

PEARLY WIT

**BELGO 4.8%** 

A country-style withier 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

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

**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

PLEDGE 'HAMMER

**MALT 13.7%** 

Blended in collaboration with the Black Ale Project. A blend of 2015 BA Framinghammer, 2016 BA Framinghammer and 2016 Mole BA Framinghammer. Proceeds to benefit Homes For Our Troops. \$8.00/80z

**BRIGADEIRO STOUT** 

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

# **IMPORTED (FROM NEXT DOOR)**

**HOUSE LAGER CAN** 

\$5.00

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. \$7.00/12oz, \$2.50/4oz

#### 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 tipple.

\$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** 

## 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

#### CO-PILOT #1

HOPS 6.5%

The first IPA in our new Pilot Series. Dry hopped with Amarillo and El Dorado hops. \$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. Dry-hopped with Citra and Comet, it's bursting with notes of black tea, melon, and lemon juice.\$7.00/16oz, \$2.50/4oz

#### 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

## **CO-PILOT: SNOW EAGLE**

HOPS 6.5%

Off our new pilot system we bring you Snow Eagle, dry hopped with Citra, Chinook, Amarillo, and Comet...

\$7.00/16oz, \$2.50/4oz





GROWLERS AVAILABLE to go				
	ABV %	32 oz.	64 oz.	-
Supporter Scarf	4.5	\$8	\$15	
Pearly	4.5	\$7	\$12	
But I Digress	6.0	\$9	\$16	
Secret Shields	4.5	\$9	\$16	
Co-Pilot #1	6.5	\$9	\$16	

#### **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	Cuvee de Bandwagon	Citrus Got Real
Not Stirred: Mint Julep	Noonanbach	Numbstruck	Desert Solitaire

## 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	But I Digress	Co-Pilot: Snow Eagle
Secret Shields	Supporter Scarf	Pearly Wit	

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	13.30	
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	o 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	

#### 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.

House Tomato Sauce/Romano/Mozzarella

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

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