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## Draft List

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**Demon's Lullaby** is a red saison, perfect for folks who enjoy depth of flavor but in a dry beer. The grist is primarily composed of Mecca Grade malts with a touch of darker varieties for extra edge and color, and the earthy hops contrast well against the spicy fermentation based notes. 6.4%

12 oz \$4 • 16 oz \$5 • crowler \$10

**Single Cask Soul Dance** was made for Brews for New Avenues. Originally a collaboration with Rick Nelson of Oedpius Brewing, the beer began in the summer of 2017 as a saison featuring Mecca Grade malts and raw wheat along with hallertau blanc in the kettle. This single cask version was aged in an Oregon pinot noir cask that had only been used for two vintages, retaining a pleasant fruity/wine note to match the hop and wild yeast character. 5.5%

12 oz \$5

**2017 Four Hands** was brewed back in the fall of 2016 in collaboration with John House of Ovum Wines. He sourced some incredible gewürztraminer grapes from southern Oregon that we barrel fermented with a simple wort using aged hops and our house saison yeasts. The beer spent over a year in seven casks, then was blended and keg or bottle conditioned through the winter. This draft version shows the grape varietal well with notes of lemon, violet, and slate, while the long contact time lends a tannic structure that plays off the gentle acidity. 9.5%

12 oz \$6

**Doppelgänger** is a beer making use of the spent pinot noir grapes from the 2018 Oregon Native. The beer was simply made with 100% pils malt and aged hops, open fermented with our house saison yeasts, and then transferred into the fruit laden casks for about five months. Straightforward at first, the doppelgänger opens as it warms with a breadth of pinot character and appropriate oak notes. 6.5%

12 oz \$5 • 16 oz \$6 • 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

**Cherry Wood Smoked Stout** is our annually released rotating smoked beer and the first time we've chosen a base style outside of Germany. The core is a classic stout with rich chocolate malt flavor contrasted by just the right amount of roastiness, while the cherry malt fills in like you'd expect with warm smoke and wood flavors. 5.4%

12 oz \$4 • 16 oz \$5 • crowler \$10

**Special Herbs** is back for 2018 with its signature profile in which botanicals meet spirits. The recipe remains largely unchanged, using lemongrass, hyssop, Sichuan peppercorn, and bitter & sweet orange peel on top of a spelt based saison. The draft blend is differentiated from the bottles by a unique mix of casks - one old tom gin and five well used former pinot barrels that have been in the brewery rotation for several years with distinct yeast and bacteria character, favoring an aromatic profile over extreme acidity. 5.7%

12 oz \$5

**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 openly fermented wheat based brew 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** is an unfiltered lager with a notably deep hop profile alongside clean malt flavor. A classic yeast strain chosen specifically for this beer helps the Engelberg hit 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** employs open fermentation with our house blend of saison yeasts at cool temperatures, allowing the profile to only hint at its Belgian-esque roots. Supercool drinks like a dry American IPA, with an attractive and balanced hop character spanning fresh mandarin, apricot, and cedar, while the unique yeasts lend pleasant floral 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 available - just ask!**