



BEERS



Adonis

German Pilsner / 5.2% ABV / 30 IBU / 150 CAL / San Antonio, TX
A traditional German Pilsner with slight hop bitterness.



Melisseus Pale Ale

Pale Ale - American / 4.9% ABV / 38 IBU / 150 CAL / San Antonio, TX
This American pale ale with honey has a great floral aroma up front and just enough Amarillo hops to make it a balanced easy drinking beer.



Hercules

Belgian Strong Golden Ale / 9.2% ABV / 40 IBU / 276 CAL / San Antonio, TX
Strong Golden Ale with fruity esters, slightly spicy and moderate 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 / 6.6% 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.



Hephaestus Porter

Porter - American / 5.4% ABV / 31 IBU / 162 CAL / San Antonio, TX
Made with a Pale Malt base with some added chocolate and black patent malts, this is a dark, roasted malt Porter with toffee, caramel and mild chocolate flavors. Lightly hopped to create a perfect balance.



Priapus

IPA - American / 6.6% ABV / 66 IBU / 210 CAL / San Antonio, TX
An American style IPA made with Pilsner and 2 Row malts and triple hopped with Centennial hops. This beer has an earthy and floral aroma with an element of citrus.



Morpheus (Nitro)

Stout - Imperial / 8.6% 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!



To Dill Or Not To Dill

Sour - Gose / 4.2% ABV / 138 CAL / San Antonio, TX
A not so traditional gose, brewed with coriander and sea salt, but we added pickling spices and pickle juice to the mix. Served in a Tajin rimmed tulip.



Dreamsicle Cream Ale (Nitro)

Cream Ale / 6% ABV / 14 IBU / 180 CAL / San Antonio, TX
Orange and vanilla with lactose gives this refreshing beer a smooth body and lots of flavor for these hot summer days.



Amalthea Bock

Weizenbock / 6.7% ABV / 19 IBU / 153 CAL / San Antonio, TX

Straight from Zeus's nursemaid, this Weizenbock has a malty, fruity taste with some toasted grains and the cloudy character of a wheat beer. Made with German Pilsner and dark wheat grains and a few other specialty grains give it its great flavor.



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.



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.



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.



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.



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.



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.