

From the Brewery

Shorty (8oz)/Pint (16oz)

Shorty (8oz)/Pint (16oz)

Growlers!

32oz/64oz ... 5

**The Grizzard of Oz
Grisette ... 7/ 13**

**Breaking Bob
Kölsch ... 6/11**

**Horchata Matata
Blonde Ale ... 7/13**

**Not a Whale
Nut Brown Ale ... 6/11**

Atlanta Altbier ... 6/11

**Pigpen India
Brown Ale ... 7/13**

**Willie's Revenge
Red Rye IPA ... 9 (32oz)**

**Juice Willis Dry Hop
IPA ... 9 (32oz)**

**Sow Your Wild
Oatmeal Porter ... 7/13**

Jemmy Stout ... 7/ 13

**Jemmy Dean Breakfast
Stout ... 9 (32oz)**

The Dream Team

Brewmaster

Neal Engleman

Head Brewer

Gavin McKenna

Brewmaster Emeritus

Bob Sandage

2/13/2017

The Grizzard of Oz

Grisette (4oz/10oz) ... 2.5/4.5

Our most recent foray in classic farmhouse styles of beer, we present the great & powerful The Grizzard of Oz! (que smoke and mirrors). A Grisette is a traditional farmhouse style designed to be a refreshing, bright, wheat-forward golden ale. In the spirit of this farm driven style, we sourced a portion of the malt from our friends at Riverbend Malt House in Asheville, NC. A rustic grain bill of pilsner, wheat, spelt, and oats provide a soft malt profile. Hopped delicately with Czech Saaz, these offer an earthy, herbal, and peppery hop character that plays well with our expressive Saison yeast. Extended aging on French oak developed a gentle tannic structure for complexity. This beer may be the perfect companion for this unseasonably warm weather. Enjoy!

Tap Date 2/2 OG 1.037 IBU 30 ABV 4.7%

Breaking Bob Kölsch (13oz) ... 4

Our 2nd generation Kölsch, 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. Heidelberg made us think Heisenberg, who looks like Brewmaster Emeritus Bob!

Tap Date 1/12 OG 1.045 IBU 21 ABV 4.8% FLIGHT N° 1

Horchata Matata Blonde Ale ... 3/5.75

It means "No worries, for the rest of your days". Brewed with malted barley and toasted rice, this is a savory, sessionable blonde inspired by the Mexican rice and almond milk drink. A generous amount of lactose was added to the boil to give the impression of creaminess in the mouthfeel, with just enough hops to balance. After fermentation, it was conditioned on vanilla beans and cinnamon bark, to impart the traditional horchata flavorings and overlay unique layers on the quenching base beer. A blonde first and foremost, the spicing character gives it dimension and something to ponder. It's our problem free philosophy! *Tap Date 1/27 OG 1.047 IBU 15 ABV 4.8% FLIGHT N° 2*

Not a Whale Nut Brown Ale ... 2.5/4.5

This beer was not intended to be barrel aged, dry-hopped, or soured with the entire laboratory. This is a beer-drinker's beer. As you take in the nutty brown goodness, which has been placed before you, you will notice the aromas of freshly baked biscuits, toasted chestnuts, and subtle caramel backbone: combined with just a touch of English hops to provide the perfect culmination of flavor and drinkability. No need to chase or trade this beer, there is plenty to go around.

Tap Date 1/2 OG 1.050 IBU 22 ABV 4.9%

Atlanta Altbier (13oz) ... 4

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 10/29 OG 1.051 IBU 29 ABV 5.3% FLIGHT N° 3*

Pigpen India Brown Ale ... 3/5.75

Inspired by Pigpen from Charlie Brown, this is our version of an India Brown Ale. This beer is deep mahogany in color with malty flavors of chocolate, biscuits, and subtle coffee fullness. Magnum, Chinook, Cascade, Centennial, Columbus, Ahtanum, and U.S. Goldings hops lend a nice balance of citrus, pine, floral and earthy hop character. Go ahead and get your hands dirty, you know Pigpen would.

Tap Date 12/3 OG 1.060 IBU 60 ABV 6.5% FLIGHT N° 4

Willie's Revenge Red Rye IPA ... 3.25/6

Named for our resident brew dog Willie, this is his punishment for us in the form of a potent, dank Rye IPA. We took the grain bill for our Husker Red Rye and boosted the gravity bit, and upped the hops to 4.5 pounds per barrel to get a well-balanced and flavorful red ale with a huge resinous hop presence. The spice of the rye is an excellent counterpoint to the loads of Falconer's Flight, Amarillo, and Chinook hops added late in the boil, giving notes of grapefruit, pine, peach, and lemon. For those that like the malt body of an IPA to compete with a potent hop profile, this is a balanced and flavorful beer worth a try.

Tap Date 1/18 OG 1.061 IBU 70 AVB 6.8% FLIGHT N° 5

Juice Willis Dry Hop IPA ... 3.5/6.5

The Juice Willis endeavor is another study in hop aroma and flavor in a rotating series. Our latest in this series, Juice Willis: Dry Hop is brimming with Amarillo and Motueka character. Citrus, lime, pine, a hint of green tea, and floral hop character explode out of the glass. Pilsner malt and flaked grains round out a deceptively drinkable and pillow-y mouthfeel. Yippee Ki-Yay!

Tap Date 1/28 OG 1.062 IBU 60 ABV 6.5%

Sow Your Wild Oatmeal Porter ... 3/5.5

For those that want a beer with complex malt flavors, but not 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 11/19 OG 1.065 IBU 35 ABV 6.5%

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 12/15 OG 1.67 IBU 65 ABV 6.8% FLIGHT N° 6

Jemmy Dean Breakfast Stout ... 3.25/6

Our Newest iteration in a series of trying new coffee blends for our Breakfast Stout, this is made with both Java Vino's Dirty Nekkid Lady blend and Cereza Madura. ABV 6.8%

Small Batch

**Prichard's Scotch BA Pigfoot
American Barleywine**

(4oz/8oz) ... 3.25/6

Aged for three months the scotch barrel, then cellared for a year. Mellow hops, with subtle smoke flavor and highlighted toffee and caramel notes. ABV 9.5%

Guest Tap

Cherry Street

**Hoppy Balboa vs The Blonde
RIS (4oz/8oz) ... 3.5/6.5**

An Imperial Russian Blonde Stout single hopped with Chinook Hops, and brewed with toasted Oats, Golden Promise Malt, Cocoa Nibs, and Columbian Coffee. ABV 10%

Coming Soon

*Zwicklebier, Belgian Blonde
Chipotle-Vanilla Smoked
Porter, Juice Bar Pale Ale,
Juice Willis Dry Hop 2*