

BEERS BREWED ON SITE

DRAFT SELECTION

OLD BOURBON OAK * 9 % (7 - goblet)

We aged this brew with Bourbon soaked American Oak for over 2 months. The flavor of bourbon and a slight hint of wood blend well with this dark, rich, aromatic full bodied ale.

DRUNKEN MONK * 7.9% (7 - goblet)

A Trappist dubbel that is rich and malty with mild phenol characteristics and a slight hint of fruity esters due to the higher fermentation temperatures used.

CAFE STOUT * **NITRO VERSION** * 6.7% (7 - pint)

Smoother than the carbonated version...roasted coffee aromas and flavors peak due to the nitro process.

DEVIL'S BLOOD IPA * 6.8% (7 - pint)

A triple hopped unfiltered IPA that boosts an overwhelming hop sensation and malty base that only the devil himself can deliver. We use an ungodly amount of hops in the kettle, fermenter, secondary fermenter. This brew is devilishly good!

URBAN AMBER * 6.1 % (6 - Pint)

A classic American amber ale to honor an American classic...Urban Cowboy. I bet Bud and Sissy could have resolved their spats over a few pints and some good ole' bull riding at the B&B.

FUSCHIALICIOUS * 5.6 % (6 - goblet) Cloudy and bright fuschia in color from the addition of over 25% white wheat and over a pound per barrel of hibiscus flowers. Floral with a slight spicy tart finish.

ANGEL'S SOUL HAZY IPA * 7 % (7 - pint)

Brewed with 25% flaked oats, white wheat and hopped with equal parts Citra and Mosaic hops. These hops added at just the right time in the brewing process are essential to this beers character and soul...Floral and citrus aromas are bountiful!

CAFE STOUT * 6.7% (6 - pint) *A Collaborative Brew*

This coffee stout is brewed with The Freight House Café's specially roasted coffee blend... We use 1/2 lb of coffee per barrel to yield a complex and deep robust flavor. Early birds and night owls alike can celebrate two local business coming together to create something great!

AMERICAN WHEAT * 4.4% (6 - pint)

A light bodied ale with a hint of wheat flavor making for a well balanced clean taste.

HONEY BLUEBERRY ALE * 4.5% (6 - pint)

We use blueberries and wildflower honey making this our best seller! *Gold medal winner Tap NY 2016*

BLACK N BLUE * 4.5% (7 - pint)

Our version of a black and tan... stout floating over honey blueberry. A house favorite!

SAMPLER 8 6oz samples of any 4 beers on tap. Sorry HOD Hop Series not available in the sampler.

SIGNATURE COCKTAILS

The Line Rider

(Our best seller—named after our in house Saturday night dance team)

huckleberry vodka, grenadine, chambord, raspberry simple syrup and pineapple juice garnished with raspberries

Jameson's Peach

jameson, peach schnapps, ginger ale

Mermaid Water

captain morgan rum, coconut rum, pineapple juice and splash of blue curacao, lime juice and club soda

Southern Belle

tito's hand made vodka, peach schnapps, agave nectar with a splash of raspberry iced tea

Muddle My Peach

deep eddy peach vodka, lemonade with sour mix, muddled blueberries with a splash of soda