

Today's Beers

Shorty (8oz)/Pint (16oz)

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BEER TO GO

Cans!

Grab a 4-Pack To Go

Breaking Bob Kölsch ... 10

Brosé Double IPA ... 20

Berry White

Berliner Weisse ... 16

Vivant Pilsner ... 12

**Bourbon Barrel Aged
Wee Heavy Scotch Ale
(500ml Btl.) ... 15**

Growlers!

32oz/64oz ... 5

Just the Tip of the Cap
English Mild ... 5/9

Breaking Bob Kölsch ... 6/11

Meringue – A – Tang
Lemon Tart ... 7/12

Mayor of Dunkel ... 7/12

James Van Der Kveik
Pale Ale ... 8/13

Resting Beach Face
Passionfruit Saison ... 6/11

Sow Your Own Wild Oatmeal
Porter ... 8/13

Hazy Is *Still* Not a Flavor
IPA ... 12 (32oz)

Just the Tip of the Cap

English Mild (8oz/20oz) ... 2/4.5

There are 11 different grains and sugars in this beer, giving it the similar complexity of a Barleywine grain bill, but it only clocks in at 3.3% ABV. Very faint nuances of dark fruit, caramel, toffee, chocolate, and coffee, with just enough earthy English hops for balance; get the flavor and drink more than one.

Tap Date 6/29 OG 1.035 IBU 14 ABV 3%

Tampa Timeshare

Watermelon-Mint Gose (13oz) ... 5.5

Our house Gose, with prominent wheat grain aroma and body. This beer has a unique twist being conditioned on local watermelons and mint from our own Wrecking Bar Farm.

Tap Date 8/1 OG 1.044 IBU 5 ABV 4.5%

FLIGHT No 1

Berry White Berliner Weisse (13oz) ... 6.5

Fruit abounds in our most recent fruited kettle sour. We started by souring a wort of wheat and 2-row malt for a gentle lactic acidity and creamy mouthfeel. The beer was then conditioned on 1 pound of berries per gallon of beer using a blend of raspberry, blueberry & strawberry. Tart, quenching and full of berry aroma and flavor, can't get enough of. *Tap Date 9/19 O.G. 1.045 IBU 5 ABV 4.5%*

Breaking Bob Kölsch (13oz) ... 4.5

Our 2nd generation, this pale golden ale/lager hybrid associated with the city of Köln, Germany, uses the lightest German Köln & Heidelberg malts. With enough hops for balance, the result is a very light, crisp beer.

Tap Date 8/30 OG 1.045 IBU 21 ABV 4.8%

FLIGHT No 2

Vivant Pilsner ... 3/5.5

We are excited to present you our newest lager beer. This is a beer that classic style that tests a brewery's process and acumen. A simple grist of German Pilsner malt lays a crisp, grainy foundation for the hops and fermentation profile to shine. Hopped assertively with New Zealand Pacifica and a bit of Czech Saaz. This beer has a floral nose with notes of freshly cut grass, peppercorn, and subtle hints of citrus. *Tap Date 9/28 OG 1.051 IBU 45 ABV 5.5%*

Meringue – A – Tang Lemon Tart ... 3.25/6

This hazy kettle sour has the sweet aroma of fresh baked pie crust and a smooth marshmallowy finish. Hints of citrus, vanilla, cinnamon and lactose come through and give this beer a creamy, crisp, and full of flavor. *Tap Date 8/17 OG 1.051 IBU 5 ABV 5.7%*

Mayor of Dunkel ... 3/5.5

This dark German lager has smooth notes of freshly toasted bread and a sweet toffee finish. Hints of dark fruit come through from the use of dark German caramel malts. Creamy, crisp, and voted most crushable beer on the menu!

Tap Date 8/10 OG 1.053 IBU 25 ABV 5.1%

FLIGHT No 3

James Van Der Kveik Pale Ale ... 3.25/6

We were able to source a newer variety of hops from New Zealand called Moutere, which has notes of passionfruit, guava, citrus, and earthy hay. We used a pinch of Motueka hops as well to lend a heavier citrus hop profile. The yeast used in this beer is an old Norwegian farmhouse strain, known as "Kveik," which has a heavy tropical character that plays well with the hops we used. This ale was fermented at over 90°Fahrenheit, yet finishes very clean and fruity. A truly unique Pale Ale meant to be enjoyed fresh!

Tap Date 10/1 OG 1.053 IBU 40 ABV 5.5%

FLIGHT No 4

Resting Beach Face

Passionfruit Saison (8oz/13oz) ... 3.75/6

This contemporary saison was brewed with a simple grist of pilsner and wheat malts. A blended yeast culture is the focus on this beer. Subtle notes of peppery spice, clove, citrus and ripe mangoes meld beautifully with a refermentation on passionfruit. We then delicately dry-hopped this beer with a bit of Mosaic hops to drive the tropical character home. *Tap Date 8/28 O.G. 1.053 IBU 35 ABV 6.4%*

Sow Your Wild Oatmeal Porter ... 3.25/6

For those that want a beer with complex malt flavors, without the extra roastiness of a stout, our Oatmeal Porter is your beer. This Porter contains prominent notes of chocolate, biscuits, and dark fruit and is smoothed out by a big portion of flaked oats, with just enough English hops to balance.

Tap Date 7/26 OG 1.055 IBU 30 ABV 5.9%

FLIGHT No 5

Hazy Is *Still* Not a Flavor IPA ... 3.75/7

The second installment of our "Hazy" series with the Porter Beer Bar releases to celebrate their 10th anniversary. It's a descriptor, not a flavor. This version is loaded with New Zealand Waimea and Rakau, as well as a pinch of Mosaic hops to round out the hop oil composition. Intense notes of pine, peach, guava, and citrus are prevalent in both flavor and aroma. Drink this up now, as it is best enjoyed fresh!

Tap Date 9/8 OG 1.063 IBU 50 ABV 6.5%

FLIGHT No 6

Brosé Double IPA (8oz/13oz) ... 4.25/7

In of their 25th anniversary we teamed up with our friends at Atlanta Brewing Company. This double IPA has Hallertauer Blanc, Enigma and Citra hops and was fermented with Merlot and Sauvignon Blanc grape juice. *Tap Date 9/19 OG 1.073 IBU 60 ABV 8.3%*

Wood Aged

**Willet Barrel-Aged
Ye Old Sprinklerhead
Barleywine**

(4oz/8oz) ... 3.5/6.5

This barleywine was rested in a 2nd use Willet bourbon barrel and then sent to the cellar to age for 17 months. Try the Great American Beer Fest's Silver Medal winner in the wood and barrel-aged strong beer category.

ABV 12.6%

The Dream Team

Brewmaster

Neal Engleman

Brewmaster Emeritus

Bob Sandage

The Cellarmen

Robert Evans & Ryan Donald

Coming Soon

Coffee Brown Ale

Bovine Justice Imp. Milk Stout

Brewer's Droop ESB

Vienna Lager,

Matlanta Dopplesticke,

Juice Willis, Victor IPA