**Nocino Stout** is unlike anything we’ve made in the past. Beginning as a hop forward imperial stout, the beer took on a new direction when transferred into Stone Barn bourbon and nocino barrels, the latter of which still packed with walnuts, cinnamon, and whole vanilla beans. The resulting blend is an incredible bittersweet sipper, displaying a breadth of flavors that come across both bold and nuanced. 13%
- crowler $18

**2020 Fantasia** is a wonderful vintage with loads of depth. It was fruited twice, during the initial foeder fermentation and again when finished back in the foeder, after the bulk of the maturation occurred in old wine barrels. Keg conditioning capped the lengthy process, yielding a beer with structure and balanced acidity and brett character. 7%
- crowler $18

**Barleywine** was brewed to showcase our house Yorkshire ale yeast and celebrate a classic, timeless style. This beer features a 50/50 split of maris otter and optic pale malts, columbia, savinjski golding, and styrian cardinal hops, and a lengthy four hour direct fire boil. Naturally big but full of attractive flavors and quite drinkable, we hope that this barleywine rekindles interest in beer that tastes like beer. 9.5%
- crowler $18

**Prescott Pils** is a unique, open fermented and dryhopped lager that combines the reasonably bitter but softly finishing Czech-style with northwest character. Cashmere and cascade give the beer tasty tea and citrus notes that make the Prescott a fun and distinct alternative to the Engelberg. 5%
- crowler $10

**Supercool IPA** combines Pacific Northwest hops with a traditional top cropping ale yeast from England. Open fermentation and a unique dryhopping process lend the Supercool balance and complexities not found in trendy IPAs. 6.5%
- crowler $10

**Money Avenue IPA** is a modern high flavor/low bitterness IPA with an Upright distinction. Hopped with el dorado, strata, and whole leaf cascade, then open fermented, the Money Ave shows layers of harmonious flavors, finishing dry and drinkable. 7%
- crowler $10

**Dry Hopped Pale** is a fresh take on a classic, using European ingredients throughout. With a grist of one-third pale, pil's, and wheat malts from Belgium, hopping from kazbek and styrian wolf, and a cool wit yeast open fermentation, this pale is probably unlike any you’ve had, eschewing ubiquitous tropical flavors for a layered profile full of earthy and herbal notes. 5.4%
- crowler $10

**Four Play** is a 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%
- crowler $15

**Gin Barrel Money Ave** takes the already deeply aromatic IPA to another level, adding layers of citrus and spice with a hint of oak tannin to contrast the low hop bitterness. This single cask version was lightly dryhopped with Bru-1 just before being drawn from the barrel. 7%
- crowler $15

**Chanterelle Gose** began as a traditional example, open fermented with rustic yeast strains and later being moved into pinot noir barrels. Over months of maturation, the beer took on detailed oak character and a pleasant blend of both fruity and earthy brettanomyces notes. Finished with over sixty pounds of Oregon chanterelles, this gose shows a slight quirkiness while maintaining a historic, unfussy profile. 5.5%
- crowler $15

**Engelberg Pilsener** helped start the wave of well hopped pils in Portland. Using tettanunger 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%
- crowler $10

**Big Swifty IPA** is a lovely one-off focused on New Zealand grown hop varieties. This light IPA uses a little old school centennial for a background note of orange, then gets pushed into new territory with kohatu and jawaka, lending flavors of ripe cherimoya and grapefruit. 6.1%
- crowler $10

**House made mineral water**
- 90 ppm Ca • 15 ppm Mg • 47 ppm Na • 88 ppm SO4 • 118 ppm CO3 • 73 ppm Cl
- crowler $3

Crowlers should be kept refrigerated at all times and are best enjoyed within one week