

Today's Beers

BEER TO GO

Growlers!

32oz/64oz ... 5

Breaking Bob Kolsch ... 6/11

Brewer's Droop
Oak-Aged ESB ... 7/12

James Van Der Kveik
Pale Ale ... 8/13

Resting Beach Face
Passionfruit Saison ... 6/11

Bean Talk Brown Ale ... 7/12

Victor IPA ... 12
(32 oz growlers only)

Boomslang IPA ... 12
(32oz growlers only)

The Dream Team

Brewmaster
Neal Engleman

Brewmaster Emeritus
Bob Sandage

The Cellarmen
Robert Evans & Ryan Donald

Shorty (8oz)/Pint (16oz)

Berry White Berliner Weisse (13oz) ... 6.5

Fruit abounds in our most recent fruited kettle sour. We started by souring a wort of wheat and 2-row malt for a gentle lactic acidity and creamy mouthfeel. The beer was then conditioned on 1 pound of berries per gallon of beer using a blend of raspberry, blueberry & strawberry. Tart, quenching and full of berry aroma and flavor, can't get enough of.

Tap Date 9/19 O.G. 1.045 IBU 5 ABV 4.5%

FLIGHT No 1

Breaking Bob Kölsch (13oz) ... 5

Our 2nd generation, this pale golden ale/lager hybrid associated with the city of Köln, Germany, uses the lightest German Köln & Heidelberg malts. With enough hops for balance, the result is a very light, crisp beer.

Tap Date 8/30 OG 1.045 IBU 21 ABV 4.8%

FLIGHT No 2

Vivant Pilsner ... 3/5.5

We are excited to present you our newest lager beer. This is a beer that classic style that tests a brewery's process and acumen. A simple grist of German Pilsner malt lays a crisp, grainy foundation for the hops and fermentation profile to shine. Hopped assertively with New Zealand Pacifica and a bit of Czech Saaz. This beer has a floral nose with notes of freshly cut grass, peppercorn, and subtle hints of citrus.

Tap Date 9/28 OG 1.051 IBU 45 ABV 5.5%

James Van Der Kveik Pale Ale ... 3.25/6

We were able to source a newer variety of hops from New Zealand called Moutere, which has notes of passionfruit, guava, citrus, and earthy hay. We used a pinch of Motueka hops as well to lend a heavier citrus hop profile. The yeast used in this beer is an old Norwegian farmhouse strain, known as "Kveik," which has a heavy tropical character that plays well with the hops we used. This ale was fermented at over 90°F, yet finishes very clean and fruity. A truly unique Pale Ale meant to be enjoyed fresh!

Tap Date 10/1 OG 1.053 IBU 40 ABV 5.5%

FLIGHT No 3

Resting Beach Face

Passionfruit Saison (8oz/13oz) ... 3.75/6

This contemporary saison was brewed with a simple grist of pilsner and wheat malts. A blended yeast culture is the focus on this beer. Subtle notes of peppery spice, clove, citrus and ripe mangoes meld beautifully with a refermentation on passionfruit. We then delicately dry-hopped this beer with a bit of Mosaic hops to drive the tropical character home.

Tap Date 8/28 O.G. 1.053 IBU 35 ABV 6.4%

FLIGHT No 4

Shorty (8oz)/Pint (16oz)

Bean Talk Brown Ale ... 3.25/6

We have the perfect treat to complement the season. A smooth American brown ale base with notes of caramel, toasted bread, and milk chocolate lays the canvas for conditioning on coffee beans. Our friends at Dark Matter Coffee in Chicago provided us with Few Rye barrel-aged coffee beans for this project. The coffee has notes of dark chocolate, cocoa, vanilla, and a balanced barrel presence which blend beautifully with the base beer.

Tap Date 11/2 O.G. 1.055 IBU 25 ABV 5.4%

Brewer's Droop Oak-Aged ESB ... 3/5.5

This English-style Pale Ale was created to be full flavored, yet sessionable. Brewed with Maris Otter, Munich, dark English crystal, and a touch of Chocolate malt, there are layers of malt flavor providing a perfect canvas for oak aging. Underlying notes of toasted malt, toffee, and caramel intertwine with medium toast American oak. Warm vanilla overtones and soft tannins from the oak provide a nuanced complexity.

Tap Date 10/12 OG 1.055 IBU 30 ABV 5.5%

FLIGHT No 5

Boomslang IPA ... 3.25/6

Boomslang is hop bursted with Citra, Nelson Sauvin, and Simcoe Hops, lending intense flavors/aromas of grapefruit, mango, white wine, pine and resin.

Tap date 11/6 OG 1.060 IBU 50 ABV 6.5 %

FLIGHT No 6

Victor IPA ... 3.75/7

After a few years off from our tap list, we have brought back the IPA that started Wrecking Bar. Named after the original property owner, Victor Kriegshaber, this is a West coast style IPA with big hop flavor and smooth bitterness. We have added over three pounds per barrel of Columbus, Amarillo, and Simcoe hops. Flavors of juicy citrus, grapefruit, pine, and resin. This is a balanced, slightly bitter, and highly aromatic IPA; definitely the go-to choice for hopheads.

Tap Date 10/12 OG 1.062 IBU 80 ABV 7.0%

Maltlanta Doppel Sticke (4oz/13oz) ... 2/6

The big brother to our Atlanta Dusseldorf-style Altbier. Maltlanta is a Sticke Altbier, brewed to be larger and grander in every way. Rich malt aroma of toffee and biscuit are balanced by the light herbal hop nose coming from the glass. In typical Altbier fashion, the beer is notable for big malt notes of caramel and shortbread, while finishing dry for such a big beer. Tap Date 11/7 OG 1.080 IBU 50 ABV 9.3%

Wood Aged

Heaven Hill Barrel Aged Ton of Brix Old Ale

(4oz/8oz) ... 3.25/6.5

Old Ale, also known as "Stock Ale," is a style that falls somewhere in between a strong English Bitter and English Barleywine. This one is special though because we have aged it in a Heaven Hill bourbon barrel! ABV 9%

Rye-Cabernet Barrel Aged Quad Cuvée

(4oz/8oz) ... 3.75/6.5

An artful blend of some of our favorite quads aging in the cellar.
ABV 12% (ish)

Coming Soon

Cherry Tart,
Vienna Lager,
Choco Mountain, New IPA,
Hop Noggin IPA