



## **"HEAVY BEERS"**

---

### **Excommunicated**

**8% Double IPA**

**\$9**

This new-school double IPA, utilizes 2 experimental hops from the Hop Breeding Company (HBC) HBC-522 and HBC-638 as well as some Spectrum hop extract. You should get strong aromas of fresh citrus and summer pine that gives way to hoppy flavors of cantaloupe and dried mango with a mellow pine-like bitterness. This Is The Hazy

### **Purple Magic Underpants**

**9% Ube & Coconut Hard Seltzer**

**\$9 -12oz Can**

Are your underpants magic? Do you want them to be? Well crack into this bad boy... We jammed an irresponsible amount of Ube extract into this heavy seltzer with a hint of coconut to make something unique Some things are just for fun...

### **Craft Beer Sucks**

**7% Pub Ale**

**\$7 -16oz Can**

Born from our most crushable session beer Crispy Boi, CBS is our take on a heavy pub ale. Brewed with pilsner malt and corn from Idaho and sweet new hop from CLS Farms in Yakima, WA called CLS-X14. You will get some smooth corn flavors with hits of crisp jicama and lemongrass.



## **"HEAVY BEERS"**

---

### **Tomorrow Problem**

**9% Imperial Amber Ale - 16oz**

**\$9**

Brewed with a rich blend of sweet roasted malts with Munich and rye making up the majority of the grain bill. We complement the malts with a heavy handed dose of Mosaic hops and the high alcohol level cuts though just enough to remind you that this is a great sipper that will help kick your problems down the road into tomorrow.

### **8% Hazy Double IPA**

**\$9 - 16oz Can**

This hazy IPA is the result of all the research we have been doing with our session hazy pale ale, Playground, over our first 2 years. Brewed with a pile of oats and wheat for a heavy body and over 4lbs per barrel of hops Bru-1, Sabro, and HopHaze F-bomb extract. This hazy is awesome! Rich and creamy with lots of tangerine and melon notes.

### **Miso Sour After Soaking**

**7% Tart Ale**

**\$9**

This beer was created out of a challenge to try and balance all 5 culinary flavor components into a beer. Sweet, salty, bitter, sour and umami. We attempted this by adding white miso into the boil for some umami depth and then paired it with a hint of ginger, yuzu, and finished it with a pinch of mineral salt. Super refreshing and super unique.



## **“Bar Menu”**

---

### **CANNED COCKTAILS**

#### **12oz Cans**

Moscow Mule - 9% - Beehive - \$10

Gin Ricky - 9% - Beehive - \$10

Raspberry Lemonade - 10% - Sugar House - \$10

Pineapple Coconut - 10% - Sugar House - \$10

### **SPIRITS**

#### **1.5oz shots**

Vodka - Dented Brick - \$6

Rum - Dented Brick - \$6

Tequila - Dented Brick - \$6

Rye Whisky - Sugar House - \$9

Bourbon Whisky - Sugar House - \$9

### **CIDER**

#### **16oz Cans**

from Second Summit Cider Co

Off-Dry - 6.5% - \$12

Ginger Sumac - 6.5% - \$12

### **WINE**

#### **12oz Cans**

From Underwood Wine

Rose - 11% - \$14

Pinot Noir - 13% - \$14

Pinot Gris - 13% - \$14

We source all outside alcohol (except the wine) from local manufacturers here in the South Salt Lake City neighborhood.



## **“D-Bag Series”**

---

**The D-Bags all come from our nano-sized barrel program.**

These barrel-aged beers are meant to poke fun at the world of overly pretentious beers. Are they also overly pretentious themselves? Well ya, kinda the point dummy. No expense is spared on the ingredients or supplies and the barrels have been meticulously sourced. They are all wax dipped, for some fucking reason, and then are painstakingly hand labeled by a malnourished unlovable brewer, only between the hours of 1 & 2am as his asshole boss hurls insults and pistachio shells at him.

**D-Bags are 750ml bottles with a 2 person minimum!**

### **I Soak On The First Date**

**\$29 (\$26-togo)**

An 8.5% version of Miso Sour After Soaking. Brewed with white miso and then blended with ginger, yuzu, and just a kiss of our local Redmond mineral salt for a bit of Utah terroir (fancy way to say flavor). The beer was then aged in sake barrels for 10 months. You want tasting notes? Ask for a pen and make your own damn notes on the back of this menu. Do we have to do everything?...

The 2 barrels used have had an amazing 10-year life cycle. During their first 5 years, they aged some exquisite small batch bourbon for Castle & Key in Kentucky before heading to California. Once in CA, they were filled with a craft sake for 4 more years before we received them and filled them in late summer 2024.

### **Upcoming D-Bags**

---

**(Q4-25)**

WarPig in bourbon barrels from Fray Ranch

**(Q1-26)**

Imperial golden stout in Madera barrels from Portugal

**(Q3-26)**

Extra pale ale in Waterpocket Distilling triple sec barrels



## **“Non-Alcoholic & Snacks”**

---

### **Gateway**

**Cannabis Hop Water  
\$4 Per Can**

**Ask for available flavors as we have a hard time keeping up with making the damn stuff.**

We make these in-house with botanically derived terpenes and flavor compounds. They contain no THC or CBD whatsoever and you will not pop on a test. We pair the specific cannabis flavors with fruits for a unique nonalcoholic beverage that will turn your head. Just soda here folks.

### **Sodas**

**\$2**

Coke

Diet Coke

Dr Pepper

Red Bull

Spindrift - 3 flavors

### **Snacks**

Grass-fed beef Polish dog \$5

Hot (spicy) Nuts \$6

Meat Nuts \$3

Chips \$1



## **“Draft Beer”**

---

**\*ALL DRAFT BEERS AT 5%ABV\***

### **Crispy Boi Pub Ale**

Hello, my name is Crispy Boi. I may have been born as a cream ale however, I identify more with my lagered brethren than those calorie rich, flavor packed ales on the rest of the Chappell lineup. I was brewed with locally sourced corn and X-14, an experimental hop from CLS Farms. You will find that I am light and refreshing, with a grainy aroma and a crisp bitterness this pops with flavors of lime zest and jicama.

### **Pie Hole**

#### **Strawberry Rhubarb Tart Ale**

This tasty mama is becoming a summertime classic around here. We rounded off the tartness of the rhubarb with a hint of vanilla and salt softened the edges with the sweetness of fresh strawberries. A perfect brew for hot days on the patio.

### **Playground #15**

#### **Hop Trial Hazy Pale Ale**

Playground is a unique beer; each batch we “play around” with new hops and/or hopping techniques. Always brewed as a hazy pale ale with new-school hops, you can count on Playground to be distinctive and crushable. Playground #15 features 2 unique grains Emmer and Einkorn, an un-hopped boil, Citra mash-hops and a heavy dry hopping with Krush & Rakau.



## **“Draft Beer”**

---

**\*ALL DRAFT BEERS AT 5%ABV\***

### **SL,UT Slush**

#### **Frozen Hard Seltzer**

Okay, this one is just fun... We make a flavorless hard seltzer and put it in a slushy machine with flavor syrups.

Pro Moves:

1. “Iceberg” = Half slush & half any draft beer.
2. SL,UTy Bump = Buy a shot to join your slush.

### **Liquid Lunch**

#### **Amber Ale**

A throwback to some of the beers that kicked off the modern craft beer boom. An amber ale brewed with a hint of caramel rye and hopped with Mosaic. Dank hops and stone fruit in the aroma with a complex rye backbone and a clean bitter finish.

### **PK Collab**

#### **Session IPA**

A collaboration with the newest brewery in SLC, Policy Kings. We set out to make a classic, uber crushable, summer beer with an nod to some of our favorite Pacific Northwest session IPAs. You will get hints of classic hop characteristics from Citra and a sweet representation of the hop Mosaic.