

EATS

SOURDOUGH & HONEY BUTTER \$5

FRIES \$5 / CON QUESO \$10

SAURKRAUT POPCORN \$4

RICOTTA \$8

chive, amaranth, rye & sesame
Beer Pairing: Rules Don't Apply

CHICORIES AUX LARDON \$13

egg, sherry, fines herbs
Beer Pairing: Grey Matter

HOPPIN' JOHN \$7

kokuho rose rice, flageolet beans, watermelon radish & sunflower
Beer Pairing: Maneki Neko II

ROMAN BROCCOLI \$8

anchovy, pecorino romano, walnut
Beer Pairing: Vibes Pilsner

BIG DOG \$10

1/4# frank, tomato aioli, mustard, dill relish, hot sauce
celery salt & poppy seed
Beer Pairing: Vibes Pilsner

GRILLED CHEESE \$15

comté, bechamel, onion & mustard on sourdough
Beer Pairing: Grey Matter

FALAFEL \$14

beet tahini, radicchio, watermelon radish, creme fraiche
whole wheat flatbread
Beer Pairing: Interstellar Apricot

THE ALMANAC CHEESEBURGER \$13

4oz grass-fed CA antique beef on brioche
beefy sauce, onion, jalapeño, mayo & monterey jack
ADD BACON +\$3
MAKE IT A DOUBLE +\$5
Beer Pairing: Resilience IPA

APPLE FRITTERS \$4

OTHER BEVVIES

BOYLAN'S SODAS OR TOPO CHICO \$4

soda choices: ginger ale, root beer, or orange

ROSÉ \$12 / \$45 (Bottle)

by Ion Wines - Sonoma, CA, Pinot Noir, 2017

SAUVIGNON BLANC \$13 / \$48 (Bottle)

by Astrolabe - Marlborough, NZ, 2017

CABERNET SAUVIGNON \$13 / \$48 (Bottle)

by Louis M. Martini - Sonoma, CA, Pinot Noir, 2015

FRESH BEER (16oz/64oz)

MANEKI NEKO II 4.6% \$6 | \$18

lager brewed with jasmine rice, dry-hopped with galaxy & motueka hops
A collaboration with our friends from Common Space Brewing, Hawthorne, CA

VIBES PILSNER 5% \$6 | \$18

pilsner dry-hopped with huell melon, blanc, mandarina & citra hops

RUSTIC VIENNA 5.8% \$6 | \$18

vienna style lager brewed with wheat

LOVE IPA 6.6% \$7 | \$22

hazy IPA hopped with mosaic, citra & simcoe hops

RESILIENCE IPA 7.1% \$7 | \$22

IPA dry-hopped with centennial & blanc hops
100% of Resilience IPA proceeds go to the Sierra Nevada Camp Fire Relief Fund

VIKING LOUD 7.7% \$7 | \$22

IPA fermented with kveik yeast and dry-hopped with citra, strata, and mosaic

LOUD! DIPA 7.9% \$7 | \$22

hazy DIPA dry-hopped with mosaic, cashmere, simcoe, equinox & blanc hops

FIGGY STARDUST 6.7% \$6 (10oz)

dark ale brewed with figs, cinnamon & vanilla
A collaboration with our friends from Fremont Brewing, Seattle, WA

POUR OVER STOUT 9.6% \$7 (10oz)

stout brewed with coffee

BARREL AGED (10oz)

BLUEBERRY SOURNOVA 5.7% \$8

sour ale aged in oak barrels with blueberries

CHERRY SUPERNOVA 6.2% \$8

sour blonde ale aged in oak barrels with cherries

FRUIT COBBLER 6.3% \$8

sour farmhouse ale aged in oak barrels with peaches, blueberries & spices

GREY MATTER 4.8% \$7

grisette ale aged in oak barrels with pear
A collaboration with our friends from Humble Sea, Santa Cruz, CA

INTERSTELLAR APRICOT 6.4% \$8

sour farmhouse ale aged in oak barrels with apricots

PLUM FAIRY 5.9% \$8

sour farmhouse ale aged in oak barrels with plums, pluots & vanilla beans

RASPBERRY SOURNOVA 5.5% \$8

sour ale aged in oak barrels with raspberries & vanilla

RULES DON'T APPLY 6.6% \$7

brett IPA aged in wine barrels and dry-hopped with el dorado & citra
A collaboration with our friends from Good Beer Company, Santa Ana, CA

UNIVERSAL GHOST 10.4% \$8

bourbon barrel-aged imperial stout with vanilla beans