WEBB’S CITY CELLAR

GREEN BENCH BREWING CO
Webb's City Cellar is where we go to escape and explore. It's where we head when we need a break from the dizzying heat, and our rapid lives. This is the place that we slow down, consider, and breathe.

Welcome.
<table>
<thead>
<tr>
<th>CONTENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>USA</strong></td>
</tr>
<tr>
<td>ALLAGASH</td>
</tr>
<tr>
<td>ANCHORAGE</td>
</tr>
<tr>
<td>BIRDS FLY SOUTH</td>
</tr>
<tr>
<td>CASA AGRIA</td>
</tr>
<tr>
<td>CASEY</td>
</tr>
<tr>
<td>DE GARDE</td>
</tr>
<tr>
<td>FOX FARM</td>
</tr>
<tr>
<td>FUNK FACTORY</td>
</tr>
<tr>
<td>GARDEN PATH</td>
</tr>
<tr>
<td>GREEN BENCH</td>
</tr>
<tr>
<td>JESTER KING</td>
</tr>
<tr>
<td>LOST ABBEY</td>
</tr>
<tr>
<td>ODD BREED</td>
</tr>
<tr>
<td>OFF COLOR</td>
</tr>
<tr>
<td>PRIMITIVE</td>
</tr>
<tr>
<td>SCRATCH</td>
</tr>
<tr>
<td><strong>USA</strong></td>
</tr>
<tr>
<td>TRANSIENT</td>
</tr>
<tr>
<td>TRILLIUM</td>
</tr>
<tr>
<td>WICKED WEED</td>
</tr>
<tr>
<td><strong>BELGIUM</strong></td>
</tr>
<tr>
<td>BLAUGIES</td>
</tr>
<tr>
<td>DE LA SENNE</td>
</tr>
<tr>
<td>DE RANKE</td>
</tr>
<tr>
<td>DRIE FONTEINEN</td>
</tr>
<tr>
<td>ORVAL</td>
</tr>
<tr>
<td>TILQUIN</td>
</tr>
<tr>
<td><strong>FRANCE</strong></td>
</tr>
<tr>
<td>AU BARON</td>
</tr>
<tr>
<td><strong>CIDER</strong></td>
</tr>
<tr>
<td>BARDOS</td>
</tr>
<tr>
<td>DOMAINE DUPONT</td>
</tr>
<tr>
<td>DOMAINE SICERA</td>
</tr>
<tr>
<td>GREEN BENCH</td>
</tr>
<tr>
<td>URBITARTE</td>
</tr>
<tr>
<td><strong>WINE</strong></td>
</tr>
<tr>
<td>WHITE</td>
</tr>
<tr>
<td>ROSÉ</td>
</tr>
<tr>
<td>RED</td>
</tr>
<tr>
<td>ORANGE</td>
</tr>
<tr>
<td>SPARKLING</td>
</tr>
<tr>
<td>CHERRY WINE</td>
</tr>
<tr>
<td>POMMEAU</td>
</tr>
</tbody>
</table>

Offerings marked with an * are for onsite consumption only
GREEN BENCH BOTTLES

WILD BEER

Clotho (2023) - 4.5% ABV
Collab w/ Allagash - Wild, Belgian-Style Blonde Ale
$5 / 330mL $15 / 4-pack
A collaborative Belgian-style Blonde Ale, Clotho was weaved together using Maine-grown Pale Malts, Oats, and Wheat. We then hopped Clotho with continental European varieties and co-fermented with a classic Belgian yeast and Allagash’s house Brettanomyces culture prior to bottle refermentation.

Drood (2020) - 14.7% ABV
Double Barrel Aged Wild Belgian-Style Imperial Stout
$17 / 330mL
A nearly 45 P Double Barrel aged Belgian-style Imperial Stout fermented with our house blend of wild yeasts, aged 12 months in Jamaican Rum Barrels prior to being aged an additional 24 months in used Bourbon Barrels, exuding flavors of brown sugar, chocolate covered raspberry, oaky vanillin, and chocolate covered espresso bean, layered over a full and silky mouthfeel.

Lachesis (2023) - 4% ABV
Collab w/ Allagash - Foeder Fermented Black Table Beer
$5 / 330mL $15 / 4-pack
A collaborative Foeder fermented Black Farmhouse Ale, Lachesis was brewed with Maine-grown Pale Malts, Oats, and a touch of Black Malt. We fermented Lachesis with our house blend of S. diastaticus and Brettanomyces culture, prior to being dry hopped on loads of Hallertau Blanc, Citra, and Mosaic hops, just before bottle refermentation.

Saison de Banc Vert (2022) - 5.5% ABV
Foeder Fermented French Style Saison
$10 / 375mL
Saison de Banc Vert is a Foeder fermented Farmhouse Ale brewed with Pilsner Malt, Wheat, Spelt, and Oats. Fermented with our house culture of S. diastaticus and Brettanomyces, Saison de Banc Vert is packed with fruity citrus and spicy, peppercorn-like flavors and a crisp, dry finish.

Stead Ale (2021) - 4.3% ABV
Foeder Fermented Table Beer
$4 / 330mL $12 / 4-pack
A Foeder-fermented ale brewed with European Pilsner Malt, Oats & Wheat and double dry hopped with Simcoe & Lemondrop hops. Fermented with our house cultures of S. cervasie var. diastaticus & Brettanomyces. Stead ale has aromas of delicate grain, intense tropical fruit, soft spicy cracked white peppercorns and bright citrus peel with a dry finish.

Wild Shape (2021) - 6.7% ABV
Stainless Steel Fermented Brett Witbier
$10 / 375mL
Wild Shape is a unique take on an age-old classic. We brewed a traditional Belgian White using imported Pilsner Malt, Raw Wheat, Oats, Orange Peel, and Coriander. After fermentation with a blend of Brettanomyces yeasts we dry hopped with Citra and Galaxy prior to bottle conditioning with wild yeast.
Lovely Bubbles (2021) - 4.5% ABV
Foeder Fermented Mixed Culture Saison

Named for its delightful effervescence, this Foeder Fermented Mixed Culture Saison was brewed with Pils and Raw Wheat. We didn't barrel age this one so you can experience a true expression of our mixed culture profile without the tannic wine barrel characters of some of our other mixed culture beers. It's bright and bubbly, dry and refreshing, with lemon-like acidity and subtle, but complex Brettanomyces character.

Mira (2021) - 6.5% ABV
Wine Barrel Aged Sour Red Ale

Blended from several barrels of foeder fermented and wine barrel aged mixed culture beers, Mira Blend #1 is a complex showcase of elegant tannin structure, developed acid profiles, and a unique combination of fresh and dried fruits. A nod to Belgian-style Flanders Reds, Mira is blended with beers that range between 18 and 20 months of aging.

Never Too Much (2020) - 6.0% ABV
Bourbon Barrel Aged Golden Ale

Never Too Much is a blend of foeder fermented mixed culture Golden Ales that aged in freshly empted Four Roses Bourbon barrels for 18 months. In addition to the complex organic acid profile created by aging with our house culture, the Bourbon barrels imparted a nutty vanillin, caramelized peach, and marshmallow-like sweetness that plays in between the acid profile and balances the mouthfeel with subtle charred oak tannin.
**GREEN BENCH BOTTLES**

**MIXED CULTURE BEER**

**Oversaturated: Centennial (2022) - 6.7% ABV**
Wine Barrel Aged Golden Sour with Fresh Whole Cone Centennial Hops & Florida Orange Blossom Honey

We oversaturated 120 pounds of Oregon-grown Fresh Hop Centennial on a blend of Foeder fermented mixed culture Golden Ales that were between 19 and 30 months aged in wine barrels. During the four months on the Fresh Hops, we refermented the beers on Florida harvested Orange Blossom Honey, resulting in a brightly tropical aroma, wonderful barrel tannin and organic acid profile, that sits beneath a floral bouquet.

**Oversaturated: Strata (2022) - 6.7% ABV**
Wine Barrel Aged Golden Sour with Fresh Whole Cone Strata Hops & Florida Orange Blossom Honey

We oversaturated 120 pounds of Oregon-grown Fresh Hop Strata on a blend of Foeder fermented mixed culture Golden Ales that were between 19 and 30 months aged in wine barrels. During the four months on the Fresh Hops, we refermented the beers on Florida harvested Orange Blossom Honey, resulting in a brightly tropical aroma, wonderful barrel tannin and organic acid profile, that sits beneath a floral bouquet.

**Parallax (2023) - 8.8%**
Bourbon Barrel Aged Dark Sour Ale with Raspberry

Parallax is a blend of foeder fermented and Bourbon barrel-aged mixed culture Dark Ales refermented on Raspberries prior to bottle conditioning.

**Petals (2023) - 4.9% ABV** - Collab with Odd Breed Wild Ales
Blend of Wine Barrel Aged Golden Ale & Table Saison with Blackberry & Black Currant

Collaborative blend of foeder fermented and wine barrel aged mixed culture saisons brewed with domestic Pilsner Malt, Raw Wheat, Malted Corn, and aged whole leaf hops. Petals has been resting in barrels since June of 2021.

**Shopping Cart Cowboys (2023) - 5.7%**
Wine Barrel Aged Golden Sour with Grapefruit

Never passing up an opportunity to draw a crowd, Doc Webb dressed his staff into cowboy constumes to collect shopping carts in the parking lot, encouraging them all to lasso the carts from customers. Shopping Cart Cowboys is a blend of foeder fermented and wine barrel aged mixed culture Golden Ales refermented on Grapefruit prior to bottle conditioning.

**Voilà (2022) - 4.6% ABV**
Blend of Wine Barrel Aged Golden Ale & Table Beer

A unique blend of foeder fermented mixed culture Golden Ales aged 30 months in neutral wine barrels and 100% Brettanomyces fermented Table Beer aged 24 months in neutral wine barrels.

**Wilbur (2023)**
Wine Barrel Aged Sour Brown Ale

Wilbur is a foeder fermented Mixed Culture Dark Ale aged in neutral French oak red wine barrels. The aroma is dark cherry and slightly jammy with a rounded lactic nose. Flavors of tannin and wood character, along with a touch of caramel and lactic pucker, like tart cherries and cranberries. The Brett notes are fun, almost dusty and drying but the medium tartness encourages drinkability and finishes with a jam/wood/caramel flavor that is neither sweet or heavy.
**GREEN BENCH BOTTLES**

**BARREL AGED CLEAN BEER**

**Big Velvet (2023) - 12.2% ABV**
*Bourbon Barrel Aged Imperial Stout*

Big Velvet is as silky and decadent as they come. Loaded with flavors of chewy fudge, oaky vanilla, cinnamon, honey, and baker's cocoa, Big Velvet is a blended Imperial Stout aged for 22 months in Heaven Hill 7-year Bourbon barrels.

**The Lifted Veil (2023) - 12.6% ABV**
*Blend of Rum Barrel Aged Imperial Stout & Bourbon Barrel Aged English-Style Barleywine*

The Lifted Veil is a blend of Foursquare Rum barrel-aged Imperial Stouts, and Heaven Hill 7-year barrel-aged English-style Barleywines, all aged for nearly 2 years prior to blending. Bold and complex, The Lifted Veil is a treat: warm chocolate and sweet caramel with nuanced vanilla, cocoa, and molasses barrel character.

**The Pursuit (2023) - 13.7% ABV**
*Rum Barrel Aged English-Style Barleywine*

The Pursuit is a blend of English-style Barleywines aged 22 months in Foursquare Rum Barrels, engraved with flavors of dark maple syrup, dates, brown sugar, and rum cake.

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**GREEN BENCH BOTTLES**

**CIDER**

**Giants In The Sky - 7.2% ABV**
*Wild Fermented Oak Aged Pet-Nat Dry Cider (2019 Harvest Season)*

An ode to transformation and the small things that can have a huge influence. Fresh pressed Kingston Black, St. Edmund’s Russet, Pioneer & Wickson Crab apples from our friends at Lagoner Farms in Williamson, NY. Wild Fermented in oak barrels with native yeast. Packaged before fermentation was complete, this cider is finished in the bottle to capture the natural carbonation, Petillant Naturel.

**Malus 2019 - 6.9% ABV**
*Stainless Steel Fermented Off-Dry Cider*

Cider pressed exclusively from heritage cider fruit from New York State. A combination of 12 different apples make up the blend, including Dabinette, Binet Rouge, Golden/St Edmunds/Roxbury Russets, Kingston Black, Harrison, Cox Pippin & more. Bracing acidity & a smooth astringent finish makes for a bright, refreshing cider. The first vintage of our evolving Malus lineage.

**Malus 2021 - 6.8% ABV**
*Stainless Steel Fermented Bone-Dry Cider*

Malus 2021 is the third vintage in our line of ciders pressed exclusively from heritage cider fruit from New York State. The blend includes Newtown Pippin, Roxbury Russet, Kingston Black, Dabinette, Harry Masters Jersey, Brown Snout, Baldwin, and Binet Rouge apples. Malus 2021 has a softer acid profile than the previous vintages, shifting more of the focus toward the higher tannic structure from the generous portion of bittersweet apples in the juice blend.
<table>
<thead>
<tr>
<th>Brand</th>
<th>Style</th>
<th>Pricing</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALLAGASH / Coolship Resurgam</td>
<td>Spontaneous</td>
<td>$24 / 375mL</td>
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<tr>
<td>MAINE- Blend of 3 Year, 2 Year &amp; 1 Year Oak Aged Spontaneous Ales</td>
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<tr>
<td>ALLAGASH / Coolship Resurgam</td>
<td>Spontaneous</td>
<td>$20 / 375mL</td>
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<tr>
<td>MAINE- Blend of 3 Year, 2 Year &amp; 1 Year Oak Aged Spontaneous Ales</td>
<td></td>
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</tr>
<tr>
<td>ALLAGASH / White</td>
<td>Clean</td>
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</tr>
<tr>
<td>MAINE- Belgian-Style Witbier with Curacao Orange Peel &amp; Coriander</td>
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<tr>
<td>ALLAGASH / Tripel</td>
<td>Clean</td>
<td>$6 / 350mL</td>
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<tr>
<td>MAINE- Belgian-Style Golden Strong Ale w/ Nugget &amp; Hallertau Hops</td>
<td></td>
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</tr>
<tr>
<td>ANCHORAGE / Arctic Saison</td>
<td>Wild</td>
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</tr>
<tr>
<td>ALASKA- Collab with Hill Farmstead - Foeder Fermented Rustic Saison</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BIRDS FLY SOUTH / Brand New Eyes</td>
<td>Mixed Culture</td>
<td>$8 / 480mL</td>
</tr>
<tr>
<td>SOUTH CAROLINA- Open Fermented, Solera Blended Farmhouse Ale Aged in Red Wine Barrels with Motueka Hops</td>
<td></td>
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</tr>
<tr>
<td>BIRDS FLY SOUTH / Rustic Sunday</td>
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<td>$8 / 480mL</td>
</tr>
<tr>
<td>SOUTH CAROLINA- Open Fermented, Solera Blended Farmhouse Ale Aged in Sauvignon Blanc Puncheons with Hallertau Blanc Hops</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CASA AGRIA / Saison Sotano</td>
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<td>$20 / 750mL</td>
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<tr>
<td>CALIFORNIA- Blend of Foeder Fermented &amp; Barrel Aged Farmhouse Ales</td>
<td></td>
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</tr>
<tr>
<td>CASA AGRIA / Oro del Sol</td>
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</tr>
<tr>
<td>CALIFORNIA- Blend of Foeder Fermented &amp; Barrel Aged Farmhouse Ales Refermented on California Grown Midas Gold Plums</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CASEY / Funky Blender</td>
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<tr>
<td>COLORADO- Puncheon Aged Saison Fermented with Casey’s House &amp; Additional Cultures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CASEY / Ghost Note: Laroda Plum</td>
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</tr>
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<td>COLORADO- Oak Aged Spelt Saison Refermented on Colorado Grown Laroda Plum</td>
<td></td>
<td></td>
</tr>
<tr>
<td>DE GARDE / Kriek BuVeaux</td>
<td>Mixed Culture</td>
<td>$26 / 750mL</td>
</tr>
<tr>
<td>OREGON- A spontaneous wild ale aged in oak barrels for one year with Montmorency &amp; Morello cherries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FOX FARM / Bespoke</td>
<td>Mixed Culture</td>
<td>$16 / 500mL</td>
</tr>
<tr>
<td>CONNECTICUT- Blended Biere de Garde Aged in Bourbon, Amaro &amp; Cherry Brandy Barrels</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FUNK FACTORY / Harvest Sun</td>
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</tr>
<tr>
<td>WISCONSIN- 3 Year Aged Method Traditionelle Barrels Co-Fermented with Chardonnay Juice Then Rested on Spent White Peach</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GARDEN PATH / The Prime Barrel Age</td>
<td>Mixed Culture</td>
<td>$25 / 750mL</td>
</tr>
<tr>
<td>WASHINGTON- A Carefully Curated Blend of Several Renditions of Native Yeast Fermented Barrel Aged Beers. Bottle Conditioned with Honey</td>
<td></td>
<td></td>
</tr>
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<td>GARDEN PATH / Curious Mixed Methods</td>
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</tr>
<tr>
<td>WASHINGTON- Blend of Foeder, Coolship &amp; Barrel Aged Beers with Native Yeasts. Bottle Conditioned with Honey</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GARDEN PATH / Led to Flowered v2</td>
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</tr>
<tr>
<td>WASHINGTON- Foeder Fermented Saison-Dry-Hopped with Whole Flower Hops. Bottle Conditioned with Honey</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JESTER KING / Le Petit Prince</td>
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</tr>
<tr>
<td>TEXAS- Dry, Unfiltered, Unpasteurized Farmhouse Table Beer Brewed with Texas Well Water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JESTER KING / Colour Five</td>
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<td>$48 / 750mL</td>
</tr>
<tr>
<td>TEXAS- Farmhouse Ale Aged in Oak Barrels &amp; Refermented on Texas Grown Blueberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JESTER KING / Sing Along Deathmatch</td>
<td>Mixed Culture</td>
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</tr>
<tr>
<td>TEXAS- Collab with Freigeist - Farmhouse Ale Refermented with Rosemary Smoked Honey &amp; Plum</td>
<td></td>
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</tr>
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<td>JESTER KING / Currant Grisette</td>
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</tr>
<tr>
<td>TEXAS- Mixed Culture Farmhouse Ale Refermented on Black Currants in Stainless Steel</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JESTER KING / Black Atrial</td>
<td>Clean</td>
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</tr>
<tr>
<td>TEXAS- Imperial Stout refermented on Washington Grown Raspberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>JESTER KING / Tulle</td>
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<td>$48 / 750mL</td>
</tr>
<tr>
<td>TEXAS- Collab with The Veil- Spontaneous Ale with Honey Aged in Oak Barrels for 4 Years</td>
<td></td>
<td></td>
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<td>JESTER KING / SPON Rye</td>
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<td>$48 / 750mL</td>
</tr>
<tr>
<td>TEXAS- Spontaneous Ale Brewed with Rye &amp; Aged in Oak Barrels for 4 Years</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### WEBBS CITY CELLAR

#### GUEST BOTTLES

#### USA

<table>
<thead>
<tr>
<th>Brewery/Brand</th>
<th>Title</th>
<th>Location</th>
<th>Price</th>
<th>ABV</th>
<th>Details</th>
</tr>
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<tbody>
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<td><strong>JESTER KING / Phaenomena</strong></td>
<td>Spontaneous</td>
<td>Texas</td>
<td><strong>$50 / 750mL</strong></td>
<td>5.5%</td>
<td>Blend of Spontaneous Ales Aged in Cognac Barrels for 3 Years</td>
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<td><strong>JOLLY PUMPKIN / Bam di Castanga</strong></td>
<td>Mixed Culture</td>
<td>Michigan</td>
<td><strong>$9 / 375mL</strong></td>
<td>4.5%</td>
<td>Foeder Aged Farmhouse Ale brewed with Chestnuts &amp; Hopped with Michigan Grown Cascade &amp; Chinook</td>
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<td><strong>LOST ABBEY / A Still Small Voice</strong></td>
<td>Mixed Culture</td>
<td>California</td>
<td><strong>$40 / 750mL</strong></td>
<td>7.0%</td>
<td>Oak Barrel Aged American Sour Ale Dry Hopped with Cascade</td>
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<tr>
<td><strong>LOST ABBEY / Red Poppy Grand Cru</strong></td>
<td>Mixed Culture</td>
<td>California</td>
<td><strong>$40 / 750mL</strong></td>
<td>6.8%</td>
<td>Oak Barrel Aged Flemish-Style Red Ale Refermented with Cherry</td>
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<tr>
<td><strong>ODD BREED / Artistic Bugs</strong></td>
<td>Mixed Culture</td>
<td>Florida</td>
<td><strong>$17 / 500mL</strong></td>
<td>9.2%</td>
<td>Strong Farmhouse Ale with Spices and Orange Strong Farmhouse Ale with Spices and Orange</td>
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<td><strong>ODD BREED / Smooth Pollinator - Palmetto</strong></td>
<td>Mixed Culture</td>
<td>Florida</td>
<td><strong>$16 / 500mL</strong></td>
<td>8.3%</td>
<td>Strong Farmhouse Ale with Orange Peel, Coriander &amp; Palmetto Honey</td>
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<tr>
<td><strong>ODD BREED / Merkin</strong></td>
<td>Mixed Culture</td>
<td>Florida</td>
<td><strong>$23 / 750mL</strong></td>
<td>8.0%</td>
<td>Wild Ale with Smoked Chilis, Coriander, and Salt</td>
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<tr>
<td><strong>ODD BREED / Fresh Off The Farm: Starfruit</strong></td>
<td>Mixed Culture</td>
<td>Florida</td>
<td><strong>$42 / 750mL</strong></td>
<td>6.5%</td>
<td>Lambic-Inspired Ale aged in French Oak Puncheons Refermented on Florida Starfruit</td>
</tr>
<tr>
<td><strong>ODD BREED / Tilling Time</strong></td>
<td>Spontaneous</td>
<td>Florida</td>
<td><strong>$44 / 750mL</strong></td>
<td>8.0%</td>
<td>Lambic-Inspired Spontaneously Fermented Ale Finished in Ardbeg 10-Year Scotch Casks</td>
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<tr>
<td><strong>ODD BREED / Squib Cakes</strong></td>
<td>Mixed Culture</td>
<td>Florida</td>
<td><strong>$28 / 750mL</strong></td>
<td>6.0%</td>
<td>Wild Ale Aged in French Oak Puncheons Refermented on Wild Blueberry</td>
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<tr>
<td><strong>ODD BREED / Surf Zone</strong></td>
<td>Mixed Culture</td>
<td>Florida</td>
<td><strong>$42 / 750mL</strong></td>
<td>10.8%</td>
<td>Barrel Aged Mixed Culture Double IPA Hopped with Whole Flower Strata &amp; Refermented with Orange Blossom</td>
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<tr>
<td><strong>OFF COLOR / Apex Predator</strong></td>
<td>Wild</td>
<td>Illinois</td>
<td><strong>$6 / 440mL</strong></td>
<td>6.5%</td>
<td>Stainless Steel Fermented Farmhouse Ale Utilizing Free Rise Fermentation</td>
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<tr>
<td><em><em>PRIMITIV</em>/ Effectively Seasoned</em>*</td>
<td>Spontaneous</td>
<td>Colorado</td>
<td><strong>$42 / 750mL</strong></td>
<td>6.0%</td>
<td>Blend of Spontaneously Fermented Ales Aged 6-Years, 5-Years, 4-Years, 3-Years, 2-Years &amp; 1-Year Refermented on Balaton &amp; Montmorency Cherries</td>
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<tr>
<td><em><em>PRIMITIV</em>/ Room To Grow</em>*</td>
<td>Spontaneous</td>
<td>Colorado</td>
<td><strong>$42 / 750mL</strong></td>
<td>6.5%</td>
<td>Blend of Spontaneously Fermented Ales Aged 3-Years, 2-Years &amp; 1 Year Refermented on Balaton &amp; Montmorency Cherries</td>
</tr>
<tr>
<td><strong>SCRATCH / Dry Hopped Sassafras</strong></td>
<td>Mixed Culture</td>
<td>Illinois</td>
<td><strong>$30 / 500mL</strong></td>
<td>4.1%</td>
<td>Sour Wheat Beer Conditioned on Foraged Sassafras Leaves &amp; Dry Hopped with Local Macinac Hops</td>
</tr>
<tr>
<td><strong>SCRATCH / Dry Hopped Peach</strong></td>
<td>Mixed Culture</td>
<td>Illinois</td>
<td><strong>$30 / 500mL</strong></td>
<td>5.5%</td>
<td>Sour Wheat Beer Conditioned on Mileur Peaches Dry Hopped with Local Mackniac Hops</td>
</tr>
<tr>
<td><strong>TRILLIUM / Wild Sinister Kid</strong></td>
<td>Mixed Culture</td>
<td>Massachusetts</td>
<td><strong>$16 / 330mL</strong></td>
<td>12.7%</td>
<td>Wild Ale Aged in Red Wine &amp; Bourbon Barrels Refermented on Pinot Noir Grapes &amp; Black Currants</td>
</tr>
<tr>
<td><strong>WICKED WEED / Cultura</strong></td>
<td>Spontaneous</td>
<td>North Carolina</td>
<td><strong>$18 / 375mL</strong></td>
<td>6.0%</td>
<td>Blend of 3 Year, 2 Year &amp; 1 Year Oak Aged Spontaneous Ales</td>
</tr>
</tbody>
</table>
## Belgium

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Name</th>
<th>Price</th>
<th>Size</th>
<th>Style</th>
<th>ABV</th>
<th>Year</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brasserie De La Senne</td>
<td>Taras Boulba</td>
<td>$8</td>
<td>330mL</td>
<td>Clean</td>
<td>4.5%</td>
<td>2022</td>
<td>Extra hoppy Belgian Pale Ale hopped with noble hops. The perfect session beer.</td>
</tr>
<tr>
<td>Blaugies</td>
<td>Saison d’Epeautre</td>
<td>$12</td>
<td>375mL</td>
<td>Wild</td>
<td>6.0%</td>
<td>2022</td>
<td>Classic Belgian Saison brewed with spelt.</td>
</tr>
<tr>
<td>Blaugies</td>
<td>La Vermontoise</td>
<td>$13</td>
<td>375mL</td>
<td>Wild</td>
<td>6.0%</td>
<td>2022</td>
<td>Classic Belgian Saison brewed with spelt, then dry hopped with amarillo.</td>
</tr>
<tr>
<td>De Ranke</td>
<td>XX Bitter</td>
<td>$7</td>
<td>330mL</td>
<td>Clean</td>
<td>6.0%</td>
<td>2022</td>
<td>An iconic bitter Belgian Ale. Hopped exclusively with whole flower hops.</td>
</tr>
<tr>
<td>De Ranke</td>
<td>Mirakel</td>
<td>$22</td>
<td>750mL</td>
<td>Spontaneous</td>
<td>5.5%</td>
<td>2019</td>
<td>Blend of 1 year &amp; 2 year Girardin Lambic &amp; 3 year aged spontaneous Ale.</td>
</tr>
<tr>
<td>Orval</td>
<td>Orval</td>
<td>$8</td>
<td>330mL</td>
<td>Wild</td>
<td>6.9%</td>
<td>2022</td>
<td>Authentic Trappist Ale dry hopped then bottle conditioned with Brettanomyces.</td>
</tr>
</tbody>
</table>

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**SEE PAGE 9 FOR OUR LAMBIC SELECTION**
WEBBS CITY CELLAR
GUEST BOTTLES

FRANCE

Brasserie Au Baron | Cuvee des Jonquilles
Wild | 7.0% | 2022
$16 / 750mL
Gussignies - Iconic Blonde Biere De Garde

WEBBS CITY CELLAR
GUEST BOTTLES

ARTISAN CIDER

Bardos | Rocinante
6.0% | 2022
Sonoma County, CA - Wild Fermented blended cider with 7 different Apple Varietals
$14 / 500mL

Bardos | Winter Walker
6.5% | 2022
Sonoma County, CA - Wild Fermented Barrel Aged Cider with 4 varietals of Gleaned Apples
$14 / 500mL

Bardos | Yeti
6.9% | 2019
Sonoma County, CA - Wild Fermented Barrel Aged Cider with gleaned Gravenstein Apples
$22 / 750mL

Domaine Dupont | Bouche Brut
5.5% | 2021
Normandy - Unfiltered, Unpasteurized Wild Fermented Dry Cider
$10 / 375mL

Domaine Sicera | Odette
3.5% | 2021
Normandy - Poire de Normandie with De Cloche, Plant de Blanc, Poire de Grise Pears
$18 / 750mL

Urbitarte Sagardotegia | Sidra Natural
6.0% | 2022
Basque Country - Wild Fermented, Still Cider with 100% Indigenous Basque Apples
$15 / 750mL
Dedicated to stringent traditions, prolonged barrel maturation & complex microbial fermentation. Allow us a few quick words on this pinnacle style. First and foremost, lambic cannot be produced anywhere outside of Belgium’s Senne River Valley, a region known as the Pajottenland. Clearly, this makes Green Bench ineligible of making a style that we wholeheartedly adore, so we respectfully pour some of the best the world has to offer. Fermented spontaneously, blended thoughtfully, poured carefully & enjoyed immensely. Raise a glass and enjoy!
LAMBIC BY THE BOTTLE

BROUWERIJ 3 FONTEINEN

3 Fonteinen Oude Geuze - Blend n°84 - 7.4% ABV
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 10.11.2018
This particular Oude Geuze has been blended with lambics from 8 different barrels and originating from 10 different brews. This blend consists of 1/3 of three-year lambics, coming from 3 barrels.

3 Fonteinen Oude Geuze - Blend n°52 - 6.6% ABV
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 03.13.2019
This particular Oude Geuze has been blended with lambics from 10 different barrels and originating from 8 different brews. The oldest portion in this blend is a four-year old Boon lambic brewed on the 11th of May 2015. This blend consists of 50% young lambic and 50% old lambic of at least 3 years old. As such, the average age of this blend was 21 months on the moment of bottling.

3 Fonteinen Oude Geuze Cuvée Armand & Gaston - Blend n°81 - 6.7% ABV
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 10.03.2018
A blend of one-, two- & three-year aged lambics, all brewed at Drie Fonteinen. This particular blend of Cuvee Armand & Gaston has been blended with lambics from 8 different barrels and originates from 9 different brews.

3 Fonteinen Golden Doesjel - Blend n°41 - 6.0% ABV
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 02.13.2020
"The one she knows it all, still has to be born" as Armand would say. From time to time we still get surprised by some of the results after blending lambic. Like this Golden Doesjel. While it was intended to be a Golden Blend, and despite the use of very potent jonge lambic, the fermentation in the bottle did not continue. And it remained flat. This blend was made with lambic from three barrels, originating from three brews with three different brewers, of which 50% was 3 Fonteinen brewed lambic. A nice gentle sipper.

3 Fonteinen Oude Kriek - Blend n°35 - 6.8% ABV
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Sour Cherries - Bottled 02.05.2020
For this specific Oude Kriek, sour cherries were macerated with young lambic from 3 different brews and from one and the same barrel, during six months on stainless steel. It was blended with another young lambic to a final fruit intensity of 353 grams of sour cherries per liter of Oude Kriek. This bottle was cellared for almost 18 months before release.

3 Fonteinen Oude Kriek Intens Rood - Blend n°77 - 6.8% ABV
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Sour Cherries - Bottled 09.23.2020
This specific Oude Kriek Intens Rood has macerated for almost 10 months on five different lambics from two barrels. Another four different lambics from another two barrels were used in the blending process. The final fruit intensity was about 442 grams of sour cherries per liter of Intens Rood.

3 Fonteinen Hommage - Blend n°72 - 6.3% ABV
60% Malted Barley, 40% Unmalted Wheat, Raspberries, Sour Cherries, Old Hops, Water - Bottled 07.01.2020
For this Hommage, a blend of Kriek and Framboos was used in a 40/60 proportion and with a final fruit intensity of 529 grams of fruit per liter of Hommage. The weighted average maceration time was five months, and both young and two-year old lambic from seven barrels and eleven brews was used. The bottle was left for a year in the warm room before its release.

3 Fonteinen Aardbei Oogst - Blend n°6 - 5.7%
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Strawberry - Bottled 01/05/2021
This Aardbei has shortly macerated on a stainless steel tank and then matured on a foeder for another two months. We used strawberries from Ferme Framboos that were hand-picked in the summer of 2020. We used a single jonge lambik, and we did not blend with any other lambik afterwards. The final fruit intensity amounts up to 623 grams of strawberries per litre of Aardbei.

3 Fonteinen Brambes Oogst - Blend n°21 - 5.5%
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Blackberry - Bottled 01/26/2021
For this Braam, we sourced hand-picked blackberries from Ferme Framboos in Huldenberg, Vlaams-Brabant, Belgium. We macerated these for three months in a 50/50 cut with lambic from five different barrels and five different brews. Before bottling, we added lambic from another barrel and two different brews. The majority of the lambic that we used are 3 Fonteinen brewed, and one quarter of those are from our own Brabant farmers’ collective. The final fruit intensity is 384 grams of blackberries per litre of Braam.

3 Fonteinen Schaarbeekse Kriek Oogst - Blend n°73 - 7.7%
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Schaabeekse Cherry - Bottled 08/26/2022
For this Schaarbeekse Kriek, we macerated locally grown and manually harvested sour cherries for almost fourteen months in wooden barrels, with both one-year and two-year old lambic. The final fruit intensity is about 318 grams of Schaabeekse per litre of finished Schaarbeekse Kriek. The average age of this beer upon release will be at least two-and-a-half years. 100% 3 Fonteinen

GREEN BENCH BREWING Co
3 Fonteinen Pruim Belle De Louvain - Blend n° 9 - 6.0%
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Belle De Louvain Plum - Bottled 01/06/2021
This Pruim features the Belle De Louvain, an ancient plum variety, popularly known in Brabant and Limburg province as Paterskloten and Hondskloten respectively. We sourced both these at Hoenshof in Limburg and at Willy's orchard on the Wiinggaardberg around Rotselaar. We macerated the entire plums for almost five months on lambik from five different barrels and five different brews. Finally, we blended with some young lambik before bottling. Final fruit intensity is 380 grams of Belle De Louvain plums per litre of Pruim. 100% 3 Drie Fonteinen

3 Fonteinen Oude Kreikenlambik - Blend n° 15 - 6.6%
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Sour Cherry - Bottled 01/13/2021
This is not “any” Oude Kriek, this is Zéér Oude Kreikenlambik instead of using one- and two-year old lambik for maceration and blending, this time we used 36% three-year old lambik (yes, like in more than thirty-six months) and 58% two-year old lambik. The lambikken come from twelve different barrels and eleven different brews. This blend consists of 60% 3 Fonteinen lambik. The final fruit is at 340 grams of sour cherries per litre of this Oude Kriek.

3 Fonteinen Frambozenlambik - Blend n° 33 - 5.0%
60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Raspberry - Bottled 01/29/2021
For this Frambozenlambik, we macerated raspberries from Ferme Framboos for four months on jonge lambik at a fruit intensity of 382 grams of raspberries per litre of lambik. Lighter in colour due to the applied maceration technique, the raspberry characteristics in aroma and taste of this Frambozenlambik present themselves while opening up. We let this Frambozenlambik rest for almost 18 months before releasing it. 100% 3 Fonteinen brewed lambik.

3 Fonteinen Druif Muscaris - Blend n°16 - 9.1% ABV
60% Malted Barley, 40% Unmalted Wheat, Muscaris Grapes, Old Hops, Water - Bottled 01.19.2021
This Druif features the Muscaris variety, a crossing between Solaris and Muskateller. This rather young variety originates from the Freiburg region in Germany and combines an intense muscat bouquet with a higher sugar density than other Muscat varieties (especially when harvested slightly late). Anyhow, we put the grape must with fifteen-months old lambik on a small oak foeder. The lambikken that we used for blending, was a three-year old lambik (and makes up more than 10% of the total volume). The final fruit intensity is 469 grams of Muscaris grapes per litre of Druif. 100% 3 Fonteinen brewed lambik.

3 Fonteinen / Brouwerij Loterbol - Tuverbol - 9.7%
90% Tripel, 10% Lambic
A unique blend of 9/10 strong, tripel-like blond ale brewed at Duysters, with 1/10 aged lambic from 3 Fonteinen.
3 Fonteinen Speling Van Het Lot XI.i.ii Pruim Mirabellë* - 9.8%

$80 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Mirabellë Plums - Bottled 01/09/2020

In 2018, we harvested a good 200 kilos of Mirabellë plums. We macerated them on an ex-Bordeaux barrel, with four different lambikken from two different barrels. After five and a half months of maceration, we blended with some young lambik originating from one barrel but from three different brews. So, there are seven lambikken in this blend. Besides, the final fruit intensity peaks at 658 grams of plums per litre. 100% 3 Fonteinen brewed lambik.

3 Fonteinen Speling Van Het Lot XI.iv Pruim Sultana* - 6.8%

$80 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Sultana Plums - Bottled 01/13/2020

We harvested about 250 kilos of Sultana plums from Ludo Rosseels last summer. We macerated these on an ex-Bordeaux barrel with young lambik for five and a half months. We added lambikken from four different barrels and four different brews. The final fruit intensity is at 500 grams of plums per litre. 100% 3 Fonteinen.

3 Fonteinen Speling Van Het Lot XVI.i Close, But No Schaarsbeekse* - 6.7%

$80 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Cherries - Bottled 01/20/2020

Every summer, our circle of local owners of Schaarbeekse trees expands a little – also because we give away a tree or two left and right. In the summer of 2020, this community reached over seventy families. Every lot of cherries is also inspected carefully on colour and ripeness. This is how, last harvest, we received some highly qualitative cherries, but they appeared not to be real Schaarsbeekse; it held the middle between a sweet cherry and a smaller sour cherry and had a dark red skin rather than a deep purple one; probably Noordkrieken. Anyhow, we put them for more than six months in a small barrel, before blending and bottling. The final fruit intensity is at 417 grams of local sour cherries per litre of local Kriek. 100% 3 Fonteinen brewed lambik.

3 Fonteinen Speling van het Lot X.VIII: Druif: Johanniter* - 8.4%

$80 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Johanniter Grapes - Bottled 01/09/2020

After a first run of grape based Spelingen from their 2018 harvest, and overwhelmed by the results, we continued experimenting with the grapes from Ghislain Houben and his son Jeroen from Hoenshof, Hoepertingen near Sint-Truiden, Limbug province, Belgium. For this Speling van het Lot, we macerated 250 kilos of Muscaris must for almost four months on an oak barrel. We bottled the grape lambic straight from the barrel to the bottle without any additional young lambic blended into it. Consequently, the final fruit intensity is 658 grams of grapes per liter of Druif. The lambics originate from 1 barrel and two different brews. 100% 3 Fonteinen.
LAMBIC BY THE BOTTLE

GUEUZERIE TILQUIN

Tilquin Gueuze l'Ancienne* - 7.0%
Blend of 3 Year, 2 Year & 1 Year Aged Lambic
Oude Gueuze Tilquin à L'Ancienne is a gueuze blended from Boon, Lindemans, Girardin, and Cantillon lambic. It is typically comprised of 50% one-year old lambic, 30% two-year old lambic, and 20% three-year old lambic.
$28 / 750 mL

Tilquin Oude Mure Tilquin l'Ancienne* - 7.0%
Blend of 3 Year, 2 Year & 1 Year Aged Lambic w/ Blackberry
Oude Mûre Tilquin à l'Ancienne is made from the fermentation of 350 gr of blackberries per liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle.
$20 / 375 mL

Tilquin Oude Mirabelle Tilquin l'Ancienne* - 7.0%
Blend of 3 Year, 2 Year & 1 Year Aged Lambic w/ Mirabelle Plum
Oude Mirabelle Tilquin à l'Ancienne is made from the refermentation of 240 grams of Mirabelle Plums per liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle.
$40 / 750 mL

Tilquin Oude Pinot Gris Tilquin l'Ancienne* - 8.4%
Blend of 3 Year, 2 Year & 1 Year Aged Lambic with Pinot Gris Grapes
Oude Pinot Gris Tilquin à l'Ancienne is made from the refermentation of 280 gr of Pinot Gris grapes by liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle.
$40 / 750 mL

Tilquin Oude Riesling Tilquin l'Ancienne* - 7.7%
Blend of 3 Year, 2 Year & 1 Year Aged Lambic with Riesling Grapes
Oude Riesling Tilquin à l'Ancienne is made from the refermentation of 350 gr of Riesling grapes by liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle.
$40 / 750 mL

Tilquin Oude Gewurtz Tilquin l'Ancienne* - 8.4%
Blend of 3 Year, 2 Year & 1 Year Aged Lambic with Gewurtztraminer Grapes
Oude Gewürzt Tilquin à l'Ancienne is spontaneously fermented and contains 250g of Gewürztraminer grapes per liter of lambic. Unfiltered, unpasteurized, and refermented in the bottle.
$40 / 750 mL

Tilquin Rullquin (collab with Brasserie Artisanale de Rulles)* - 7.0%
Blend of 1 Year Aged Lambic & Stout de Gaume
Beer of mixed fermentation, the Stout Rullquin is obtained from a blending of 7/8 of Rules Brune (Stout de Gaume) and 1/8 of a blend of 1 year old lambics, which has matured for 8 months on oak barrels. Unfiltered and unpasteurized, this beer is refermented for 6 months in the bottle.
$45 / 750 mL
**WHITE**

**La Patience - Vin Blanc (2022)**  
*Languedoc-Roussillon, France - Grenache Blanc, Chardonnay, Vermentino*  
A lively white blend of Chardonnay, Vermentino, and Grenache Blanc from the south of France. Full-bodied and round, with a lower acidity. Peach, apricot, melon, and concentrated pineapple yield to a slightly spicy finish. This family estate located in the Costières de Nîmes takes its name from a wild, aromatic herb called “La Patience” that can be found throughout the vineyard. Certified organic in the country of origin, this wine is made from grapes grown without synthetic pesticides, fertilizers and herbicides in the vineyard.  

$8 / $22

**Domaine Landron Chartier - Melon B (2020)**  
*Loire Valley, France - Melon de Bourgogne*  
Delightful Loire Valley white made with Melon de Bourgogne, the same grape used for Muscadet. This organic charmer is fresh and citrus tinged, with that telltale salinity that this region’s whites are famous for. Crisp with pure pear, apple and honeydew melon flavors. Native fermented in concrete tanks, it offers lovely weight on the mid palate, no doubt derived from six months on lees.  

$15 / $38

**ORANGE / SKIN CONTACT**

**Slavcek - Sivi Pinot**  
*Vipava Valley, Slovenia - Sivi Pinot (Pinot Gris)*  
Slavcek is located in Potok, a name that in Slovenian means “in the middle of the woods” and is one of the oldest Slovenian cellars. The winery today led by Frank and Alenka Vodopivec is immersed in an expanse of woods, surrounded by herb meadows. Their ideal is to best express the terror, tradition and essence of cultural values through the winemaking techniques of their ancestors. The hectares enjoy an excellent climate given by the warm sea breezes that come from Friuli perfect to favor the right temperature range between day and night which favors the development of aromas in the grapes. Sivi Pinot is the Slovenian term for Pinot Gris (aka Pinot Grigio). This is a delicate and aromatic orange wine with rich minerality and elegance. Notes of peach, white pepper, and citrus. Aged in steel tank and a combination of oak or acacia barrels.  

$8 / $22

**Wavy Wines - Sunshine (2022)**  
*Sonoma, California - Chardonnay, Sauvignon Blanc, Grenache Blanc, Muscat*  
Grapes went into open-top stainless-steel tanks into 2 fermentations. One tank with 50% destemmed Grenache Blanc and 50% whole cluster Sauvignon Blanc and the other with 100% destemmed Muscat and Chardonnay. Twice daily punchdowns for cap management. Once fermentations were complete, both tanks were drained of their free run and pomace was rehydrated with water to make piquette. The wine was aged in stainless steel until bottling in January 2023.  

$15 / $38

**Wavy Wines - LS Gris (2022)**  
*Sonoma, California - Chardonnay, Pinot Gris*  
Grapes went into open-top stainless-steel tanks into 2 fermentations. One tank with 50% destemmed Grenache Blanc and 50% whole cluster Sauvignon Blanc and the other with 100% destemmed Muscat and Chardonnay. Twice daily punchdowns for cap management. Once fermentations were complete, both tanks were drained of their free run and pomace was rehydrated with water to make piquette. The wine was aged in stainless steel until bottling in January 2023.  

$15 / $38

**Wavy Wines - NRG (2022)**  
*Sonoma, California - Chardonnay, Chenin Blanc, Muscat*  
Maceration for 2 days on their skins before being pressed and fermented in stainless steel tanks. Wine was racked and still fermenting Chardonnay juice was added before bottling in October 2022. Fermentation finished in-bottle.  

$16 / $42

**Casè - Casèbianco**  
*Emilia-Romagna, Italy - Sauvignon Blanc, Malvasia, Moscato, Marsanne*  
Alberto Anguissola quit his promising finance career to make wine on a tiny parcel that sits 500 meters above the Trebbia River in the Val Trebbia. Casè is part of the close knit and celebrated group of natural wineries in the Colli Placentini, including La Stoppa, Denavolo, Vino del Poggio and Podere Pradarolo Super energetic and complex. Expect a little citrus, a little minerality, and even some soft florals, for what can be described as a fresh, aromatic, delicate and textural white. Wild fermented, unfined and unfiltered.  

- / $42
**RED**

La Patience - Vin Rouge (2022) $8 / $22
*Languedoc-Roussillon, France - Carignan, Merlot*
A wonderful and certified organic blend of Carignan and Merlot. La Patience is a family estate using grapes grown without pesticides, fertilizers and herbicides on vines. Delicious table wine with notes of huckleberry, mushroom and blackberry jam.

La Ferme Rouge - Terre Rouge (2020) $13 / $32
*Zaer, Morocco - Carignan, Syrah*
Located at 30 miles from the Atlantic Ocean, bordered by the foothills of the Middle Atlas, the vineyard rises in a succession of hills at 450 meters above sea level and enjoys a strong Atlantic influence all year round with ocean fog rolling in at sunset time. The soil composition remains mostly black and red ferric clay, sands and schist over a limestone subsoil. A blend of Carignan and Syrah, this wine is powerful and full of fruit: deep red plum, black currant and berry. Structured and generous in the glass with good acidity and a long finish.

Wavy Wines - California Wine Cooler (2022) *chilled* $13 / $32
*Sonoma, California - Chardonnay, Sauvignon Blanc, Sangiovese, Muscat*
Adult Fruit Punch, Zippy, Refreshing Day-drinking Glou Glou. “So excited to announce the first release of our 2022 wines, New and improved some may say! We’re still honing in exactly what we’re doing over here, but with some new vineyard sources and a new headspace we’re slowly but surely getting the wines to a perfect place.

Wavy Wines - Super Californian (2022) *chilled* $15 / $38
*Sonoma, California - Zinfandel, Petite Sirah, Sangiovese*
Whole-Cluster Sangiovese, direct pressed Zinfandel pour-over (co-fermented), Petite Sirah direct pressed, fermented separately then blended.

Las Jaras - Glou Glou (2022) *chilled* $16 / $42
*Mendocino County, California - Zinfandel, Carignan, Petit Sirah, Charbono*
The 2022 edition of everyone’s favorite light red is juicy, delicious, and ultra-expressive. This vintage gave us a Zinfandel crop with large, juicy berries that allowed us to make a bistro-friendly red with an emphasis on freshness. Boasting a core of acid tempered by intense berry notes, Serve it slightly chilled, and you will be the hero of your next backyard barbecue. This is an incredibly unfussy, refreshing red wine and a tonic to long summer days and the heat of the grill. On the nose, you’ll get black plum, red licorice, raspberry with undertones of clove and hawthorn. The palate is intense and fleshy and shows red plum, hibiscus, and pomegranate with a playful spiciness on the finish.

**CHERRY WINE & POMMEAU**

Frederiksdal- Sur Lie - 14% ABV $6 / 2oz $12 / 4oz $36 / 500mL
*Denmark - The French term ‘sur lie’ means that wine is left to rest on its sediment, or residual yeast particles, for an extended period. Frederiksdal’s Sur Lie is aged in French oak casks and is the result of an amalgamation of 2-3 different vintages. The younger vintages provide fresh and subtle fruity notes, while the mature ones provide more complex tones.*

Frederiksdal- Likør - 17% ABV $6 / 2oz $12 / 4oz $36 / 500mL
*Denmark - In traditional liqueurs, juice, sugar and alcohol are simply mixed together. In this version, the cherries have been lightly fermented on cherry skins and stones before the alcohol and sugar source are added. For a well-balanced taste, Frederiksdal Likør has matured in small oak barrels for at least 6 months.*

Etienne Dupont - Pommeau de Normandie - 17% ABV $4 / 2oz $8 / 4oz $40 / 750 mL
*Etienne Dupont’s Pommeau starts as a fresh pressed cidre juice made from bittersweet apples, mostly from Binet Rouge. It is then blended with Calvados eu de vie (white Calvados that has not yet been in barrels). It is then barrel-aged in oak casks for around 14 months.*
Our rubric is simply a guide. By no means are these definitions the industry standard or meant to replace anyone's specific lexicon. We use this guide to communicate, so please feel free to ask our staff for any clarification. Thank you.

**SOUR BEER:** refers to beers using bacteria (Lactobacillus and/or Pediococcus); may or may not include wild yeast (sometimes undetectable); acidity is noticeable and dominant

**WILD BEER:** refers to beers using wild yeasts (Brettanomyces or S. diastaticus); may or may not include bacteria (sometimes undetectable); wild yeast character is noticeable to dominant

**CLEAN BEER:** fermented with traditional brewer’s yeast (ale or lager); not with wild yeast or bacteria

**MIXED CULTURE BEER:** fermented with a blend of wild yeast and bacteria; can contain brewer’s yeast; this process takes several months to years and generally has noticeable bacteria and wild yeast character

**SPONTANEOUS BEER:** refers to beers that naturally ferment; no yeast or bacteria are added

**HERITAGE CIDER:** cider fermented with non-culinary or heirloom apple varietals using traditional wine making techniques

**SIDRA NATURAL:** naturally fermented Spanish cider, meant to be served fresh, with an acid forward expression and balanced tannin profile

**BRETTANOMYCES:** highly attenuative wild yeast that can contribute unique flavors of tropical fruit, leather, and grassy farmland

**S. DIASTATICUS:** considered a wild strain of Saccharomyces (traditional brewers yeast)

**LACTOBACILLUS:** lactic acid producing bacteria

**PEDIOCOCUS:** lactic acid producing bacteria

**FOEDER:** large wooded vessel used for fermentation and/or aging; unlike stainless, foeders can breathe

**KETTLE SOUR:** using bacteria to very quickly create acidic wort by creating an environment that encourages acid production and then neutralizing the bacteria before fermenting, usually with brewer’s yeast; this process takes a few days to weeks

**SOLERA:** process borrowed from sherry and balsamic vinegar production; blending of beer during aging in order to maintain consistent house culture profile by removing mature beer and replacing it with fresh wort or beer

**Common Sour / Wild Beer Off Flavors**

**ACETIC ACID:** aroma & flavor of vinegar; unwanted bacteria & too much oxygen

**ETHYL ACETATE:** aroma and flavor of nail polish remover; unwanted bacteria & too much oxygen

**TETRAHYDROPYRADINE (THP):** Cheerios, breakfast cereal, or cracker/biscuit