

Today's Beers

Cans!

Grab a 4-Pack To Go

Tampa Time Share
Grapefruit Basil Gose ... 17

Jemmy Stout ... 13

Growlers!

32oz/64oz ... 5

Sophisticated Man
Table Beer ... 6/11

Lemon Party
Sour Pale Ale ... 8/15

ALtanta Altbier ... 8/15

Sow Your Wild Oatmeal
Porter ... 7/12

Gone Awrye IPA ... 8/15

Juice Willis: The Return of
Bruno IPA ... 12 (32oz)

Dubbel Bubble
Dubbel ... 9/17

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

The Dream Team

Brewmaster
Neal Engleman

Brewmaster Emeritus
Bob Sandage

Shorty (8oz)/Pint (16oz)

Sophisticated Man

Table Beer (6oz/13oz) ... 3/6

Brewed for the warmer months ahead, this is our spin on a hoppy Belgian Table beer. Brewed with Pilsner and rye malts as well as a touch of flaked wheat, this beer has a smooth mouthfeel with a touch of peppery spice. Generously hopped with Comet, Mandarina Bavaria, and Lemondrop hops, bright notes of tangerine peel, citrus pith, and a touch of herbal hoppiness provide balance and aromatics.

Tap Date 1/27 OG 1.036 IBU 30 ABV 4.5%

FLIGHT N° 1

Tampa Time Share

Grapefruit Basil Gose (13oz) ... 5.5

One of our favorite indigenous craft beer phenomena has been the rise of the fruited berliner weisses affectionately called "Floridaweisse". We've been itching to put our own wrinkle on the style this year, and bring some of that tropical refreshing goodness to our beer list as spring gets started here in the ATL. Our house gose, soured with Atlanta Fresh Creamery yogurt and salted with a blend of sea salts we've perfected with our friends over at Beautiful Briny Sea in Grant Park. The beer was then dosed with Thai and sweet basil, fermented on grapefruit juice and pulp, and aged on grapefruit zest. Tap Date 3/9 OG 1.044 IBU 5 ABV 4.5%

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 3/3 OG 1.045 IBU 21 ABV 4.8%

FLIGHT N° 2

Lemon Party Sour Pale Ale ... 3.75/6.5

Our newest creation we have developed takes the concept of an American Pale Ale, but with a unique twist. We soured the wort with our house Lactobacillus culture for a round, gentle tartness. This beer was then aggressively hopped in our whirlpool and during fermentation with a 50/50 blend of Citra and Lemondrop hops. Prominent hop notes of bright citrus, peach, white tea, and a gentle earthiness complement the sour profile. It is like a lemon party in your mouth.

Tap date 2/9 OG 1.052 IBU 15 ABV 6.0%

FLIGHT N° 3

ALtanta Altbier (13oz) ... 4.75

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 2/27 OG 1.051 IBU 29 ABV 5.3%

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 1/11 OG 1.056 IBU 30 ABV 5.7% FLIGHT N° 4

Shorty (8oz)/Pint (16oz)

Juice Willis:

Dry Hop with A Vengeance ... 3.75/7

Juice Willis' new endeavor is another study in hop aroma and flavors. Our latest in this series, Juice Willis: Dry Hop with A Vengeance is brimming with Equinox, Eureka, and Citra character. Same volume of dry hops as the other Juice Willis IPAs, but with more attitude. Tropical fruit, citrus, piney resin & overwhelming dankness explode out of the glass. Yippee ki-yay. Tap Date 3/9 OG 1.062 IBU 60 ABV 6.5%

Juice Willis: The Return of Bruno ... 3.75/7

The latest version in our popular Juice Willis IPA Series focused on Columbus, Amarillo, Simcoe, and Mosaic hops. Massive notes of tropical fruit, citrus peel, pine needles, resin and abrasive dankness are prominent in both flavor and aroma. Balanced out by a hefty portion of flaked grains, this beer remains balanced to make it incredibly crushable. You won't want to close your eyes on this one.

Tap Date 2/17 OG 1.060 IBU 60 ABV 6.5 %

Gone Awrye IPA ... 3.75/6.5

We decided to brew an old school, West Coast IPA with two types of rye in the grain bill. Aggressively hopped with Chinook, Columbus, and Simcoe hops, this beer is brimming with resinous notes of pine needles, grapefruit, and underlying dankness. The hop character is balanced by the subtle use of caramel malts to round out the palate.

Tap Date 1/27 OG 1.060 IBU 70 ABV 6.4%

FLIGHT N° 5

Jemmy Stout ... 3.5/6.5

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%

Dubbel Bubble Dubbel (6oz/13oz) ... 3.5/7

A very unique aroma of toasted bread, caramelized sugar, and dark fruit all come together from a complex grain bill. Fermented with traditional monastery ale yeast, producing notes of bubblegum, banana, subtle spicy phenols, and plum. Brewed with dark candi sugar for an ABV boost, as well as notes of molasses, this beer is dangerously drinkable. Low bitterness as with most Belgian beers.

Tap Date 1/8 OG 1.075 IBU 20 ABV 8.5%

FLIGHT N° 6

Choco Mountain

Imperial Breakfast Stout (6oz/13oz) ... 3.5/7

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%

Wood Aged **Barleywine Cuvée**

(4oz/8oz) ... 3.75/6.5

An artful blend of some of our favorite barleywines (Hammer of the Gods, Tennessee whiskey barrel aged, Cabernet barrel aged) aging in the cellar.
ABV 12% (ish)

Guest Tap

Gate City Equatorial

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

Foreign Double Extra Stout style, brewed with molasses and aged in rum barrels.
ABV 11.5%

Coming Soon

Old Ale, IIPA,
English Bitter, Pilsner,
Juice Bar Pale Ale,
Boysenberry Milkshake IPA