

# Draft Beers

Keep watching for our upcoming events: Saturday's Stouterdays & Tuesday's Swine n' Suds! (get a slice of bacon with your beer!)



Beer	ABV	Price	Crowler
<b>Flagships</b>			
		5 oz/Full Pour	
<b>Soul Horkey</b> – Malty & Sessionable Ale	5.5%	2/5	9
<b>Awaken</b> – A Coffee & Chicory Dry Stout – Locally Roasted B3 Coffee	6%	2/5	9
<b>Flo</b> – Colorado IPA – Amarillo, Simcoe, Centennial, Citra Cryo, EKG, & Willamette Hops	6.4%	3/6	10
<b>Slap Yer Mammy</b> – DIPA - Amarillo, Citra, Simcoe, and Centennial hops	9.5%	4/8	14
<b>Proper Cask Pull</b> – Our freshest batch of IPA! Ask us what we're pulling draughts of today!	X	X	X
<b>One Ear</b> – <i>\$2.50 on Wednesday's!</i> Naked Saison, free-rise fermented with our proprietary yeast	6.4%	3/6	10
<b>What It Is</b> – Kolsch brewed with artisanal salts	5.1%	2/5	9
<b>IPAs</b>			
<b>11th Anniversary, Triple IPA TDH</b> - This Enormous TDH IPA is brewed with Valencia orange Warrior, Simcoe, Ekuanaut, El Dorado, Mosaic, Citra, Denali, and Amarillo	11.98%	5/10	18
<b>Hype Forager</b> – Hazy IPA – Mandarin Oranges & Citra Cryo, El Dorado, Amarillo, & Mosaic Hops	6.4%	4/8	14
<b>Hype 1</b> – <i>Limited!</i> Hazy IPA – Citra, Amarillo Cryo, & Palisade Cryo Hops	6.4%	2/5	9
<b>Hazy Doodle</b> – Hazy Session IPA – Palisade Cryo, El Dorado, EKG, Denali, & Citra Hops	4.5%	3/6	10
<b>DDH Line 45</b> – ORE Style IPA. Double the Citra, El Dorado, Ekuanot, Palisade Cryo, and Simcoe	6.4%	4/8	14
<b>Line 45</b> – Oregon Style– Citra, El Dorado, Ekuanot+Cryo, Palisade Cryo, & Simcoe Cryo Hops	6.4%	4/7	12
<b>Red Swingline</b> – <i>Limited!</i> 2012 GABF Primitive IPA BA in Chard Barrels, OG Juicy Primitive IPA BA in Chard Barrels, OG Juicy	4.1%	10/14	X
<b>Saisons</b>			
	8.1%	6/10	X
<b>Brettensity</b> – Nectarine & Prickly Pear, fermented w/ 2 Bretts – Collab w/ Little Beast Brewing			
<b>Elektrick Cukumbahh</b> – Harvest Saison brewed with cukes, lemon zest, and Grains of Paradise	6.9%	4/10	X
<b>Grains of Color</b> – Saison Grisette brewed with Buckwheat.	6.4%	3/8	14
<b>Table b(Ear)</b> – 'Savoir-Faire' Little Beer	4.1%	3/8	14
<b>Velvet Ear</b> – Dry Hopped Saison – Brett	4.1%	2/4	7
<b>Seasonals</b>			
	6.4%	3/6	10
<b>B-Dubbs</b> – Barrel Aged Barley Wine – Aged In Port Barrels			
<b>Boddington's Pub Ale</b> – <i>Included with your Sunday Brunch, Ask Your Server!</i> English Pub Ale •Nitro•	11.2%	3/9	16
<b>Chilly Water</b> – Bourbon Barrel Aged Baltic Porter	4.7%	X/6	X
<b>Cool Water</b> – Imperial Coconut Porter – Milk Sugar, Toasted Coconut, & Vanilla •Nitro or CO2•	8.1%	3/9	16
<b>Deluxé</b> – <i>Limited!</i> Blonde & Hazy Coffee Cream Ale, B3 Coffee, Milk Sugar & Vanilla •Nitro or CO2 •	8.1%	3/9	16
<b>'Fizzy' Radler</b> – A very refreshing house brewed grapefruit hard seltzer, gluten free and vegan	8.5%	3/8	14
<b>Lemon Haze</b> – Spiffelectroid Smoothie - Milk Sugar, Meyer Lemons & Lemon Drop hops, Zero IBU	3.5%	2/6	10
<b>New Tricks Piña Colada</b> – Smoothie – Milk Sugar, Coconut, Pineapple, & Vanilla •Nitro or CO2•	6.2 %	3/7	12
<b>Chocolate River</b> – Cacao Nibs, Cacao Powder, Vanilla Bean, Milk Sugar	8.5%	4/10	18
<b>Sours</b>			
	11%	5/9	16
<b>7 Day Sour</b> – Golden Sour, Brettanomyces, Lactobacillus, Unmalted Wheat, & Aged Hops			
<b>Barrel Aged Pale Ale</b> – White Wine Barrel Aged Sour – Aged 2 Years	5%	3/8	16
<b>Honey Sour</b> – Braggot blended with 4yo BA beer & Black Forest Honey	5.4%	4/10	18
<b>Seltzers</b>			
	8.1%	4/10	18
<b>Dark Cherry Hard Seltzer</b> – Natural Fruit Essence, Low Calories, No Sugar, Vegan, GF			
<b>Peaches n' Crème Hard Seltzer</b> – <i>Releasing 10/11!</i> Natural Fruit, Low Cal, No Sugar, Vegan, GF	5%	2/5	9
	5%	2/5	9