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<th>OUR BEERS</th>
<th>DRASTIS</th>
<th>$7.27</th>
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**OUR BEERS**

**DIAMONDS, FUR COAT, AND CHAMPAGNE**

**BERLINER WEISSE**

3.8% - 13.5 oz Tulip

**ZESTY, FLORAL, TART.** This tart wheat ale is fermented with lactobacillus and finished with our house mixed-culture of wild yeasts. Bitterness, alcohol and residual sugar are very low allowing the late-boil addition of elderflowers and fresh grapefruit peel, and dry-hopping with Hallertau Blanc to shine through. The recipe was written to mimic some of the floral and citrus character of a brut Champagne.

**OPUNTIA GOSE TO WASHINGTON**

**FRUITED GOSE**

3.8% - 13.5 oz Tulip

**TART, FRUITY, DRY.** In celebration of National Hispanic American Month, this unfiltered wheat beer is brewed with Pilsner Malt, Wheat, a Touch of Salt, and open fermented with Lactobacillus to create a beer offering refreshing crispness and tartness. For fun, post fermentation we blended in Opuntia, a fruit from cactus commonly called Prickly Pear.

**SIXTH BLOOM**

**GERMAN-STYLE PILSNER**

3.3% - 16 oz Pint

**HERBAL, GOOSEBERRY, CRISP.** This light-bodied bottom fermented beer was brewed exclusively with premium German Pilsner and lagered in our conditioning tank for 60 days! Nelson Sauvin and Hallertau Blanc hops were added late in the boil to contribute subtle complexities reminiscent of a dry white wine intertwined with a firm spicy bitterness consistent with that of a German style Pilsner.

**SENATE BEER**

**AMERICAN LIGHT LAGER**

4.7% - 16 oz Pint

**CRISP, LIGHT, HISTORIC.** The Chr. Heurich Brewing Co. Senate Beer brand was popularized in the 1890s, survived Prohibition, & was produced until 1956. Test batches & the final recipe of Senate Beer revival were developed by Oregon State University’s Fermentation Science Department who analyzed a 200-page-laboratory-report on Senate Beer from 1948 to recreate the historic DC hometown favorite.

**LI’L WIT**

**BELGIAN STYLE WIT**

5.0% - 16 oz Pint

**SPICE, CITRUS, REFRESHING.** This refreshing style of beer was brewed with an abundance of Red Wheat, White Wheat and Oats. We gently hopped it with Tettnang and Perle and finished it off in the whirlpool with the classic spices Coriander and Orange Peel with some Juniper berries added for a whimsical Right Proper twist. Simple, refreshing, and delicious.

**SKY-LIT DRAWL**

**BRETT SAISON**

5.0% - 13.5 oz Tulip

**PEACHES, CITRUS, REFRESHING.** This saison was brewed with flaked oats and flaked rye then finished with an abundance of locally harvested peaches from Eastern Virginia before being open fermented with our house mixed culture of brettanomyces and lactobacillus. Pleasant peach, tangerine, and citrus flavors and aromas intermingle well with the yeast expression from fermentation.

**OWEN’S EXTRA ORDINARY**

**EXTRA SPECIAL BITTER**

5.5% - 16 oz Pint

**CARAMEL, BREADY, QUAFFABLE.** Brewed with English tradition in mind using the best English malts and hops we could get our hands on. Malty, hoppy, and easy drinking.

**LOVE HERBST**

**MÄRZEN**

6.2% - 16 oz Pint

**TOASTY, CARAMEL, CRISP.** Herbst is German for Autumn and who doesn’t LOVE HERBST?! This medium bodied amber lager was brewed mid-July with 100% German Malt. It is moderately hopped, cold fermented with lager yeast, and matured for 6 weeks for a wonderfully balanced flavor.

**RAISED BY WOLVES**

**DRY-HOPPED PALE ALE**

5.0% - 16 oz Pint

**JUICY, HOPPY, FRUITY.** A medium-bodied, aromatic, dry-hopped pale ale. Not quite an India pale ale, nor a typical American pale ale, we brew Raised by Wolves to highlight the rich flavors & aromas of hops rather than their bitterness. This beer has aromatic resemblin of lush tropical, citrus & stone fruits with a juicy body that you can sink your teeth into.

**RAISED BY GIANT WOLVES**

**INDIA PALE ALE**

6.8% - 16 oz Can

**CITRUS, LUSH, SUMMERTIME.** We brewed this BIG version of Raised by Wolves in partnership with Giant Foods. Brewed with a LARGE amount of pale malt, with some wheat and oats for body and some crystal malt for color. GIANT portions of Mosaic, Citra and Idaho-7 hops were used, both in the kettle and dry-hopped, for an ultimate fruit flavor and aroma. Your new Summertime Sipper has arrived!

**NO CALL NO SHOW**

**HELLES BOCK**

8.2% - 13.5 oz Tulip

**RICH, CARAMEL, BREAD.** Tons of flavor from the Pilsner malt, this Bock was lagered for over three months. Hallertau Blanc and Mittelfruh hops were used in the kettle to give a nice, rounded flavor. Overall, this beer has a nice balance of malt and hops with a moderately dry finish. Served in a Tulip glass, because a Pint of this would be irresponsible.

**SHAW BREWPUB + KITCHEN • 624 T ST. NW, DC 20001 • RIGHTPROPERBREWING.COM • @RIGHTPROPERBEER**
GUEST BEERS

ATLAS HALF STREET • DC
HEFEWEIZEN • 5.3% • 12oz Can • banana, fruity, toasty

FAIRWINDS HOWLING GALE IPA • Virginia
AMERICAN IPA • 7.2% • 12oz Can • tropical, citrus, smooth

DC BRAU PENN QUARTER • DC
PORTER • 5.5% • 12oz Can • rich, chocolate, roasty

ATHLETIC BREWING RUN WILD • California
NON-ALCOHOLIC IPA • 12oz Can • bitter, malty, 65 calories

TOPO CHICO HARD SELTZER • Mexico
4.7% • 12oz Can • Strawberry Guava, Lemon-Lime, Pineapple, Mango

STRAINGE BEASTS HARD KOMBUCHA • California
7% • 12oz Can • ginger, lemon, hibiscus

WINE ON TAP

BAUMGARTNER GRUNER VELTLINER • Austria, 2022 $9.09
- green apple, minerality, crisp acidity

KATAS ALBARIÑO • Spain, 2021 $9.09
- pear, floral, soft mouthfeel

RANCHO RODEO PINOT NOIR • California, 2020 $9.09
- oak, cedar, dry, plum

PALLADIO ROSSO • Italy, 2016 $9.09
- raspberry, liquorice, leather

EL REDE MALBEC • Argentina, 2021 $9.09
- blackberries, full-bodied, tannic finish

SPIRITS

VODKA
Svedka • $8.18
Haku • $9.09

GIN
Seagram’s • $9.09
Bombay SAPHIRE • $10.50

RUM
Cane Rum • $8.18
Kracken Spiced • $10.51

TEQUILA & MEZCAL
Espolon • $10.99
Hornitos Reposado • $11.82
Ojo de Tigre • $10.99

WHISKEY
Old Overholt • $8.18
Makers Mark • $10.99
Sagamore Spirit Rye • $11.82

CORDIALS
Amaretto • $8.18
Vermouth Routin (Dry) • $8.18
Cinque Aperativo • $8.18
Lazzaroni • $8.18

Ciders

CHARM CITY ELDERBERRY CIDER • D.C.
6.9% • 12oz Can

ANXO LIBERTY APPLE CIDER • D.C.
6.9% • 12oz Can

STRAINGE BEASTS HARD KOMBUCHA • California
7% • 12oz Can • ginger, lemon, hibiscus

COCKTAILS

MANHATTAN
Served with your Whiskey of choice

ZUKER SOUR
Amaretto liqueur, whiskey, sweet&sour mixer, sprite

SPIRIT-FREE

Zeke’s Coffee
Hot Tea
Cheerwine

$11+

HAPPY HOUR

MONDAY - FRIDAY • 4pm - 6pm

BEER $5
NO CALL NO SHOW
HELLES BOCK • 8.2% • 13.5oz Tulip

SENATE
AMERICAN LAGER • 4.7% • 16oz Pint

RAISED BY WOLVES
DRY-HOPPED PALE ALE • 5.0% • 16oz Pint

BITES $6
BRUSSELS SPROUTS
sweet Thai chili sauce, peanuts

PRETZEL BITES
beer honey mustard

BEER BATTERED WINGS
buffalo or sweet Thai chili sauce

TRUFFLE FRIES
herbs & Parmesan

BELLY $10
CHICK-FILET SANDWICH
bourbon cheese, pickles, lettuce, tomato, brioche bun

BURGER
Tillamook cheddar, lettuce, tomato, pickles, brioche bun, ask for Duke’s mayo

IMPOSSIBLE BURGER
spinach, red onions, tomato, onion jam, vegan gouda, potato roll

add avocado for $2.50