

Today's Beers

BEER TO GO

4-pack 16oz cans

Little Tart Sour Cherry ... 16

Rainbros Sherbet Ale ... 17

Juice Bar Pale Ale ... 15

Growlers!

32oz/64oz ... 5

Breaking Bob Kölsch ... 6/11

Beer Flavored
Vienna Lager ... 7/12

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

Easy Mode IPA ... 12
(32oz growlers only)

Juice Willis: Dry Hopped with
A Vengeance IPA ... 12
(32oz growlers only)

Maltlanta Doppel Sticke ... 11
(32oz growlers only)

Choco Mountain
Imperial Breakfast Stout ... 16
(32oz growlers only)

Hop Noggin IIPA ... 12
(32oz growlers only)

The Dream Team

Brewmaster

Neal Engleman

Brewmaster Emeritus

Bob Sandage

The Cellarmen

Robert Evans & Ryan Donald

Shorty (8oz)/Pint (16oz)

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 1

Little Tart Sour Cherry Ale (8oz/13oz) ... 4.25/6.5

This kettle soured ale was brewed with lactose sugar, vanilla beans, cinnamon bark, and over 200 pounds of both sweet and tart cherries. These ingredients combine to emulate flavors of a fresh cherry pie. Notes of pie crust, juicy cherries, and a balanced tartness make for savory and refreshing treat.

Tap date 11/20 OG 1.051 IBU 12 ABV 4.9% FLIGHT No 2

Rainbros Sherbet Ale (8oz/13oz) ... 4.5/7

As a collaborative brew with our friends at Red Brick we decided to brew a beer reminiscent of a raspberry sherbet dessert. To mimic those flavors, we brewed a simple base beer composed of Pilsner and wheat malts that was soured with Wrecking Bar's house lactobacillus. After kettle souring, we fermented this beer with lime juice and over 200 pounds of raspberries.

Tap Date 12/19 O. G 1.051 IBU 5 ABV 5.5% FLIGHT No 3

Juice Bar Pale Ale ... 3.25/6

A smooth malt profile of Pilsner and Wheat malts, as well as flaked oats provide the backdrop for a unique hop combination: Denali, Azacca and Vic Secret. Almost no hop bitterness with aromatic notes of candied pineapple, tangerine peel, gentle resin, earthy undertones.

Tap Date 12/19 OG 1.052 IBU 30 ABV 5.5%

Beer Flavored Vienna Lager ... 3/5.5

Our take on a traditional Vienna-Style lager. Brewed with a blend of Vienna, Munich, Pilsner, and CaraAmber malts, expect a toasty and dry lager base with a subtle caramel finish. A smooth noble hop bitterness provides contrast to the malt base. A beer meant to be enjoyed at any occasion. Easy enough for new beer drinkers, yet complex enough to please every palate.

Tap date 11/20 OG 1.054 IBU 30 ABV 5.6% FLIGHT No 4

Shorty (8oz)/Pint (16oz)

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

Juice Willis:

Dry Hop with A Vengeance IPA ... 3.75/7

Juice Willis' new endeavor is another study in hop aroma and flavors. Our latest in this series, Juice Willis: Dry Hop with A Vengeance is brimming with Equinox, Eureka, and Citra character. Same volume of dry hops as the other Juice Willis IPAs, but with more attitude. Tropical fruit, citrus, piney resin & overwhelming dankness explode out of the glass. Yippee ki-yay Mister Falcon!

Tap Date 12/8 OG 1.062 IBU 60 ABV 6.5% FLIGHT No 6

Easy Mode IPA ... 3.75/7

Our newest IPA brings together elements of both East and West coast IPA's. A simple base of Pale Mal t lays a clean, yet gentle malt profile for the hops to take center stage. A restrained bitterness makes this beer crispy and playful on the palate, while massive aroma additions of Mosaic, Waimea, and Taiheke hops provide all the juicy characteristics you are seeking. No oats or wheat were harmed making this beer. Tap date 11/20 OG 1.065 IBU 75 ABV 7.1%

Hop Noggin Imperial IPA (8oz/13oz) ... 5/7.5

A hop head's dream, our original house IIPA is back after an extended hiatus. Using techniques we've explored with other hop forward ales, we've modified aspects of the process to modernize this beer. Smooth bitterness from Columbus and Summit hops balance the base malt character. A saturated oily hop presence stays with you from the aroma through to the finish on this hop bomb! Aroma of citrus, pine, tropical fruits and dank herbal notes pull you in for another taste.

Tap Date 11/29 OG 1.080 IBU ??? ABV 8.5%

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

4th place judge's choice winner at the 2018 WB Strong Beer Fest and 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

Choco Mountain Imperial Breakfast Stout

(4oz/8oz) ... 3.5/6.5

Our Imperial Breakfast Stout rested over rye barrel aged coffee beans provided buy our friends at Dark Matter Coffee in Chicago. ABV 9.0%

Guest Taps

Wild Heaven Eschaton Barrel aged Quad

(4oz/8oz) ... 3.5/6.5

Notes of dark fruit, raisin, peat, and nutty 10.5%

Burial Beer Co. The Virtue of Patience

(4oz/8oz) ... 3.5/6.5

Bourbon BA for 15 months, notes of chocolate and caramel 12%

Atlanta Brewing Co. Postbellum Imp. Stout

(4oz/8oz) ... 3.75/7

Debut for Strong Beer Fest 2018, rich and roasty Russian Imperial Stout aged for an extended time in Woodford Reserve barrels. ABV 10.5%

Coming Soon

Victor IPA,
Milkshake IPA, Saison,
Sow Your Wild Oatmeal
Porter, Horchata Milk Stout,
Ginger-Peach Tart Ale