### Urban Growler® Taproom Beer List

#### Flagship Beers

**Cowbell Cream Ale®** 5.2% ABV | 20 IBU  
*Lighter, Crisp, Highly Drinkable*  
A “transitional beer” that may just lure the American light lager fans into the world of craft beer. Our cream ale is light gold in color and low in bitterness; the specialty malt and flaked maize add complexity to this smooth thirst quencher. A “lawnmower” beer that will leave you wanting more - No worries, just yell “I need more Cowbell!”  
Crowler $8

**Kentucky Uncommon™** 5.5% ABV | 40 IBU  
*Malt Forward, Slight Bitterness, Dry Finish*  
This is a Kentucky Common style brew; this style was popular before prohibition but disappeared as time went on. We are helping to bring this now uncommon style back to life. So, what is it? Kentucky Common takes the bourbon recipe and modifies it for beer. Instead of distilling the mash and making bourbon, we boil it and add hops – and our own twist of course.  
Crowler $8

**De-Lovely® Porter** 5.6% ABV | 33 IBU  
*Sweet, Coffee, Low Bitterness*  
It's delightful, it's delicious, it's de-lovely. Smooth and dark yet refreshing. Enjoy.  
Crowler $8

**Midwest IPA™** 6.2% ABV | 60 IBU  
*Floral Citrus, Malty Backbone, Dry Finish*  
The 2012 Minnesota State Fair Blue Ribbon winning IPA. This is an English Style IPA with a sturdy malt backbone that helps to balance the hop bitterness in this IPA.  
Crowler $8

**Golden Hammer IPA** 6.8% ABV | 70 IBU  
*Pineapple, Mango, East Coast Maltiness*  
This well-balanced beer takes cues from IPA brewing techniques from all over the country: West Coast style hop bursting blends with East Coast maltiness on top of a smooth round pallet reminiscent of the new breed of IPAs popularized in the Northeast. The tropical hop profile includes notes of peach, guava, and tangerine.  
Crowler $9

### Seasonals and Specialties

**Vanilla Latte Blonde Ale** 5.6% ABV | 15 IBU  
A smooth Blonde Ale infused with vanilla and a special blend of light espresso roasts from St. Paul’s own TrueStone Coffee Roasters. Lactose adds a creamy subtle sweetness. *Contains Lactose*  
Crowler $11

**Imperial Smoked Chipotle Porter** 8.2% ABV | 58 IBU  
This ain’t your grandma’s imperial porter: Chipotle peppers heat up your taste buds. Big and malty with assertive chocolate flavors and undertones of caramel sweetness followed by a wave of chipotle heat and savory smoke, the Imperial Smoked Chipotle Porter will leave you asking for more.  
Crowler $12

**Barrel Aged Kentucky Uncommon** 5.5% ABV | 40 IBU  
This uncommon beer was aged in Bourbon Barrels.  
Crowler $12

**Citrus Splash IPA** 5.7% ABV | 70 IBU  
Reminding you that summer is just around the corner, this hop-forward IPA has notes of lemon, orange, pear, pine & tropical fruit on the nose. Medium-light in body with a slightly malty backbone, Citrus Splash allows the hop flavors to take center stage.  
Crowler $9

**Tart Cherry Stout** 5.6% ABV | 27 IBU  
This pre-spring seasonal has notes of chocolate and toasted coffee on the nose with just a hint of fruit tart. Followed by a smooth & creamy flavor of dark cherry, cocoa nibs, and roasted coffee blends.  
Crowler $11

**Moomosa** 4% ABV | 20 IBU  
Our Cowbell Cream Ale blended with orange juice for a refreshing all day beer cocktail.  
Crowler $8

### Plow to Pint

**Plum Grisette** 5.4% ABV | 18 IBU  
Similar to a Saison in yeast and malt profile, Grisettes tend to be lighter bodied with a more prominent hop profile than their Belgian cousins. We’ve added a heap of Minnesota grown plums from Swenson Orchards to compliment the noble hops and distinctive Belgian yeast. Grisettes were originally brewed for the coal miners of Belgium’s Hainaut province, and the beer’s name (“little gray” in French) most likely referred to the miners’ appearance after a long day of work.  
Crowler $11

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Prices shown do not include Minnesota alcohol tax of 10.375%