

Corridor

BREWERY & PROVISIONS

OPENING BEER LIST - OCTOBER 15, 2015

FIRST DAZE HERE

SAISON - 5.7%

Saison dry hopped with Saphir, a German hop that imparts pear and citrus notes. Extremely refreshing, slightly bitter with a super dry finish.

WIZARD FIGHT

NITRO LACTOSE IPA - 7.0%

Our one year round offering.

Amarillo, Mosaic, and Citra hops create this citrusy blast. The creamy mouthfeel is enhanced with lactose sugar, nitrogen, flaked oats, and the pour from the European tap.

COTTON CANDY GOAT

POIRE BIÈRE DE TABLE - 4.0%

A sessionable French table beer with notes of pear, citrus, and vanilla. Light and crisp for a Chicago Autumn day. Also, "pears" well with a good book.

WHAT BIG TEETH!

APA - 6.1%

Chock full of Azacca and Mosaic hoppy goodness. Expect aromas of tropical fruit, pine, grapefruit, and orange, as well as notes of citrus. Finishes with a nice bitter bite.

FREAKY DEAKY

BELGIAN BREAKFAST STOUT - 6.8%

It doesn't have to make sense; it just has to sound like it does. Brewed with Heritage Bicycles General Store's cold press coffee, maple syrup, and smoked malt. This is why you get out of bed in the morning.

NIBBLE, NIBBLE LITTLE MOUSE

PUMPKIN SPICE & WALNUT FARMHOUSE - 6.5%

Who's been nibbling at our house? Our seasonal farmhouse selection begins with the flavors of Fall. Pumpkin spice and walnut accentuate our house farmhouse strain.
