



## HANDCRAFTED BEERS

### WORLD CLASS BEER BREWED RIGHT HERE.

BEER NAME	BEER STYLE	ABV	IBU
<b>Munich Light</b>	Helles Lager	4.5%	18
Brewed for the beer hall in Helles lager style. Bright, malty sweet, and barely bitter. Effervescent shine echoes golden Bavarian summers in the Alps as a crisp finish ushers in autumn's Oktoberfest with a mighty "oom-pah-pah".			
<b>World's End</b>	New World IPA	6.8%	80
Tropical fruit aromas beckon the voyager onward as hop bitterness steadies the course. Malt sweetness flows even-keeled with the hoppy citrus zest as you're swept away in a crash of white foam. Equal parts smooth sailing and wild ride.			
<b>Peacekeeper</b>	American Wheat	5.3%	43
Bright citrus, a malty middle, and refreshing fruit twang join forces for a harmonious American wheat. Lemon, tangerine, and grapefruit aromas keep the troops happy during lazy, hazy peacetime. Ceasefire or not, our beer's the bomb!			
<b>1AM</b>	Session Ale	5.0%	22
This beer us nostalgia in a glass and a nod to Emmett's beers from the past. We brought back this classic so you can get through the days and nights, even if its at 1AM.			
<b>Glutenladen</b>	Hefeweizen	5.3%	8
The strong aromas of banana and clove characterize this Hefeweizen. There is a hint of vanilla with a tart acidity similar to lemon. More carbonated than most beers. The Hefe is refreshing and thirst quenching... the perfect beer!			
<b>Competition</b>	Stout	8.5%	30
Chocolate notes with caramelized sugar and roasted espresso with a light sweetness on the finish. This is our World Beer Cup entree and we also put this in freshly dumped Journeyman Bourbon barrels to be enjoyed at a later date.			
<b>Cow Tipper</b>	Milk Stout	4.5%	25
Milk sugar dole out notes of rich, roasted chocolate, sweetened espresso, and hints of caramel. We corral these creamy, dreamy flavors for a brew that'll turn your stout-loving world upside down.			
<b>Chicago Beer</b>	Dark Ale	6.4%	60
Brewed with our friends from @chicagobeerpass Nik & Brad. We brewed a hoppy dark ale. Amarillo and Warrior hopped in the boil and 10 lbs each during dry hop. Roasted malt makes way for a hoppy finish			
<b>Hop Sundae</b>	OG IPA	7.5%	70
Citrus Forward West Coast IPA with Citra and Mosaic Hops			
<b>Ignition</b>	Indian Pale Lager	6.0%	40
A truly hopped up lager. Smoother than an IPA with just as many hops.			
<b>2 Row &amp; Oat</b>	IPA	6.5%	60
Citra and Amarillo Dry hopped. Piny with Citrus overtones. Beautiful mouth feel from copious amounts of oats added during mash.			

Some beers only available in 10oz Snifters and will be subject Premium Growler pricing

SIX PACK	PINT 20oz	SAMPLER PADDLE	PITCHER 60oz	GROWLER 64oz	GROWLER REFILL
\$10.99	\$6.50	\$8.00	\$21.00	\$20.00	\$16.00

