



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

EXPORT STOUT 7.1%

Irish Stout Malt, roasted barley



RED RYE IPA 5.6%

rye malt, Columbus hops

APRICOT GOSE 5.6%

kettle sour, apricot, wheat, coriander, sea salt

COFFEE CHOCOLATE GOLDEN ALE 6.2%

True Stone Colombia dark coffee, chocolate

DOPPELBOCK 7.5%

dark German lager, Munich 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.

FRESH BEER MADE HERE