

Today's Beers

BEER TO GO

Cans!

Grab a 4-Pack To Go

**Brewer's Droop
Oak-Aged ESB ... 12**

Breaking Bob Kölsch ... 10

Juice Bar Pale Ale ... 16

**Bourbon Barrel Aged Wee
Heavy Scotch Ale
(500ml Btl.) ... 15**

Growlers!

32oz/64oz ... 5

**Just the Tip of the Cap
English Mild ... 5/9**

**Another Brick
Berliner Weisse ... 6/11**

**Staring at the Sun
Saison... 6/11**

Poppin' Pillies Pils ... 7/12

The Dream Team

**Brewmaster
Neal Engleman**

**Brewmaster Emeritus
Bob Sandage**

**The Cellarmen
Robert Evans & Ryan Donald**

Just the Tip of the Cap

English Mild ... 3.5

There are 11 different grains and sugars in this beer, giving it the similar complexity of a Barleywine grain bill, but it only clocks in at 3.3% ABV. Very faint nuances of dark fruit, caramel, toffee, chocolate, and coffee, with just enough earthy English hops for balance; get the flavor and drink more than one.

Tap Date 6/29 OG 1.035 IBU 14 ABV 3% FLIGHT No 1

Another Brick

Berliner Weisse ... 3.75

In 1809, Napoleon's Army referred to Berliner Weisse, a specialty of the Berlin area, as "the Champagne of the North." Ours has a gently tart, wheat grain aroma and flavor. The target pH is 3.4, making it refreshing and true to style.

Tap Date 7/13 OG 1.040 IBU 4 ABV 4% FLIGHT No 2

Breaking Bob Kölsch ... 4.5

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 3/3 OG 1.045 IBU 21 ABV 4.8% FLIGHT No 3

Staring at the Sun Saison ... 6

Our newest Saison may be our favorite one yet. A base of Pilsner, Rye, and Flaked Wheat provide a rustic and earthy grain profile for the fermentation to shine. Nuances of citrus peel, herbal tea, peppery spice, and tropical fruit are evident, while remaining well balanced. This beer is delicately spiced with coriander, orange peel, and black peppercorns to enhance the yeast driven flavor compounds.

Tap Date 6/6 O. G 1.047 IBU 25 ABV 5.7% FLIGHT No 4

Poppin' Pillies Pils ... 4.5

We are excited to have our next Pilsner ready for your enjoyment. We went with a simple grist of 100% German Pilsner malt to lay a crisp, crackery, and grainy foundation. This beer is heavily hopped with American Crystal and German Mandarina Bavaria hops. The nose is grassy, floral, and citrus forward with a soft mineral finish. We hope you enjoy drinking this beer as much as we enjoyed brewing it.

Tap Date 7/11 OG 1.051 IBU 40 ABV 5.5%

Brewer's Droop Oak-Aged ESB ... 4.5

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 4/26 OG 1.055 IBU 30 ABV 5.5% FLIGHT No 5

Juice Bar Pale Ale ... 5

A smooth malt profile of Pilsner and Wheat malts, as well as flaked oats provide the backdrop for a unique hop combination: Denali and Falconer's Flight 7C's. Almost no hop bitterness with aromatic notes of candied pineapple, tangerine peel, gentle resin, earthy undertones.

Tap Date 5/15 OG 1.052 IBU 30 ABV 5.5%

Juice Willis: Fhloston Paradise IPA ... 6

This flavor-packed IPA was loaded up with healthy additions of Mosaic and Azacca hops. The result is a fruit juice explosion with notes of ripe mango, pineapple, papaya, and pine sap. Coupled with the usual Juice Willis grain bill, this beer will make you feel like you're on the way to a luxury paradise; just don't forget your Multipass.

Tap Date 7/3 O. G 1.060 IBU 60 ABV 6.5% FLIGHT No 6

Victor IPA ... 6

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 7/3 OG 1.062 IBU 80 ABV 7.0%

Flavortown Belgian Tripel D ... 7

Our newest Belgian Tripel is dialed in and ready for you all to enjoy. Flavortown displays a unique balance of spicy phenols, fruity esters, and soft alcohol flavors. Notes of pear, citrus, and subtle banana are prevalent at first impression. As it warms, spicier notes of pepper & clove reveal themselves.

Tap Date 7/3 OG 1.075 IBU 35 ABV 9.2%

Wild Beer

**L5Project Brett Baltic
Porter (4oz/8oz) ... 3.5/6.5**

Our ongoing project with our friends and neighbors at the Porter, this version is fermented in bourbon barrels with Brettanomyces. ABV 10%

**Small Batch
Caramel-Truffle
RendezMoo Coffee**

Milk Stout

(4oz/8oz) ... 3.5/6.75

Our coffee milk stout cask conditioned with caramel and truffles. ABV 5.9%

Join our CSA!



www.wreckingbarnfarm.com

Coming Soon

*Munich Dunkel,
Lemon Meringue Sour,
Sow Your Wild Oatmeal Porter,
Watermelon-Mint Gose,
Horus Aged Ales Collab*