

Today's Beers

Shorty (8oz)/Pint (16oz)

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BEER TO GO

Cans!

Grab a 4-Pack To Go

**Sow Your Wild
Oatmeal Porter ... 12**

**Tampa Timeshare
Watermelon-Mint Gose ... 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

Breaking Bob Kölsch ... 6/11

Meringue – A – Tang
Lemon Tart ... 7/12

Mayor of Dunkel ... 7/12

Resting Beach Face
Passionfruit
Saison ... 6/11

Sow Your Own Wild Oatmeal
Porter ... 8/13

Tampa Timeshare

Watermelon-Mint Gose (13oz) ... 5.5

Our house Gose, with prominent wheat grain aroma and body. This beer has a unique twist being conditioned on local watermelons and mint from our own Wrecking Bar Farm.

Tap Date 8/1 OG 1.044 IBU 5 ABV 4.5% FLIGHT No 1

Just the Tip of the Cap

English Mild (8oz/20oz) ... 2/4.5

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 2

Another Brick

Berliner Weisse (13oz) ... 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 3

Breaking Bob Kölsch (13oz) ... 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 8/30 OG 1.045 IBU 21 ABV 4.8% FLIGHT No 4

Meringue – A – Tang Lemon Tart ... 3.25/6

This hazy kettle sour has the sweet aroma of fresh baked pie crust and a smooth marshmallowy finish. Hints of citrus, vanilla, cinnamon and lactose come through and give this beer a creamy, crisp, and full of flavor.

Tap Date 8/17 OG 1.051 IBU 5 ABV 5.7%

Mayor of Dunkel ... 3/5.5

This dark German lager has smooth notes of freshly toasted bread and a sweet toffee finish. Hints of dark fruit come through from the use of dark German caramel malts. Creamy, crisp, and voted most crushable beer on the menu!

Tap Date 8/10 OG 1.053 IBU 25 ABV 5.1% FLIGHT No 5

Resting Beach Face

Passionfruit Saison (6oz/13oz) ... 3/6

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%

Sow Your Wild Oatmeal Porter ... 3.25/6

For those that want a beer with complex malt flavors, without the extra roastiness of a stout, our Oatmeal Porter is your beer. This Porter contains prominent notes of chocolate, biscuits, and dark fruit and is smoothed out by a big portion of flaked oats, with just enough English hops to balance.

Tap Date 7/26 OG 1.055 IBU 30 ABV 5.9% 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 8/29 OG 1.062 IBU 80 ABV 7.0%

Nitro Wood Aged

Nitro Bourbon Barrel Aged Bovine Justice

Imperial Milk Stout (4oz/8oz) ... 3.75/7

This rich beer is brewed with 9 distinct malts and milk sugar, then infused with coffee and coconut. Notes of espresso, caramel, maple, smoke, dark fruit, and chocolate cake round out this full-bodied imperial stout. ABV 10.0%

Guest Taps

**Cherry Street's Balzac
Russian Imperial Stout
(4oz/8oz) ... 3.25/6**

A rich and complex stout aged for 6 months in Bourbon Barrel aged in Breckenridge Barrel with copious amounts of chocolate and Colombian Coffee. ABV 10.9%

**Good Word's Bon Mot
... 3.25/6**

Sour ale fruited with apricot. Light bodied and acidic. ABV 4.5%

**Twain's Heaven for
Climate Tripel ... 3.25/6**

Sneaky and deceptive! Lots of pear, apricot, peach and yellow apple fruitiness as well as notes of spicebox, coriander and cardamom from the yeast. ABV 10.2%

Coming Soon

*Moutere Pale Ale,
Bovine Justice Imp. Milk Stout
Vivant Pilsner
Brewer's Droop ESB
Atlanta Brewing Company
Collab.,
Porter Beer Bar Collab.
Berry White Berliner Weisse*

The Dream Team

Brewmaster
Neal Engleman

Brewmaster Emeritus
Bob Sandage

The Cellarmen
Robert Evans & Ryan Donald