

# Beer & Wine

## NEIGHBORHOOD FAVORITES

old style <b>heileman</b> .....5 <sup>50</sup> <i>adjunct lager, a chicago classic, 4.6%</i>	lizard king <b>pipeworks</b> .....8 <sup>50</sup> <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>
pony <b>half acre</b> .....8 <sup>00</sup> <i>german style pils; light, crisp, refreshing, 5.5%</i>	juice pants <b>maplewood</b> .....9 <sup>00</sup> <i>hazy ipa; stone fruit, tropical, citrus, 7%</i>
full pocket <b>goose island</b> .....8 <sup>50</sup> <i>mild hop bitterness, a hint of sweet and a crisp finish, 5.2%</i>	working for the weekend <b>spiteful brewing</b> .....8 <sup>00</sup> <i>dipa; tangerine, mango &amp; pine, 7.9%</i>
mexico calling <b>cruz blanca</b> .....7 <sup>50</sup> <i>refreshing sunny lager w/ balanced sweetness &amp; light bitterness, 4.7%</i>	snowy owl <b>sketchbook</b> .....8 <sup>00</sup> <i>red rye ale; peper spice, notes of orange and caramel, 5.6%</i>
vienna lager <b>dovetail</b> .....8 <sup>50</sup> <i>vienna-style lager w/ toasted caramel &amp; a dry, clean finish, 5.1%</i>	eugene <b>revolution</b> .....8 <sup>00</sup> <i>porter; chocolate, fresh coffee, hint of bitterness, 6.8%</i>
le tub <b>whiner brewing co</b> .....7 <sup>50</sup> <i>season; tart, citrus, dry, funky, 6.4%</i>	ten crowns <b>off color</b> .....8 <sup>00</sup> <i>dark czech lager; baking spice, chocolate, toasted grain, 5.5%</i>
vera <b>around the bend</b> .....7 <sup>50</sup> <i>nitro cream ale with a rich pistachio flavor 5.0%</i>	finest doppelbock <b>pipeworks</b> .....8 <sup>50</sup> <i>doppelbock; malty aroma, dates, hazelnuts, brioche, 7.4%</i>
freedom lemonade <b>revolution</b> .....7 <sup>50</sup> <i>session sour; effervescent, lemony, tart, 4.5%</i>	beer for dealing with your family <b>offcolor</b> .....12 <sup>00</sup> <i>malt liquor; plum, cherry, bread, malt aroma, 12%</i>

## DOMESTIC OFFERINGS

ekto cooler <b>eagle park</b> .....7 <sup>00</sup> <i>like a hard seltzer, but cooler, 3.0%</i>	union jack <b>firestone walker</b> .....7 <sup>00</sup> <i>west coast ipa; pineapple, citrus, pine, tangerine, 7%</i>
yuzu ginger <b>shacksbury</b> .....7 <sup>50</sup> <i>cider; citrus, spice &amp; wild honey, 6.0%</i>	hop reach <b>allagash</b> .....8 <sup>50</sup> <i>ipa; tangerine, grapefruit rind, notes of pine &amp; florals, 6.8%</i>
clear conscience <b>tandem cidery</b> .....7 <sup>00</sup> <i>dry cider, tart, crisp, refreshing, 6.0%</i>	golden monkey <b>victory</b> .....7 <sup>00</sup> <i>classic belgian w/ banana &amp; clove, 9.5%</i>
kold <b>fairstate coop</b> .....7 <sup>50</sup> <i>kolsch, cereal grain, hint of lemon &amp; apple, 4.7%</i>	dragon's milk <b>new holland</b> .....10 <sup>00</sup> <i>oak aged imperial stout, chocolaty &amp; smooth, 11.0%</i>
white <b>allagash</b> .....8 <sup>00</sup> <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	dark secret vanilla <b>brickstone</b> .....15 <sup>00</sup> <i>elijah craig b/a stout; madagascar vanilla, chocolate, 13%</i>
goses are red <b>the bruery</b> .....8 <sup>00</sup> <i>foeder aged gose with syrah grapes, 5.6%</i>	

## INTERNATIONAL OPTIONS

trumer pils <b>trumer brauerei</b> .....7 <sup>00</sup> <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	abt 12 nitro <b>brouwerij st bernardus</b> .....15 <sup>00</sup> <i>belgian quad; rich malt aroma, plum, dates, raisins, 10%</i>
hefeweissbier <b>weihenstephaner</b> .....7 <sup>50</sup> <i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	duchess de bourgogne <b>brouwerij verhaeghe</b> .....15 <sup>00</sup> <i>flemish red ale with chocolate and cherries; 6.8%</i>
radler <b>stiegl</b> .....7 <sup>00</sup> <i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>	

Eight Dollar **GLUTEN-FREE TALLBOY**... *Glutenberg IPA*

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

### Limited Availability RESERVE BEER

<b>hopewell, neonette</b> <i>raspberry, sharp sour notes with hints of jam, piquette style sour, 4.9%.....</i> 28 <sup>50</sup>
<b>jester king, atrial rubicite</b> <i>raspberry jam, hint of oak, brine &amp; funk, wild ale 500ml, 5.0%.....</i> 37 <sup>50</sup>
<b>tandem, crabster</b> <i>tart barnyard funk, very dry, 750ml, 7.2%.....</i> 25 <sup>00</sup>
<b>st. bernardus, abt 12</b> <i>dark fruit, caramel, full bodied quadrupel, 750ml, 10.0%.....</i> 24 <sup>50</sup>
<b>goose island, sir isaac BCS</b> <i>figs, honey, molasses, barrel aged stout 16.9oz, 13.9%.....</i> 44 <sup>00</sup>
<b>goose island, bananas foster bcs,</b> <i>baked banana, cinnamon, almond, 16.9oz, 17%.....</i> 44 <sup>00</sup>
<b>goose island, brand backyard bcs,</b> <i>boysenberry, mulberry, vanilla, 16.9oz, 12.9%.....</i> 44 <sup>00</sup>
<b>the bruery, black tuesday</b> <i>bourbon barrel aged stout; rich, creme brulee, poached figs, 750ml, 19.5%.....</i> 75 <sup>00</sup>

## SPARKLING, WHITE & RED

<b>prosecco</b> <i>santomè, prosecco doc, italy, nv</i> .....12   48
<b>champagne</b> <i>henri dosnon, brut, cote des bar, nv</i> .....25   100
<b>chardonnay</b> <i>girasole, mendocino, california, 2018</i> .....13   52
<b>pinot grigio</b> <i>scarpetta, friuli, italy, 2020</i> .....14   56
<b>sauvignon blanc</b> <i>bodegas pinuaga, vino de la tierra de castilla, spain 2019</i> .....12   48
<b>rosé</b> <i>la vidaubanaise, cotes de provence, france, 2021</i> .....13   52
<b>pinot noir</b> <i>david hill, willamette, orgon, 2021</i> .....16   64
<b>cabernet sauvignon</b> <i>browne family, columbia valley, 2019</i> .....16   64
<b>malbec</b> <i>familia zuccardi, mendoza, argentina, 2020</i> .....13   52
<b>grenache/syrah</b> <i>domaine de la solitude, côtes du rhône, france, 2019</i> .....14   56