

Today's Beers

Shorty (8oz)/Pint (16oz)

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Growlers!

32oz/64oz ... 5

Sea Shanty Gose ... 8/15

Breaking Bob Kölsch ... 6/11

Pillow Talk Pale Ale ... 8/15

Brewers Droop Oak-Aged
ESB ... 8/15

Juice Willis
Citrus City IPA ... 12 (32oz)*
*one growler per person

Jemmy Stout ... 8/15

Hopback Mountain
Imperial Rye IBA ... 12 (32oz)

Choco Mountain Imperial
Breakfast Stout ... 12 (32oz)

The Dream Team

Brewmaster

Neal Engleman

The Cellarmen

Ryan Donald, Justin Ramirez

Brewmaster Emeritus

Bob Sandage

1/7/2018

Tiny Worlds Fresh Hop

Grisette (6oz/13oz) ... 3.25/6

Brewed in collaboration with Banyan Roots Brewing Co., friends who shared our vision of a refreshing and approachable fresh hop beer, while avoiding the typical modus operandi of brewing a Pale Ale/IPA. The grain bill is made up of Pilsner, wheat, and rye malts from Riverbend Malt House, which play nicely with the citrus and floral character of fresh Amarillo hops from Crosby Hop Farm. The aroma is spicy and floral with a crisp orange flavor and a dry finish.

Tap Date 9/2 OG 1.035 IBU 20 ABV 4.3% FLIGHT N° 1

Sea Shanty Gose (13oz) ... 4.25

A Gose (pronounced Go-SA) is a traditional German beer-style from the Leipzig region of Eastern Germany. Made in collaboration with our friends at Beautiful Briny Sea in Grant Park, the salt gives great minerality to the beer.

Tap Date 11/25 OG 1.040 IBU 3 ABV 4.5% FLIGHT N° 2

Breaking Bob Kölsch (13oz) ... 4

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 10/21 OG 1.045 IBU 21 ABV 4.8%

Pillow Talk Pale Ale ... 3.25/6

We have another crusher for you all to enjoy. This modern pale ale was brewed with Pilsner malt, malted oats, flaked wheat, and a touch of honey malt. The real kicker is the pinch of lactose sugar used in the brewing process to promote an incredibly soft, pillowy mouthfeel. We thought that a combination of Motueka, Denali, and Bru-1 hops would complement the base for this beer perfectly. Notes of tropical fruit, freshly zested lime, candied pineapple, subdued hop resin, and a hint of coconut are prominent in both flavor and aroma...with almost zero bitterness. This may be our favorite Pale Ale brewed thus far at WB. Cheers!

Tap Date 12/18 OG 1.050 IBU 20 ABV 4.7%

Brewers 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 to the base beer.

Tap Date 11/30 OG 1.055 IBU 30 ABV 5.5% FLIGHT N° 3

Juice Willis: Citrus City IPA ... 3.75/7

The latest installment in the Juice Willis series, our testing ground for different hop combinations. This flavor-packed IPA was loaded up with healthy additions of Citra, Amarillo, and Mandarina Bavaria hops. The result is a fruit juice explosion with notes of ripe mango, citrus peel, papaya, and peach. We dry hopped this beer three times to make sure we got the most flavor and aroma into the finished product. Enjoy!

Tap Date 12/17 O.G. 1.060 IBU 60 ABV 6.5% FLIGHT N° 4

Jemmy Stout ... 3/5.5

With nine different grains used in the brewing process, this is one of the more rich and complex stouts out there. Several different roasted barleys, wheat, oats and caramelized grains yield hints of bread, toffee, chocolate and a roast espresso finish. Piney American hops balance the malt while our house yeast completes a true stout profile.

Tap Date 11/3 OG 1.067 IBU 65 ABV 6.9% FLIGHT N° 5

Hopback Mountain Imperial Rye

India Black Ale (6oz/13oz) ... 3.5/7

Brewed with English pale, spicy rye malt, and several carefully selected roasted grains from Germany and Chile, this robust ale has a subtle roasted chocolate undertone paired with a bold citrusy hop flavor and aroma. We hopped this beer with extensive amounts of American aroma hops, then ran the wort through a mountain of Citra and Amarillo whole-cone hops in our hop-back prior to fermentation.

"I wish I knew how to quit..." this beer.

Tap Date 11/24 OG 1.074 IBU off the charts ABV 8.0%

Choco Mountain

Imperial Breakfast Stout (4oz/8oz) ... 3/6

Flavors of bittersweet dark chocolate, mocha, dark fruits, & smoothness from oats & wheat all come to play in this decadent strong ale. Costa Rican coffee, maple syrup and cacao nibs were used in our brewing process to take this beer to the next level.

Tap Date 12/30 OG 1.085 IBU 70 ABV 8.5% FLIGHT N° 6

Wood Aged

Double Barrel Aged In Quad We Trust (4oz/8oz) ... 3.25/6

Blended in Cabernet followed by rye barrels. Absolutely delicious, flavors of plums, figs, tobacco & raisins rounded out with char and vanilla.

ABV 10.3%

Guest Taps

Burnt Hickory Old Woodenhead

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

A malty and hop heavy double IPA
ABV 10.0%

Twains Hell for Society

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

Belgian quad. Notes of black licorice, black pepper, and toffee while cold and more caramel, dark rum, raisin, marshmallow, and cola as it warms. Light brown in color and medium-light in body, deceptively smooth. ABV 11.5%

Coming Soon

Belgian Dubbel,
ALtanta, Old Ale,
Cherry Cobbler Sour Ale,
Red Rye IPA, More Juice,
Hoppy Table Beer