



## ON DRAUGHT

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| <b>TOPPLING GOLIATH, KING SUE</b> . . . . . <b>9 / 9oz*</b><br><i>Citra-hopped Double IPA w/ huge flavors of mango, orange &amp; pineapple, 8.0%</i>                        | <b>INTERBORO &amp; BUNKER, HAPPY VILLAGE</b> . . . . . <b>7 / 13oz</b><br><i>Tavern-Style Lager w/ a bright nose &amp; a crisp, refreshing finish, 4.2%</i>             |
| <b>TOPPLING GOLIATH, PSEUDO SUE</b> . . . . . <b>7 / 9oz</b><br><i>Citra-hopped Pale Ale w/ ferocious hop aromas of citrus &amp; mango, 6.8%</i>                            | <b>OSKAR BLUES, GUNS 'N' ROSÉ</b> . . . . . <b>7 / 16oz</b><br><i>Rosé Ale w/ hibiscus &amp; prickly pear for a tart, refreshing finish, 6.0%</i>                       |
| <b>MAINE BEER COMPANY, PEEPER ALE</b> . . . . . <b>7 / 9oz</b><br><i>American Pale Ale w/ a generous dose of juicy American hops, 5.5%</i>                                  | <b>COLLECTIVE ARTS, JAM UP THE MASH</b> . . . . . <b>7 / 13oz</b><br><i>Sour Ale w/ Nelson Sauvin &amp; Citra hops, tart &amp; juicy finish, 5.2%</i>                   |
| <b>SIXPOINT, DOUBLE DRY-HOPPED HI-RES</b> . . . . . <b>7 / 9oz</b><br><i>Double dry-hopped Imperial IPA w/ bold, resinous hop flavors, 11.1%</i>                            | <b>SLOOP, COCO BAKED</b> . . . . . <b>8 / 13oz</b><br><i>'Half-baked' Stout brewed w/ oatmeal, lactose &amp; toasted coconut, 6.5%</i>                                  |
| <b>TOPPLING GOLIATH, GOLDEN NUGGET</b> . . . . . <b>8 / 9oz</b><br><i>American IPA w/ bold notes of tropical fruit &amp; evergreen, 6.8%</i>                                | <b>DOGFISH HEAD, SLIGHTLY MIGHTY</b> . . . . . <b>7 / 16oz</b><br><i>Lo-cal IPA brewed w/ monk fruit for tropical aromas &amp; flavors, 4.0%</i>                        |
| <b>TOPPLING GOLIATH, DOROTHY'S NEW WORLD LAGER</b> . . . . . <b>7 / 13oz</b><br><i>Crisp &amp; easy-drinking California-Style Lager w/ a light, refreshing finish, 5.5%</i> | <b>LORD HOBO, ANGELICA</b> . . . . . <b>7 / 16oz</b><br><i>New England Wheat Ale w/ a creamy body &amp; notes of fruit juice, 5.5%</i>                                  |
| <b>ALLAGASH, SAISON</b> . . . . . <b>7 / 13oz</b><br><i>Farmhouse Ale w/ tropical aromas &amp; notes of citrus &amp; spice, 6.1%</i>  | <b>14TH STAR, NITRO MAPLE BREAKFAST STOUT</b> . . . . . <b>8 / 13oz</b><br><i>Rich, complex Stout brewed w/ maple syrup &amp; cold brew coffee, 6.5%</i>                |
| <b>CIGAR CITY, FLORIDA CRACKER</b> . . . . . <b>7 / 13oz</b><br><i>Belgian-style White Ale brewed w/ coriander and orange peel, 5.5%</i>                                    | <b>IRONBOUND HARD CIDER, PINELANDS ROSÉ</b> . . . . . <b>7 / 13oz</b><br><i>NJ Cider w/ fresh-pressed cherries &amp; wild cranberries for a refreshing finish, 4.6%</i> |

## ON DECK

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| <b>NESHAMINY CREEK, HIGHWATER HEFEWEIZEN</b> . . <b>7 / 16oz</b><br><i>German-Style Hefeweizen, traditional notes of banana &amp; clove, 5.2%</i> | <b>GREAT LAKES, BLACKOUT STOUT</b> . . . . . <b>7 / 9oz</b><br><i>Russian Imperial Stout w/ dark chocolate &amp; roasted coffee, 9.9%</i>           |
| <b>PORT CITY, PORTER</b> . . . . . <b>7 / 13oz</b><br><i>Award winning American Porter, dark chocolate &amp; coffee, 7.2%</i>                     | <b>SINGLECUT, TERRY MEETS JULIE</b> . . . . . <b>8 / 13oz</b><br><i>Sour Ale infused w/ organic raspberries for a brilliantly tart finish, 4.2%</i> |
| <b>FLYING DOG, THUNDERPEEL</b> . . . . . <b>7 / 16oz</b><br><i>Unfiltered, Hazy IPA w/ juicy Citra, Galaxy &amp; Mosaic hops, 6.2%</i>            | <b>JACK'S ABBY, BLOOD ORANGE WHEAT</b> . . . . . <b>7 / 16oz</b><br><i>German-style Radler w/ blood orange for a refreshing finish, 4.0%</i>        |

Happy Hour - \$5 Select Drafts

\*Not available for flights



**BEER FLIGHTS  
PICK 4 FOR \$14**  
NOT AVAILABLE AFTER 8PM



## BOTTLES & CANS

### ROTATING

- ABITA, STRAWBERRY LAGER** . . . . . 7 / 12oz  
*Crisp, refreshing Lager w/ wheat malt & juicy Louisiana strawberries, 4.2%*
- MIKKELLER BREWING SAN DIEGO, BEER GEEK BREAKFAST.** . . . 15 / 16oz  
*Breakfast Oatmeal stout brewed with Dark Horse coffee beans 7.5%*
- OFF COLOR, GROWL** . . . . . 10 / 12oz  
*Belgian Dark Strong Ale brewed w/ candi sugar for notes of caramel & stone fruit 8.5%*
- EVIL TWIN/ WESTBROOK, IMPERIAL MEXICAN BISCOTTI CAKE BREAK** 25 / 22oz  
*Imperial Stout aged on cocoa nibs, vanilla beans, cinnamon & habanero 10.5%*

### CIDERS

- IRONBOUND, HARD CIDER** . . . . . 7 / 12oz  
*Crisp and dry New Jersey Cider made from 100% fresh pressed American Apples 5.2%*
- ORIGINAL SIN CIDER, BLACK WIDOW** . . . . . 7 / 12oz  
*Cider w/ blackberries & NY apples for a tart, fruit-forward finish, 6.0%*
- EZ ORCHARDS, POIRE** . . . . . 18 / 500ml  
*Cider made entirely from estate-grown pears for a lush, rustic & funky aroma, 6.9%*

### STEADIES

- OMER VANDER GHINSTE, OUD BRUIN** . . . . . 8 / 11.2oz  
*Tart & sweet West Flanders Brown blended w/ 18 month oak-aged lambic, 5.5%*
- CARLSBERG SVERIGE, CARNEGIE PORTER.** . . . . . 7 / 12oz  
*Rich & smooth Swedish Porter w/ notes of roasted chocolate, 5.5%*
- DE DOLLE, DULLE TEVE** . . . . . 10 / 11.2oz  
*Belgian Tripel w/ notes of honey, apricots & spicy yeast, 10.0%*
- SCHNEIDER, 2010 AVENTINUS** . . . . . 14 / 16.9oz  
*Vintage German Weizenbock w/ flavors of vanilla, clove, chocolate & banana, 8.2%*

### FOR THE LESS DARING

- MILLER, HIGH LIFE** . . . . . 5 / 12oz
- YUENGLING, AMERICAN LAGER** . . . . . 5 / 12oz
- HAMM'S, AMERICAN CLASSIC** . . . . . 5 / 12oz