

# DRAFT CIDERS & MEADS

## SHACKSBURY • Rosé

Paying homage to the winemaking world w/ a fun-loving yet refined marriage of organic apples & wine grapes. Bright & crushable w/ notes of wild berries.

(Vergennes, VT)

5.5% **Goblet \$6**

## UNCLE JOHN'S Cranberry Apple

A sweet/tart blend of original Apple and cranberry juice. (St. John's, MI)

6.5% **Goblet \$7**

Menu as of Oct. 31, 2022

Please note: prices do not include tax.

# WINES ON TAP

## REDS

### 2018 CABERNET SAUVIGNON

Beckman Santa Barbara County, Cal.

Founded in 1994 in the Santa Ynez Valley subregion, Beckman wines are crafted almost exclusively from two vineyards: Los Olivos District AVA, and Ballard Canyon AVA. Their estate Cab is an eye-opening experience. This offering is dark, rich, & dense, loaded with vanilla, spice, cherry, cassis, black currant flavors and aromas and smooth tannins. 15%

Quarter \$15. Half \$30. 750ml \$42.

### 2021 TEMPRANILLO VT

Lobelia Castilla - La Mancha

Deep cherry color with a violet shade. Aromas of red berries and cherries persist on the palate with notes of coco and sweet tobacco and a smooth harmonious finish. Certified organic and biodynamic. 13.5%

Quarter \$13. Half \$26. 750ml \$32.

### 2019 MALBEC

Chateau du Caillau Cahors, France

This wine's ripe fruits show a softer side of Malbec, known in France as Côt, emphasizing blackberry flavors rather than tannins. There is a dry core but the wine's ripe, spicy flavors and acidity are what shine. 13.5%

Quarter \$15. Half \$30. 750ml \$42.

### NV CÔTES DU RHONE

Domaine de la Patience France

Grenache, Syrah, Carignan, Mourvedre blend. From a family estate close to the Rhone and the Pont du Gard established in 1930 and certified organic since 2007. Elegant notes of smoky red fruit, violet, sweet herb & a note of baking chocolate. The palate is rich with ripe cherry and berry flavors, and a mineral note that is followed by supple acidity and velvety tannins. 12%

Quarter \$13. Half \$26. 750ml \$32.

### VERMOUTH

ATXA VINO VERMOUTH ROJO

Destlerias Acha Spain

Enjoy as an aperitif over ice or straight up w/ a peel of orange or lemon. Traditional Vermouth is a fortified & aromatized wine macerated w/ herbs, fruits and roots—this old family recipe includes wormwood, gentian, & cherry. Notes of licorice and wild herbs framed by bitter components and a markedly wild berry fruit. 15%

4 oz. Glass \$8.

## GARAGISTE MEADERY

### Mango Pineapple

A hydromel made with Organic wildflower honey, Costa Rican pineapple and Indian mangoes. Fermented in the fashion of a white wine. Semi-sweet. We get notes of guava, citrus, pineapple, melon and some Moscato vibes. (Tampa, FL)

6.8% **Aspen \$10**

### ANXO • Cidre Blanc

100% Virginia & Pennsylvania-grown Goldrush apples fermented dry in stainless with Sauvignon Blanc wine yeast. (Washington DC)

6.9% **Goblet \$7.50**



SERVED IN CARAFES

QUARTER (250ml) HALF (500ml) 750 (750ml)

## WHITES

### 2020 GRÜNER VELTLINER

Pratsch Austria

100% Certified Organic. Herbal, fresh & spicy with notes of white pepper, apple & citrus on the palate. It has the "rainwater over rocks" minerality that's desirable in Austrian whites. Zippy acidity. 12%

Quarter \$13. Half \$26. 750ml \$32.

### CHENIN BLANC

Lubanzi South Africa

A winery committed to the highest social and environmental standards. Made with 100% handpicked Chenin Blanc from the Swartland region. Filled with vibrancy, luminosity & clean minerality. Flavors of ripe summer melon, pear, white peach, and lemon peel on the palate. 12.5%

Quarter \$15. Half \$30. 750ml \$42.

### 2020 BORDEAUX BLANC AOC

Chateau La Frenelle France

60% Sauv. Blanc, 30% Semillon, 10% Muscadelle. Family-owned since 1789. Brilliant transparent yellow w/ green highlights. Intensely aromatic: lemons, grapefruit & white peaches from the Sauvignon, honeysuckle & acacia flowers from the Muscadelle. The Semillon brings richness & roundness. Crisp & fruity on the palate with a silky long finish. 12.5%

Quarter \$14. Half \$28. 750ml \$36

## ROSÉ

### NV ROSÉ Archer Roose

Luberon, Provence, France

65% Grenache Noir, 24% Syrah, 8% Carignan, 3% Grenache Blanc. Sustainably sourced rose created by winemaker Benjamin Mei who began his career as an intern in Burgundy before purchasing an estate in Provence. A dry, fruit-forward blend give this wine inviting aromas and notes of strawberries, raspberries, & apricot. 13%

Quarter \$13. Half \$26. 750ml \$32.

## • • • CIDER • • •

### BASAJAUN Son of Man

Cascade Locks, Oregon

Exclusive collab between Son of Man and Basque cidermakers Maite Ojanguren & Haritz Urrestarazu. Fermentation takes place in a mix of stainless steel & large chestnut foeders. It is Sagardo's wild cousin—more sour, more salty, more wild. Very light if any carbonation. Adventure! 6%

Goblet \$14.

# BELGIAN DRAFTS

⚡ = Sour



## DE LA SENNE • Taras Boulba

Light blonde ale, generous in the finest aromatic hops for a very refreshing character and a scent reminiscent of citrus.

4.5% **Goblet \$12**

## ST. FEUILLIEN • 5

Pale blond ale, clear & bright, with strong sparkling character. The nose is fresh & hoppy w/ delicate fruity hints empowered by nuances of citrus zests. Starts off sweet & slightly malty. Round & full-bodied with a fine, pleasant bitterness on the finish.

5% **Goblet \$10**

## PALM • Speciale

Belgian Pale Ale made w/ English hops, French barley, Belgian yeast, & Champagne malt. Amber hued, but not heavy.

5.2% **Goblet \$7.50**

## BOON Geuze Sélection ⚡

Innovative steps were required to alter the bottled formula to produce a "keg-conditioned" gueuze with/fullbodied flavor & signature sour fruitiness. The new formula offers a taste experience different to that of the bottled Geuze w/ less carbonation & different mouthfeel.

6.3% **25cl (8.5oz) Glass \$12**

## MOORTGAT (DUVEL MOORTGAT)

Duvel Single Fermented

Enjoyed by DM brewery staff for decades. Typical Duvel flavors & aromas already emerging, but lower in alcohol & carbonation, w/ a slightly lighter, crisper taste.

6.8% **12oz Glass \$9**

## CUVÉE DES TROLLS by Dubuisson

The addition of dried orange peel at the boiling stage brings a pleasantly fruity aroma to the fore, harmonizing quite beautifully with the well-rounded and delicate taste of this Blond Ale

7% **Goblet \$11**

## VERHAEGHE • Barbe Ruby ⚡

The name of the series of "Barbe" beers refers to the Liege brewery "Barbe d'Or". Brewery Barbe d'Or was a medieval brewery in the old town of Liege (Belgium) and belonged to the family "de Romsée", an ancient Liege family whose coat of arms adorns the logo of the Barbe beers. The "Barbe Ruby" is the fruity beer in the series of "Barbe" beers. Its taste has aromas of fruit with hints of almonds and light sour cherries.

7.7% **33cl Glass \$11**

## FANTÔME • La Dalmatienne

Dry, as a saison should be, but w/ a wonderful hint of graham cracker sweetness that plays along side the more dank, musty and herbal notes in this beer.

8% **Goblet \$14**

## LIEFMANS • Goudenband ⚡

Infinitely complex in aroma & flavor w/ notes of maltiness & tartness throughout. An unsurpassed old brown w/ the richness & complexity of a vintage wine.

8% **25cl (8.5oz) Glass \$10**

## KWAK

Pours w/ a fine lasting head with aromas of wheat beer w/ hints of bubblegum, vanilla, cloves & a touch of spirit. Very smooth & spritzzy, w/ vanilla notes in the palate; comes across very light for its strength. Sweet malt gives way to a dry finish.

8% **Glass \$12**

## MAREDSOUS • Brune 8

Sherry, allspice, & warm dark caramel aromas. Mild smoky roasted grain & dark fruit notes in the palate. Hints of tobacco & wood; soft sourness in the background.

8% **Goblet \$10**

## TRIPEL KARMELIET by Bosteels

Golden ale w/ a creamy head. Restrained hoppiness, generous spicing, fruity banana & vanilla notes. Still brewed to an authentic beer recipe from 1679 from the former Carmelite monastery in Dendermonde.

8% **Goblet \$12**

## BRASSERIE LEFEBVRE • Barbär

Soft honey blond w/ bouquet of floral & spicy citrus notes. Full of finesse & balance w/ just enough sweetness. Not often here.

8% **Goblet \$11**

## CHIMAY Blue (Grand Réserve)

A match made in heaven between luscious fruity aromas and delicious chocolate. Beautiful dark ale w/ compact light brown head. Begins lightly sweet before caramel creaminess gives way to soft mocha & spiciness, and a candied fruit finish.

9% **25cl Glass \$12**

## DE DOLLE • Oerbier

Big Boozy brown ale with nice tartness and a sweet finish. Smooth with sweetness offset by licorice tones.

9% **Goblet \$12**

## ACHOUFFE • N'ice Chouffe

We recommend that you enjoy this beer from mid-October to mid-February, preferably by the fireplace. It is dark, slightly hoppy, spiced with thyme and curaçao, and made using orange peel.

10% **33cl Glass \$12**

## ST. BERNARDUS • Abt 12

Abbey ale brewed in the classic Quadrupel style. Dark w/ a full, ivory head. Fruity aroma. Full of complex flavours & a long bittersweet finish with hoppy bite.

10% **25cl Goblet \$12**

## STRAFFE HENDRIK

Quadrupel

Rich, intense dark ale. Brewed w/ a subtle blend of specialty malts, giving an extremely dark color & complex character.

11% **33cl Glass \$12**

# SPECIAL COCKTAIL

## Bees Knees

made with Three Floyd Distilling's

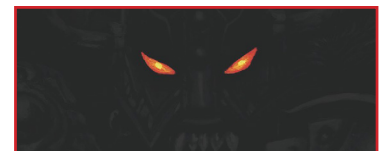
Oude Boatface Not Normal

London Dry Gin

honey/cider reduction,

lemon juice, lemon peel

Our separate Cocktails list is in the menu holder.



THE DARK LORD GRANTS YOU

A HAPPY HALLOWEEN!

TURN THE PAGE OVER AND SEE!



## JEVER • Pilsener

Jever typifies the very dry style of pilsener from Friesland in Germany's NW corner. Lagged for an impressive 90 days. Remarkable.

4.9% .4L Glass \$8

## DREKKER

Braaaaaaaains ⚡

Loaded up w/Blackberry, Cherry & Plum; then of course hit with their double secret smoothie treatment of sea salt, lactose, and vanilla beans!

6.6% Aspen \$8

## SCRATCH • Fire-brewed Helles

Blonde helles bock brewed in the copper kettle over a wood fire. Deceptively smooth & easy-drinking w/ added kettle caramelization from the direct heat. (Ara, IL)

6.7% Tall Goblet \$12

## THE BRUERY • Mischief

Wickedly good golden ale, fiendishly dry-hopped to add a layer of complexity to its fruity, crisp Belgian-style character. Citrus & resin aromas combine w/notes of ripe melon, pear, & a slight peppery spice. (Placentia, CA)

8.5% Goblet \$7

## THE HOPLAUF HOUSE BEERS

For our 30th Anniversary!

Made for us by

Brewmaster Greg Browne at  
**ART HISTORY BREWING**

### House Dark—Black Lager

Traditional Czech Dark Lager inspired by a classic from the 500-year-old U Flekú brewery in Prague. Rich & complex, black as coal; starts off like a Porter but finishes crisp, clean, & dry.

70% Czech 2 Row, 18% Floor Malted Bohemian Dark Pilsner, 8% Cara Bohemian, 4% Carafta Special Type III malts & Zuper Saaz hops.

4.8% Pint \$6.50

### House Pale—Pale Ale

An easy drinking, moderately bitter ale—27 IBU. A food-friendly everyday drinker.

Omega's Belgian Ale yeast, 79% Bohemian Pilsner, 9% Vienna & 4% Caramunich Malts and 8% invert sugar.

Menu as of Oct. 31, 2022

Happy Halloween!



Please note: prices do not include tax.

## 3 FLOYDS:

### HIGH SPEED STEEL

Combining the fury that is Three Floyds and Municipal Waste, we present this lager for shredders dedicated to the art of partying.

5.2% Pint \$7.50

### THE STRAWBERRIAN

Blonde ale with strawberries.

5.5% Pint \$8

### GUMBALLHEAD

American wheat ale brewed w/ white wheat and dryhopped with hand-selected hops from Yakima Valley. Bright and refreshing with a lemony finish.

5.6% Pint \$8

### SPEED CASTLE

Hops sourced from German farms, American Pilsner malt, and hand-selected fresh ("wet") hops. Crisp, refreshing, Pilsner.

5.6% Pint \$7

### BARBARIAN HAZE

Hazy gold, w/a strong foundation of malt flavor & body to balance the tropical fruit hop aroma and pithy bitterness.

6.5% Pint \$8

### ROBERT THE BRUCE

Full-bodied Scottish-style ale w/ well-rounded malty profile & roasted biscuit-like notes.

6.5% Pint \$7

### ZOMBIE DUST

This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse.

6.5% Pint \$8

### ALPHA KING

The first beer ever brewed at 3 Floyds back in 1996! Bold yet balanced American Pale Ale w/ slight caramel sweetness & aggressive citrus hoppiness.

6.66% Pint \$7

### BROO DOO

This celebration of the hop harvest has intense tropical fruit, citrus and spicy accents that showcase the complexity of the hops we all love.

7% Pint \$7.50

### FOEDER FIEND

A fiendish wild ale aged in 3F's hand-made wooden foeders. Brewed with fresh strawberries and strawberry juice.

7% Aspen \$9.50

### ALPHA KLAUS

Alpha King's festive cousin. Big American Xmas Porter brewed with English chocolate malt, Mexican sugar and, of course, tons of strange American hops.

7.3% Goblet \$8

### CRIMSON MASK

This gushing cherry wylde ale was brewed with 3F's proprietary mixed yeast culture; fermented & aged in the handmade foeders.

8% Aspen \$10

30 BEERS FOR 30 YEARS

DEVIL'S NIGHT & HALLOWEEN 2022

**HOPLAUF**

**30·30·30**

BEERS YEARS OCTOBER

FROM 3 FLOYDS + WARRIGS IN ANDERSONVILLE AND THE 31ST TOO

**CHICAGO**

CONGRATS MICHAEL & LOUISE

LIMITED AND RARE TAPPINGS

### 3 Floyds' Dark Lord

is the demonic imperial stout brewed with coffee, Mexican vanilla and Indian sugar.

This beer defies description. 2017, 2018, 2019 releases,

**DARK LORD 17**  
**DARK LORD 18**  
**DARK LORD 19**

All 15% Bell Glass \$10

### ADULT SIZED BEVERAGE (2021)

Dark Lord aged in rum, cognac, & Sauternes barrels.

15% Bell Glass \$12

**MONDAY 10/31 TAPPINGS @5PM:**

### DARK LORD MARSHMALLOW HANDJEE

2018, 2019, 2020, 2021

Dark Lord aged in bourbon barrels with vanilla beans.

All 15% Bell Glass \$12

### PERMANENT FUNERAL

The wolf inside this pale ale is trying to walk upright. This bright and aromatic beer was brewed w/friends in the band Pig Destroyer.

10.5% Imp. Half Pint (10 oz.) \$8

## BA BEHEMOTH

American-style barleywine in bourbon barrels for 12 to 16 mos. The intense hop character is rounded out & complemented by the barrels' natural vanilla, coconut & bourbon notes.

13.6% Bell Glass \$10

## BA DISMEMBERS ONLY

Imperial Milk Stout aged for over a year in BB w/cocoa nibs, dried bananas, & cherries added. Welcome to the club . . .

13.6% Bell Glass \$10

## BA BLOT OUT THE SUN

With over a year spent in Willett bourbon barrels, this massive Imperial Stout extinguishes all light with notes of chocolate, molasses, brown sugar, and whiskey notes from the barrel aging.

13.6% Bell Glass \$10

## BA PILLAR OF BEASTS

Barleywine Ale brewed with Salted Caramel, vanilla beans, and cocoa nibs then aged for 12 months in bourbon barrels. Taste the scrumptiousness.

13.7% Bell Glass \$10

## BA COCONUT PILLAR OF BEASTS

Barleywine, brewed w/salted caramel & vanilla, then aged for 12 mos. in bourbon barrels with toasted coconut added.

14.6% Bell Glass \$10

## BA CRUSHING MASS

Barrel-aged double coffee, Double Imperial Stout.

15.1% Bell Glass \$10

## WAR PIGS:

### LAZURITE

Bright, citrusy, full-bodied IPA Just enough malt to balance the bitterness.

5.3% Pint \$7

### SALMON PANTS

Full-flavored and hoppy premium lager with light body and dry finish.

5.3% Pint \$7

### FOGGY GEEZER

Super fruity & dank hazy IPA w/firm bitterness. Citrus, peach, tropical aromas.

6.8% Pint \$7

### RAZE THE DAWN

A xocolatl-inspired stout brewed with lactose, cinnamon, cacao, chiles, vanilla, and coffee. You don't need a shot in the dark when you hold dominion over the light.

6.5% Goblet \$8

### LORD OF WOLVES

Dark IPA w/aromatic, citrus-forward hops; clean, dark chocolate-esque, bitter finish.

7% Pint \$7

### EMPOWERING RIFT

Well-roasted export style stout with a dry, hoppy finish.

7.7% Pint \$7

### WARPIGS V

Marzen-style rauchbier brewed in celebration of WarPigs USA's fifth anniversary.

7.7% Pint \$7