

Flights of 4 available!

CRISP/LIGHT

CZECH MATE

<i>Style: Czech Pale Lager</i>			Crisp Malty Balanced
Traditional Czech pale lager, featuring a bready maltiness and balanced bitterness that keeps you coming back for more.			
<i>Food Pairing</i>			Burger
16oz Pour \$6.5	5oz Pour \$3.25	5.1% ABV	

GOLDILOCKS

<i>Style: Hoppy Blonde Ale</i>			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.			
<i>Food Pairing</i>			Carnitas
16oz Pour \$6.5	5oz Pour \$3.25	5.2% ABV	

TRIPLE NICKEL

<i>Style: Belgian Tripel</i>			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.			
<i>Food Pairing</i>			Loaded Fries
13oz Pour \$6.5	5oz Pour \$3.25	8.5% ABV	

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>			Buffalo Cauliflower Wings
16oz Pour \$6.5	5oz Pour \$3.25	5.6% ABV	

STONE COLD IPA

<i>Style: Cold IPA</i>			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.			
<i>Food Pairing</i>			Pork Belly Banh Mi
16oz Pour \$6.5	5oz Pour \$3.25	6.3% ABV	

HAZY WOMAN

<i>Style: Hazy IPA</i>			Not Bitter Tropical Fruit Citrus
Brewed using the annual Pink Boots Hops blend (Ekuanot®, Centennial, HBC 638, and Mosaic®) which goes to support the Pink Boots Society. This beer is bursting with tropical fruit, citrus aromatics, and a smooth finish.			
<i>Food Pairing</i>			Sweet Potato Taco
13oz Pour \$6.5	5oz Pour \$3.25	7.8% ABV	

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.

MALTY/ROASTY

UNO MAS

<i>Style: Mexican Amber Lager</i>			Crisp Chocolate Citrus
An amber lager brewed with corn and Wai-iti, citrus forward hops. Smooth and easy to drink - you'll want to order at least "uno mas."			
<i>Food Pairing</i>			Loaded Queso
16oz Pour \$6.5	5oz Pour \$3.25	5.3% ABV	

GRIP & GRIN

<i>Style: Dry Irish Stout</i>			Smooth Balanced Roast
A roasty dry Irish stout on nitro, pouring jet black with a lush, cascading head. Rich coffee and dark chocolate notes take the lead, finishing smooth, dry, and clean with a subtle, satisfying bite.			
<i>Food Pairing</i>			Pretzel
16oz Pour \$6.5	5oz Pour \$3.25	3.9% ABV	

HAULIN' OATS

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

TART/FLAVORED

MIAMI WEISSE

<i>Style: Berliner Weisse</i>			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. <i>Try it with raspberry syrup for \$1 more</i>			
<i>Food Pairing</i>			Taco Salad
16oz Pour \$6.5	5oz Pour \$3.25	4.9% ABV	

BASIC BATCH

Rocket Pop 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	

NON-ALCOHOLIC BEER

Athletic Brewing Co.
Mexican-Style Copper \$5
Hazy IPA \$5

WINE

White
Riesling \$6
Pinot Grigio \$6

Red
Pinot Noir \$6
Cabernet Sauvignon \$6