



SPRINGDALE ON TAP

BARREL ROOM

PEARLY WIT

BELGO 4.8%

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

FREE SOIL SAISON

BELGO 6.0%

Golden ale fermented warm with spicy Belgian yeast character.. **\$6.50/16oz, \$2.00/4oz**

PROGRESS IS PINK

IPL 5.0%

Brewed in collaboration with the Pink Boots Society (PBS), this beer was dry-hopped with the 2019 PBS hop blend: Loral, Glacier, Mosaic, Simcoe, and Sabro. *\$1 per pour goes towards women education in the beer industry.* **\$7.50/16oz, \$2.50/4oz**



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**

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**

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**

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

CAN & BOTTLE POURS

HOUSE LAGER CAN

\$5.00

GRAIN REAPER

MALT 12.7%

Barelywine-style ale with oats from our friends at Valley Malt and aged 7 months in ex-bourbon barrels. **\$10/12oz bottle pour**

CASK

YOU HAD TO BE THERE: PALOMA

HOPS

6.5%

A special cask of You Had To Be There IPA with mezcal-soaked oak, grapefruit and torched rosemary. **\$5.00/8oz, \$3.00/4oz**

LIVE BARREL POURS

The CERBEERUS 5000 system was made by Modern Draft to let you sample our beer straight from the barrel as it ages.

BARREL #2028 - Double Barrel Grape **SOUR 7.2%**

37 month old sour golden lager aged in chardonnay barrels, racked into a red wine barrel on top of 20lbs of cabernet franc grapes from Volante Farms. **\$3.00/4oz**

BARREL #1549 - Mixed Ferm Saison **SOUR 7.2%**

4 month old mix fermented saison with saison yeast, brett, lacto and pedio. **\$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**

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**

SUPPORTER SCARF

HOPS 4.5%

Brewed in collaboration with the Midnight Riders, this pale ale is bursting with notes of black tea, melon, and lemon juice. **\$7.00/16oz, \$2.50/4oz**

YOU HAD TO BE THERE

HOPS 6.5%

This rye IPA is dry-hopped with Comet and Mosaic to pack a punch of grapefruit, citrus zest, and bright berries. **\$7.00/16oz, \$2.50/4oz**

RAINBOW GRAVITY

SOUR & HOPS 6.5%

This sour IPA is a special blend of barrel sour beers and fresh, hop-forward ale. Deliciously tart and fruity. **\$7.50/12oz, \$3.00/4oz**

CELLAR TAPS

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**

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**

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.
Supporter Scarf	4.5	\$8	\$15
Pearly	4.8	\$7	\$12
Amadan	4.0	\$7	\$12
But I Digress	6.0	\$9	\$16
Free Soil	6.0	\$7	\$12

BOTTLES AVAILABLE

All 500ml bottles \$9 - \$12

Not Stirred: Side Rig	Lavanade	Friends In Merlot Places	Apriculture
Not Stirred: Dark & Stormy	Pom Foolery	Elder Mother	Citrus Got Real
Not Stirred: Mint Julep	Noonanbach	Numbstruck	Desert Solitaire

CANS AVAILABLE

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

Amadan	Brigadeiro	Snow Eagle	Supporter Scarf
You Had to be There	Good n' You?	Pearly Wit	Secret Shields
But I Digress	Progress is Pink		

Appetizers:
Chicken Wings

Rosemary/Olive Oil/Sea Salt/Sauteed Onions

11.50

House Lager Pretzel

Horseradish Mustard/Beer Cheese

11.50

Pizzas:
Margherita

Crushed Italian Tomatoes/Fresh Mozzarella/Basil

13.50

House Spicy Fennel Sausage & Ricotta

Brussel Sprouts/Romano/Red Pepper Flakes/Mozzarella

16.50

Wild Mushroom

Leeks/Gruyere/Garlic Cream/Tarragon/Truffle Oil

16.50

Potato & Bacon

Garlic Cream/Cheddar/Scallions

15.50

BBQ Burnt Ends

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

18.50

***Clam & Bacon**

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

18.50

Prosciutto & Arugula

Fresh Mozzarella/Dates/Thyme/Grape Must

16.50

Pork Carnitas

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

15.50

House Meatball Pizza

Crushed Italian Tomatoes/Basil/Fresh Mozzarella

16.50

Squash & Sage

Garlic Cream/Goat cheese/Pine Nuts

15.50

Buffalo Chicken

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

16.50

Old Reliable

House Tomato Sauce/Romano/Mozzarella

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.

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

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