



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**

SEE YOU IN THE PIT

SOUR 6.5%

Barrel-aged sour with cherries and raspberries. Aromas of fresh picked berries accompany this refreshingly tart beer. **\$7.50/12oz, \$3.00/4oz**

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**

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**

ELDER MOTHER

SOUR 7.2%

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

NOONAN-BACH

SOUR 7.1%

Collaboration with our friends Idle Hands from Malden, MA. Intense malt flavors are complemented by light sourness in this Flanders-inspired beer. **\$7.00/12oz, \$2.50/4oz**

AMADAN

MALT 4.0%

Our take on a traditional Irish stout. Roasted malt aromas with a nutty finish. Medium bodied and smooth. **\$7.00/16oz, \$2.50/4oz**

GRAIN REAPER

MALT 12.7%

Barelywine-style ale with oats from our friends at Valley Malt and aged 7 months in ex-bourbon barrels. **\$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

IMPORTED (FROM NEXT DOOR)

HOUSE LAGER CAN

\$5.00

ON THE ENGINE

CASK: SAMOA COOKIE AMADAN MALT 4.0%

This special cask of Amadan was conditioned on lactose, graham cracker, coconut and cacao nibs to resemble our favorite girl scout cookie.

\$5.00/8oz, \$3.00/4oz *dairy allergy

The CERBEERUS 5000 system was developed by Modern Draft to give you the chance to sample our beer straight from the barrel as it ages. Current offerings are:

BARREL #1261 - Young Peach SOUR 7.2%

Golden sour aging in a french oak red wine barrel on local peaches from Lookout Farm in Natick. **\$3.00/4oz**

BARREL #1029 - Young Fuzz SOUR 7.2%

Golden sour currently aging in a red wine barrel on nectarines. **\$3.00/4oz**

DON'T WORRY BE HOPPY

★GOOD N' YOU?  HOPS 6.5%

Bright citrus, orange rind, and mango dominate.

Dry-hopped with Citra and Galaxy. **\$7.00/16oz, \$2.50/4oz**

CO-PILOT: SNOW EAGLE  HOPS 6.5%

Our second batch of Snow Eagle, a West Coast-style IPA, has slightly tweaked hop additions than version one. **\$7.00/16oz, \$2.50/4oz**

WHAT AM I?! HOPS/SOUR 6.9%

Our Canadian neighbors, Saint Bock, traveled south to do this fruity Double-Dry-Hopped-Sour-IPA with us: a hoppy yet refreshingly acidic explosion of flavors. **\$7.50/12oz, \$3.00/4oz**

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%

Oak-aged sour with cranberry and grapefruit zest. **\$7.50/12oz, \$3.00/4oz**

Beta Blend: CRAIGIE ON MAIN SOUR 7.2%

A red sour base infused with ginger and local rhubarb, in collaboration with our friends at Craigie on Main. **\$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**



= GROWLER AVAILABLE

WiFi: SpringdalePublic Password: goodinwood



GROWLERS AVAILABLE

	ABV %	32 oz.	64 oz.
Good n You?	6.5	\$9	\$16
Pearly	4.5	\$7	\$12
Amadan	4.0	\$7	\$12
Snow Eagle	6.5	\$9	\$16

BOTTLES AVAILABLE

All 500ml bottles \$9 - \$15

Not Stirred: Side Rig	Grain Reaper	Front Porch Philosopher	Apriculture
Not Stirred: Dark & Stormy	Pom Foolery	Elder Mother	Citrus Got Real
Not Stirred: Mint Julep	Vintage Cuvee D'Or Rouge	Numbstruck	Desert Solitaire
Noonanbach	Lavanade	Rhuby Bluesday	See You In The Pit

LIMITED 1.5 LITER MAGNUM BOTTLES

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

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

Good N' You?	Brigadeiro	Secret Shields	Pearly Wit
Amadan	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!***

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.