

## BREW MENU<sup>10-7-19</sup>

**\*Alemtary A-Game IPA** (Hackensack,NJ) \$7  
6.5% Contemporary IPA loaded with citrus notes from huge amounts of Citra and Centennial hops for a very juice-forward but balanced experience

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

**\*Brix City Breakfast For Lunch** (Little Ferry, NJ) \$8  
8% NE style DIPA DDH with Citra+Mosaic Lupulin powder and Conditioned on Strawberry+Blueberry puree, Maple Syrup, lactose and a touch of Vanilla

**\*Carton Digger** (Atlantic Highlands, NJ) \$6  
3.9% Salted pale ale with clams and lemongrass  
**\*Caution Shellfish Allergen\***

**Chimay Grand Reserve (Blue)**(Baileux, Belgium) \$8  
9% Fragrance of fresh yeast with a light, flowery rosy touch is especially pleasant

**Delirium Tremens** (Melle, Belgium) \$9  
8.5% Belgian strong golden ale that has be nominated as one of the "best beers in the world"

**\*Firestone Walker Wookus**(California) \$8  
8.2% Wickedly hoppy& spicy imperial black rye IPA

**\*FlyingDog DogtoberFest** (Frederick,MD) \$7  
5.6% Brewed with 100% imported German ingredients, it will cut spice while pulling out sweetness.

**\*Forgotten Boardwalk For Amusement Only** \$6  
5.6% Sweet orange, pineapple & impressions of mango. Hopped up pale brewed with Mosaic, El Dorado & Denali

**\*Fort Nonsense Funky Break** (Denville, NJ) \$6  
3.8% Kettle Sour aged on Raspberry

**\*Founder's Double Trouble** (Grand Rapids, MI) \$8  
9.4% Brewed with Simcoe hops which are citrusy and buttery at the same time. Pungent aromatics up front paired with a malt-balanced backbone and a smooth, bitter finish

**\*Founder's Underground Mountain Brown**( MI) \$10  
11.9% Imperial brown ale, earthy sumatra coffee and a year aging in caves

**Golden Road Wolf Pup IPA** (Los Angeles, CA) \$6  
4.0% Hoppy, refreshing, and highly drinkable with a wildy aromatic tropical and citrus character

**Hacker-Pschorr Oktoberfest** (Munich, Germany) \$7  
5.8% Bavarian barley slow roasted, caramelized to a rich, red amber color brewed with the purest spring waters from the Alps

**\*Hoboken Brewing Double IPA** (Hoboken, NJ) \$7  
8% Citrus flavors of bright orange, grapefruit, and lemon in the ring with hints of herbal, green pepper and passion fruit

**\*Jughandle Oktoberfest** (Tinton Falls, NJ) \$6  
5% Malty lager brewed with a healthy amount of Munich malt

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

**\*Maine Beer Co. Peeper Ale** (Freeport, ME) \$7  
5.5% American-style ale brewed one barrel at a time

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

**\*New Jersey Beer Co. L.B.I.P.A** (North Bergen,NJ) \$7  
6.6% East coast IPA is crafted with summer along our beautiful NJ shore in mind

**\*Rogue Dead Hazelnut Brown** (Newport,OR) \$7  
5.6% Sessionable twist on a brown ale showcases Oregon's state nut with distinct hazelnut flavors and aromas.

**\*Sam Adams Oktoberfest** (Boston, MA) \$7  
5.3% A malt lover's dream, masterfully blending together four roasts of barley to create a delicious harmony of sweet flavors

**\*Schlafly Pumpkin** (St. Louis, MI) \$7  
8% Full-bodied, deep reddish amber beer made with pumpkin and butternut squash and spiced with nutmeg, clove & cinnamon

**\*Sierra Nevada Oktoberfest** (Chico, CA) \$6  
6% Malt backbone balanced by subtle hop character in this crisp, clean, and drinkable brewed in colloboration with Weinstephan brewery

**\*Smuttnose Brewing Pumpkin**(Hampton, NH) \$7  
6.1% Brewed with the addition of pumpkin to the mash, along with traditional spices to create a delicious American original

**\*Two Roads Geyser Gose** (Stratfod, CT) \$6  
5.5% Gose with ingredientsfrom Iceland including Icelandic moss, rye, herbs, sea kelp, skyr & birch smoked sea salt

**\*Untied Your On Mute Porter** (New Providence, NJ) \$8  
9% A rich, dark lager with notes of Caramelized sugar, licorice, chocolate, and roast, with a subtle dark,dried fruit character

**\*Zero Gravity Conehead IPA** (Burlington, VT) \$7  
5.7% Single-hopped Wheat IPA

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

**\* Denotes Craft Beer**

### Classic Draughts

Bud Light \$4--Coors Light \$4-- Guinness \$6  
Blue Moon \$6--Heineken \$5--Stella Artois \$5  
Miller Lite \$4--Yuengling \$4--Angry Orchard \$5

### Bottles/Cans

Budweiser \$4--Coors Light \$4 --Corona \$5--Heineken Light \$5- Miller Lite \$4 Peroni-\$5  
Heineken N/A-\$5- Michelob Ultra \$4  
Spiked Seltzers 12oz- Mango - Raspberry-\$5  
16oz Grapefruit \$6