

Today's Beers

Shorty (8oz)/Pint (16oz)

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Growlers!

32oz/64oz ... 5

Tiny Worlds
Fresh Hop Grisette ... 8/15

Save the Bloobies Sour
Cobbler Ale ... 10 (32oz)

Breaking Bob
Kölsch ... 6/11

Wit's Way to
Paradise ... 9/17

ALtanta Altbier ... 8/15

Black Staining
Poly-Porter ... 8/15

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. This beer was brewed to refresh with the intent to drink fresh.
Tap Date 9/2 OG 1.035 IBU 20 ABV 4.3% FLIGHT N° 1

Save the Bloobies Sour Cobbler Ale (13oz) ... 6.5

So we went a bit off of the rails on this one. This kettle soured ale was brewed with lactose sugar, vanilla beans, cinnamon bark, and over 200 pounds of blueberries. These ingredients combine to emulate flavors of a fresh blueberry cobbler. Notes of pie crust, juicy blueberries, and a balanced tartness make for savory and refreshing treat. Enjoy! 50 cents of every glass goes to a local women's charity.
Tap Date 9/19 OG 1.050 IBU 10 ABV 5.1% 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 Koln & Heidelberg malts. With enough hops for balance, the result is a very light, crisp beer.
Tap Date 8/16 OG 1.045 IBU 21 ABV 4.8% FLIGHT N° 3

Wit's Way to Paradise (6oz/13oz) ... 3.50/6.25

Brewed to be one of our last summer treats before cooler weather settles in. The base beer is a traditional Belgian Witbier brewed with both malted and unmalted wheat, as well as a touch of oats. A delicate spicing of Indian coriander adds a spicy citrus kick. What makes this beer truly unique is the nearly 200 pounds of passionfruit that we conditioned the finished beer on. This refreshing beer will remind us of why we love the summertime. Enjoy!
Tap Date 8/31 OG 1.048 IBU 15 ABV 4.9%

ALtanta Altbier (13oz) ... 4.25

An ale/lager hybrid that is between amber and brown in color, this beer is of the Northern German Altbier style. There is a nice amount of biscuit, toffee, and caramel in the malt aroma and flavor, noticeable at the forefront and fades to a dry finish: a nice lingering, but not strong bitterness.
Tap Date 8/25 OG 1.051 IBU 29 ABV 5.3% FLIGHT N° 4

Black Staining Poly-Porter ... 3.25/6.5

A classic, yet interesting Robust Porter brewed with locally forged Black Staining Polypore mushrooms. Malty notes of dark chocolate, fresh roasted coffee and toffee. Deep black in color with, mahogany hue and a tan head. Big flavors and earthy undertones consume the palate and the finish is mostly black licorice. The mushroom addition is present yet pleasant. This beer is best summed up in three words: Robust, Savory, Umami.
Tap Date 9/29 O. G 1.067 IBU 49 ABV 6.5% FLIGHT N° 6

Wood Aged

Rye Barrel Aged Ye Olde Sprinklerhead **English Barleywine**

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

This barleywine was rested in a Prichard's Rye barrel for 6 months and was then sent to the cellar to age to perfection. Made in December of 2013; this beer has truly aged gracefully. *ABV 12.6%*

Small Batch

Mexican Siberius Maximus **Russian Imperial Stout**

(5oz) ... 5 Tapped at 7:00PM.

Batch #8 of our Russian Imperial Stout infused with cocoa nibs, vanilla, cinnamon, 2 types of chili's and aged in a Chocolate bourbon barrel.

Guest Taps **Scofflaw Hooligan IPA** ... 3.75/6.5

While a pale, cloudy lemonpeel hue might trick you into thinking this is a white IPA, one whiff will set you straight: The aroma's stuffed with overripe orange, sugar cookies and green onion topped with a splash of tangy grapefruit *ABV 7%*

Red Brick HopLanta ... 3.75/6.5

The long-standing Atlanta craft beer staple has been reimagined by our former brewer Gavin McKenna. Be one of the first to try the newest version of their go-to IPA. *ABV 6.8%*

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www.wreckingbarnfarm.com

The Dream Team

Brewmaster

Neal Engleman

The Cellarmen

Ryan Donald, Justin Ramirez

Brewmaster Emeritus

Bob Sandage

Coming Soon

More Juice, Buds Lightbeer, Belgian Blonde, Hoppy Pilsner, Jemmy Stout, Oak-aged ESB, DIPA, English Brown, Imperial Breakfast Stout, Wee Heavy