

## BREW MENU 1-17-19

**\*Alemtary Mr. Stevens Nitro** (Hackensack, NJ) \$7  
3.8% English mild ale that's not too heavy

**\*Allagash White** (Portland, ME) \$6  
5% Traditional Belgian wheat beer that balances full flavor with a crisp, refreshing taste and subtle hints of spice

**\*Beach Haus APA** (Belmar, NJ) \$6  
6.2% American pale ale

**\*Blue Point Coconator** (Patchogue, NY) \$7  
7.5% Coconut Doppelbock

**\*Brix City Just Another Dbl IPA**(Little Ferry, NJ) \$8  
9% Double IPA double dry hopped with all amarillo hops

**\*Brooklyn Lager** (Brooklyn, NY) \$6  
5.2% Dry-hopped, fresh and flavorful Vienna lager T

**\*Brotherton Jersey Devil** (Shamong, NJ) \$8  
8.2% Soft and juicy double IPA with aromas of peachy tangerine juice, pine resin, and dank earthy-green hops!

**\*Carton Ron-1** (Atlantic Highlands, NJ) \$8  
7.1% A dank IPA that's hoppy, bitter, and assertive

**Chimay Grand Reserve (Blue)**(Baileux, Belgium) \$9  
9% Belgian strong ale whose fragrance of fresh yeast with a light, flowery rosy touch is especially pleasant

**\*Dark City Shade Point** (Asbury Park, NJ) \$7  
5.5% Smooth, roasty, and delicious oatmeal stout

**Delirium Tremens** (Melle, Belgium) \$9  
8.5% Nominated as one of the "best beers in the world"

**\*Founder's Backwoods Bastard 2017**(Grand Rapids, MI) \$8  
11.6% Expect lovely, warm smells of single malt scotch, oaky bourbon barrels, smoke, sweet caramel and roasted malts

**\*Founder's Curmudgeon's Better Half** \$8  
12.7% Old Ale brewed with molasses and aged in Maple Syrup Bourbon Barrel

**\*Founder's KBS 2017** (Grand Rapids, MI) \$10  
11.9 % Strong stout is brewed with a hint of coffee and vanilla then aged in oak bourbon barrels

**\*Founder's Barrel Runner** (Grand Rapids, MI) \$6  
11.1% Mosaic-Hopped Ale aged in Rum Barrels

**\*Founder's Trigo** (Grand Rapids, MI) \$5  
6.3% Pale Wheat Lager: lightly hopped, citrus, floral

**\*Harpoon Dunkin Donuts Porter** (Boston, MA) \$7  
6% Rich, roasty porter brewed with a little help from our friends at Dunkin'

**\*Hoboken Cityside IPA** (Hoboken, NJ) \$6  
6.2% A bold and bright blend of New School and Northeast, bursting with Mosaic & Amarillo hop juicy freshness!

**\*Kane Head High** (Ocean, NJ) \$7  
6.5% This beer is all about the hops

**\*Lagunitas IPA** (Petaluma, CA) \$7  
6.2% Malt and hops working together to balance out this IPA

**\*Magnify Mind Over Matter** (Fairfield, NJ) \$7  
8.0% Double Chocolate Imperial Milk Stout brewed with lactose for a bigger mouthfeel, body and sweetness, and conditioned on cocoa nibs and vanilla.

**\*Maine Beer Co. Zoe** (Freeport, ME) \$7  
7.2% American Red Ale with notes of dark raisin, chocolate and biscuit. Added American hops yield notes of pine and citrus.

**\*New Belgium Fat Tire** (Fort Collins, CO) \$6  
5.2% Balance of toasty, biscuit-like malt flavors coasting in equilibrium with hoppy freshness

**\*Peak Organic Happy Hour** (Portland, ME) \$6  
4.6% Crisp, light lager delicately brewed for maximum crushability

**\*Riverhorse Belgian Freeze** (Ewing, NJ) \$8  
8% Deep amber tonic is brewed with lots of roasted caramel malt for body and warmth to bring in the holidays

**\*Sam Adams Cold Snap** (Boston, MA) \$7  
5.3% White Ale brewed with a blend of fresh ground spring spices including orange, plum, and fresh ground coriander

**\*Troegs Mad Elf** (Hershey, PA) \$10  
11% Combination of Cherries, Honey, and Chocolate Malts delivers gentle fruits and subtle spices

### Drafts in red indicate Flight of the Night- \$15

\* Denotes Craft Beer

### Classic Draughts

Blue Moon \$6 Bud Light \$4 Angry Orchard \$5  
Coors Light \$4 Guinness \$6 Heineken \$5  
Miller Light \$4 Stella Artois \$5 Yuengling \$4  
Dos XX Lager \$3

### Bottles/Cans

Budweiser \$4 Coors Light \$4 Coors N/A \$4  
Corona \$5 Heineken Light \$5 Michelob Ultra \$4  
Miller Light -\$4 Guinness Blonde Lager Can- \$3  
Omission IPA or Lager- \$5 Stella Artois-\$5  
Hoboken Brewing Double IPA- \$7