

FOOD



Bavarian Pretzel with Beer Cheese Dip | \$8

Made locally by Styria II Bakery - giving us "a taste of the Alps." Served with cheese blended with our own beer. What's not to love about this age-old companion of Bavarian beer?



Gilded Griller - Choice of German or White | \$7.5

Hofmann's famous snappy griller frank on a pretzel roll. Served with a side of our beer cheese dip, German mustard, and a Claussen crunchy dill pickle spear on a bed of pretzel sticks. (Contains: pork, veal, and beef)



Meat & Cheese Plate | \$8

Genoa salami and a creamy Brie wedge served with water crackers. Simple, delicious; gears you up for your next pint.



Beer Cheese Nachos | \$6

Tortilla chips smothered in our addicting beer cheese with a side of salsa.



Chips & Salsa | \$5

Our friends over at Rocky Mountain Salsa make it fresh, local, and with a homemade taste using ingredients right here in Colorado.



Bowl of Pub Mix | \$2 Bowl of Pretzels | \$2 Bowl of Peanuts | \$2

NON-ALCOHOLIC DRINKS

Kombucha 13 oz	\$6	LaCroix	\$2
Root Beer, Coke, Sprite	\$2	IZZE	\$2
		Bottled Water	\$2
		Juice Box	\$1

ABOUT THE BREWERY

Gilded Goat Brewing Company is a family-run operation with a single purpose: to gather the community in our taproom to drink Bold & Balanced Beer inspired by German, Belgian, and American traditions and innovations. Our 7-barrel brewhouse is designed and operated by our brewer Charlie Hoxmeier. Our taproom, inspired by the countless pubs visited by the Hoxmeier family in Europe and North America, is managed by Luke Ballou.

MUG CLUB

Join the Gilded Goat community with a Mug Club premier membership. At only \$99 per year, membership includes a 20oz. personalized mug, a mug-sized pour of one of our standard beers at a pint price every visit to the taproom, a Bold and Balanced Gilded Goat t-shirt, a stylish hat, Rewards Punch Card, \$1 off Growler Fills, 15% off merchandise, Membership ID, selected discounts and promotions throughout the year, and participation in our Mug Club events.

www.GildedGoatBrewing.com



Please, Order at the Bar. Thank You!

-FEATURED BEER-

"PRETTY IN PINK BOOTS" BLONDE IPA

In collaboration with the Fort Collins chapter of the Pink Boots Society, this is a perfect beer for a Colorado Spring. Light malt base, using a special Pink Boots Society hop blend; floral, earthy, and refreshing!

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16 oz.
\$5.50



13 oz.
\$4.50



10 oz.
\$4/\$6



Taster
5 oz.
\$2/\$3



Taster Tray
(4) 5oz
\$8-12



Growler Fill
64 oz.
\$14



Growlette Fill
32 oz.
\$10



Crowler
32/25oz.
\$11/\$7

CASHMERE | Cream Ale

A clean, crisp, and flavorful American Ale. We built this beer to meet the needs of any beer drinker - it's low hop character and subtle maltiness combine with a light and smooth mouthfeel to satisfy all palates. As we begin to wade into the summer season, this beer would be a perfect addition to your next outdoor adventure!

ABV 4.9% IBU 12 | **Malts** Pilsner, Biscuit, Flaked Corn | **Hops** Hallertau, Saaz

CITRUS HOUR | Citra Hopped Sour

Dry hopped and drinkable sour. Pineapple and citrus on the nose. Brett funk up front with lemon peel and apricot. A subtle lactic acidity followed by a dry finish and lingering honeydew. Not a beer that makes you pucker up, but enough sour to dry your palate and crave for more.

ABV 5.8% IBU 10 | **Malts** Pilsner, White Wheat, Flaked Corn | **Hops** Citra

MEANDERING WHEAT | Blood Orange Wheat Beer

This American Wheat fills the nose with aromas of orange, farmhouse yeast, malt and citrus. A smooth and silky mouthfeel, enhanced by floral, orange blossom, and honey flavors. Finishes dry, balanced with blood orange flavor and a subtle earthy spiciness.

ABV 6% IBU 8 | **Malts** Pils, Malted Wheat, Flaked Wheat, Dextrin | **Hops** Slovenian Celeia

GOATS & GOATS & GOATS | Collaboration Sour or Saison

Two collaboration brews with Goats in mind. Both beers started the same way: the same grain bill, Crystal hops from Billy Goat Hop Farms, and Jasmine & Rose Hips herbs, but we took different paths through fermentation. At Goat Patch in Colorado Springs, we fermented the beer with a French Saison yeast; at Gilded Goat, we soured the beer in our Solera.

ABV 6.2% IBU 6 | **Malts** Pale Malt, Unmalted White Wheat | **Hops** Crystal

WHY IS BRETT SO PALE? | Brett Pale Ale

Mixed culture of Brettanomyces and our house ale yeast creates a beer that is round, tropical, and slightly tart. Light but firm malt backbone ties in with dark fruit notes from the Mosaic hops.

ABV 5.8% IBU 40 | **Malts** 2-Row, Pale, Flaked Barley, Crystal-10 | **Hops** Mosaic, El Dorado

LIGHTFOOT | Coffee Pale Ale

At first glance the Lightfoot may not be what you expect from a coffee beer. Lighter in color, the spirit in this one is robust. Notes of blood orange and rose petal from the Ethiopian coffee beans compliment tropical notes from the El Dorado hops. This collaboration with Harbinger Coffee creates a beer that reflects the passion and quality of Fort Collins' craft industry.

ABV 6.3% IBU 33 | **Malts** Pale, Flaked Barley, Crystal-10 | **Hops** El Dorado

PRETTY IN PINK BOOTS | Blonde IPA

(A portion of sales goes directly to the Pink Boots Society Fort Collins Chapter)

A hop forward beer with a light malt base, slightly sweetened with Honey malts. Pink Boots Society special hop blend additions give this beer a floral aroma and earthy flavor resulting in a smooth finish with low bitterness. The blonde base recipe showcases the hop character while being an easy drinking summer ale.

ABV 6% IBU 16 | **Malts** Pale, Troubadour Ballad, Honey Malt | **Hops** PBS Hop Blend: Loral, Glacier, Mosaic, Simcoe, Sabro

NOKHU | IPA

Gently tickles the senses on first approach. Addition of oats in the malt bill gives Nokhu a nice balance and full-bodied mouthfeel with a slight hazy appearance. Dry hopped with Citra and Simcoe hops lend to fruity, earthy notes that create a beer as fresh as a Colorado spring.

ABV 7% IBU 55 | **Malts** Pale, Pilsner, Crystal-10, Oats | **Hops** Warrior, Simcoe, Citra

DOWNPOUR PETRICHOR | Double IPA

Meet the amplified, West Coast version of our Petrichor. A downpour of dry hops with earthy, floral and piney flavors, balanced by a hefty malt core. On the lower end of the bitterness spectrum for double IPAs, this is a beer with all the hop flavor and a smooth finish.

ABV 9.5% IBU 60 | **Malts** Golden Promise, Munich, Pale, Crystal-60 | **Hops** Simcoe, Chinook, Centennial



GÜTEN BOCK | 2018 GABF Bock Gold Medal



A traditional German lager with a medium body. Our lager yeast enhances the caramel aspects of the malt, allowing a sweetness to linger in the finish. Aromas of dark fruit, raisin, and rye bread mix to create a familiar aroma. Balanced maltiness and temptingly sweet flavors are accompanied by dark fruit to create a warm richness.

ABV 6.6% IBU 22 | **Malts** Munich, Rye, Chocolate Wheat | **Hops** Hallertau.

BIERE DE GARDE | Pro-Am Collaboration Biere de Garde

Collaborating with Jay Kinney, an award-winning homebrewer, this Pro-Am brew pours a rich, hazy, amber-orange color. Aromas of black pepper and banana are accompanied by orange and floral characters. The flavor is primarily yeast driven, coming from a French Saison yeast, while boasting a very full bodied malt character.

ABV 6.8% IBU 19 | **Malts** Pale, Pilsner, Vienna, Honey, Biscuit, Arome, Special B | **Hops** Strisselspalt, Spalter, Aramis

PURPLE DREAM | American Sour

10 oz \$6 / 5 oz \$3

We teamed up with Troubadour Maltings to craft a beer using undermodified malts designed specifically for our unique Solera-style souring process. Sweet blackberries and tart rhubarb, together with a full lactic acidity, forming a flavorful sour beer with a dry finish.

ABV 8.5% IBU 2 | **Malts** Pilsner, Caramel, Crystal-15, Wheat, Candi Sugar

FRUMPY MOOMOO | Breakfast Stout

A hearty stout beer that drinks easy and smooth. Brewed with locally roasted Guatemalan coffee from Harbinger, this beer showcases a full-bodied sweetness and roasty notes of bittersweet chocolate and vanilla. A perfect choice to enjoy with friends on cold winter nights!

ABV 6.3% IBU 26 | **Malts** Munich, Melanoidin, Malted Rye, Chocolate Wheat | **Hops** Hallertau

Vanilla Bourbon Cream | Barrel Aged Cream Ale on Nitro

10 oz \$6

We aged our clean, crisp, and flavorful Cashmere Cream Ale in Four Roses Bourbon barrels with a huge addition of fresh vanilla. The subtle maltiness of the Cream Ale combines with full bodied American oak, and bourbon warmth for a smooth and complex beer with a creamy vanilla finish.

ABV 4.9% IBU 12 | **Malts** Pilsner, Biscuit, Flaked Corn | **Hops** Hallertau, Saaz

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