



SPRINGDALE

BARREL ROOM

ON TAP

PEARLY WIT

BELGO 4.8%

A country-style witbier with wheat, citrus, coriander and a tangy, refreshing acidity. **\$6.50/16oz, \$2.00/4oz**

DAS WEIZEN

BELGO 5.2%

Our take on the classic Bavarian Hefeweizen, this open-fermented wheat beer is fruity, spicy and delicious. **\$7.00/16oz, \$2.50/4oz**

LAVENADE

SOUR 6.5%

Golden sour barrel aged with lemon juice, zest, and lavender. **\$7.50/12oz, \$3.00/4oz**

POIVE RAZ

SOUR 7.3%

Golden sour foeder lager aged on raspberries with pink peppercorns. Delicate and tart. **nut allergy* **\$7.50/12oz, \$3.00/4oz**

CUVEE de BANDWAGON

SOUR 5.3%

Barrel Master's choice of golden sour lagers, dry-hopped at our whim, this time with Herkules and Ella. Notes of spiced fruit and black pepper. **\$7.00/12oz, \$2.50/4oz**

GEOGRAPHY BEE - Oregon

SOUR 6.0%

Our OR blend of Geo Bee is dosed with carrot blossom honey. It's slightly more acidic with a little sweet zing. **\$7.50/12oz, \$3.00/4oz**

PINEAPPLE MAYHEM

SOUR 8.5%

Wine barrel aged golden sour dosed with pineapple juice to create a uniquely tart and tropical flavor profile. **\$7.50/12oz, \$3.00/4oz**

BRIGADEIRO STOUT

MALT 7.5%

Brazilian coffee, cacao, oats and milk sugar are all parts of this complete breakfast stout. Roasty, rich, and smooth. **\$7.00/12oz, \$2.50/4oz** **dairy allergy*

ON THE ENGINE

PROPER DRAFT

CASK 4.0%

Classic pale ale dry-hopped with rotating single hops. The most English thing we can think of served via hand pump & sparkler!

CERBEERUS 5000

SOUR 7.2%

This system was developed by Modern Draft to give you the chance to sample our beer straight from the barrel as it ages. Ask the bartenders for our current offerings! **\$3.00/4oz**

CELLAR TAPS

POM FOOLERY

SOUR 8.4%

Oak-aged golden sour with pomegranate juice. Tart and leaves you wanting to take another sip. **\$7.50/12oz, \$3.00/4oz**

FIGETTA BOUT IT

SOUR 7.2%

Brown sour oak-aged with fig juice. Notes of brown sugar, tobacco, and caramel apples. Unfiggettable! **\$7.50/12oz, \$3.00/4oz**

FRIENDS IN MERLOT PLACES

SOUR 9.5%

Barrel blend aged on Merlot grape juice with lacto, pedio, and Brett. **\$7.50/12oz, \$3.00/4oz**

GEOGRAPHY BEE - Massachusetts

SOUR 6.0%

Our MA version is dosed with local cranberry blossom honey. This one is floral with notes of jasmine. **\$7.50/12oz, \$3.00/4oz**

IF YOU'RE HOPPY AND YOU KNOW IT

YAWP!

HOPS 5.5%

Our rendition of a classic pale ale dry hopped with Chinook, Centennial, Comet, Denali, and El Dorado hops. Juicy, juicy, juicy! **\$6.50/16oz, \$2.00/4oz**

BUT I DIGRESS

HOPS 6.0%

Aromas of peach, mango, papaya, and apricot. Hopped with Amarillo, Simcoe, and Citra. **\$7.00/16oz, \$2.50/4oz**

WHERE AM I?

HOPS 8.3%

DIPA dry-hopped with Citra, Idaho 7, Denali and El Dorado. Drink up! **\$7.00/12oz, \$2.50/4oz**

COBI COLADA

HOPS 6.5%

If you like IPA, and getting caught in the rain, you'll love our Amirite?! IPA conditioned on toasted coconut and pineapple. **coconut allergy* **\$7.00/16oz, \$2.50/4oz**

We have a rotating line of non-alcoholic drink options. Just ask!

Menu items and prices subject to change at any time per management discretion.

WE ARE RELATED.

HOUSE LAGER CAN

\$5.00



= GROWLER AVAILABLE

WiFi: SpringdalePublic Password: goodinwood



GROWLERS AVAILABLE to go

	ABV %	32 oz.	64 oz.
YAWP Pale Ale	6.0	\$9	\$16
Pearly	4.5	\$7	\$12
But I Digress	6.0	\$9	\$16
Cobi Colada	6.5	\$10	\$17
Poive Raz	7.3	\$18	\$26

BOTTLES AVAILABLE to go

All bottles \$9 - \$12

Geo Bee MA & OR	Lavenade	Desert Solitaire	Rhuby Bluesday
Ghost Species	Pom Foolery	Cuvee de Bandwagon	Friends in Merlot Places
Crypto Currants	Pineapple Mayhem		

CANS AVAILABLE to go

All cans \$12 - \$17 (4pk)

Supporter Scarf	Brigadeiro	Cobi Colada	Das Weizen
Ein Dussel	Good n' You?	Pearly Wit	Secret Shields
So Anyway	But I Digress	Amirite?!	Clerical Error
Where Am I?			

**Appetizers:
Chicken Wings**

11.50

Rosemary/Olive Oil/Sea Salt/Sauteed Onions

House Lager Pretzel

6.50

Horseradish Mustard/Beer Cheese

Pizzas:

13.50

Margherita

Crushed Italian Tomatoes/Fresh Mozzarella/Basil

House Spicy Fennel Sausage & Ricotta

16.50

Broccoli Rabe/Romano/Red Pepper Flakes/Mozzarella

Wild Mushroom

16.50

Leeks/Gruyere/Garlic Cream/Tarragon/Truffle Oil

Potato & Bacon

15.50

Garlic Cream/Cheddar/Scallions

Buffalo Chicken

16.50

Buffalo Cream Sauce/Blue Cheese/Red Onions/Lettuce/Tomato

***Clam & Bacon**

18.50

Fresh Atlantic Clams/Bacon/Fresh Mozzarella//Red Pepper Flakes

Prosciutto & Arugula

16.50

Fresh Mozzarella/Dates/Thyme/Grape Must

Pork Carnitas

15.50

Cilantro Pesto/Pepper Jack/Red Onion/Chipotle Tomatillo Salsa

House Meatball Pizza

16.50

Crushed Italian Tomatoes/Basil/Fresh Mozzarella

Hot & Sweet

16.50

House Tomato Sauce/Pineapple/Tasso Ham/Serrano Chili

Old Reliable

11.50

House Tomato Sauce/Romano/Mozzarella

Farmer's Market

15.50

Zucchini/Eggplant/Red Peppers/TOMatoes/Goat Cheese

prices above include \$1.50 delivery/takeout charge

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server if anyone in your party has a food allergy before placing your order.

**You can also order food for delivery to our address:
102 Clinton Street, Framingham**

***Don't forget to ask about
our daily pizza special!***