

# PEARLY WIT

**BELGO 4.8%** 

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

### 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. \$7.50/120z, \$2.50/40z

# 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\*

# **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

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

# LIVE BARREL POURS

# **CERBEERUS 5000**

**SOUR ?.?%** 

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

# **HOP TO IT**

#### **AWAY MISSION**

**HOPS 6.5%** 

Brewed in collaboration with Zero Gravity Brewing, this interstellar IPA is loaded with raspberries and spruce tips. It boldly goes where no IPA has gone before. \$7.00/16oz, \$2.50/4oz

#### **STAY FROSTY**

**HOPS 7.5%** 

Brewed in collaboration with Great Notion Brewing. Two scoops of hoppy goodness in this milkshake DIPA with lactose, vanilla, apricots, pears and peaches. \$7.00/12oz, \$2.50/4oz \*dairy allergy\*

# 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

# GOOD ON YA!

**HOPS 6.5%** 

G'day! This very special version of our Good N You IPA is hopped exclusively with Australian hops: Galaxy, Enigma, Ella and Vic Secret. The result is a tropical fruit explosion of mango and papaya. \$7.00/16oz, \$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

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

**HOPS 6.5%** 

The fourth batch of our evolving IPA Codename: Snow Eagle. Citra, Amarillo and Denali hops provide notes of citrus, pine and melon. \$7.00/16oz, \$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

#### **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

#### **POIVE RAZ**

**SOUR 7.3%** 

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

# 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



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

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

WOOD FIRED PIZZAS					
*Ask about our weekly special pizza*					
Margherita san marzano tomatoes / fresh mozzarella / basil	\$14 <sup>50</sup>				
House Sausage & Ricotta pistachio pesto / cherry peppers / broccolini	\$1650				
Sweet Tomato tomato/mozzarella	\$13 <sup>50</sup>				
Eggplant Parm san marzano tomatoes / parmesan	\$17 <sup>50</sup>				
Vermont Smoke & Cure Pepperoni tomato / mozzarella	\$16 <sup>50</sup>				
Speck & Mushroom fresh mozzarella / onions / oregano	\$17 <sup>50</sup>				
Extra, Extra extra cheese / extra black pepper / no sauce	\$17 <sup>50</sup>				
Local Mushroom gruyere / tarragon / leeks	\$1650				

#### 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.			
Good On Ya		6.5	\$9	\$16			
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 A						
2017 Apriculture	2017 Desert Solitaire	Apriculture		Barrel Aged Citrus Got Rea			
Desert Solitaire	Friends In Merlot Places	Kriek Mythology		Melange De Mures			
Noonanbach	Not Stirred: Dark & Stormy	Nth Blend	Num	Numbstruck			
Pear Reviewed	Poive Raz	Pom Foolery		Rhuby Bluesday			
Shrub Life							
	CANS AV	AILABLE					

Away Mission Citrus Got Real Good n You? Pearly Wit

Brigadeiro Secret Shields Snow Eagle Stay Frosty

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