

DRAFT LIST

Three Point Pils is a true session beer made in a traditional Czech style. The beer comes across like a mini-pils, but the profile is quite different than our German-styled Engelberg. The Three Point Pils uses spicy European hops and a wonderful yeast strain from Prague to yield a flavorful beer that's light enough to enjoy throughout an entire game. 3%

Ostinato Saison blends a young, lemongrass infused wheat based saison with one cask each of Saison Vert and Pathways Saison, both matured in local vermouth barrels. The finished beer drinks light while being full of character as the lemongrass, black limes, and unique barrels interact. A long, complex finish shows off the distinct fruity flavor of meridian hops. 6.5%

Kopstootje is back for the sixth time. First brewed in 2011 in collaboration with Jacob Grier, the beer was formulated to pair with genever. To make an appropriate companion beer we used many of the same ingredients found in the traditional Dutch spirit - barley, wheat, rye, and corn make up the grist, while juniper, ginger, allspice, angelica root, aniseed, clove, and bitter orange are also incorporated within an open fermented bière de garde base. 6.5%

Ives batch 2 is the second in our new series of “wild” ales. This release blends young and old barrels, with the most mature dating to summer of 2015. All the casks had fresh nectarines inside, driving an expressive, ripe nose, while the flavor shows a breadth of acids and a complex finish. The entire batch is bottled save for this single keg on tap. 7%

Pathways Saison is a mixed fermentation beer blended from a lot of barrels varying in vintage from three to nine months. Multiple yeast and bacteria strains develop complex aromatics within a saison base, combining classic flavors with an attractive hop profile of herbal, grass, and soft lemon notes. 8%

Four Play is a wheat-based saison that spends 18 months in casks with tart cherries and a variety of yeasts and bacteria. The blend yields a snappy beer with strong aromatics and a complex finish full of oak and minerality. 5%

Supercool IPA employs open fermentation with our house blend of saison yeasts at cool temperatures, allowing the profile to only hint at its Belgian-esque roots. Draft Supercool drinks like a dry American IPA with a complex and balanced hop character spanning light tropical fruit, under-ripe apricot, diesel, and cedar, while the unique yeasts lend pleasant floral notes. 6.5%

Saison Vert is a wheat based brew using sun dried black limes that contribute not only an attractive flavor of citrus but also a depth that when combined with our open fermentation method and saison strains, results in a complex profile. The Vert rides the fine line of being easy and enjoyable but full of nuance. 4.75%

Engelberg Pilsener is made in a north German style, using a classic Munich lager yeast that showcases the simple recipe while providing plenty of character. Named after Mt. Angel where the Tettnanger hops in this beer are grown, it hits the palate with firm bitterness but remains light & with a delicate balance. 4.75%