

M - Th 4 pm - 11 pm
F Noon - Midnight
Sa 11 am - Midnight
Su Noon - 10 pm



4055 W. Peterson Ave
Suite Rear
Chicago, IL 60646

(773) 681-0877

Wifi network: Alarmist-guest
Password: panicroom

Alarmist Brewing Taproom

Pantsless Pale Ale – 6.0% ABV, 35 IBU

A low bitterness American style Pale Ale with loads of American and New Zealand hops for huge aroma and flavor. A blend of Mosaic and Motueka hops create lively aromas of lemon, grapefruit, and dank pine. A gentle bitterness makes this beer refreshing and sessionable.

Phobophobia Patersbier – 4.8% ABV, 18 IBU

A Patersbier—Dutch for "fathers beer"—is a light, refreshing Belgian-style table beer. Ours is golden in color, dry and highly carbonated. German Pilsner malt contributes mild notes of bread, while the Czech Saaz hops add notes of spice and earth tones to the aroma. A classic Belgian Trappist ale yeast delivers delicate and complex fruity notes.

Entrenched IPA – 6.5% ABV, 57-ish IBU

An Illinois style IPA that focuses on malt flavors as much as hop flavors and bitterness. Dry with just enough light German caramel and Munich malts to balance the hop bitterness. Huge hop additions late in the kettle boil and during dry hopping create a bouquet of floral, lemon, citrus and exotic fruit aroma.

Lupulinophobia Ver I – 4.8% ABV, 18 IBU

We took Phobophobia and dry hopped it with German Hallertau Blanc hops and it's really, really good. Gary's idea*.

Lupulinophobia Ver II – 4.8% ABV, 18 IBU

Once again, we took Phobophobia and dry hopped it but this time with American Citra hops and it too is really, really good. Again, Gary's idea*.

Alternative Facts – 6.8% ABV, 28 IBU

Belgian blonde ale. Belgian yeast, German pilsner malt, and American Chinook hops. Not SAD! HAPPY!

Golden Shower – 6.2% ABV, 20 IBU

American style blonde ale. An easy drinking American ale. If you want someone to pour this on you, we totally understand.

Skewmageddon Oatmeal Stout – 6.3% ABV, 26 IBU

An English style oatmeal stout with delicious roasty and biscuity flavors. A smooth and chewy body is created from the generous use of oatmeal during the brewing process. Layers of chocolate, coffee and toasty oatmeal coat your palate as it moves into a dry and crisp finish.

*It was really Aaron's idea.