

160Z \$5.00 100Z \$3.50 30Z \$1.00



160Z \$5.00 100Z \$3.50 30Z \$1.00

# KOLSCH

### Light German Ale

Fermented with traditional Kolsch yeast. Lightly hopped with tettnangers. Crisp, clean, and super drinkable. 4.6% ABV | 19 IBU

### BARBARELLA

### Rhubarb Belgian Blonde

Made with over 50lbs of fresh, organic rhubarb. Spicy clove notes from Belgian yeast and crisp rhubarb tartness are softened by malty, bready flavors. 5.7% ABV | 24 IBU

### GRAND CRU

### Strong Belgian Blonde

Saison yeast, orange peel and coriander. Hint of honey sweetness on the finish. 7.3% ABV | 11 IBU

# HONEY NUT BEERIOS

### Golden Ale with Milk & Floney

Light bodied ale with a massive amount of Honey Nut Cheerios added to the mash. Finished with organic clover honey, hazelnuts, and lactose. 6.4% ABV | 16 IBU

# GALVANIZER

Easy-drinking, sessionable pale ale with a subtle hoppiness balanced by a smooth caramel malt character. 4.5% ABV | 36 IBU

# **MOOSE & SQUIRREL**

### India Session Ale

This hop-forward session beer is a celebration of two hops: Amarillo & Mosaic. A big citrus nose up front and light enough to drink two, or three, or four... 4.6% ABV | 45 IBU

# WOODBOY

### India Pale Ale

Our most popular beer for a reason. Loaded with Oregon-grown hops and finished with Citras. 6.8% ABV | 74 IBU

# GRAPEFRUIT IPA

### India Pale Ale

Freshly squeezed pink grapefruit added to the brite tank for a refreshing, juicy, citrus kick. 5.7% ABV | 66 IBU

# CHINOOK ME ALL NIGHT LONG

## Single Hop IPA

Single hopped with Chinooks, we put the character of an underutilized hop right up front. A pungent grapefruit aroma and a strong piney hop finish are balanced against a big malt bill. 6.3% ABV | 89 IBU

# TRAPPED IN AMBER

Malty, subtly sweet, and medium-bodied with a floral hop finish. The perfect spring drinker. 5.4% ABV | 30 IBU

# COLD SHOT

Rich, robust porter with organic, cold-brewed coffee from Rose City Coffee Co. added during cold crash. Flavors of chocolate, roasted malt and caramel blend with the acidity of South American coffee beans. 7.6% ABV | 30 IBU

# HAIRY KNUCKLE

### Stout (Mitro)

Dark and dry with hints of coffee and bitter chocolate. Smooth and balanced with roasty finish. 6.9% ABV | 44 IBU



# KOLSCH

# Light German Ale

Fermented with traditional Kolsch yeast. Lightly hopped with tettnangers. Crisp, clean, and super drinkable. 4.6% ABV | 19 IBU

# BARBARELLA

### Rhubarb Belgian Blonde

Made with over 50lbs of fresh, organic rhubarb. Spicy clove notes from Belgian yeast and crisp rhubarb tartness are softened by malty, bready flavors. 5.7% ABV | 24 IBU

### GRAND CRU

## Strong Belgian Blonde

Saison yeast, orange peel and coriander. Hint of honey sweetness on the finish. 7.3% ABV | 11 IBU

### HONEY NUT BEERIOS

### Rolden Ale with Milk & Honey

Light bodied ale with a massive amount of Honey Nut Cheerios added to the mash. Finished with organic clover honey, hazelnuts, and lactose. 6.4% ABV | 16 IBU

### GALVANIZER

Easy-drinking, sessionable pale ale with a subtle hoppiness balanced by a smooth caramel malt character. 4.5% ABV | 36 IBU

# **MOOSE & SQUIRREL**

### India Session Ale

This hop-forward session beer is a celebration of two hops: Amarillo & Mosaic. A big citrus nose up front and light enough to drink two, or three, or four... 4.6% ABV | 45 IBU

# WOODBOY

### India Pale Ale

Our most popular beer for a reason. Loaded with Oregon-grown hops and finished with Citras. 6.8% ABV | 74 IBU

# GRAPEFRUIT IPA

# India Pale Ale

Freshly squeezed pink grapefruit added to the brite tank for a refreshing, juicy, citrus kick. 5.7% ABV | 66 IBU

# CHINOOK ME ALL NIGHT LONG

## Sinale Hop IPA

Single hopped with Chinooks, we put the character of an underutilized hop right up front. A pungent grapefruit aroma and a strong piney hop finish are balanced against a big malt bill. 6.3% ABV | 89 IBU

## TRAPPED IN AMBER

Malty, subtly sweet, and medium-bodied with a floral hop finish. The perfect spring drinker. 5.4% ABV | 30 IBU

# COLD SHOT

Rich, robust porter with organic, cold-brewed coffee from Rose City Coffee Co. added during cold crash. Flavors of chocolate, roasted malt and caramel blend with the acidity of South American coffee beans. 7.6% ABV | 30 IBU

# HAIRY KNUCKLE

### Stout (Mitro)

Dark and dry with hints of coffee and bitter chocolate. Smooth and balanced with roasty finish. 6.9% ABV | 44 IBU



# Made Right Here!

# POMEGRANATE

Our driest cider is made tart and subtly sweet with the addition of pomegranate juice. Crisp, bright and fruity on the finish. 6.4% ABV

# **BLACK & BLUE**

Tart and refreshing with the blush of Oregon-grown blackberries and blueberries.

6.8% ABV

# ARMADILLO

Oregon-grown Amarillo hops flash boiled and added to our semi-dry base. A truly hoppy cider. 6.8% ABV

### GINGER

Zingy, crisp semi-dry cider made with Oregon apples and over 50lbs of fresh, organic ginger.

6.8% ABV

# Guest Beer!

# LITTLE BEAST BREWING

# FERA

### Brett Saison

This Farmhouse saison is fermented 100% with Brettanomyces wild yeast and brewed with European malts and Noble hops. Dry, light, stone fruit, strawberry and spice flavors merge with a mild tartness and hoppy bite. Similar to a wild/mixed fermented pale ale. 6.25% ABV

16OZ \$7.50 | 10OZ 5.50 | 3OZ 2.00

# Guest Lider!

AFIVE CIDER CO.

# STRAWBASAURUS HOP

Off-Dry Strawberry Lider

NW apple juice and strawberries fermented together to give a bright strawberry flavor without being overly sweet, then dry hopped with Sorachi Ace hops.

ABV 6.8%

16OZ \$7.00 | 10OZ 5.00 | 3OZ 1.50



2531 NW 30TH AVE PORTLAND, OR 97210 (503) 841-5687



# Made Right Here!

# POMEGRANATE

Our driest cider is made tart and subtly sweet with the addition of pomegranate juice. Crisp, bright and fruity on the finish. 6.4% ABV

# **BLACK & BLUE**

Tart and refreshing with the blush of Oregon-grown blackberries and blueberries.

6.8% ABV

# ARMADILLO

Oregon-grown Amarillo hops flash boiled and added to our semi-dry base. A truly hoppy cider. 6.8% ABV

# GINGER

Zingy, crisp semi-dry cider made with Oregon apples and over 50lbs of fresh, organic ginger.

6.8% ABV

# Guest Beer!

# LITTLE BEAST BREWING

# FERA

Brett Saison

This Farmhouse saison is fermented 100% with Brettanomyces wild yeast and brewed with European malts and Noble hops. Dry, light, stone fruit, strawberry and spice flavors merge with a mild tartness and hoppy bite. Similar to a wild/mixed fermented pale ale. 6.25% ABV

160Z \$7.50 | 100Z 5.50 | 30Z 2.00

# Guest Lider!

# AFIVE CIDER CO.

# STRAWBASAURUS HOP

Off-Dry Strawberry Cider

NW apple juice and strawberries fermented together to give a bright strawberry flavor without being overly sweet, then dry hopped with Sorachi Ace hops.

ABV 6.8%

16OZ \$7.00 | 10OZ 5.00 | 3OZ 1.50



2531 NW 30TH AVE PORTLAND, OR 97210

(503) 841-5687