

SHARE YOUR THOUGHTS!



#flavorforwardfermentation

# SPRINGDALE

BEER COMPANY

LAST UPDATED:

02 / 21

## HOP TO IT



### SPRINGDALE IPA INDIA PALE ALE 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 16 oz. \$2.50 4 oz.



### MIND FREEZE MILKSHAKE IPA 6%

This milkshake IPA is packed with Citra and Trident hops, pink guava, lactose and vanilla. Aggressively hoppy, over-flowing with tropical fruit balanced by a decadent, dessert-like finish. \*dairy allergy

\$7.00 12 oz. \$2.50 4 oz.

## SOUR & TART



### 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 12 oz. \$3.00 4 oz.



### 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 12 oz. \$3.00 4 oz.



### RAZZURECTED SOUR 5.5%

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

\$7.50 12 oz. \$3.00 4 oz.



### Not Stirred: TEQUILA ME SOFTLY SOUR 9.0%

Golden sour aged on lime zest and sea salt in tequila barrels. Refreshingly delicious with notes of key lime pie and margaritas.

\$7.50 12 oz. \$3.00 4 oz.



### LOGIC & RAISIN SOUR 6.2%

This sour brown ale aged was aged in oak barrels on raisins. Vinous and tart notes give way to a funky and fruity finish.

\$7.50 12 oz. \$3.00 4 oz.



### 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 12 oz. \$3.00 4 oz.



### GUILDED & 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 12 oz. \$3.00 4 oz.



### 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 16 oz. \$2.50 4 oz.

## DECADENT



### BRIG MOCHA STOUT 6.8%

Our mocha stout features Brazilian coffee, cacao, oats and milk sugar. Roasty, rich, and smooth. \*dairy allergy

\$7.00 12 oz. \$2.50 4 oz.



### CO-PILOT: CHAPPIE STOUT 4.5%

A rich dry stout with notes of roasted coffee and semi-sweet chocolate morsels.

\$7.00 16 oz. \$2.50 4 oz.

## FLAVOR CURIOUS



### PEARLY WHITE ALE 4.8%

A country-style witbier with wheat, citrus, coriander and a tangy, refreshing acidity.

\$6.50 16 oz. \$2.00 4 oz.



### CO-PILOT: KOLSCH MONEY KOLSCH 4.7%

Crisper than a new \$100 bill. This easy drinking kolsch sports a biscuity backbone and light fruity finish.

\$7.00 16 oz. \$2.50 4 oz.



### EEN BORREL BELGIAN-STYLE ALE 6.9%

A Belgian inspired ale fermented with Westmalle yeast and dry-hopped with Nelson Sauvin and Hallertau Blanc.

\$7.00 12 oz. \$2.50 4 oz.



### GRAIN REAPER BARLEYWINE-STYLE ALE 12.7%

Barleywine-style ale with oats from our friends at Valley Malt and aged in ex-bourbon barrels.

\*not available for flights

\$10 12 oz. 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 4 oz.

## ETC.



### HOUSE LAGER HELLES LANDBIER 5.2%

Jack's Abby's classic Helles lager.

\*not available for flights

\$5.00 16 oz. Can



### HOUSE MADE HARD CIDER CIDER 5.8%

Rotating hard cider from local apples.

\*Gluten Free, but made in a facility that processes gluten

\$7.00 16 oz. \$2.50 4 oz.



WIFI SPRINGDALEPUBLIC PASSWORD GOODINWOOD

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

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## BAR FARE

**HOUSE LAGER PRETZEL** \$11.50

horseradish mustard / beer cheese

**WOOD FIRED WINGS** \$11.50

red pepper / onions / herbs

## WOOD FIRED PIZZA

**MARGHERITA** \$14.50

san marzano tomatoes / fresh mozzarella / basil

**HOUSE SAUSAGE** \$16.50

garlic cream / scallions / fennel pollen

**POTATO & BACON** \$16.50

garlic cream / cheddar / scallions

**BUFFALO CHICKEN** \$17.50

buffalo cream / celery / red onion / bleu cheese

**EGGPLANT PARM** \$17.50

san marzano tomatoes / parmesan

**LOCAL MUSHROOM** \$16.50

leeks / gruyere / tarragon / truffle oil

**BBQ PORK** \$17.50

pineapple / red onion / hot peppers / cilantro

**OLD RELIABLE** \$11.50

tomato / mozzarella

## GROWLERS

**ANNIVER-SHERRY BLEND** SOUR 7.7%

\$18.00 32 oz. \$26.00 64 oz.

**PEARLY WHITE ALE** 4.8%

\$7.00 32 oz. \$12.00 64 oz.

**EEN BORREL** BELGIAN-STYLE ALE 6.9%

\$8.00 32 oz. \$16.00 64 oz.

**CO-PILOT: CHAPPIE** STOUT 4.5%

\$8.00 32 oz. \$16.00 64 oz.

**CITRUS GOT REAL** SOUR 5.5%

\$7.00 32 oz. \$12.00 64 oz.

## GILDED & AGED MAGNUMS

1.5 liters of our Champagne-inspired sour ale.

## BOTTLES AVAILABLE

NOONANBACH

NTH BLEND

PEAR REVIEWED

APRICULTURE

MAPLE BRIG

KRIEK MYTHOLOGY

FRIENDS IN MERLOT PLACES

LAVENADE

POMFOOLERY

NUMBSTRUCK

TEQUILA ME SOFTLY

B.A. CITRUS GOT REAL

GHOST SPECIES

LOGIC & RAISIN

## CANS AVAILABLE

SPRINGDALE IPA

PEARLY

CITRUS GOT REAL

KOLSCH MONEY

BRIG

SUPPORTER SCARF

MINDFREEZE

You can also order food for delivery to our address: 102 Clinton St. Framingham

Menu items include a \$1.50 delivery charge.

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

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.