



SUMMER SEASONAL BREWS

1 *Maine Beer Co. Another One* American IPA • 7.0% ABV

Intensely hoppy American IPA, brewed as the light-colored counterpart to Weez (both beers incorporate the exact same kettle and dry hopping schedule). Another One has a very clean malt palate, leaving little but hoppy resins on the tongue, and finishes dry and crisp - \$14.00

2 *Flying Dog Summer Rental* Radler • 4.5% ABV

A light lager brewed with grapefruit & passion fruit to create this refreshing, very low ABV offering. Slightly sweet and slightly tart with a crisp dry finish, this beer is a perfect starting point for any holdouts who have been waiting for the right beverage to get them into craft beer - \$6.50

3 *Great Lakes Dortmunder Gold* Lager • 5.8% ABV

Made popular in the 19th century in Dortmund, Germany, these pale golden lagers exhibit a classic clean character with notes of biscuity malts. Bitterness is akin to a German Pilsner with an aromatic aroma. Mouthfeel is firm and even, with an overall dry tone - \$7.00

4 *Victory Blackboard Series* Peach Belgian Blonde • 5.2% ABV

Bursting with fresh peach and spice aromas, this Belgian-style blonde ale features stone fruit notes with a touch of sweetness and a refreshingly dry finish - \$6.50

5 *Allagash Hoppy Table Beer* Belgian Pale Ale • 4.8% ABV

While Hoppy Table Beer was inspired by the Belgian tradition of low-ABV, easily drinkable beers, it still occupies a hop-forward spot all its own. Brewed with 2-row malt blend, Maris Otter malt, and oats, the beer is then spiced with a subtle addition of coriander. Fermented with house yeast for classic Belgian citrus aromas. Hoppy Table Beer is hopped with Chinook, Cascade, Comet, and Azacca hops, then dry hopped with more Comet and Azacca. A mildly hoppy aroma full of grapefruit springs from this straw-colored, light-bodied ale. Flavors of pine and stone fruit balance the beer's clean, slightly bitter finish - \$6.50

6 *Southern Tier Pilsner* German Pilsner • 5.0% ABV

This beer is brewed the German way, and you can taste the difference. Southern Tier even sources the hops and malts from Germany! German Pils malt, 2-Row malt and wheat create a firm malty character with a crisp finish. This traditional Pilsner malt bill is complimented by German Lager yeast & German noble hops. Pilsner's 40 IBUs help it finish dry, the way a German Pils should - \$6.50

7 *Von Trapp India Pale Lager* India Pale Lager • 5.5% ABV

A hop forward lager that manages the complex task of highlighting the citrus and floral aromas of hops while respecting the depth of flavor provided by malts. Our India Pale lager displays our Vermont roots with a vibrant grapefruit peel on the nose, and finishes crisp and clean - \$6.50

8 *Ommegang Fruition* American Pale Wheat • 5.3% ABV

Dry-hopped wit beer brewed with passion fruit, mango, and kiwi - \$7.50



SUMMER HOP BREWS

- 1** *Hane Sneakbox*
American Pale Ale • 5.2% ABV
India Pale Ale made with 100% Citra Hops. Simply delicious - \$6.50
- 2** *Neshaminy Creek The Shape of Hops to Come*
Double IPA • 8.5% ABV
2-row American barley jammed packed with as much Apollo, Newport, Simcoe, Topaz, and Citra hops, The Shape of Hops to Come is an 8.5% ABV American-styled imperial IPA hopped with Apollo, Newport, Simcoe, Topaz, and Citra hops that's got a ton of bitterness, along with juicy, dank resinous pine-like, and citrus forward hop character that is worthy of its name - \$7.50

SUMMER DRAFT BREWS

- 1** *Founders Centennial India Pale Ale*
India Pale Ale • 7.2% ABV
Selected as a benchmark for the Beer Judge Certification Program used in all American based beer judgments. Centennial IPA has quickly become the IPA of choice. Pour yourself a pint of this complex flavorful ale and bask in the frothy head's floral bouquet. Relish the immense citrus accents, achieved by the abundance of dry hopping. This ale's sweet, malty undertones balance the hop character with a finish that never turns too bitter - \$6.50
- 2** *Boulevard American Kölsch*
Kölsch • 4.6% ABV
Using European pilsner malt and malted wheat as a base, American Kölsch is bittered with Magnum hops and features herbal, citrusy and spicy notes from end of boil additions of Tradition, Saaz and Saphir. Pouring golden in color, the aroma is of bready malt punctuated by a slightly minty hop character. With a light to medium mouthfeel, American Kölsch delivers a honey-like malt sweetness that gives way to a crisp clean finish with a touch of lingering citrus/herbal hop flavor - \$6.50
- 3** *Firestone Pale 31*
Pale Ale • 4.9% ABV
Pale 31 is an ode to Firestone's home state of California—the 31st to be named in fact. Beer may not be associated with terroir the way wine is, but they believe that where they're from impacts how the beers taste. This California Style Pale Ale represents the bold yet approachable spirit that embodies California. A crisp floral hop aroma precedes a medium-body and clean finish - \$6.50

“COOL STUFF”

- 3** *Kasteel Rouge*
Cherry Quad • 8.0% ABV
Kasteel Rouge is a unique blend of Kasteel Donker Quad and a sweet cherry liqueur. This fruity beer makes a great aperitif on a sunny terrace. It's certainly a beer for lovers of sweet cherries with an overpowering aroma of the fruit. The cherries get the better of the malt in the Kasteel Donker mother beer, although it contributes touches of chocolate and pepper to remind you it's there. It is surprisingly easily digestible for quite a strong beer - \$9.50
- 4** *Magnify One-Off Rotational Draft*
Our local brewery is now making some of the best IPAs in the state. Visit us each week to see what new and exciting beer is on draft. Mostly IPAs, but a few surprises will linger here and there.