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## Draft List

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**Expansions** is a light saison aged in oak on late harvest gewürztraminer, showing distinct aromas of lychee and deep, complex rose. A soft allspice note fills in the background. Bracingly dry and pleasantly tart, the beer elegantly expresses how saison and wine can easily link up. 6%  
12 oz \$6 • crowler \$20

**Upright Extra Dry** is a pale ale done "brut" style and featuring comet as a dryhop above a backbone of other "c" hops - cascade, citra, and chinook, all yielding a strong nose but in a more drinkable format than the usual IPA base employed for the new, trendy style. 5.5%  
12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

**Fatali Four** is a light, wheat based saison aged in vintage casks for over one year with fresh fatali peppers grown by Marvin Estates added during the last two months of maturation. The beer combines a complex wild yeast profile with citric gin barrel notes and the fruity, spicy peppers. 4.75%  
12 oz \$5 • crowler \$15

**Cereveza** blends two select casks of Ives aged twenty months. Slow and steady maturation in our basement barrel cellar helped this batch yield a balanced, complex profile. Black pearl cherries were added over the summer, bringing bright flavors that contrast the earthy notes from the well aged beer. Brewed for tenth anniversary of Saraveza, one Portland's best bars. 7.5%  
12 oz \$6 • crowler \$20

**New Features** is a festive saison to open 2019. Open fermented with a unique Norwegian farmhouse yeast, the beer shows wonderful depth with complex fruity notes and a pleasant, earthy honey-like flavor to match the Mecca Grade raw rye in the grist. New Features finishes appetizingly dry like a classic saison. Made in collaboration with longtime Portland brewer Corey Blodgett who visited us from his new home in Wisconsin. 8.25%  
12 oz \$5 • crowler \$15

**2018 Oregon Native** is the third release of our pinot noir laden brew done in collaboration with Derek Einberger of Patton Valley Vineyard. Produced using their estate fruit and fermented with their indigenous yeasts, the Oregon Native is an attempt to hybridize natural wine and wild beer. Relatively young, the beer shows bright strawberry notes with vibrant acidity and tannins which will later give way to more classic pinot noir flavors like darker fruit, light tobacco, and warm spice.  
12 oz \$6

**Rein Helles Bock** was made for the Holiday Ale Fest. A big beer using 100% pils malt and an extended boil, then fermented with two lager yeasts and aged extensively in both stainless steel and a gin barrel, the Rein Helles Bock relies on juniper and other gin notes to provide an appropriate flavor to celebrate the holidays. 10%  
12 oz \$5 • crowler \$15

**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%  
12 oz \$5 • crowler \$15

**Pathways Saison** is a mixed fermentation beer blended from barrels varying in vintage. Several yeast and bacteria strains center the profile, combining classic floral, fruity, and spicy saison notes. Each blend is unique and will show an individual character. 8%  
12 oz \$5

**Saison Vert** is an open fermented wheat beer using sun dried black limes, making for a true session/table beer with surprising depth. The Vert rides the fine line of being easy and enjoyable but full of nuance. 4.75%  
12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

**Engelberg Pilsener** helped start the wave of well hopped pils in Portland. Using tettnanger hops and a classic yeast strain chosen specifically for this beer, the Engelberg hits the palate with firm, appetizing bitterness while remaining light and delicately balanced. 4.75%  
12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

**Supercool IPA** uses several hop varieties for a bold, broad profile that hits flavors of bright tropical fruit and mandarin, while the unique yeasts and fermentation lend complex floral/greenhouse notes. 6.5%  
12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

**All beers available in 5 oz tasters for \$2**

**House made mineral water:** free to enjoy here • 32 oz crowler \$2  
90 ppm Ca • 15 ppm Mg • 47 ppm Na • 88 ppm SO<sub>4</sub> • 118 ppm CO<sub>3</sub> • 73 ppm Cl