



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**

DAS WEIZEN

GERMANIC 5%

Our take on the classic Bavarian Hefeweizen, this open-fermented wheat beer is fruity, spicy and delicious. **\$7.00/16oz, \$2.50/4oz**

MELANGE DE MURES

SOUR 6.0%

Saison, soured in foudres, aged on Marionberries, a type of blackberry, in wine barrels for 6 months. **\$7.50/12oz, \$3.00/4oz**

CITRUS GOT REAL

SOUR 5.5%

Kettle sour with orange and grapefruit. Waves of citrus peel on the nose give way to bright orange and grapefruit pith in this pleasantly tart and crushable beer. **\$7.00/16oz, \$2.50/4oz**

Nth BLEND

SOUR 8.5%

Blending to the Nth power. This is a recreation of one our our earliest barrel blends, going back four years; a mixture of apricot and cranberry fruit in barrels on a mixed fermentation golden barrel-aged beer. Complex to the Nth degree, with huge acidity. **\$7.50/12oz, \$2.50/4oz**

ALL RIPE: STRAWBERRY AND KIWI **SOUR 7.4%**

A blend of red and gold sours aged in bourbon and wine barrels on strawberry juice and grisette aged on kiwi juice in barrels. **\$7.50/12oz, \$2.50/4oz**

PEACH BOD

SOUR 6.5%

Belgian-style base beers aged on fresh, whole peaches from Lookout Farm with added peach juice and fresh shaved ginger. **\$7.50/12oz, \$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**

LIVE BARREL POURS

CERBEERUS 5000

SOUR 7.7%

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

Ask the bartenders for our current offerings! **\$3.00/4oz**

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



= GROWLER AVAILABLE

WiFi: SpringdalePublic Password: goodinwood

HOP TO IT

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**

REALLY, THOUGH

HOPS 8.5%

We threw some Columbus hops in this Double IPA with some Mosaic and Citra lupulin powder and we think it's damn tasty. Really, though. **\$7.00/12oz, \$2.50/4oz**

WHERE AM I?

HOPS 8.3%

DIPA dry-hopped with Citra, Idaho 7, Denali and El Dorado. Get lost in the haze! **\$7.00/12oz, \$2.50/4oz**

PROGRESS IS PINK

IPL 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**



CELLAR TAPS

KRIEK MYTHOLOGY

SOUR 6.5%

Our favorite! Brightly acidic with prominent cherry, vanilla, and fermentation character. **\$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**

POIVE RAZ

SOUR 7.3%

Golden sour foeder lager aged on raspberries with pink peppercorns. Delicate and tart. **nut allergy* **\$7.50/12oz, \$3.00/4oz**

DESERT SOLITAIRE

SOUR 6.5%

Mixed-fermentation golden ale, brought to beautiful life in our oak foeders. Bright stone fruit character is balanced by peppery yeast character and gentle yet complex acidity. **\$7.00/12oz, \$2.50/4oz**

BOTTLE & CAN POURS

not available for flights

HOUSE LAGER

GERMANIC 5.2%

Jack's Abby's classic Helles lager. **\$5/16oz can pour**

GRAIN REAPER

MALT 12.7%

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

2017 DESERT SOLITAIRE \$14/500ml bottle pour

2016 MELANGE DE MURES \$14/500ml bottle pour

2018 MELANGE DE MURES \$14/500ml bottle pour



BAR FARE

House Lager Pretzel <i>hoponius horseradish mustard / beer cheese</i>	\$11 ⁵⁰
Wood Fired Wings <i>red pepper / onions / herbs</i>	\$11 ⁵⁰

WOOD FIRED PIZZAS

Ask about our weekly special pizza

Margherita <i>san marzano tomatoes / fresh mozzarella / basil</i>	\$14 ⁵⁰
House Sausage & Ricotta <i>pistachio pesto / cherry peppers / broccolini</i>	\$16 ⁵⁰
Sweet Tomato <i>tomato / mozzarella</i>	\$13 ⁵⁰
Eggplant Parm <i>san marzano tomatoes / parmesan</i>	\$17 ⁵⁰
Vermont Smoke & Cure Pepperoni <i>tomato / mozzarella</i>	\$16 ⁵⁰
Speck & Mushroom <i>fresh mozzarella / onions / oregano</i>	\$17 ⁵⁰
Extra, Extra <i>extra cheese / extra black pepper / no sauce</i>	\$17 ⁵⁰
Local Mushroom <i>gruyere / tarragon / leeks</i>	\$16 ⁵⁰

prices above include \$1.50 delivery 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**

*Menu items and prices subject to change at any time per management discretion.

GROWLERS AVAILABLE

	ABV %	32 oz.	64 oz.
Das Weizen	5.0	\$7	\$12
Pearly Wit	4.8	\$7	\$12
All Ripe	8.5	\$18	\$26
Good n' You?	6.5	\$9	\$16
Where Am I?	8.3	\$10	\$17

BOTTLES AVAILABLE

All 500ml bottles \$10 - \$15

2016 Melange de Mures	2017 Apriculture	2017 Desert Solitaire	Apriculture
Barrel Aged Citrus Got Real	Desert Solitaire	Friends In Merlot Places	Kriek Mythology
Melange De Mures	No Fuzz	Noonanbach	Not Stirred: Dark & Stormy
Nth Blend	Numbstruck	Peach Bod	Pear Reviewed
Poive Raz	Pom Foolery	Shrub Life	

CANS AVAILABLE

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

Brigadeiro	Good n You?	Citrus Got Real	Progress is Pink
Pearly Wit	Secret Shields	Snow Eagle	Where Am I?

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