 6.2%</i>	crowded table <b>half acre</b> .....6. <sup>50</sup> <i>grisetete; earthy yeast flavor with notes of pepper &amp; lemongrass, 4.0%</i>
can't find a bitterman <b>begyle</b> .....7. <sup>00</sup> <i>nitro ESB; caramel, cracker malt, hint of spice, 5.0%</i>	le tub <b>whiner</b> .....8. <sup>00</sup> <i>lightly soured farmhouse ale, 6.4%</i>
proper trollied <b>phase three</b> .....8. <sup>00</sup> <i>english mild; fresh coffee, rye bread, hint of smoke, 3.8%</i>	kriek <b>une annee</b> .....8. <sup>50</sup> <i>wild ale with cherries; tart &amp; vibrant with a touch of earth, 6.5%</i>
ev'ry day <b>middlebrow</b> .....8. <sup>00</sup> <i>black beer; roasted malt, espresso, and chocolate, 4.0%</i>	fat pug <b>maplewood</b> .....7. <sup>50</sup> <i>nitro oatmeal milk stout; dark chocolate &amp; espresso, 5.9%</i>
lizard king <b>pipeworks</b> .....8. <sup>50</sup> <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>	

## DOMESTIC OFFERINGS

dry <b>seattle cider co</b> .....7. <sup>50</sup> <i>tart green apple, soft floral notes &amp; orange peel, 6.5%</i>	union jack <b>freestone walker</b> .....7. <sup>50</sup> <i>west coast ipa; pineapple &amp; mango meet bitter hops, 7.0%</i>
heritage <b>wolffer estate</b> .....9. <sup>50</sup> <i>old world cider with english ale yeast, dry, 8.0%</i>	audio palette <b>jester king</b> .....12. <sup>50</sup> <i>season; honey, melon, pepper and yeast, 4.3%</i>
white rascal <b>avery</b> .....7. <sup>00</sup> <i>belgian witbier brewed with orange peel &amp; coriander, 5.6%</i>	tripel <b>allagash</b> .....12. <sup>00</sup> <i>strong golden ale, rooted in tradition, 9%</i>
zwickel <b>urban chestnut</b> .....7. <sup>00</sup> <i>cereal malt, strong yeast flavor, slight bitterness, 5.1%</i>	golden monkey <b>victory</b> .....7. <sup>00</sup> <i>classic belgian w/ banana &amp; clove, 9.5%</i>
90 shilling <b>odell</b> .....7. <sup>50</sup> <i>light bodied amber with notes of apple, caramel &amp; honey, 5.3%</i>	dragon's milk <b>new holland</b> .....10. <sup>00</sup> <i>oak aged imperial stout, chocolaty &amp; smooth, 11.0%</i>

## INTERNATIONAL OPTIONS

trumer pils <b>trumer brauerei</b> .....6. <sup>50</sup> <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	radler <b>stiegl</b> .....7. <sup>00</sup> <i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>
hefeweissbier <b>weihenstephan</b> .....7. <sup>00</sup> <i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	

Eight Dollar **GLUTEN-FREE TALLBOY**...*Glutengberg Blonde*

Three Dollar **HANDSOME TALLBOY**...*Pick Your Favorite*

### Limited Availability RESERVE BEER

<b>jester king, viridium</b> juniper, stonefruit, barnyard funk, spontaneously fermented wild ale, 4.9%.....62. <sup>50</sup>
<b>maine, woods and waters</b> earthy bitterness, dry citrus, herbal spice ipa, 6.7%.....18. <sup>00</sup>
<b>tandem, crabster</b> tart barnyard funk, very dry, 750ml, 7.2%.....25. <sup>00</sup>
<b>cascade, noyaux 2014</b> vanilla, apricot, raspberry barrel aged sour, 750ml, 9.3%.....15. <sup>00</sup>
<b>cascade, sang du chene</b> baking spice, funk, toasted sugar, blended ale, 750ml, 9.6%.....15. <sup>00</sup>
<b>st. bernardus, abt 12</b> dark fruit, caramel, full bodied quadrupel, 750ml, 10.0%.....24. <sup>50</sup>
<b>stiegl, sonnenkönig III</b> dark chocolate, plum, oatmeal imperial porter, 12.0%.....56. <sup>00</sup>
<b>virtue, flok</b> light spice, honey & notes of brandy ice cider, 750ml, 13.4%.....47. <sup>00</sup>

## SPARKLING, WHITE & RED

<b>prosecco</b> santomè, prosecco doc, italy, nv .....10   40
<b>champagne</b> henri dosnon, brut, cote des bar, nv .....25   100
<b>chardonnay</b> girasole, mendocino, california, 2018 .....11   44
<b>pinot grigio</b> scarpetta, friuli, italy, 2020 .....13   52
<b>sauvignon blanc</b> bodegas pinuaga, vino de la tierra de castilla, spain 2019 .....11   44
<b>rosé</b> la vidaubanaise, cotes de provence, france, 2021 .....12   48
<b>pinot noir</b> omera, willamette, oregon, 2017 .....15   60
<b>cabernet sauvignon</b> browne family, columbia valley, 2019 .....15   60
<b>malbec</b> familia zuccardi, mendoza, argentina, 2020 .....12   48
<b>grenache/syrah</b> domaine de la solitude, côtes du rhône, france, 2019 .....14   56