

# BEER

## \_WILD BLUE YONDER BREWING CO.

### **Nitro Coconut And Cream Oatmeal Stout**

Stout - Milk • 6.4% ABV • 23 IBU

Huge coconut flavor and aroma followed by hints of vanilla and chocolate. Nitrogenated and silky smooth.

**5oz Taster \$3.00 • 16oz Draft \$7.00**

### **Turkey Chaser Saison**

Saison • 6.7% ABV • 24 IBU

French Saison brewed with cranberries and ginger root. For best results, drink after a large meal.

**5oz Taster \$3.00 • 16oz Draft \$7.00**

### **Augustine Amber Ale**

Red Ale - American Amber • 5.2% ABV • 30 IBU

Well balanced with honey and caramel malt notes and a mild citrus hop bitterness.

**5oz Taster \$2.50 • 16oz Draft \$6.00**

### **Road To Nowhere Robust Porter**

Porter - English • 6.8% ABV • 35 IBU

A bold porter with notes of star anise, toffee, chocolate and espresso and a very subtle smokey undertone.

**5oz Taster \$3.00 • 16oz Draft \$7.00**

### **Aces High Pils**

Pilsner - Other • 5% ABV • 26 IBU

Our take on a pilsner lager dry-hopped with lemony Japanese Sorachi Ace hops.

**5oz Draft \$2.50 • 16oz Draft \$6.00**

### **Gnar Shredder**

IPA - New England • 6.9% ABV • 40 IBU

Double dry-hopped New England Style IPA brewed with El Dorado, Amarillo and Huell Melon hops. Juicy with notes of grapefruit, melon, oranges and tropical fruit. \*Not gluten reduced

**5oz Taster \$3.00 • 16oz Draft \$7.00**

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### **Cuvee Cascade Brut IPA**

IPA - American • 6.1% ABV • 14 IBU

Bone dry, light, crisp and effervescent single-hopped brut IPA with a massive dry hop addition. This beer showcases the aroma and flavor of Cascade hops.

**5oz Draft \$2.75 • 16oz Draft \$6.50**

### **Wilcox Cherry Wit**

Witbier • 6.3% ABV • 27 IBU

Wheat beer fermented with belgian yeast and tart cherries.

**5oz Taster \$2.75 • 16oz Draft \$6.50**

### **Napoleon's Conquest French Saison**

Saison • 6.8% ABV • 24 IBU

Very dry, refreshing french farmhouse style ale with bold tropical fruit yeast esters and mild phenol spice.

**5oz Taster \$2.50 • 16oz Draft \$6.00**

### **Narwhalicorn Nectar**

Fruit Beer • 6.8% ABV • 17 IBU

Blonde ale fermented on blackcurrants. Tart, fruity and pink.

**5oz Taster \$2.50 • 16oz Draft \$6.00**

### **Stem Ciders - Hopped Apple Cider**

Cider - Other • 6.7% ABV

Dry hopped with Cascade & Citra. Floral, light and crisp without any bitterness.

**5oz Draft \$2.50 • 16oz Draft \$6.00**

### **Stem Ciders - Off-Dry**

Cider - Other • 5.8% ABV

Distinct apple aroma, juicy and clean with a balanced acidity.

**5oz Draft \$2.50 • 16oz Draft \$6.00**

# WINE & HAND CRAFTED COCKTAILS

## \_WINES & COCKTAILS

### Infinite Monkey Theorem - Riesling

A balance between distinct floral peach notes colliding with a slight stoniness to create a mouthwatering minerality on the finish.

*5oz Glass \$8.00*

### Infinite Monkey Theorem - Sparkling White

Crisp apple and bright acid combine with the perfect level of fizzy fun.

*5oz Glass \$8.00*

### Infinite Monkey Theorem - Rose

Distinct aromas of strawberry with hints of cherry and watermelon flavors.

*5oz Glass \$9.00*

### Infinite Monkey Theorem - Blind Watch Maker Red

Full bodied with big rounded tannins combined with plenty of fruity notes.

*5oz Glass \$9.00*

### Out with the Old Fashioned

Cinnamon-infused Bear Creek Rye Whiskey, muddled cherry, and ginger simple syrup with a dash of bitters. Garnished with orange peel.

*\$12.00*

## \_WINES & COCKTAILS

### Hendrick's Mule

Hendrick's gin, lime, and Fever Tree ginger beer.

*\$11.00*

### Not your Mama's Marg

Colorado made Suerte Tequila, lime juice, agave, egg whites, and triple sec.

*\$11.00*

### Lighthouse Lemonade

Bear Creek Silver Rum, and house made blueberry lemonade.

*\$9.00*

### Wild Blue Bloody

Bear Creek Rye Vodka with Mary's Mornin' Fixxer and our Augustine Amber ale. Garnished with olives.

*\$9.00*

### Everything Nice

Bear Creek Silver Rum, heavy cream, spiced apple, and honey with a cinnamon sugar rim.

*\$9.00*

### Spiced Peach Mai Tai

Bear Creek Spiced Rum served with pineapple juice and muddled peach.

*\$9.00*