



DRINKS

FRESH BEER

VIBES PILSNER 5.3% \$6 | \$18 **16oz | 64oz pitcher**
craft lager dry-hopped with hull melon, citra & motueka hops

YOUR OWN PRIVATE IDAHO IPA 5.9% \$7 | \$20
hazy IPA brewed with pure Idaho malt and hopped with centennial & cascade hops

LOVE IPA 6.6% \$7 | \$20
hazy IPA hopped with mosaic, citra & simcoe hops

LOUD! DIPA 8.3% \$7 | \$20
hazy DIPA dry-hopped with mosaic & denali hops

BARREL AGED BEER **12oz Bottle**

SUMMER IN THE CITY 6.9% \$10
farmhouse ale in aged in oak with buddha's hand, grapefruit, pomelo, navel oranges & vanilla beans

MARIPOSA 7.2% \$10
dry-hopped sour blonde ale aged in wine barrels with mariposa plums

PEACH GALAXY 7.5% \$10
dry-hopped sour farmhouse ale aged in oak barrels with peaches & spices

BLOOD ORANGE ODYSSEY 6.4% \$8
sour farmhouse ale aged in oak barrels with blood oranges & spices

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

COLD BREW COFFEE BARREL NOIR 10.3% \$8
imperial stout brewed with sightglass coffee and vanilla beans and aged in Woodford Reserve Bourbon barrels

INTERSTELLAR APRICOT 6.4% \$8
sour farmhouse ale aged in oak barrels with apricots

PROOF OF CONCEPT 5.8% \$8
hoppy farmhouse ale aged in oak barrels, brewed with mosaic, cascade, denau & centennial hops

SUNSHINE & OPPORTUNITY 6.3% \$8
oak aged mixed fermentation farmhouse ale

OTHER DRINKS

BOYLAN'S SODA \$4
choice of ginger ale, root beer, or orange 12oz

TOPO CHICO \$4
mineral water 12oz

ROSÉ \$12 (6oz) / \$45 (Bottle)
by Ion Wines - Sonoma, CA, Pinot Noir, 2017

EATS

SOURDOUGH & PUMPKIN BUTTER \$5

FRIES \$5 / **CON QUESO** \$10

BUFFALO WINGS \$14

MIDNIGHT MOON \$14
aged goat cheese from Holland
fig jam, walnuts, josey baker sourdough
Beer Pairing: Astounding Enterprises

TOKYO TURNIPS \$9
green goddess
Beer Pairing: Passion Project

BABY SPINACH \$10
avocado, tahini, almonds
Beer Pairing: Passion Project

DUCK CONFIT \$15
cabbage, prunes, honey
Beer Pairing: Summer in the City

BIG DOG \$10
1/4# frank, tomato aioli, mustard, dill relish, hot sauce
celery salt & poppy seed
Beer Pairing: Love IPA

FALAFEL \$13
butternut hummus, spinach, romesco, daikon
whole wheat flatbread
Beer Pairing: Interstellar Apricot

DOUBLE CHEESEBURGER \$16
8oz grass-fed CA antique beef on brioche
beefy sauce, onion, jalapeno, mayo & monterey jack
ADD SMOKED BACON +\$3
Beer Pairing: Vibes Pilsner

DESSERT

MILLEFEUILLE \$6
espresso buttercream, cheese custard & lavender
Beer Pairing: Valley of the Heart's Delight

HAPPY HOUR (WED - FRI, 3-6PM)

PORK LUMPIA \$6

QUESO FRIES \$8

\$2 OFF ALL 10oz AND 16oz DRAFT POURS

20% OFF ALL GROWLERS & CROWLERS