

# Today's Beers

## BEER TO GO

### 4-pack 16oz Cans

Tampa Timeshare  
Grapefruit Basil Gose ... 16

### Growlers!

32oz/64oz ... 5

Buds Lightyear Dry-Hopped  
Berliner Weisse ... 12\*

Breaking Bob Kölsch ... 6/11

Oak-Aged Vivant Pilsner ... 12\*

Where Have All The  
Cloudboiz Gone IPA ... \$13\*

Juice Willis  
Beers of the Sun IPA ... \$13\*

\*(32oz growlers only)

### The Dream Team

**Brewmaster**  
Neal Engleman

**Head Brewer**  
Rion Spurlock

**The Cellarmen**  
Ryan Donald

6/25/2019

Shorty (8oz)/Pint (16oz)

### **O.G. English Bitter (10oz/20oz) ... 2.75/5**

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 5/18 OG 1.039 IBU 35 ABV 3.9%

FLIGHT No 1

### **Buds Lightyear Dry-Hopped**

#### **Berliner Weisse (8oz/13oz Stange) ... 4.25/6.5**

Wheat and Pilsner malts form the base of a very quenching and sessionable tart beer. Soured with lactobacillus bacteria in our brew kettle, we dry hopped this beer with one pound of Galaxy hops per barrel. Aromas of candied peaches and citrus cut beautifully against the soft character of the base beer, creating a wonderful pairing of hops, and quenching tartness. Let these hops take you to infinity and beyond!

Tap Date 5/1 OG 1.042 IBU 10 ABV 4.5%

### **Tampa Timeshare**

#### **Grapefruit Basil Gose (13oz) ... 5.5**

Our house gose, soured with yogurt then salted with a blend of sea salts we've perfected with our friends over at Beautiful Briny Sea in Grant Park. The beer was then dosed with Thai and sweet basil, fermented on grapefruit juice and pulp, and aged on grapefruit zest.

Tap Date 6/8 OG 1.044 IBU 5 ABV 4.5%

FLIGHT No 2

#### **Breaking Bob Kölsch (13oz Stange) ... 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 5/8 OG 1.045 IBU 21 ABV 4.8%

#### **Oak-Aged Vivant Pilsner ... 3.25/5.75**

In pursuit of taking one of our favorite beers even further, we took Vivant Pilsner and left this version unfiltered. You'll notice a bit yeast character, leaving dough-like bread notes and a round mouthfeel. During the conditioning of this beer, we introduced the batch to medium toast French oak for a complementary tannic structure. Gentle notes of toffee, vanilla, hazelnut, and toasted oak add a unique complexity to our house Pilsner. Enjoy!

Tap Date 6/5 OG 1.051 IBU 45 ABV 5.5%

FLIGHT No 3

### **Where Have All The Cloudboiz Gone IPA v2 ... 4/7.25**

Our newest IPA was brewed with Pilsner, loads of Spelt, Oats, and a touch of lactose sugar. Obviously, you should expect a smooth, creamy mouthfeel. The aroma is incredibly vibrant with notes of mango, passionfruit, tangelo, and a kiss of pine. Hopped assertively with Citra, Galaxy, and Simcoe hops at nearly 4.5 pounds per barrel of beer.

Tap Date 5/29 OG 1.060 IBU 50 ABV 6.3%

Shorty (8oz)/Pint (16oz)

### **Juice Willis Beers of the Sun IPA ... 3.25/7.5**

If you don't know this beer by now you have been sleeping under a rock. For our 8th Anniversary we chose some of our favorite hops: Nelson, Galaxy, and Simcoe. Nuff said.

Tap Date 6/13 OG 1.060 IBU 50 ABV 6.5%

FLIGHT No 4

### **Double Rainbros**

#### **Raspberry Sherbet Ale (4oz/10oz) ... 3.5/6.5**

Hey bros... we hope you like raspberry and lime! We took one of our favorite kettle-sours and amped it up for our 8th Anniversary celebration. Fermented on over more than double the volume of raspberries. The added fruit boosts the ABV to eight percent...perfect for our anniversary. After fermentation, we conditioned the beer on lime peel and vanilla beans. Come and get you some.

Tap Date 6/11 OG 1.070 IBU 10 ABV 8%

FLIGHT No 5

### **Technological Ripeness IIPA v4**

#### **(8oz/13oz) ... 5/7.5**

This version focuses on a heavy use of Australian Enigma hops. We were lucky enough to get our hands on some of these highly sought-after hops. Prominent notes of resin, white wine, and hints of raspberry are prevalent. As the beer warms, it becomes more tropical with notes of mango and papaya. We rounded out the hop bill with a bit of Citra hop pellets and Amarillo & Simcoe lupulin to take the beer over the top. Enjoy Fresh!

Tap Date 6/12 OG 1.070 IBU 50 ABV 8%

#### **Dubbel Bubble Dubbel (8oz/13oz) ... 4.25/7**

A very unique aroma of toasted bread, caramelized sugar, and dark fruit all come together from a complex grain bill. Fermented with traditional monastery ale yeast, producing notes of bubblegum, banana, subtle spicy phenols, and plum. Brewed with dark candi sugar for an ABV boost, as well as notes of molasses, this beer is dangerously drinkable.

Tap Date 3/26 OG 1.075 IBU 20 ABV 8.5%

### **Wood Aged**

#### **Heaven Hill Bourbon BA Choco Mountain Imperial Breakfast Stout (4oz/8oz) ... 3.5/6.5**

Our Imperial Breakfast Stout aged for 4 months in Heaven Hill bourbon barrels. ABV 9%

#### **Four Roses Bourbon BA Hammer of the Gods Blonde Barleywine (4oz/8oz) ... 3.5/6.5**

This collaboration brew with Burial Brewing, Asheville, NC that spent time in Four Roses Bourbon barrels. ABV 12.5%

## From the Cellar

### **Dark Chocolate Vanilla Siberius Maximus RIS**

#### **(4oz/8oz) ... 4/7.5**

Just like it sounds. Our Russian Imperial Stout treated with dark chocolate and vanilla. ABV 12.5%

### **Seek & Destroy Oud Bruin**

#### **(4oz/8oz) ... 3.75/7**

Mixed fermentation Oude Bruin style brown ale fermented and matured for 12 months in French oak barrels. Lightly sour, notes of oak, fig, and dried apricot, and slightly phenolic from the Belgian yeast. ABV 6.5%

### **Kviek on a Leash Barrel- Fermented Barleywine**

#### **(4oz/8oz) ... 3.75/7**

Oat & honey barleywine barrel fermented with Horindal Kviek yeast. ABV 9%

### **Heaven Hill Barrel Aged Ton of Brix Old Ale**

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

Old Ale, also known as "Stock Ale," is a style that falls somewhere in between a strong English Bitter and English Barleywine. ABV 9%

### **Coming Soon**

Schwarzbier, More Juice  
Petite Saison, Atlanta Altbier,  
Little 5 Life Light Lager