



BEERS



Freyr Farmhouse Ale

Farmhouse Ale - Saison / 7% ABV / 26 IBU / 228 CAL / San Antonio, TX

Freyr (Frey-ur) a Norse farmhouse ale fermented with Kveik yeast and flavored with juniper berries, sweet orange peel and heather tips.



Caerus Dunkel

Dunkelweizen / 4.8% ABV / 14 IBU / 162 CAL / San Antonio, TX

A dark German wheat beer with banana and clove yeast characteristics with a slight toasted bread and caramel finish.



Aphrodite Helles

Lager - Helles / 5.2% ABV / 18 IBU / 156 CAL / San Antonio, TX

Crisp, light and refreshing, with a slight bready malt and sweet finish.



Trident Tripel

Belgian Tripel / 7.8% ABV / 26 IBU / 231 CAL / San Antonio, TX

A little spice, a little fruit along with slight alcohol notes with a spicy, clove nose.



Apollo Vienna Lager

Lager - Vienna / 4.8% ABV / 12 IBU / 144 CAL / San Antonio, TX

Our Vienna Lager with a clear amber color, malty aroma with a slight toasted, roast malt flavor. Low hop levels on this help create the perfect balance.



Weisse Guys

Hefeweizen / 4.8% ABV / 12 IBU / 153 CAL / San Antonio, TX

German Hefeweizen with wheat and Pilsner malt and noble hops. Nice balance of clove and banana make this a year round favorite.



EOS DH Lager

Lager - IPL (India Pale Lager) / 6.7% ABV / 38 IBU / 201 CAL / San Antonio, TX

We took our Imperial Lager up a notch by dry hopping some Sultana hops. Adds lots of citrus aroma and taste and a slight bitterness.



Dagda Irish Red

Red Ale - Irish / 5.1% ABV / 23 IBU / 150 CAL / San Antonio, TX

An easy-drinking pint. slightly malty in the balance with an initial soft toffee/caramel sweetness, a slightly grainy-biscuity palate, and a touch of roasted dryness in the finish.



Persephone Pale Ale

Pale Ale - American / 5.8% ABV / 40 IBU / 174 CAL / San Antonio, TX

This American Pale Ale is brewed using our own home grown Cascade hops! Lots of fresh citrus and herbal notes on the finish.



Morrigan Irish Stout (Nitro)

Stout - Irish Dry / 5% ABV / 29 IBU / 150 CAL / San Antonio, TX

Dark black color, roasted coffee and slight chocolate flavors come through on this beer made with Pale malt, roasted barley and chocolate malts. Served on Nitro.



Rye BA Morpheus

Stout - Russian Imperial / 11.8% ABV / 68 IBU / 354 CAL / San Antonio, TX

Aged in Rye whiskey barrels.



Spiced Winter Ale

Strong Ale - English / 6.6% ABV / 45 IBU / 198 CAL / San Antonio, TX

A great seasonal winter beer with a dark roast, coffee and chocolate flavor with a taste of Mom's apple pie.



Athena Wit

Wheat Beer - Witbier / 5.3% ABV / 13 IBU / 159 CAL / San Antonio, TX

Belgian wit made with Belgian Pilsner and white wheat grains, with coriander and bitter orange peel. Light and refreshing.



Sea Turtle Stout (Nitro)

Stout - American / 6.3% ABV / 57 IBU / 189 CAL / San Antonio, TX

Dark Chocolate Stout with Salted Caramel and Pecans on Nitro



Adonis

German Pilsner / 6% ABV / 30 IBU / 150 CAL / San Antonio, TX

A traditional German Pilsner with slight hop bitterness.



Gaea

IPA - American / 6.7% ABV / 68 IBU / 192 CAL / San Antonio, TX

West coast IPA with Eureka, Sultana and Nelson Savin hops.



Hera DDH IPA

IPA - American / 7.1% ABV / 42 IBU / 213 CAL / San Antonio, TX

Hera is a double dry hopped American IPA with Galena, Sultana, Trident and Eureka hops fermented with Kveik Hornindal yeast. Lots of citrus, tangerine and pineapple notes.



Zeus Juice

IPA - American / 7.4% ABV / 62 IBU / 198 CAL / San Antonio, TX

American IPA with Trident hops. Great citrus and passion fruit on the front end with plenty of hop bite on the finish.



Morpheus (Nitro)

Stout - Imperial / 10.2% ABV / 60 IBU / 306 CAL / San Antonio, TX

Served on Nitro, this Imperial stout made with 6 different grains has a complex flavor with roasted malt, coffee, chocolate and dark fruit, balanced with Centennial and EK Goldings hops. Sweet dreams!



NYX Coffee Milk Stout (Nitro)

Stout - Coffee / 8% ABV / 59 IBU / 240 CAL / San Antonio, TX

NYX is a coffee milk stout made with a custom blend of coffee from Shotgun Coffee Roasters made just for this beer. Served on nitro, this beer has strong roasted, toffee and coffee flavors with just enough lactose added to balance out the bitterness of the coffee.