

NOW POURING *Our own craft beer!*

[AVAILABLE IN GROWLERS TO-GO]



BIG THICKET [5.2% ABV, 17 IBU] BLONDE ALE

Using a simple malt bill of German Pilsner with a touch of wheat, this exceptionally smooth blonde ale is crisp, light and easy-drinking. With notes of honey from the malt and a hint of floral hop flavors from late additions of Cascade, this is the perfect beer for a summer afternoon on the porch.



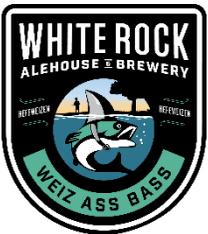
URBAN PARAKEET [6.2% ABV, 40 IBU] AMERICAN PALE ALE

A modern take on the classic American style. We use a base of pale and Munich malts with a bit of honey malt for light sweetness. The pop of fruit-forward American hops comes from dry hop additions of Mosaic and Simcoe. We get strong notes of citrus fruit and pine that are supported by just enough bitterness to balance out the malt sweetness.



BRINGIN' MEXI BACK [5.1% ABV, 20 IBU] MEXICAN-STYLE LAGER

This is not your typical watered down light lager. We used Vienna malt to give this beer delicious background notes of fresh baked bread. Then we added flaked corn to create a dry, crisp, light-bodied beer that goes down smooth. Noble hops give it a hint of floral aroma and flavor with a touch of bitterness to balance out any malt sweetness. This beer is unfiltered and has been naturally carbonated.



WEIZ ASS BASS [4.8% ABV, 13 IBU] GERMAN STYLE HEFEWEIZEN

Our take on this classic wheat beer style remains true to form. A balance of banana and clove esters are formed by the yeast during fermentation along with citrusy notes of fresh apricot. We used a ton of wheat which leaves the body extremely smooth and gives notes of freshly baked bread in the background. Low bitterness and a light flavor profile make this the perfect beer for summer.



IPO IPA (ROUND 4) [6.8% ABV, 55 IBU] NEW ENGLAND STYLE IPA

For the fourth iteration of our rotating New England-style IPA, we took the aspects we loved about Round 1 through 3 and combined them to make our best IPA to date. A silky smooth body is created by using an even larger percentage of oats and wheat. With a perfectly rounded bitterness and a lightly sweet malt profile, this beer is incredibly refreshing. We got heavy-handed in the whirlpool with Simcoe hops which impart really nice juicy flavors. A massive dry hop of Citra, Citra Cryo and Galaxy gives this brew a fruit smoothie-like quality. Expect fresh aromas of Passion Fruit and Mango with light dank notes.



WHITE ROCK IPA [7.4% ABV, 60 IBU] INDIA PALE ALE

This IPA is a bit different from our *IPO IPA* in that it is more of a West Coast style IPA. We use three of our favorite hops (Simcoe, Citra and Amarillo) in the whirlpool and a huge dry hop of the same varieties creating a flavor burst of ripe stonefruit, pine and fresh oranges. The bitterness, as with all of our beers, is kept quite low for the style so that you can drink more than one without overwhelming your palate. There is a very light malt backbone to keep this beer in balance, but in the end it's all about the hops baby.



TEXAS G(IRL) [5.5% ABV, 38 IBU] INDIA RED LAGER

Despite its name, this hoppy red lager wasn't created for women. It was, however, crafted using a unique blend of hops created by the [Pink Boots Society](#). Imparting citrus fruit flavors and aromas, these hops are as bright as the women paving the way in the beer industry. 30% of the proceeds from the hop sales goes directly to educational scholarships for women in the brewing industry. In an industry filled with bearded burly men, there are so many strong, passionate, driven women that are brewing, serving, selling, and writing about the beers we all love. So raise your glass to them because after all, you can't really talk about equality until everyone is sitting at the table...with a beer in hand.



BONNIE BARGE [5.6% ABV, 20 IBU] BROWN ALE

We partnered with our friends at [White Rock Coffee](#) to bring you this complex, delightful English-style Brown Ale. Using Maris Otter as the base malt, this brew has notes reminiscent of graham crackers. Caramel and chocolate malts add slight sweetness, cocoa flavors and a rich malt character. The coffee is of Ethiopian descent and imparts notes of cranberries, blueberries and roasted nuts that play well with the slightly fruity English yeast character. This is a truly unique beer that will keep you buzzed in more ways than one.

HAPPY HOUR: MONDAY – THURSDAY | 3 PM – 6 PM

\$1 OFF ALL TAPS | \$5 FEATURED CRAFT COCKTAIL MENU | \$2 OFF ALL FLATBREADS

TUESDAY BREWSDAY: ALL NIGHT!

\$1 OFF ALL HOUSE BREWS PLUS OTHER WEEKLY FEATURED CRAFT BEER SPECIALS