

PEARLY WIT

BELGO 4.8%

A country-style withier 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**

LAVENADE SOUR 6.5%

Tart and refreshing. We added lemon juice, zest, and lavender to this kettle sour. \$7.50/16oz, \$2.50/4oz

BETA BLEND: Casey's Beet Beer SOUR 6.2%

A golden sour with Chioggia beets from Volante farms in Needham. Flavor profile is Tart, umami, berries and beets. A collaboration with The Beat Brew Hall in Cambridge.

\$7.50/16oz, \$2.50/4oz

PINEAPPLE MAYHEM

SOUR 8.5%

Wine barrel aged golden sour dosed with pineapple juice to create a uniquely tart and tropical flavor profile.

\$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%

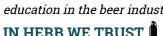
Brazilian coffee, cacao, oats and milk sugar are all parts of this complete breakfast stout. Roasty, rich, and smooth.

\$7.00/12oz, \$2.50/4oz *dairy allergy

PROGRESS IS PINK

IPI. 5 0%

This collaboration beer was dry-hopped with the '19 Pink Boots Society 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



., \$2.50/4 LAGER

5.5%

Brewed in memory of our late Brewery Facilities Manager, Herb Lintdveit. This refreshing rice lager is one that we know Herb would have loved.

\$7 donation to the Lintdveit family/16oz pour

BOTTLE POURS

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**

ON THE ENGINE

CASK PEARLY WIT

BELGO 4.8%

Pearly Wit aged on peaches and serrano peppers.

\$5.00/8oz, \$3.00/4oz

CERBEERUS 5000

\$3.00/4oz

This system was developed by **Modern Draft** to give you the chance to sample our beer straight from the barrel as it ages.

BARREL #1290 "BARBERA"

SOUR 10%

Golden sour aged on Barbera wine juice for 10 months.

BARREL #1291 "MUSCAT"

SOUR 9.2%

Golden sour aged on Muscat wine juice for 9 months.

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

SO ANYWAY

HOPS 7.09

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**

CO-PILOT: SNOW EAGLE

HOPS 6.5%

Our evolving West Coast inspired IPA. Notes of sweet citrus and pineapple balanced by a gentle pine-y bitterness. Let us know what you think of our newest batch!

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

CELLAR TAPS

ART DEKKERA

SOUR 6.7%

An artful blend of mixed fermentation wheat beer and golden sour with blueberries. Aromas of ripe fruit and berry, with a soft acidity and bright fermentation character. \$7.00/12oz, \$2.50/4oz

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

SHRUB LIFE

SOUR 7.0%

A ruby red beer aged on currants and hibiscus. Expect a complex fruit character and an earthly, floral balance in the finish.\$7.50/12oz, \$3.00/4oz

PEAR REVIEWED

SOUR 7.0%





Golden ale aged on pear puree and cardamom. Fruit forward sweetness make way for vanilla, baking spice and spicy cardamom. \$7.50/12oz, \$3.00/4oz

We have a rotating line of non-alcoholic drink options. Just ask

GROWLERS AVAILABLE					
	ABV %	32 oz.	64 oz.		
Good N You	6.5	\$9	\$16		
Pearly	4.8	\$7	\$12		
Amadan	40	\$7	\$12		
In Herb We Trust	5.5	-	\$20		
Pineapple Mayhem	8.5	\$18	\$26		

Appetizers: Chicken Wings	11.50
Rosemary/Olive Oil/Sea Salt/Sauteed Onions	
House Lager Pretzel	11.50

BOTTLES AVAILABLE

All 500ml bottles \$10 - \$12

Pear Reviewed	Shrub Life	Friends In Merlot Places	Apriculture
Not Stirred: Dark & Stormy	Pom Foolery	Art Dekkera	Citrus Got Real
Not Stirred: Mint Julep	Noonanbach	Numbstruck	Desert Solitaire

CANS AVAILABLE All cans \$12 - \$17 (4pk) But I Digress Brigadeiro Snow Eagle Supporter Scarf So Anyway Good n' You? Pearly Wit Secret Shields Progress is Lavenade

Pink





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 Tomatill	o 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!