

# SPEAKEASY

21+ and over

SERVICE ONLY, NO TOGO RETAIL



**MENU SAMPLE**  
for updates check our cafe

## Beers

### UNITY VIBRATION KOMBUCHA BEER

This award winning whimsical reimagination of an American wild ale blurs the lines between kombucha tea and Belgian lambics. Ypsilanti, Michigan.

### BOURBON PEACH AMERICAN WILD ALE

22oz. 8% ABV. Bourbon Barrel Aged. Low-medium sweet. Tart, juicy peachy front end, soft oaky tannins on back end, with warming hints of bourbon. Bright & effervescent. Lactobacillus as souring agent. Funky flavors of brettanomyces. Notes of fragrant fruit and lambic style tartness. **PAIRINGS:** Apple Crumble, Beef Empanadas, Salad, Shepherd's Pie, Chicken & Waffles. 12

### GINGER AMERICAN WILD ALE

22oz. 8% ABV. Medium sweet. Spicy ginger front end, tart, bright & refreshing back end, warming, effervescent. **PAIRINGS:** Market Salad, Grand Stack, Chicken Curry, Waffles. 12

### GROUND BREAKER BEER

Ground Breaker Craft Brew uses chestnuts, lentils, beet sugar, sorghum syrup, and Belgian-style candi beet syrup. None of their beers contain corn-derived sugars or soy-based products. All of their year-round and seasonal gluten-free beers are vegan. They don't and never will use barley, wheat, or rye and then attempt to chemically or enzymatically remove the gluten. All of their products are naturally gluten-free. Portland, Oregon

### IPA NO.5

12 oz. 6% ABV - 70 IBU. IPA No. 5 is brewed with roasted chestnuts, roasted lentils, and Belgian-style candi beet syrup. Crystal and Santiam hops are used during the boil and for dry-hopping. Crystal hops bring the classic Northwest IPA pine and citrus notes while Santiam adds hints of tropical and stone fruits. 6

### PALE ALE

22oz bottle. 5.8% ABV - 30 IBU. Brewed to be bright and crisp. This beer is dry hop with Cascade and Meridian hops to provide a floral aroma with elements of citrus and pine. 12

### DARK ALE

22oz bottle. 5.5% ABV - 35 IBU. Dark Ale uses very dark, espresso-like roasted chestnuts and lentils along with dark Belgian-style candi beet syrup for a roasted flavor and aroma with notes of chocolate and dark fruits. 12

## Artisanal Spirits

### GOLDEN COAST MEAD

16 oz. 12% ABV. Also known as honey wine and even nectar of the Gods. These meads are made to drink like a refreshing ale or sparkling wine. Golden Coast is dedicated to making delicious libations that support local ecology by aiding in restoring the health of the honeybee. Seasonal Flavors, see display case. San Diego, California. Bottle 20

### SHACKSBURY CIDER

12oz. 6.5% ABV. Dry, daring and complex. From gnarled apple trees on New England farmsteads to Old World orchards in England and Spain, this cider will change the way you think about this amazing fruit. Shoreham, Vermont. 6

## HOUSE LIBATIONS

### MEADMOZA

Honey wine of the day w/ Liquidology City Scout Juice. 9  
A twist on the traditional orange juice mimosa, following the citrus season: seasonal citrus, wild flower honey, saigon cinnamon.

## Wines

Curation made in collaboration with Dry Farm Wines who sources only the highest quality natural wines from small, organic family farms that meet our strict standard of health. Unlike today's commercialized and processed wines, this is real wine. Nothing added, nothing removed.

Pure, artisanal, and deliciously clean. Sugar-Free (< 1g/L). Low Sulfites (< 75ppm). Low Alcohol (< 12.5%). Mycotoxin/Mold-Free. No Additives. Dry-Farmed Organic or Biodynamic. Old Vines (35-100 yrs). Hand harvested. Wild Native Yeast. Small Productions. Gluten-free. Paleo-Friendly. Keto-Friendly. Low Carb-Friendly. Mouthwateringly Delicious

### LE PETIT CHAMBORD, CHEVERNY

FRANCOIS CAZIN 2015 (WHITE)

ABV: 13.5% REGION: Loire Valley, France. FERMENTATION: Concrete fermentation. Indigenous yeasts, organic. TASTING NOTES: Blend of 80% Sauvignon Blanc, 20% Chardonnay. Floral aromas of honey. Clean, refreshing flavors of crisp apple, currants & lemon. High acidity, notable minerality & minimal residual sugars. Known for top quality organic Cheverny, Francois Cazin is a master of natural, unfiltered wines made from local grapes. Glass 9, Bottle 45

### LA CAVE SE REBIFFE, GAMAY

FRANTZ SAUMON 2015 (SPARKLING ROSE)

ABV: 12.5% REGION: Loire Valley, France. FERMENTATION: Stainless steel, biodynamic, naturally occurring carbonation during secondary fermentation. TASTING NOTES: Punchy minerality characteristic of the terroir. Fruity, peppery, herbal notes. Light sweetness, bright acidity & invigorating effervescence. Frantz's winemaking style is about purity, always looking for clean wines & striving for dryness. Glass 10, Bottle 47

### WEINGUT KNAUSS, TROLLINGER

ANDI KNAUSS 2015 (RED)

ABV: 11.9%. REGION: Wurttemberg, Germany. FERMENTATION: Fermented naturally, no sugar or sulfur added. Organic (not certified). TASTING NOTES: Light red in color, body & flavor. Mild tannins. Soft notes of cherries, strawberries, white spices, & chalky minerality. No doubt, Andi Knauss makes a gorgeous light-bodied red wine that is designed to sip all day. In fact, traditionally this type of wine is enjoyed from a mug as a second breakfast by thirsty Württembergers. Glass 8, Bottle (1 L) 52