

Today's Beers

Shorty (8oz)/Pint (16oz)

Shorty (8oz)/Pint (16oz)

Growlers!

32oz/64oz ... 5

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

Cactobacillus Prickly Pear
Gose ... 9/17

Steam Bath
Hefeweizen ... 6/11

Breaking Bob
Kölsch ... 6/11

Le Petit Fraise
Saison ... 8/15

Casa Bonita Dark Mexican
Lager ... 6/11

Haze Healer
Pale Ale ... 9/17

Daft Geezer ESB... 8/15

Canna-Loupe IPA ... 11 (32oz)

Richter
West Coast IPA ... 11 (32oz)

RendezMoo Coffee-Vanilla
Milk Stout ... 9/17

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 3.3% 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^o 1

Cactobacillus Prickly Pear Gose (13oz) ... 5

Our most recent summer seasonal, we have taken our base Sea Shanty Gose and conditioned it atop over 150 pounds of organic prickly pear puree. The result is a sweet and aromatic pop from the fruit, as well as an electric pink hue. The balanced acidity and salinity of the base Gose play well with the heavy fruiting. Enjoy!

Tap Date 7/20 OG 1.045 IBU 5 ABV 4.7%

FLIGHT N^o 2

Steam Bath Hefeweizen ... 2.75/5

A hazy yellow Bavarian Hefeweizen brewed with a blend of German Wheat and Pilsner malts, this beer was meant to be enjoyed on a patio during the warmer summer months. A traditional German Weizen yeast fermentation produces a delicate balance of clove, bubblegum, vanilla, and banana nuances. Enjoy this refreshing summer ale now!

Tap Date 7/11 O.G. 1.044 IBU 15 ABV 4.8%

FLIGHT N^o 3

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. Heidelberg made us think Heisenberg, who looks like Brewmaster Emeritus Bob! Tap Date 3/12 OG 1.045 IBU 21 ABV 4.8%

Le Petit Fraise Saison (6oz/13oz) ... 3.25/6

Brewed in collaboration with our friends from Good Word Brewpub, to be a flavorful & delicate table Saison. Riverbend Pilsner and wheat malts, as well as a touch of flaked oats, you will notice a smooth mouthfeel with a crisp finish. Fermented with a blend of our favorite Saison strains, gentle notes of pepper, citrus, hay, and plums are prominent. We also refermented it, with over 100 pounds of strawberries and rose hips. Subtle berry notes come through in the finish, Enjoy! Tap Date 7/22 OG 1.032 IBU 20 ABV 4.5%

Casa Bonita Dark Mexican Lager ... 2.75/5

Our goal with this lager was to brew a clean, easy drinking amber lager for summer time enjoyment. A blend of Vienna, Caramunich, and flaked maize provides the toasty, slightly sweet, malt profile while maintaining a crisp finish. A pinch of noble hops were used for a balanced hop character. Lagered for almost 2 months, this beer is ready for immediate consumption. Tap Date 7/21 OG 1.050 IBU 25 ABV 5.3%

FLIGHT N^o 4

Haze Healer Pale Ale ... 3.5/6.5

Our newest Pale Ale was designed to be massively crushable, with very little hop bitterness. Nearly all of the hops in this batch went in the whirlpool and dry hopping phases. Massive amounts of Citra and Australian Vic Secret hops lend a luscious and saturated tropical hop character. Mango, passionfruit, and notes of pineapple shine over a restrained, yet supportive malt bill.

Tap Date 7/24 OG 1.051 IBU 30 ABV 5.5%

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 7/8 OG 1.057 IBU 30 ABV 5.6%

Canna-Loupe IPA ... 3.5/7

Pilsner malt and flaked wheat create a crisp backbone with a rich mouthfeel, building the perfect canvas from which the hops to shine. The beer was brewed and dry hopped with a blend of Jarrylo and Azacca hops which play nicely off of each other, giving the beer a huge hop presence first delectable with the aromas citrus, and pine needles. In flavor, this hop combination explodes with notes of melon, pear, pine, and stone fruits. We're really digging this juicy IPA, and hope you enjoy this melon too! Tap Date 8/5 OG 1.060 IBU 60 ABV 6.8%

Richter West Coast IPA ... 3.75/7

It has been awhile since we have brewed a traditional West coast style IPA. As such, we present our newest IPA creation...Richter West Coast IPA. Brewed with Pilsner malt and a small amount of both crystal and honey malts for a restrained and balanced malt complexity. A classic blend of Simcoe, Cascade, and Columbus hops provide a resinous, citrusy, and piney hop profile to keep the IPA traditionalists happy.

Tap Date 7/17 OG 1.065 IBU 80 ABV 7.2%

FLIGHT N^o 5

RendezMoo Coffee-Vanilla

Milk Stout ... 3.25/6.5

Our next Milk Stout was made to be easily consumed, even in the staggering heat of summer. Brewed with a blend of Maris Otter, multiple specialty malts, and lactose sugar imparts aromas of milk chocolate, dark toffee, and freshly roasted coffee. A balanced dosing of vanilla beans and Costa Rican coffee from J. Martinez & Company, provides a canvas of complementary flavors to enjoy. Warm vanilla overtones and smooth coffee bitterness makes for a sweet treat to be savored. You'll definitely want to have another!

Tap Date 7/27 O. G 1.066 IBU 30 ABV 5.9%

FLIGHT N^o 6

Wood Aged **Double Barrel Aged** **Hammer of the Gods**

(4oz/8oz) ... 3.75/7

This is a collaboration brew with Burial in Asheville, NC. Notes of bourbon, charred oak, and vanilla from the first barrel and the vinous aspects of the second intensify the large addition of honey to the base beer. ABV 12.5%

Guest Tap

Muscadine Reserve **American Wild Ale**

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

Southern Brewing Co: Athens, GA
A blend of golden sour barrels aged on 3.5 pounds per gallon of Georgia Muscadine grapes. ABV 7.2%

Join our CSA!



www.wreckingbarnfarm.com

Coming Soon

Double IPA, More Juice,
Passionfruit Wit, Altbier,
Wee Heavy, Buds Lightyear,
Blueberry Cobbler Sour,
Belgian Blonde

The Dream Team

Brewmaster

Neal Engleman

The Cellarmen

Ryan Donald, Justin Ramirez

Brewmaster Emeritus

Bob Sandage