

# Today's Beers

Shorty (8oz)/Pint (16oz)

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## Cans!

Grab a 4-Pack To Go

Brewers Droop  
Oak-Aged ESB ... 12

## Growlers!

32oz/64oz ... 5

O.G. English  
Bitter ... 6/11

Breaking Bob  
Kölsch ... 6/11

Tangie Smoosh  
Gose ... 9/17

Brewers Droop  
Oak-Aged ESB ... 7/12

Jemmy Stout ... 9/17

Flavortown Belgian  
Tripel D... 9/17

## **O.G. English Bitter (8oz/20oz) ... 2.5/5**

English Bitter is often overlooked as a style in modern craft beer circles. As such, we decided to brew one as it is a quintessential session beer. Light amber in color, ours has a unique balance of caramel and toasty malt, esters reminiscent of orchard fruit, and a firm hop bitterness. Being true to style, we are serving this beer at a lower level of carbonation to make it as quaffable as possible  
*Tap Date 3/19 OG 1.039 IBU 35 ABV 3.9% FLIGHT No 1*

## **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 3/3 OG 1.045 IBU 21 ABV 4.8% FLIGHT No 2*

## **Tangie Smoosh Gose (13oz) ... 5.5**

This beer is for those seeking a tropical and quenching beer. We took the base of our Sea Shanty Gose, and fermented it with a blend of soursop and tangerine juices. The soursop is a unique tropical fruit with flavors that mimic pineapple, coconut, and subtle strawberry. This flavor combination plays well with the minerality of our house salt blend and adds a refreshing depth of flavor.  
*Tap Date 5/5 O. G 1.045 IBU 5 ABV 4.8% FLIGHT No 3*

## **Rainbros Sherbet Ale (6oz/13oz) ... 3.5/7**

As a collaborative brew with our friends at Red Brick we decided to brew a beer reminiscent of a raspberry sherbet dessert. To mimic those flavors, we brewed a simple base beer composed of Pilsner and wheat malts that was soured with Wrecking Bar's house lactobacillus. After kettle souring, we fermented this beer with lime juice and over 200 pounds of raspberries.  
*Tap Date 5/5 O. G 1.051 IBU 5 ABV 5.5%*

## **Little Tart Sour Cherry Ale**

**(6oz/13oz) ... 3.25/6.5**

This kettle soured ale was brewed with lactose sugar, vanilla beans, cinnamon bark, and over 200 pounds of both sweet and tart cherries. These ingredients combine to emulate flavors of a fresh cherry pie. Notes of pie crust, juicy cherries, and a balanced tartness make for a savory and refreshing treat. *Tap date 5/16 OG 1.051 IBU 12 ABV 4.9%*

## **Brewer's Droop Oak-Aged ESB ... 3/5.5**

This English-style Pale Ale was created to be full flavored, yet sessionable. Brewed with Maris Otter, Munich, dark English crystal, and a touch of Chocolate malt, there are layers of malt flavor providing a perfect canvas for oak aging. Underlying notes of toasted malt, toffee, and caramel intertwine with medium toast American oak. Warm vanilla overtones and soft tannins from the oak provide a nuanced complexity.  
*Tap Date 4/26 OG 1.055 IBU 30 ABV 5.5% FLIGHT No 4*

## **Juice Willis:**

### **I See Drunk People IPA ... 3.75/7**

Juice Willis makes its triumphant return in what may be the softest, most cohesive version yet. A base of Pilsner, Wheat, and Oats allow for a massive hop regiment of Citra and New Zealand Rakau hops to take center stage. Incredibly integrated with hop oil, and bursting with notes of peach, grapefruit, mango, and subtle pine. A real treat to enjoy, from renowned director Mmm. Pint Slamitdown.  
*Tap Date 5/24 OG 1.066 IBU 50 ABV 7.5% FLIGHT No 5*

## **RendezMoo**

### **Coffee-Vanilla Milk Stout ... 3.25/6.5**

Our next Milk Stout was made to be easily consumed, even in the staggering heat of summer. Brewed with a blend of Maris Otter, multiple specialty malts, and lactose sugar imparts aromas of milk chocolate, dark toffee, and freshly roasted Ethiopian coffee from Aurora. Smooth coffee flavor with notes of chocolate and blueberry.  
*Tap Date 7/27 O. G 1.066 IBU 30 ABV 5.9%*

### **Jemmy Stout ... 3.5/6.5**

With nine different grains used in the brewing process, this is one of the more rich and complex stouts out there. Several different roasted barleys, wheat, oats and caramelized grains yield hints of bread, toffee, chocolate and a roast espresso finish.  
*Tap Date 1/23 OG 1.067 IBU 65 ABV 6.9% FLIGHT No 6*

## **Choco Mountain**

### **Imperial Breakfast Stout (6oz/13oz) ... 3.5/7**

Flavors of bittersweet dark chocolate, mocha, dark fruits, & smoothness from oats & wheat all come to play in this decadent strong ale. Costa Rican coffee, maple syrup and cacao nibs were used in our brewing process to take this beer to the next level.  
*Tap Date 05/25 OG 1.085 IBU 70 ABV 8.5%*

### **Flavortown Belgian Tripel D (6oz/13oz) ... 3.5/7**

Our newest Belgian Tripel is dialed in and ready for you all to enjoy. Flavortown displays a unique balance of spicy phenols, fruity esters, and soft alcohol flavors. Notes of pear, citrus, and subtle banana are prevalent at first impression. As it warms, spicier notes of pepper and clove reveal themselves. *Tap Date 4/18 OG 1.075 IBU 35 ABV 9.2%*

## **Wood Aged**

### **Prichard's Rye Barrel Aged Choco Mountain Imperial Breakfast Stout**

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

Our Imperial Breakfast Stout aged six months in barrel and rested another six months to mellow. *ABV 9.0%*

## **Guest Tap**

### **Moon River's Cliffs of Insanity**

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

Sour imperial stout with blackberries.  
*ABV 4.8%*

## **Join our CSA!**



[www.wreckingbarnfarm.com](http://www.wreckingbarnfarm.com)

### **The Dream Team**

**Brewmaster**  
Neal Engleman

**Brewmaster Emeritus**  
Bob Sandage

**The Cellarman**  
Robert Evans

6/3/2018

### **Coming Soon**

*Pilsner, New DIPA, Saison,  
New Milkshake IPA,  
Munich Dunkel, Pale Ale,  
English Mild, Victor IPA  
Wrecking Bar Anniversary!*