
Draft List

Upbeat Wheat is a one-off saison made to celebrate early spring using a base of Northwest pilsner malt and raw wheat. The beer combines strata and simcoe hops with a fermentation carried out solely by a single brettanomyces strain, yielding a profile where classic saison meets modern yet modest hopping. 5%

12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

Barrel Aged Juzek 13^o is a small two cask blend of the Czech style tmavé pivo we made for Bailey's Taproom. Matured in rye whiskey barrels, the smooth, rich lager dried out a bit and picked up great rye character evident in the nose, along with some oak spice and light char while maintaining a smooth profile. 6%

12 oz \$5 • 16 oz \$6 • crowler \$15

Fatali Four is a light, wheat based saison that spends one year aging in both wine and gin barrels. The casks all receive fresh fatali peppers grown locally by Marvin Estates, harvested just hours before going into the beer. The peppers lend a fruity flavor that compliments the wild yeast profile, while also lending a bit of heat felt mid-palate and on the finish. 4.75%

12 oz \$5

Pacific Herbs is a collaboration with Chris Hainge of Kyoto Brewing, made for the Fuji to Hood festival. We started with the base recipe for Special Herbs and substituted in several ingredients - rice, sansho pepper, mikan peel, and shiso leaf. The beer was open fermented with our house saison yeasts and drinks only slightly tart but full of flavor, much like a classic saison. Look for two special barrel aged versions down the road - in nocino and fortified muscat casks! 4.5%

12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

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. Look for bottles of the Four Hands soon! 9.5%

12 oz \$6

Pale Ale follows our recent Pub Ale in celebrating old school styles, using a simple recipe combining a grist of two-row, vienna, and flaked barley with strata, columbus, and whole leaf denali hops. Fermented with an English ale yeast, this pale hits all the right notes and is just right for spring. 5.5%

12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

Pub Ale is a departure from our typically quirky or adventurous one-offs, and simply named because it's a simple beer. Bringing together the flavors of a classic English brown with crystal, willamette, and a new, experimental hop, the Pub Ale hits all the right notes a seasoned beer enthusiast will enjoy - lightly malty, appetizing bitterness, and supreme sessionability thanks to a dry finish. 5.75%

12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$10

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

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%

12 oz \$5

Saison Vert is a wheat based brew using sun dried black limes that contribute not only an attractive flavor of bright citrus but also a complex depth when combined with our open fermentation method and saison strains. The Vert rides a 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 uses a classic lager yeast that showcases a simple recipe while providing plenty of character. Named after Mt. Angel, where the Tettanager 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%

12 oz \$4 • 16 oz \$5 • 20 oz \$6 • pitcher \$16 • crowler \$8

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%

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!