

# SPRINGDALE ON TAP

## ANNIVER-SHERRY BLEND SOUR 7.7%

Celebrating three years of barrel aged beers! This blend of sour ales was aged on spent blackberries in a sherry cask. **\$7.50/16oz, \$3.00/4oz**

## GILDED & AGED SOUR 10.8%

Our ode to bubbly. This mixed fermentation golden ale was aged in wine barrels and fermented with champagne yeast and grape must. **\$7.50/16oz, \$3.00/4oz**

## PEARLY WHITE BELGO 4.8%

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

## EEN BORREL BELGO 6.9%

A Belgian inspired ale fermented with Westmalle yeast and dry-hopped with Nelson Sauvignon and Hallertau Blanc. **\$7.00/12oz, \$2.50/4oz**

## CO-PILOT: BARRON BELGO 5.4%

Belgian red ale with notes of herbal black tea, clove, honey and light toffee. Balanced bitterness and perceived sweetness complement a dry finish. **\$7.00/16oz, \$2.50/4oz**

## CO-PILOT: KÖLSCH MONEY GERMANIC 4.7%

Crisper than a new \$100 bill. This easy drinking kölsch sports a biscuity backbone and light fruity finish. **\$7.00/16oz, \$2.50/4oz**

## CO-PILOT: CHAPPIE MALT 4.5%

A rich dry stout with notes of roasted coffee and semi-sweet chocolate morsels. **\$7.00/16oz, \$2.50/4oz**

## MAPLE BA BRIG MALT 8.5%

We aged a portion of Brig Mocha Stout in used maple syrup barrels, and the remainder in bourbon barrels before blending. **\$8.00/12oz, \$2.50/4oz** \*dairy allergy

## BRIG MOCHA STOUT MALT 6.8%

Our mocha stout features Brazilian coffee, cacao, oats and milk sugar. 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**

## HOP TO IT

### SPRINGDALE IPA HOPS 6.2%

Our flagship IPA is brewed for those In Pursuit of Adventure. Truly bi-coastal, it draws inspiration from the best of the East- and West-coast styles, culminating in the perfect balance of dank bitterness and tropical hop character. **\$7.00/16oz, \$2.50/4oz**

### SUPPORTER SCARF HOPS 4.5%

Stand, sing and shout for your sport. Brewed in collaboration with the Midnight Riders, loyal supporters of the New England Revolution. Dry-hopped with Citra and Comet, this pale ale is bursting with notes of black tea, melon, and lemon juice. **\$7.00/16oz, \$2.50/4oz**

## CELLAR TAPS

### Not Stirred: NEGRONI SOUR 6.5%

Inspired by our favorite cocktail. A blend of amber aged in vermouth barrels, blonde aged in gin barrels, and sour red aged on orange peel and cranberry. **\$7.50/12oz, \$3.00/4oz**

### GHOST SPECIES SOUR 6.2%

Inspired by the Flemish brown beers, a tawny-brown blend of wine barrel aged sour beers. Tart, vinous and complex. **\$7.50/12oz, \$3.00/4oz**

### RAZZURECTED SOUR 5.5%

This golden sour was aged on 2nd use raspberries. Aromas of fresh picked fruit give way to bright acidity and a dry, elegant 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**

## ETC.

### HOUSE LAGER \*not available for flights HELLES 5.2%

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

### GRAIN REAPER \*not available for flights MALT 12.7%

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

### HOUSE MADE HARD CIDER CIDER 5.8%

Off-dry hard cider from local apples. **\$7.00/16oz, \$2.50/4oz** \*Gluten Free, but made in a facility that processes gluten

 = GROWLER AVAILABLE

WiFi: **SpringdalePublic** Password: **goodinwood**

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

**BEER HALL  
& KITCHEN**

**BAR FARE**

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

**WOOD FIRED PIZZAS**

*\*Ask about our weekly special pizza\**

|  |                    |
|--|--------------------|
| Margherita<br><i>san marzano tomatoes / fresh mozzarella / basil</i> | \$14 <sup>50</sup> |
| House Sausage<br><i>clotted cream / scallions / fennel pollen</i>    | \$16 <sup>50</sup> |
| Sweet Tomato<br><i>tomato / mozzarella</i>                           | \$13 <sup>50</sup> |
| Eggplant Parm<br><i>san marzano tomatoes / parmesan</i>              | \$17 <sup>50</sup> |
| Old Reliable<br><i>tomato / mozzarella</i>                           | \$11 <sup>50</sup> |
| Potato & Bacon<br><i>cave aged cheese / rosemary</i>                 | \$17 <sup>50</sup> |
| Local Mushroom<br><i>leeks / gruyere / tarragon</i>                  | \$16 <sup>50</sup> |
| BBQ Pork<br><i>pineapple / red onion / hot peppers / cilantro</i>    | \$17 <sup>50</sup> |

*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**

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

**GROWLERS AVAILABLE**

|              | ABV % | 32 oz. | 64 oz. |
|--------------|-------|--------|--------|
| Een Borrel   | 6.9   | \$8    | \$16   |
| Pearly White | 4.8   | \$7    | \$12   |
| Chappie      | 4.5   | \$8    | \$16   |
| Barron       | 5.4   | \$8    | \$16   |

**GILDED & AGED MAGNUMS**

**1.5 liters of Champagne-inspired sour ale. \$40**

**BOTTLES AVAILABLE**

**All 500ml bottles \$10 - \$15**

|                  |                             |                    |                                |
|------------------|-----------------------------|--------------------|--------------------------------|
| Shrub Life       | Maple Brig                  | Apriculture        | Barrel Aged<br>Citrus Got Real |
| Desert Solitaire | Friends In<br>Merlot Places | Kriek<br>Mythology | Ghost Species                  |
| Noonanbach       | Pom Foolery                 | Nth Blend          | Numbstruck                     |
| Pear Reviewed    | Negroni                     | Razzurrected       |                                |

**CANS AVAILABLE**

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

|     |                    |             |              |
|-----|--------------------|-------------|--------------|
| IPA | Citrus Got Real    | Brig        | Pearly White |
|     | Supporter<br>Scarf | Buddy Movie |              |

JACK'S ABBY  
CRAFT LAGERS

BEER HALL  
& KITCHEN

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