

DRAFT LIST

Dirty Passport is a smoked lager based on an Alsatian beer named Adelscott. The base is somewhat similar to a German dunkel, but stronger. It uses peat smoked malt, likening the aroma to scotch, and also some cherry wood smoked malt to balance the profile. The yeast strain chosen for the Dirty Passport emphasizes a smooth, soft finish, making it a perfect whiskey back. 6.4%

Barrel aged Kopstootje is a vermouth cask version of our spiced bière de garde inspired by the Dutch spirit genever. The base beer uses a complex recipe with barley, wheat, rye, and corn, along with several botanicals commonly found in genever. A rest in the vermouth barrels mellows the spice profile while adding new layers of bright fruit, oak, and other spices. 7%

Schade Imperial IPA, our hoppiest brew of the year, is back with a revised recipe. The 2018 version, formulated with chef Ben Schade of Old Salt Marketplace, uses chinook, azacca, mosiac, huell melon, citra, and simcoe hops. This layered blend leans fruity like many modern IPAs but retains some old school character, most notably a firm bitterness that's absent in several supposedly hoppy beers these days. The Schade finishes extra dry and drinks remarkably easy despite a solid strength. 8.9%

Jacaranda was formulated and brewed with Adam Henderson & Matt Kohle of Superflux Beer Company. They have a taste for beers with strong hop character, so we decided to combine that with our love of saisons to produce a modern take using oil rich varieties. Jacaranda started as a simple, light, wheat based saison heavily hopped in the kettle, then open fermented with our house yeast blend. The beer was then transferred into a conditioning tank where a portion of Shades, our rainier cherry based beer, was added, accounting for roughly 12% of the volume. To round out the blend and add some depth, the beer was then matured in a mix of vermouth and gewürztraminer casks for two months with brettanomyces, then bottle conditioned. 6.25%

Pathways Saison is a mixed fermentation beer blended from a lot of barrels varying in vintage from anywhere between three months to over one year. 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 uses a classic lager yeast that showcases a simple recipe while providing plenty of character. Named after Mt. Angel, where the Tettnanger hops in this beer are grown, the Engelberg hits the palate with a firm bitterness but remains light and with a delicate balance. It's the house draft at both the Grain and Gristle and Old Salt Marketplace and can be found at many Portland area bars and restaurants. 4.75%