



Taster sets [4 ciders x 4 oz]		\$12
Fills To-Go		
32 oz fill	\$12 ~\$16 (+\$6 ROC Grumpy)	
64 oz fill	\$20~\$23 (+\$8 ROC Growler)	

CIDERS ON TAP

1. George's SoDo Cider			
A delicate and floral cider with hints of fruit.		\$9	
Off- Dry	abv 6.4%		
2. George's Washington Cider			
Our Flagship Off-Dry cider.		\$9	
Off-Dry	abv 6.4%		
3. U-District Food Bank Dry			
A mellow dry cider made from apples gleaned from the U-District Food Bank		\$9	
Dry	abv 6.3%		
4. Hefauxweisen			
Off dry with a note of Hallertau.		\$9	
Dry	abv 6.4%		
5. Jie Jie (姐姐) The Big Sister			
Winter Melon & Lemon. Lemon is added to make an excellent refresher on a warm summer day.		\$9	
Off-Dry	abv 6.9%		
6. Pineapple			
An off dry cider blended with fresh pineapple juice.		\$9	
Off Dry	abv 6.5%		
7. Plums & Goes			
Lightly fruited and tart, with a lingering salty finish.		\$9	
Off Dry	abv 6.5%		
8. Hefauxweisen Grapefruit			
Made in the style of the Bavarian classic.		\$9	
Semi-sweet	abv 4.5%		
9. Secret Cider			
A rotating selection of experimental ciders.		\$9	
Dry	abv 6.4%		
10. Stone Roses			
A mélange of stone fruit complements a very sessionable cider.		\$9	
Off Dry	abv 4.5%		

STRANGE BREWS

A. Banana Republic			
Inspired by the tradition of African Banana Beer		\$10	
Off Dry	abv 7.5%		
C. Strawberry Wine			
A slightly sweet wine made from strawberries		\$10	
Semi Sweet	abv 7.5%		
B. Kwas Sour			
A sour mash kwas blended with cider		\$8	
Off Dry	abv 4.25%		
D. Orange Ginger (seltzer)			
.. Crushed ginger, finished dry with orange.		\$8	
Dry	abv 4.5%		

Very Sweet ← Level of Cider Sweetness → Bone Dry					
Very Sweet	Sweet	Semi-Sweet	Off-Dry	Dry	Bone Dry

SNACKS & BITES

Cheese Board: a selection of hard and soft cheeses.....\$25 (\$20 w/Cider Purchase)

Small snacks at the tasting bar.....\$3-\$5

v JOIN THE REPUBLIC - CIDER CLUB		
LEVEL I - \$150 (\$269 value)	LEVEL II - \$210 (\$364 value)	
<ul style="list-style-type: none"> ❖ 2 x deluxe taster sets (6 x 4oz) ❖ 2 x Limited Edition Glasses ❖ 1 x Limited Edition Italian Giara & fill ❖ 12 x \$10 gift card for on-site consumption 20% off additional refills for one year 	<ul style="list-style-type: none"> - All LEVEL I benefits plus ❖ 2nd Limited Edition Italian Giara & fill 4 x 1L refills 	



WOODINVILLE CIDERWORKS

SODO Tasting Room [Our Cidery in Exile]

Ciders crafted from varietal apples

Barrel Aged Ciders

Ciders co-fermented with seasonal fruit.

CIDERS ON TAP

- | | | |
|---|------|----------|
| 1. Bourbon Barrel Conditioned | | \$10 |
| aged in Bourbon Barrels and finished with Grade A Maple. | Sec | 6.7% ABV |
| 2. Empyrical – Objective | | \$10 |
| Sparkling Heirloom Apple Wine fermented and aged in oak barrels. | Sec. | 9.6% ABV |
| 3. Traditional Orchard Blend | | \$10 |
| Yarlington Mill, Pitmaston, Golden Russet, Chisel Jersey, & More! | Sec. | 6.7% ABV |
| 4. Barrique d'Or | | \$10 |
| Golden Russet blended with other crabapples and a light oak finish. | Sec. | 9.0% ABV |

FRUIT WINE, PIQUETTE, & CO-FERMENTS

- | | | |
|--|-------------|-----------|
| 5. End of the Line | | \$10 |
| The final wine made by Fall Line Winery, A light rose. | Brut | 8.5% ABV |
| 6. ReWined - Alder Hills Malbec Piquette | | \$8 |
| A second wine made from pomace. Akin to a darker rose. Fun and approachable. | Brut | 5.5 % ABV |
| 7. ReWined -Alder Hills Grenache Piquette | | \$8 |
| A second wine made from pomace. A light and fun spritzer with notes of grenache. | Brut | 5.5 % ABV |
| 8. ReWined - Viognier Co-Ferment | | \$10 |
| Viognier pomace co-fermented on fresh pressed cider. Sharp and crisp. | Brut Nature | 6.4 % ABV |

Flight of 4 x 2 oz \$12

Flight of 8 x 2 oz.....\$20

Very Sweet ← Level of Cider Sweetness → Bone Dry

Doux

Demi-Sec

Sec

Brut

Extra Brut

Brut Nature