



# ON DRAFT & EATS

2704 24TH STREET  
SAN FRANCISCO, CA 94110  
415.932.6531

HAPPY HOUR - TUES-FRI (3PM-6PM)  
\$2 OFF FULL PINTS &  
20% ALL GROWLER FILLS



BEER ON DRAFT		GROWLER FILLS			
FRESH BEER		7oz	13.5oz	32oz	64oz
<b>FESTBIER!</b> 6.5%	traditional-ish german fest lager w/ oak spirals	4	6	13	21
<b>FALSE TEETH IPA</b> 5%	IPA with citra, blanc, equinox & el dorado hops	4	6	13	21
<b>END OF THE TUNNEL IPA</b> 7%	IPA with citra, equinox & galaxy hops	4	6	13	21
<b>HAZY VOYAGE IPA</b> 7.8%	IPA with admiral malt, ekuanot & galaxy hops - collab w/ ThirstyBear	4	6	13	21
<b>BIERE DE CHOCOLAT</b> 5.6%	robust porter with dandelion cacao nibs & vanilla	4	6	13	21
BARREL AGED BEER		8.5oz	11.2oz	32oz	
<b>BLUEBERRY GINGER</b> 4.9%	wine barrel aged sour w/ blueberries, ginger, & sea salt	7	9	26	
★ <b>BOURBON BARREL PECHE</b> 7.3%	farmhouse ale aged in four roses' bourbon barrels with peaches	9	11	29	
<b>CRANBERRY ORANGE</b> 4.3%	sour wheat aged in oak barrels w/ cranberries, oranges & baking spices	7	9	26	
<b>DOGPATCH CURRANT</b> 7.2%	sour red ale aged in wine barrels with black currants	9	11	29	
<b>FARMER'S RESERVE BLACKBERRY</b> 6.9%	sour blonde barrel aged in wine barrels with blackberries	9	11	29	
<b>FARMER'S RESERVE BLUEBERRY</b> 7%	sour blonde barrel aged in wine barrels with blueberries	9	11	29	
<b>LAVENDER HONEY BRETT SAISON</b> 7.4%	farmhouse ale aged in oak barrels with lavender honey	9	11	29	
<b>NECTARINE COBBLER</b> 7.2%	sour blonde ale aged in oak barrels w/ nectarines, peaches & spices	9	11	29	
<b>SANGRIAVEZA</b> 7.8%	sour red ale with blackberries, raspberries, cherries & merlot grapes	9	11	29	
★ <b>SIMCOE FLAVOR WHEEL</b> 7%	dry-hopped farmhouse ale with passionfruit, blueberries & coriander	9	11	29	
<b>SPLENDID POPULATION</b> 8.8%	sour blonde ale w/ muscat grapes, peaches, nectarines & vanilla beans	9	11	29	
<b>V</b> *FARMERS RESERVE GRAND CRU 2015 10.5%	beer-wine hybrid with muscat grapes	8	10		*bottle pours
<b>V</b> *DOGPATCH GRAND CRU 2015 10.5%	beer-wine hybrid with red wine grapes	8	10		*bottle pours
<b>*GRAND CRU WHITE 2016</b> 10.6%	beer-wine hybrid with muscat grapes & apricots	8	10		*bottle pours
<b>*GRAND CRU RED 2016</b> 10.6%	beer-wine hybrid with red wine grapes, raspberries & vanilla	8	10		*bottle pours

FLIGHTS		2oz
<b>FRESH &amp; HOPPY</b> (5)		10
<b>BARREL AGED</b> (11)		22
<b>ALL IN FLIGHT</b> (16)		32

## ALSO...

WINE ON TAP		6oz
<b>THE MORRIS WHITE</b>	blend of sauvignon blanc & chardonnay	12
<b>THE MORRIS RED</b>	blend of cabernet sauvignon & barbera	12

SODA ON TAP		
<b>i</b> SPARKLING SPICED LEMONADE		5
<b>i</b> SHANDY ~ 6%	sparkling spiced lemonade plus bourbon barrel peche	8

## FEATURED BOTTLES

VINTAGE		
<b>2014 FARMER'S RESERVE CITRUS</b> 375ml, 7%	sour blonde with citrus	10
<b>2014 FARMER'S RESERVE PLUOT</b> , 375ml, 7%	sour blonde with pluots	10
<b>2015 F. R. STRAWBERRY</b> , 375ml, 7%	sour blonde with strawberries	10
<b>2016 F. R. STRAWBERRY</b> , 375ml, 7%	sour blonde with strawberries	10
<b>2015 F. R. BLUEBERRY</b> , 375ml, 7%	sour blonde with blueberries	10

## EATS

SHARE THESE		
<b>FUYU PERSIMMON &amp; ENDIVE SALAD</b>	baby kale, walnuts, point Reyes blue cheese, buttermilk dressing	10
<b>BEETS &amp; BRUSSELS</b>	marinated squash, pepitas, ricotta salata, ginger, scallion	8
<b>HOP SALT FRIES</b>	citra hop salt	5
<b>QUESO FUNDIDO FRIES</b>	Festbier! chorizo cheese sauce, cotija crumble, pickled serrano peppers	12
<b>CAULIFLOWER</b>	tahini, sunchoke, romano beans, pomegranate, sunflower seeds	7
<b>RED HAWK CHEESE</b>	josey baker sourdough, pickled beets, apple, walnuts	12
SANDWICHES & THE BURGER		
<b>FRIED EGGPLANT</b>	marinated broccoli, dandelion green, labneh spread, spiced sesame seeds	13
<b>ROAST BEEF</b>	red jewel kraut, horseradish cream, arugula, fried onion	14
<b>CHICKEN</b>	savoy cabbage slaw, salsa verde, sharp cheddar, roasted garlic mayo	14
<b>ALMANAC DOUBLE CHEESEBURGER</b>	grass-fed CA antique beef, white cheddar, pickled red onion, special sauce	15

DESSERT		
<b>NOVEMBER BIRTHDAY CAKE</b>	apple chai spice cake with bourbon-maple buttercream	8
<b>"3 AMIGOS" SUNDAE</b>	humphrey slocombe coffee ice cream, dynamo donut crumble, biere de chocolat sauce, meringue chips	8

**i** TAPROOM ONLY      ★ NEW RELEASE

**V** VINTAGE

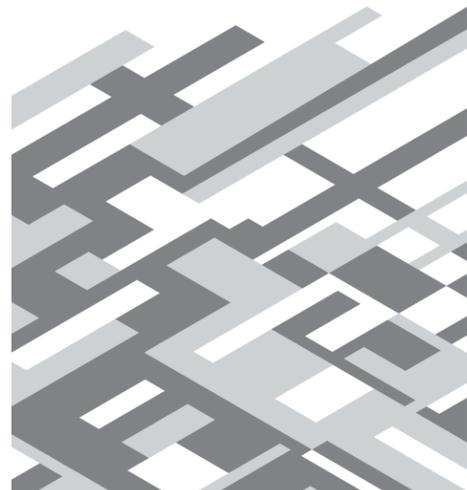
**BOTTLES AND GEAR TO GO**  
ON REVERSE SIDE OF MENU



# BOTTLES & GEAR TO GO

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## BEER TO GO

### 375 ML BOTTLES



<b>2016 PEACH DE BRETTAVILLE</b> 375ml, 6.8% farmhouse ale aged in oak barrels with peaches	10
<b>2017 WHITE LABEL</b> 375ml, 7.3% dry-hopped farmhouse ale w/ muscat grapes, raisins & spices	10
<b>APRICOT DE BRETTAVILLE</b> 375ml, 6.5% farmhouse ale aged in oak barrels wih apricots	10
★ <b>BOURBON BARREL PECHE</b> 375ml, 7.3% farmhouse ale aged in four roses' bourbon barrels with peaches	10
<b>DOGPATCH CURRANT</b> 375ml 7.2% sour red ale aged in wine barrels with black currants	10
V <b>DOGPATCH SOUR</b> 375ml, 7.5% flanders red-style sour ale with cherries, batch #4	8
<b>FARMER'S RESERVE CITRUS</b> 375ml, 7% sour blonde ale with citrus	8
★ <b>FARMER'S RESERVE BLUEBERRY</b> 375ml, 7% sour blonde ale with blueberries	10
★ <b>FARMER'S RESERVE BLACKBERRY</b> 375ml, 7% sour blonde ale with blackberries	10
<b>HOPPY SOUR: AMARILLO</b> 375ml, 6.8% farmhouse ale dry-hopped with amarillo	8
<b>LAVENDER HONEY BRETT SAISON</b> 375ml 7.4% farmhouse ale aged in oak barrels with lavender honey	10
★ <b>NECTARINE COBBLER</b> 375ml, 7.2% sour blonde ale aged in oak barrels w/ nectarines, peaches & spices	10
<b>PASSION PROJECT</b> 375ml, 6.5% dry-hopped farmhouse ale with passion fruit & cedar spirals	12
★ <b>PUMPKIN PIE DE BRETTAVILLE</b> 375ml, 7% dry-hopped farmhouse ale with heirloom pumpkins & spices	8
V <b>SAISON DE BRETTAVILLE</b> 375ml, 6.8% brettanomyces farmhouse ale	6
★ <b>SPLENDID POPULATION</b> 375ml, 8.8% imperial sour blonde ale w/ muscat grapes, peaches, nectarines, & vanilla	12
<b>TANGERINE DE BRETTAVILLE</b> 375ml, 6.5% farmhouse ale dry-hopped with citra with tangerines & oranges	8
<b>TROPICAL GALAXY</b> 375ml, 6.8% galaxy dry-hopped sour farmhouse ale w/ mango, lime & coconut	10
<b>VANILLA CHERRY DOGPATCH</b> 375ml, 7.6% sour red ale with cherries & whole vanilla bean	10

### FEATURED BOTTLES

#### VINTAGE

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<b>2015 F. R. STRAWBERRY</b> , 375ml, 7% sour blonde with strawberries	10
<b>2015 F. R. BLUEBERRY</b> , 375ml, 7% sour blonde with blueberries	10
<b>2016 F. R. STRAWBERRY</b> , 375ml, 7% sour blonde with strawberries	10

### 750 ML BOTTLES



<b>GRAND CRU WHITE 2016</b> 750ml, 10.6% beer-wine hybrid with muscat grapes and apricots, bottled 9/2016	20
<b>GRAND CRU RED 2016</b> 750ml, 10.5% beer-wine hybrid with red wine grapes, raspberries & vanilla, bottled 9/2016	20
V <b>FARMERS RESERVE GRAND CRU 2015</b> 750ml, 10.2% beer-wine hybrid with muscat grapes, bottled 9/2015	20
V <b>DOGPATCH GRAND CRU 2015</b> 750ml, 10.5% beer-wine hybrid with red wine grapes, bottled 9/2015	20

## GEAR

### CLOTHING



<b>BARLEY TEE WOMEN'S</b> COLOR: Heather Green SIZES: XL	20
<b>FRESH BEER' POCKET TEE WOMEN'S</b> COLORS: Charcoal Size: XL	20

### GLASSWARE



"CAN" PINT GLASS - 16 OZ	6
ETCHED PINT GLASS - 16 OZ	5
BELGIAN TASTER - 5 OZ	6
ALMANAC STEIN - 1 LITER	10

### ACCESORIES



TIN TACKER	20
TAP HANDLE	35
KEYCHAIN BOTTLE OPENER	5

### EMPTY GROWLERS

<b>32 OZ FRESH BEER GROWLER GLASS</b>	6
<b>64 OZ FRESH BEER GROWLER GLASS</b>	8
<b>64 OZ FRESH BEER GROWLER STAINLESS</b>	40
<b>32 OZ BARREL AGED GROWLER GLASS</b>	6

★ NEW RELEASE

V VINTAGE SELECTION



ENJOY ANY BOTTLE HERE - ADD \$2