

From the Brewery

Shorty (8oz)/Pint (16oz)

Growlers!

32oz/64oz ... 5

Just the Tip of the Cap
English Mild ... 6/11

Breaking Bob
Kölsch ... 6/11

Sophisticated Man
Table Beer ... 8/15

Juice Bar Pale Ale ... 8/15

Daft Geezer ESB ... 6/11

Samoan Wrestling Milk
Stout ... 7/13

Juice Willis: Hopatomi
Plaza IPA ... 10 (32oz)

Sow Your Wild
Oatmeal Porter ... 7/13

El Presidente
Smoked 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

Just the Tip of the Cap

English Mild ... 2.5/4.5

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 3.7% 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 4/1 OG 1.035 IBU 14 ABV 3.3% FLIGHT N° 1

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. Heidelberg made us think Heisenberg, who looks like Brewmaster Emeritus Bob!

Tap Date 3/12 OG 1.045 IBU 21 ABV 4.8% FLIGHT N° 2

Sophisticated Man

Table Beer (6oz/13oz) ... 2.75/5.5

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 Huell Melon, Mandarina Bavaria, and Cascade hops, bright notes of tangerine peel, citrus pith, melon, and a touch of herbal hoppiness provide balance and aromatics. Built for those seek a sophistication in their life. We hope you find what you are looking for here.

Tap Date 4/21 OG 1.045 IBU 30 ABV 4.5% FLIGHT N° 3

Juice Bar Pale Ale ... 3/5.5

For our new Pale Ale, we set out to make the most sessionable, balanced and crushable hop forward beer we could. A smooth malt profile of Pilsner and spelt malt, and flaked oats provide the backdrop for one of our favorite and most unique hop combinations: Jarrylo and Azacca. Notes of honeydew melon, pear, nectarine, subtle tropical fruit and pine dominate the aroma. Balanced by a pillow-y and juicy mouthfeel, this is definitely our go-to session beer just in time for spring.

Tap Date 5/2 OG 1.054 IBU 30 ABV 5.5% FLIGHT N° 4

Daft Geezer ESB ... 2.75/5

Also known as an English-style Pale Ale, this classic beer style is known for a balance between malt character and hop bitterness. This ale blends gentle caramel and bread notes against a crisp and earthy English hop character. Our house English yeast gives the beer a fruity ester profile that rounds out the flavor of the ale and lends a soft mouth feel. A true beer drinkers beer, and a style of beer that will never go out of vogue.

Tap Date 3/25 OG 1.057 IBU 30 ABV 5.6%

Samoan Wrestling Milk Stout ... 3.25/6

Samoan Wrestling started as a more sessionable and flavorful milk stout, using Maris Otter, Flaked Wheat, Chocolate malt, Black malt and dark crystal malt with just enough Goldings hops to balance the beer. Inspired by our favorite girl scout cookie, we then added toasted coconut and cacao nibs to the tank of finished beer and let it age. Coconut aromas come out over the top of the roast character of the stout, while the cacao nibs express a gentle and familiar chocolate note that compliments the lactose in the beer very nicely.

Tap Date 4/28 OG 1.065 IBU 30 ABV 5.6% FLIGHT N° 5

Juice Willis: Hopatomi Plaza

Dry Hop IPA ... 3.5/ 6.5

Juice Willis is back, and if you're not careful he'll hit you in the mouth. We're going back to Juice Willis's roots with a blend of hops from America and Oceania, all three bold and high oil content. As always, we are using the same volume of dry hops, but this time we used Citra, Mosaic, and Galaxy. Passionfruit, mango, citrus rind, pine, and a slight dankness note come through in the flavor and aroma. Pilsner malt and flaked grains round out a deceptively drinkable and pillowy mouthfeel. Highly crushable, Yipee ki-yay!

Tap Date 4/29 O.G. 1.061 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 2/1 OG 1.065 IBU 35 ABV 6.5%

El Presidente Smoked Porter ... 3.25/6

We have brewed Smoked Porter several times; however, this was a labor of love. We carefully smoked the Munich malt over a steady stream of Alderwood smoke; the resulting gentle smoke character compliments the dark, chocolatey flavor profile. This beer happened to be brewed on January 20, 2017, Presidential Inauguration Day. As such, we felt the need to add another layer of complexity to give us something else to think about. After fermentation, it was conditioned on vanilla beans & smoked chipotle peppers, producing a robust & assertive, while maintaining a kiss of peppery finish ... like a Mexican hot chocolate. We wanted to call it "Trumpster Fire Smoked Porter", hate it or love it, have it now...because it might not last 4 years.

Tap Date 2/16 O.G. 1.065 IBU 45 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 1/31 OG 1.067 IBU 65 ABV 6.8% FLIGHT N° 6

Wood Aged

Peach Le Papillon

Witbier (4oz/8oz) ... 3/5.5

Our witbier, refermented aged 18 months in wine barrels with *brettanomyces claussenii* and Pearson Farm peaches

Small Batch

Jemmy Dean Breakfast

Stout ... 3.25/6

Our new coffee blend for our Breakfast Stout this year, this is made with both Java Vino's Dirty Nekkid Lady blend and Cereza Madura. Notes of chocolate, dark fruit, roast, and coffee. Have a good breakfast to have a good day!

Tap Date 3/1 ABV 6.8%

Guest

Service Brewing Imperial

Stout ... 3.25/6

Brewed with Pecans, Maple Water, Maple Syrup, Cinnamon and "dry coffee".

Join our CSA!



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Coming Soon

India Pale Lager, Berliner, Staplehouse Collaboration, Strawberry Milkshake IPA, Double IPA