



BEER	STYLE/DESCRIPTION	ABV	IBU	\$/PINT	\$/4oz\
Quiet Corner	India Pale Ale- pilsner and biscuit malts, dry hopped with 5#per barrel of Centennial, Wai-iti, Wakatu and Cascade hops. Zero IBU	7%	0	\$7.50	\$2.25
Beer As A Second Language	Czech Pale Lager- pilsner and vienna malts. Saaz hops	5.8%	30	\$7.50	\$2.25
Last Green Vienna Lager	Vienna Lager- German Vienna malt with Hallertau Aroma hops	5.5%	25	\$7.50	\$2.25
Throes of Winter	Czech Dark Lager- German dark malts and Saaz hops	5.1%	26	\$7.50	\$2.25
Letters Home	Oatmeal Stout – CTZ hops, flaked oats and belgian black malt.	5.5%	25	\$7.50	\$2.25
Stoggy Hollow (nitro)	Milk Stout- Cascade and Centennial hops with chocolate malt and lactose	6%	21	\$7.50	\$2.25
Rip Rap	Imperial Stout – Cascade and Centennial hops w/ wheat, Chocolate, and Pale Ale malts.	8%	25	\$7.50	\$2.25
You Bet Your Bippy	New England India Pale Ale- pilsner malt with flaked emmer. El Dorado and Motueka hops.	6.6%	24.7	\$7.50	\$2.25
Royal Coachman	NEW ENGLAND IPA- pale ale malt with flaked oats, Kveik Yeast	6.5%	13	\$7.50	\$2.25
No Room To Swing A Cat	India Pale Ale- Citra hops with xtra pale malt and flaked oats	7%	24	\$7.50	\$2.25
Artful Dodger	Double India Pale Ale- pilsner malt with flaked oats. Cascade and Amarillo in the whirlpool and double dry hopped with Citra, Motueka and El Dorado hops	7.5%	21.7	\$7.50	\$2.25
King T	India Pale Ale- pale and biscuit malts. Centennial and Cascade hop	6%	54	\$7.50	\$2.25
Experimental Wild Ale	Wild Ale- brewed with pilsner malt, Wakatu hops and fermented on wild yeast and wild staghorn sumac.	7%	16	\$7.50	\$2.25
Shantay You Stay	Peach-Sourdough Sour- estate yeast/lacto blend was made like a traditional sourdough starter and used to sour the kettle. This time with peach juice.	5.5%	16	\$7.50	\$2.25
Pomegranate Sour	Pomegranate-Sourdough Sour- estate yeast/lacto blend was made like a traditional sourdough starter and used to sour the kettle. This time with pomegranate juice.	5.5%	16	\$7.50	\$2.25
Vignoles Sour	Vignoles Grape Sourdough Sour- estate yeast/lacto blend was made like a traditional sourdough starter and used to sour the kettle. This time with Vignoles.	5.5%	16	\$7.50	\$2.25
Corot Noir Sour	Corot Noir Grape Sourdough Sour- estate yeast/lacto blend was made like a traditional sourdough starter and used to sour the kettle. This time with Corot Noir.	5.5%	16	\$7.50	\$2.25
Dessert Beer #7	Passion Fruit Blonde Ale- passion fruit, lactose and estate honey curated by our very own Matt Schwab of Schwabee's Apiaries.	7.5%	16	\$7.50/ 10oz pour	\$2.25



WINE	SPARKLING	ABV	GLASS	BOTTLE
Sparkling Frontenac Gris	Dry but fruity, estate grown.	12.5%	\$7	\$18.25
Bubbly Brooke	Semi-dry Sparkling Riesling	12.5%	\$7	\$9/can to go only
Sparkling Rose	Full of ripe summer fruit flavors, a slight burst of sweetness as well as subtle earthy undertones.	12.5%	\$7	\$9/can to go only

WHITE

Cayuga White	Dry, crisp, medium bodied.	12%	\$7	\$17.25
Riesling	Dry, crisp, notes of peach and apricot.	12%	\$7	\$17.25
Wine Dog 1	Semi-sweet, fruity, balanced with acidity, not too sweet. Estate grown Cayuga	12.5%	\$7	\$19.50
Traminette	Semi-sweet, a little spice on the finish,	12%	\$7	\$17.25
Woodstock Hill White	Semi-sweet, Vignole grapes.	12.5%	\$7	\$17.25

ROSE

St Croix Rose	Dry, crisp, notes of strawberries, Estate St. Croix	12%	\$7	\$17.25
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FRUIT INFUSED

Summer Peach	Semi-sweet. Cayuga White grapes with natural peach flavoring	12%	\$7	\$17.25
Sunny Sangria	Semi-sweet, estate grown red and white grapes. Blood orange & ginger natural flavoring.	12.5	\$7	\$17.25
Cranberry Riesling	Sweet on front, tart on finish.	12%	\$7	\$17.25

RED

Marquette	Light, dry, Pinot Noir style red with hints of orange blossom, black currants and spice.	12%	\$7	\$24.50
Corot Noir	Dry and light. Estate grown.	12%	\$7	\$24.50
Noiret	Dry & medium bodied, with notes of green pepper.	12%	\$7	\$24.50
Roseland Red	Dry blend of Corot Noir, Noiret and St. Croix. Light and a little spicy.	12%	\$7	\$24.50
Woodstock Valley Red	Semi-sweet. Blend of Frontenac and St. Croix.	12%	\$7	\$24.50

DESSERT

Late Harvest Traminette	100% Estate grown Traminette, dessert wine with notes of dried fruit are present as well as detectable acidity	15%	X	\$29.00
Chocolate Essence	Chocolate infused merlot port.	18%	X	\$34.25
Raspberry Rendezvous	100% Raspberry port-style dessert wine fortified into a port resulting in a deep and concentrated raspberry treat	19%	X	\$34.25