

NATIVE

BREW WORKS

Beer Menu

Flights of 4 available!

HOP-FORWARD

RYE OF THE TIGER

<i>Style: Rye Pale Ale</i>			Bitter Caramel Citrusy
This ale features pine and citrus forward hops to complement the rye spiciness and a malty backbone that balances the bitterness with a touch of caramel flavor.			
<i>Food Pairing</i>			
16oz Pour \$6.5	5oz Pour \$3.25	5.6% ABV	Buffalo Cauliflower Wings

STONE COLD IPA

Style: Cold IPA			Bitter Fruity Resinous
High hop intensity with firm bitterness. This cold IPA has a restrained malt bill and dry finish to let the pine, citrus, and tropical fruit hop flavors shine. Brewed using Arkansas grown rice.			
Food Pairing			
16oz Pour \$6.5	5oz Pour \$3.25	6.3% ABV	Pork Belly Banh Mi

NUTHIN' BUT A GEE THANG

Style: Hazy IPA			Not Bitter Citrus Candy
Soft and creamy mouthfeel, coupled with aromatics and flavors of orange, peach rings, and grapefruit.			
Food Pairing			
13oz Pour \$6.5	5oz Pour \$3.25	7% ABV	Sweet Potato Taco

TART/FLAVORED

MIAMI WEISSE

Style: Berliner Weisse			Light Tart Crisp
Light, golden, and sour. This refreshingly tart German style ale has been nicknamed the “Champagne of the North.” It gains its tartness from a kettle souring process. Try it with raspberry syrup for \$1 more			
16oz Pour \$6.5	5oz Pour \$3.25	4.9% ABV	
			Taco Salad

SHUT MY MOUTH

Style: Sweet Potato Pie Ale			Malty Sweet Spice
Embrace the essence of autumn with our Sweet Potato Pie Ale featuring Arkansas grown sweet potatoes and warming spices balanced by a smooth malt backbone. Cheers to pie in a glass!			
Food Pairing			
16oz Pour \$6.5	5oz Pour \$3.25	5.5% ABV	Pork Belly Banh Mi

BASIC BATCH

Raspberry Lemonade flavored hard seltzer. Gluten Free. Lower calorie option.			Dry Crisp
16oz Pour \$6.5	5oz Pour \$3.25	4.5% ABV	

BOOZY BATCH

Syrup of the day mixed with hard seltzer. Gluten Free.			Sweet Fuller Body
13oz Pour \$6.5	5oz Pour \$3.25	5.8% ABV	

CRISP/LIGHT

GIVE'EM HELLES

<i>Style: Munich Helles</i>			Light Crisp Smooth
A traditional style lager, light, crisp, and refreshing. It's an easy drinker, smooth and approachable.			
<i>Food Pairing</i>			
16oz Pour \$6.5	5oz Pour \$3.25	5% ABV	Chimichurri

BUZZ LIGHT BEER

Style: American Light Lager			Light Crisp Smooth
This light lager is brewed using Arkansas grown rice to give it a crisp, light, and refreshing taste.			
Food Pairing			
16oz Pour \$6.5	5oz Pour \$3.25	4.5% ABV	Chimichurri

GOLDILOCKS

Style: Hoppy Blonde Ale			Fruity Balanced Refreshing	
Not too hoppy, not too malty, it's just right. Featuring Mosaic hops that are bursting with notes of tropical, stone, and citrus fruit flavors.				Food Pairing
16oz Pour \$6.5	5oz Pour \$3.25	5.2% ABV		Carnitas

TRIPLE NICKEL

Style: Belgian Tripel			Fruity Caramel Biscuit
This traditional Belgian style is characterized by its dry finish and fruity/spicy Belgian yeast character. This beer drinks smooth even with the elevated ABV.			
Food Pairing			
13oz Pour \$6.5	5oz Pour \$3.25	8.5% ABV	Loaded Fries

MALTY/ROASTY

TRUE GRIT

Style: Southern Amber Ale			Malty Piney Balanced
American amber ale brewed with grits to give it a sweet Southern flare.			
Food Pairing			
16oz Pour \$6.5	5oz Pour \$3.25	5.6% ABV	BBQ Sandwich

HAULIN' OATS

Style: Oatmeal Stout			Smooth Balanced Roast	
Dark and roasty, this oatmeal stout is malt forward with notes of burnt toast, dark caramel, and chocolate.				Food Pairing
16oz Pour \$6.5	5oz Pour \$3.25	5.6% ABV		BBQ

NON-ALCOHOLIC BEER

Athletic Brewing Co. <i>Mexican-Style Copper</i> \$5 <i>Hazy IPA</i> \$5	
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WINE

<i>White</i> Riesling \$6 Pinot Grigio \$6	<i>Red</i> Pinot Noir \$6 Cabernet Sauvignon \$6
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House made beers are fermented with grains containing gluten and crafted to remove gluten. The gluten content cannot be verified, therefore this product may contain gluten.