



CROWLERS AVAILABLE

\$8.50 EACH | 4 PACK \$30

BIRCH'S BLONDE ALE 5.0%

Golden Promise barley, Norwegian Kveik yeast

HAZY IPA 6.8%

oats, wheat, Citra, Mosaic, El Dorado, Simcoe hops

BLOOD ORANGE BERLINER WEISS 5.2%

kettle sour, blood orange

TEQUILA BARREL MEXICAN CHOCOLATE MILK STOUT 8.2%

cinnamon, chipotle, ancho, habanero,
ghost peppers aged in Anjeo Tequila Barrels

SABRO IPA 6.2%

Golden Promise barley, spelt, Sabro hops



APRICOT GOSE 5.6%

kettle sour, apricot, wheat, coriander, sea salt

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone Colombia dark coffee, chocolate



OKTOBERFEST 6.0%

amber lager, Munich and Vienna barley

BOTTLES AVAILABLE

\$12 EACH

FLANDERS RED 5.5%

Our third traditional barrel aged sour release. A blend of 2 and 3 year mixed culture red ales fermented and aged in red wine barrels.

PEACH LAMBIC 4.8%

traditional sour Belgian ale, fermented in used white wine barrels with peach puree for over 2 years. Additional fresh peach was added for a secondary fermentation.

MADE HERE
FRESH BEER