



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**

DAS WEIZEN

BAVARIA 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**

Not Stirred: SIDE RIG

SOUR 7.7%

Notes of orange, caramel and cream soda recall the tart but sweet cocktail for which this cognac barrel-aged amber beer is named. **\$7.50/12oz, \$3.00/4oz**

NOONAN-BACH

SOUR 7.1%

Intense malt flavors are complemented by light sourness in this Flanders-inspired beer. **\$7.00/12oz, \$2.50/4oz**

FIGETTA BOUT IT

SOUR 7.2%

Love Fig Newtons? You'll love this brown sour oak-aged with fig juice. Notes of brown sugar, tobacco, and caramel apples. Unfiggettable. **\$7.50/12oz, \$3.00/4oz**

ELDER MOTHER

SOUR 7.2%

A blend of gold and red barrel-aged sour beers with elderberries and long pepper. Notes of tea and deep rich berry dominate. **\$7.50/12oz, \$3.00/4oz**

GRAIN REAPER

MALT 12.7%

Barelywine-style ale with locally malted oats from our friends at Valley Malt in Hadley, MA and, aged 7 months in ex-bourbon barrels. Don't fear the reaper...

\$7.00/8oz, \$3.50/4oz

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*

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.

CELLAR TAPS

NUMBSTRUCK

SOUR 7.1%

Golden sour rested on szechuan peppercorns. Fresh, vibrant herbal aromas and flavors play off the refined acidity of the base beer. **\$7.50/12oz, \$3.00/4oz**

FRONT PORCH PHILOSOPHER

SOUR 7.1%

This oak-aged sour with cranberry and grapefruit zest is the perfect beer to sip while debating life's intangibles. Mild, fruity acidity gives way to bitter cranberry before finishing with the long-lingering flavor of citrus candies. **\$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 finished in stainless steel on fresh mint, in the style of Kentucky's trademark tippie. **\$7.50/12oz, \$3.00/4oz**

LAVENADE

SOUR 6.5%

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

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**

AMIRITE?! 

HOPS 7%

Yes you are. Amarillo, Idaho 7 and Lemondrop bring flavors of red grapefruit, peach and green tea to this customer favorite. **\$6.5/16oz, \$2/4oz**

SUPPORTER SCARF 

HOPS 4.5%

Stand, sing and shout for your sport. Brewed in collaboration with the Midnight Riders. Dry-hopped with Citra and Comet, it's bursting with notes of black tea, melon, and lemon juice. **\$7.00/16oz, \$2.50/4oz**

IMPORTED (FROM NEXT DOOR)

HOUSE LAGER CAN

\$5.00



= GROWLER AVAILABLE

WiFi: **SpringdalePublic** Password: **goodinwood**

GROWLERS AVAILABLE to go

	ABV %	32 oz.	64 oz.
Supporter Scarf	4.5	\$8	\$15
Pearly	4.5	\$7	\$12
Secret Shields	4.5	\$9	\$16
Amirite?	7%	\$9	\$16
Figetta Bout It	7.2	\$18	\$26

BOTTLES AVAILABLE to go

All 500ml bottles \$9 - \$15

Not Stirred: Side Rig	Fruits 'N' Shoots	Front Porch Philosopher	Apriculture
Not Stirred: Dark & Stormy	Pom Foolery Noonanbach	Elder Mother Lavanade	Citrus Got Real
Not Stirred: Mint Julep	Grain Reaper	Numbstruck	Desert Solitaire
Vintage Kriek Mythology	Vintage Apriculture	Vintage Cuvee D'Or Rouge	Vintage Fresh Boysen

LIMITED 1.5 LITER MAGNUM BOTTLES to go

Pledgehammer - \$50.1 per person

All proceeds from this beer go to Home For Our Troops to build custom accessible housing for wounded veterans.

This beer was blended in collaboration with the Black Ale Project.

Visit hfotusa.org & blackaleproject.org for more info.

CANS AVAILABLE to go

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

Good N' You?	Brigadeiro	Secret Shields	Pearly Wit
	Supporter Scarf	Amirite?	

Appetizers:

Chicken Wings 11.50

Rosemary/Olive Oil/Sea Salt/Sauteed Onions

House Lager Pretzel 11.50

Horseradish Mustard/Beer Cheese

Pizzas:

Margherita 13.50

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

Buffalo Chicken 16.50

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

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!***