

DRAFT BEER



Full Pour \$8 Flight size \$4

#1 | **hoodie weather** | ~crisp + malty~
Vienna Lager | 5.5%



#2 | **pier pressure (alora)** | ~light + hoppy~
West Coast Pilsner Dry Hopped with Alora, Citra, and Mosaic | 5.1%



#3 | **toro!** | ~hoppy + smooth~
Triple IPA with Gruncest, Callista, Belma, and Citra Hops | 10%



#4 | **mulligan again** | ~juicy + hoppy~
Hazy IPA | 5.5%

#5 | **radio swan** | ~smooth + hoppy~
Rye Hazy IPA | 6.4%

#6 | **cosmic trust fall** | ~hoppy + smooth~
Double Dry Hopped DIPa | 9%



#7 | **parallel lines** | ~crisp + clean~
Dry Hopped Lager with Isaria 1924 Barley Malt and Pacific Sunrise Hops | 4.8%



#8 | **assembly required** | ~tart + fruity~
Dry-Hopped Sour Ale with Passionfruit & Strawberry | 6.7%



#9 | **friendship bracelet** | ~hoppy + citrusy~
Westcoast IPA | 8%

#10 | **atomic child** | ~crisp + juicy~
IPA with Chardonnay Grape Juice | 7.2%



#11 | **ghost tropic** | ~citrus + hoppy~
Double Hazy IPA Dry Hopped with Mosaic, Amarillo, and Chinook | 8.2%



#12 | **strawberry basil** | ~fruity + smooth~
Hefeweizen with Strawberry and Basil | 5.1%



#13 | **good on ya** | ~hoppy + clean~
Extra Pale Ale **Collaboration with Dankhouse Brewing** | 4.8%



#14 | **up for discussion** | ~tart + fruity~
Fruited Sour with Pineapple, Lime, and Orange **Collaboration with Mikerphone, Ology, Orchestrated Minds & Xul** | 5.3%

#15 | **purple pils** | ~light + crisp~
Bohemian Pilsner | 5.1%



#16 | **speak of the devil** | ~rich + heavy~
Guest Draft Streetside Brewing
Imperial Barrel-Aged Pastry Stout with Coffee, Vanilla, and Toasted Coconut.
*Contains Lactose | 15% **5oz for \$7**

| **house flight** | \$14 - includes these five 5 oz beers:
*build your own flights priced a la carte
| pier pressure | strawberry basil | assembly required | friendship bracelet | cosmic trust fall |

canned beer



| **kyoto** | \$7 | **second date** | \$7
Japanese Rice Lager, 4.9% Altbier, 4.9%

| **coast grazer** | \$7 | **cloudline** | \$7
West Coast IPA, 7.2% New Zealand Pilsner, 4.8%

non-alcoholic beer



| **grapefruit radler** |
| **west coast ipa** |
| **mexican lager** |

sodas

hard seltzers

5.0% 12 oz \$8
Untitled Art | Waunakee, WI

| **prickly pear guava** |
| **blood orange pomegranate** |

cider



| **stormalong red skies** |
-passion fruit and hibiscus. 5.5%

| **stormalong farmstand** |
-unfiltered country-style cider. 4.5%

| **stormalong legendary dry** |
-bittersweet cider with champagne-like dryness. 6.5%

| **grapefruit soda** | \$6 | **freddies root beer** | \$5
| **ginger beer** | \$6 | **topo chico** | \$4
| **coke, diet coke, ginger ale, sprite, iced tea** | \$4



WINE & COCKTAILS



wine



sparkling wine

santomé	GL / BTL
Prosecco-Italy <i>Off Dry</i>	\$12 / \$44
santomé rosé	\$13 / \$47
Rosé-Italy <i>Fruity + Light</i>	
pita	\$14 / \$52
Pet Nat-Portugal <i>Dry + Champagne-Like</i>	

rosé + orange wine

pellnua	\$13 / \$48
Orange Wine-Spain <i>Vibrant Citrus + Earthy</i>	
finca enguera	\$12 / \$44
Rosé-Spain <i>Bright + Crisp</i>	
girasole rosé	\$12 / \$44
Rosé-California <i>Dry + Refreshing</i>	

white wine

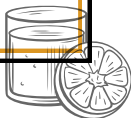
domaine de villargeau	\$13 / \$48
Sauvignon Blanc-France <i>Sancerre-like + Floral</i>	
lambert le droit chenin	\$16 / \$55
Chenin Blanc-France <i>Zingy + Fresh</i>	
omero	\$12 / \$44
Chardonnay-Oregon <i>Complex + Juicy</i>	
georg gustav huff	\$12 / \$44
Riesling-Germany <i>Dry + Fruity</i>	

red wine

epsilon	\$16 / \$60
Beaujolais Quincie-France <i>Juicy + Lush Acidity</i>	
malat furth	\$13 / \$48
Pinot Noir-Austria <i>Alpine Berry + Forest Spice</i>	
chateau la grolet	\$15 / \$52
Bordeaux Blend-France <i>Rich + Floral Minerality</i>	
ultraviolet	\$13 / \$48
Cabernet-California <i>Dry + Earthy</i>	

old fashioned

\$16



| **whiskey** |

-Koval FR Barrel Pick Bourbon, Maple Syrup, Angostura
+ Bolivar Bitters, Orange Swath

| **mezcal** |

-La Luna Mezcal, Agave Syrup, Bittercube Jamaican #2
Bitters, Grapefruit Swath

| **rum** |

-Hamilton Rum Blend, Sugarcane Syrup, House Allspice
Dram, Orange Swath

| **scotch** |

-Torabhaig Allt Gleann Scotch, Sherry-Honey Syrup,
Orange and Umami Bitters, Orange Swath

seasonal cocktails

\$15



| **fairy godfather** |

~rich + sophisticated~

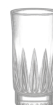
-Torabhaig Single Malt Scotch, Amaretto, Aperol,
Pumpkin Spice, Lemon



| **cult royale** |

~dark berries + effervescent~

-Prosecco, Fleur Charmante, Cherry Heering, Orange
Liqueur, Branca Menta



| **argyle street sour** |

~bold + alluring~

-Sông Cái Spiced Roselle Gin, Mây Vietnamese Amaro,
Giffard Apricot, Lime



| **café noche** |

~earthy + carajillo-like~

-Coffee Liqueur, Nixta, CH Amargo de Chile,
Cold Brew Coffee ***Add Pumpkin Spice Liqueur \$1***



| **elder plum kiss** |

~rich fruit + floral~

-Rittenhouse Rye, Meili Vodka, Damson Plum Liqueur,
PX Sherry, Elderflower, Tentura Cinnamon, Rose,



| **mercedita** |

~balanced + spicy~

-Hibiscus infused Tequila, Ancho Reyes Verde,
Pamplemousse, Triple Syrup, Lime, Hellfire Bitters



| **black forest witch** |

~bittersweet + spice cake~

-Meili Vodka, Schonauer Apfel, Schwartzhog Kräuter,
Apologue Carrot Liqueur, Lemon, Krupnik Bitters



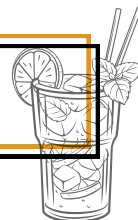
| **cognac & curios** |

~rich + warming~

-Cognac, Napoleon Mandarine, Becherovka, Carpano
Antica Vermouth, Spiced Orange Foam

non-alcoholic

\$12



| **de soi purple lune** |

-Notes of cherry, blackberry nectar, vanilla oak, and rose.

| **de soi haute margarita** |

-Notes of tart lime, floral agave nectar, and fiery jalapeño

| **n.a. spritz** |

-Dhos NA Gin, Giffard Aperitif, Lemon, Soda

| **the forager's path** |

-The Pathfinder NA Amaro, Three Spirit Nightcap, Lyre's
American Malt, orange swath.

| **bitter blossom** |

-Ghia Aperitif, Giffard NA Elderflower, Lyre's NA Triple
Sec, Lemon, Sugar

| **st. agrestis phony negroni** |

-Classic Negroni without the alcohol, served over ice with
an orange swath

| **blanc de blancs n.a. wine** |

-Pure and clean with loads of floral notes, white peaches,
ripe golden grapes, and cantaloupe. 200ml bottle