BOTTLED

LAGERS

Bottom fermenting yeast is used at cooler temperatures producing more malt and hop-derived characteristics:

PALE TO GOLDEN

TECATE – PALE LAGER (can) 3
Cuauhtémoc Moctezuma, Monterrey, MEX - 4.5%

CLASSIQUE – PALE "LAGER" (can) 5
Stillwater, Baltimore, MD - 4.5%

CALIFORNIA LAGER – PALE LAGER (can) 5
Anchor, San Francisco, CA - 4.9%

EDELSTOFF – MUNICH HELLES LAGER 7
Augustiner-Bräu, Munich, GER - 5.6%

AMBER TO BLACK

BABA – BLACK LAGER 5
Uinta, Salt Lake City, UT - 4.0%

MAXIMATOR – DOPPELBOCK 7
Augustiner-Bräu, Munich, GER - 7.5%

AECHT SCHLENKERLA – SMOKED MÄRZEN *16.9oz.* 14
Brauerei Heller, Bamberg, GER - 5.4%

ALES

Top fermenting yeast is used at warmer temperatures producing more yeast driven characteristics:

WHEAT

SAINT ARCHER WHITE ALE – WITBIER (can) 5
Saint Archer, San Diego, CA - 5.0%

BLANCHE DE BRUXELLES – WITBIER 7
Lefebvre, Rebecq-Quenast, BEL - 4.5%

ÉPHÉMÈRE **APPLE – WHITBIER W/APPLE** 8
Unibroue, Chambly, CAN - 5.5%

EDEL WEISSE – HEFEWEIZEN *16.9oz.* 10
Schneider & Sohn, Kelheim, GER - 6.2%

WEIHENSTEPHANER, DUNKELWEIZEN *16.9oz.* 10
Weihenstephan, Freising, GER - 5.3%

AVENTINUS – WEIZENBOCK *16.9oz.* 10
Schneider & Sohn, Kelheim, GER - 8.2%

KÖLSCH – PALE - IPA

MISSION BLONDE – KÖLSCH STYLE 5
Mission, San Diego, CA - 5.0%

SAINT ARCHER BLONDE – KOLSCH (can) 5
Saint Archer, San Diego, CA - 5.0%

ALESMITH X – PALE ALE *22oz.* 12
Alesmith, San Diego, CA - 5.5%

SWEETGRASS – PALE ALE 5
Grand Teton, Victor, ID - 6.0%

ALESMITH IPA *22oz.* 12
Alesmith, San Diego, CA - 7.2%

ALES cont.

ALMANAC IPA *22oz.* 12
Almanac, San Francisco, CA - 7.5%

RAGING BITCH – BELGIAN IPA 7
Flying Dog, Frederick, MD - 8.3%

DOUBLE WIDE – IMPERIAL IPA 7
Boulevard, Kansas City, MO - 8.5%

90 MIN IPA – IMPERIAL IPA 7
Dogfish Head, Milton, DE - 9.0%

LEFT EYE RIGHT EYE – IMPERIAL IPA *22oz.* 14
Track 7, Sacramento, CA - 9.5%

ENGLISH STYLE - TRADITIONAL - AMBER - BROWN - BARLEYWINE

MIDAS TOUCH – TRADITIONAL ALE 8
Dogfish Head, Milton, DE - 9.0%

ALASKAN AMBER – AMBER ALE 5
Alaskan, Juneau, AK - 5.3%

DAYLIGHT AMBER – AMBER ALE *22oz.* 12
Track 7, Sacramento, CA - 6.25%

NUT BROWN –BROWN ALE *22oz.* 12
Alesmith, San Diego, CA - 5.0%

BITCH CREEK – BROWN ALE 5
Grand Teton, Victor, ID - 6.0%

INDIAN BROWN – BROWN ALE 6
Dogfish Head, Milton, DE - 7.2%

DIGREGORIO – BARLEYWINE 16
Ruhstaller, Sacramento, CA - 9.0%

PORTER - STOUT

ANCHOR PORTER 5
Anchor, San Francisco, CA - 5.6%

POINT REYES PORTER *22oz.* 10
Marin, Larkspur, CA - 6.0%

DARK TRUTH – STOUT 7
Boulevard, Kansas City, MO - 9.7%

CAMPFIRE STOUT *22oz.* 14
Highwater, San Leandro, CA - 6.5%

THE SAUCE – PORTER WITH COFFEE *22oz.* 16
Ruhstaller, Sacramento, CA - 6.5%

SPEEDWAY STOUT – IMPERIAL STOUT *25oz.* 20
Alesmith, San Diego, CA - 12.0%

BELGIAN

AFFLIGEM BLONDE – BELGIAN PALE 8
Affligem, Opwijk, BEL - 6.8%

GAVROCHE – BIÈRE DE GARDE 10
Saint-Sylvestre, St. Sylvestre-Cappel, FRA - 8.5%

URTHEL SAISONNIÈRE – SAISON 8
De Koningshoeven, Ruiselede, BEL - 6.0%

CELLAR DOOR – SAISON W/ WHITE SAGE 8
Stillwater, Baltimore, MR - 6.6%

TANK 7 – SAISON 7
Boulevard, Kansas City, MO - 8.5%

CHIMAY WHITE – TRIPEL 11
Chimay, Baileux, BEL - 8.0%

TRIPEL KARMELIET – TRIPEL 10
Bosteels, Buggenhout, BEL - 8.4%

BELGIAN cont.

PATER 6 – DUBBEL 11
St. Bernardus, Watu, BEL - 6.7%

CHIMAY RED – DUBBEL 10
Chimay, Baileux, BEL - 7.0%

CHIMAY BLUE – BELGIAN STRONG DARK 12
Chimay, Baileux, BEL - 9.0%

SIXTH GLASS – BELGIAN STRONG DARK 7
Boulevard, Kansas City, MO - 10.5%

SOUR

PETRUS AGED PALE – SOUR ALE 9
Bavik-De Brabandere, Harelbeke, BEL - 7.3%

DOGPATCH SOUR – SOUR ALE W/CHERRIES
Almanac, San Francisco, CA - 7.5%

RODENBACH – FLANDERS RED ALE 8
Rodenbach, Roeselare, BEL - 5.2%

MONK'S CAFÉ – FLEMISH RED ALE 9
Van Steenberge, Ertvelde, BEL - 5.5%

PETRUS OUD BRUIN – SOUR BROWN ALE 9
Bavik-De Brabandere, Harelbeke, BEL - 7.3%

GLUTEN-FREE

OMISSION LAGER – PALE LAGER 5
Widmer Brothers, Portland, OR - 4.6%

OMISSION PALE – PALE ALE 5
Widmer Brothers, Portland, OR - 5.8%

NON-ALCOHOLIC

ERDINGER WEISSBIER – WEISSBIER 5
Erdinger Weissbräu, Erding, GER - 0.4%

DRAUGHT

ANCHOR STEAM - CA COMMON *16oz.* 6.5
Anchor, San Francisco, CA 4.9%

PIVO - HOPPY PILSNER *16oz.* 6.5
Firestone, Paso Robles, CA 5.3%

LITTLE CHICKEN - HOPPY PILSNER *10oz.* 5
Henhouse, Petaluma, CA 5.5%

BURNING OAK - BLACK LAGER *16oz.* 6.5
Linden Street, Oakland, CA 5.5%

GR BERLINER BERLINER WEISS *10oz.* 4
Golden Road, Los Angeles, CA 3.3%

HEAVENLY HEFE - HEFEWEIZEN *16oz.* 7
Craftsman, Pasadena, CA 4.8%

KSA – KÖLSCH *16oz.* 7
Fort Point, San Francisco, CA 4.6%

1500 - DRY HOPPE PALE ALE *16oz.* 6
Drake's, San Leandro, CA 5.5%

SIERRA NEVADA PALE ALE *16oz.* 6.5
Sierra Nevada, Chico, CA 5.6%

RACER 5 - IPA *16oz.* 7
Almanac, San Francisco, CA 7.5%

DOUBLE TAP – IMPERIAL IPA *10oz.* 5
Berryessa, Winters, CA 8.5%

DRAUGHT cont.

LEFT EYE RIGHT EYE – IMPERIAL IPA *10oz.* 6.5
Track 7, Sacramento, CA 9.5%

CAPTAIN – BLACK IPA *10oz.* 5
Ruhstaller, Sacramento, CA 7.6%

RED SEAL – AMBER ALE *16oz.* 6
North Coast, Fort Breagg, CA 5.4%

DAYLIGHT AMBER - AMBER ALE *10oz.* 5.5
Track 7, Sacramento, CA 6.25%

OAKTOWN BROWN – BROWN ALE *16oz.* 6.5
CaliCraft, Walnut Creek, CA 6.7%

SHALLOW GRAVE - PORTER *16oz.* 7
Heretic, Fairfield, CA 7.0%

RYE RYRISH – NITRO – DRY STOUT *16oz.* 6.5
Berryessa, Winters, CA 5.0%

TEQUILA BARREL NOIR – BBL-AGED STOUT *16oz.* 6.5
Almanac, San Francisco, CA 10.0%

BIRD BRAIN - DRY HOPPED SAISON *8oz.* 5
HenHouse/EJ Phair, Petaluma, CA 5.7%

DUVEL - BELGIAN STRONG PALE *8oz.* 7.5
Duvel, Breendonk-Pururs, Belgium 8.5%

PRIOR 8 - BELGIAN DUBBEL *8oz.* 8.5
St. Bernardus, Watou, Belgium 8.0%

HONEST DAY'S PAY - TART SAISON *13oz.* 5.5
4.7% HenHouse, Petaluma, CA

DOGPATCH SOUR – SOUR ALE W/ CHERRY *??oz.* ??
Moylan's, Novato CA 5.0%

MIGHTY DRY - HARD CIDER *10oz.* 5
Golden Gate Cider, Sebastopol, CA 6.9%

WINE ON DRAUGHT

8.0

PRATSCH GRUNER

MILBRANDT PINOT GRIS

TIAMO BARBERA

TERRA ROSSO MALBEC

EL DORADO PETIT SYRAH

SPARKLING SLUSHIE

10.0

FROZEN GRAPE DRANK
Sparkling Wine, Reisling, Brachetto

COCKTAILS ON DRAUGHT

9.0

COFFEE & STOUT
Moylan's Dry Irish Stout,
Stumptown Cold Brew Coffee, Cardamaro, Bitter

WINTER WHITE SANGRIA
White Aromatized Wine,
Pear, Cinnamon, Anise

HARVEST COOLER
Golden State Hard Cider, Cardamaro,
Cinnamon

BREWCADE APERITIF
Bitter Orange Apertivo, Ruby Wine Port

MUNCHIE BAR

JERKY

4.0

Chicken Lemon Garlic

Pork Sweet Teriyaki

Beef Chili Pepper

CHICHARONES

4.0

CHIPS

2.5

Lightly Salted

Dill Pickle

BBQ

CORN NUTS

3.0

CARAMEL CORN

5.0

SODA POP

3.5

AJ STEPHAN'S BIRCH BEER

BRUCE COST GINGER BEER

CHEERWINE

CRUSH ORANGE

DAD'S BLUE CREAM

DIET SPARKOLA

DR. CANE

FIZZY LIZZY FUJI APPLE

LOLLI CHERRY POP ENERGY DRINK

MEXICANE COLA

NESBITTS LEMON LIME SODA

NESBITTS NUGRAPE

RIVER CITY ROOT BEER

TAYLOR TONICS CHAI COLA

VIRGIL'S ORANGE CREAM