



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**

SECRET SHIELDS

BELGO 4.5%

Rustic-style Belgian pale ale dry hopped with Tettnang and Crystal using all pilsner malt! **\$6.50/16oz, \$2.00/4oz**

Not Stirred: DARK & STORMY SOUR 7.3%

Inspired by one of our favorite cocktails, this dark sour was aged on rum soaked oak before the addition of shaved ginger and ginger tea. **\$7.50/12oz, \$3.00/4oz**

Not Stirred: MINT JULEP SOUR 8.1%

Worthy of the Triple Crown, indeed! A golden sour aged in bourbon barrels then then finished in stainless steel on fresh mint, in the style of Kentucky's trademark tippie. **\$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

MAPLE BA BRIGADEIRO MALT 9.5%

We aged a portion of Brigadiero stout in used maple syrup barrels, and the remainder in bourbon barrels before blending. Beguiling, decadent and delightful. **\$8.00/12oz, \$3.00/4oz** *dairy allergy

CELLAR TAPS

APRICULTURE SOUR 7.5%

Sour lager aged in oak barrels with apricots. Perfectly refreshing for the last few warm days of the year! **\$7.50/12oz, \$3.00/4oz**

FRUITS 'N' SHOOTS SOUR 9%

Oak aged sour beer with mango and basil. **\$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**

CITRUS GOT REAL SOUR 7.25%

Citrus got REAL up in this pith! Sour beer aged on oak and citrus zest. **\$7.50/12oz, \$3.00/4oz**

ON THE ENGINE

PROPER DAFT 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**

IMPORTED (FROM NEXT DOOR)

HOUSE LAGER CAN \$5.00

DON'T WORRY BE HOPPY

GOOD N' YOU? HOPS 6.5%

Howayah?! Bright citrus, orange rind, and mango dominate. Dry-hopped with Citra and Galaxy. **\$7.00/16oz, \$2.50/4oz**

CHAT ROOM HOPS 6.5%

(door opening) ASL? There is one other person here, Counterweight from CT. Brew hazy IPA with South African Hops, Y/N? **\$7.00/16oz, \$2.50/4oz**

SUPPORTER SCARF HOPS 4.5%

Stand, sing and shout for your sport. Brewed in collaboration with the Midnight Riders, loyal supporters of the New England Revolution. Dry-hopped with Citra and Comet, this pale ale is bursting with notes of black tea, melon, and lemon juice. **\$7.00/16oz, \$2.50/4oz**

SO ANYWAY HOPS 7.0%

Getting to the point of it is half the fun. Join waves of fruit flavor with this IPA hopped with COMet, Denali, and Eureka. **\$6.50/16oz, \$2.00/4oz**

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**

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**

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.



= 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
Where Am I?	8.3	\$10	\$17
Secret Shields	4.5	\$9	\$16
So Anyway	7.0	\$8	\$15

BOTTLES AVAILABLE to go

All bottles \$9 - \$15

Geo Bee MA & OR	Lavenade	Desert Solitaire	Apriculture
Ghost Species	Pom Foolery	Cuvee de Bandwagon	Citrus Got Real
Vintage Cuvee D'or Rouge	Mint Julep	Dark & Stormy	Fruits 'N' Shoots

CANS AVAILABLE to go

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

Good N' You?	Brigadeiro	Yawp!	Das Weizen
Ein Dussel	Supporter Scarf	Pearly Wit	So Anyway
Secret Shields	Chat Room		

**Appetizers:
Chicken Wings**

11.50

Rosemary/Olive Oil/Sea Salt/Sauteed Onions

House Lager Pretzel

11.50

Horseradish Mustard/Beer Cheese

Pizzas:

13.50

Margherita

Crushed Italian Tomatoes/Fresh Mozzarella/Basil

House Spicy Fennel Sausage & Ricotta

16.50

Brussel Sprouts/Romano/Red Pepper Flakes/Mozzarella

Wild Mushroom

16.50

Leeks/Gruyere/Garlic Cream/Tarragon/Truffle Oil

Potato & Bacon

15.50

Garlic Cream/Cheddar/Scallions

BBQ Burnt Ends

18.50

BBQ Sauce/Red Onions/Serranos/Pineapple/Gruyere/Cilantro

***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

Squash & Sage

15.50

Garlic Cream/Goat cheese/Pine Nuts

Old Reliable

11.50

House Tomato Sauce/Romano/Mozzarella

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!***