

**BEERS****MILD**

**Raleigh Brewing First Squeeze American Wheat Ale, Raleigh, NC**  
*refreshing and citrusy with blood oranges*

**Paulaner Pils, Munich, Germany**  
*hoppy, crisp, clean taste*

**Blowing Rock Kölsch, Hickory, NC**  
*light, refreshing flavor with subtle citrus notes and a lager-like finish*

**Mason Jar Happy Place Golden Lager, Fuquay-Varina, NC**  
*malty sweet refreshing and medium-bodied*

**Duck-Rabbit Craft Brewery Vienna Lager, Farmville, NC**  
*radiates toasty malt sophistication in a crisp amber lager*

**Schneider Weisse Hefe-Weizen, Germany**  
*original wheat beer fruit & yeasty notes*

**Great Divide Margarita Gose, Denver, CO**  
*tart briney and dry with an abundance of lime*

**STYLE/TYPE****ABV****PRICE\***

american wheat ale 6 4C

bavarian pilsner 4.8 5(16.9oz)C

kölsch style ale 5.5 4C

golden munich style lager 4.5 4C

vienna style lager 5 5D

german wheat ale 5.4 8(16.9oz)B

fruit sour ale 5.8 4C

**HOPPY**

**Old Speckled Hen English Pale Ale, England**  
*fruit esters provide refreshing balance to toffe malt*

**Allagash River Trip Pale Ale, Portland, Maine**  
*refreshing pale ale with coriander and crisp notes of citrus*

**Stone Brewing Tangerine Express Hazy IPA, Escondido, CA**  
*packed with whole tangerine & pineapple*

**Full Steam Rocket Science IPA, Durham, NC**  
*citrusy bitterness and a decent malt backbone*

**Blowing Rock Cloud Rise Hazy IPA, Hickory, NC**  
*notes of crushed zesty citrus flavors from hops*

english pale ale 5 4B

pale ale 4.8 4C

fruit india pale ale 6.7 6C

india pale ale 7 6C

india pale ale 7.2 6D

**DARK**

**New Holland Ichabod Pumpkin Ale Holland, MI**  
*real pumpkin and bewitching notes of cinnamon and nutmeg*

**Rogue Hazelnut Brown Nectar, Newport, OR**  
*hazelnut aroma with rich nutty flavor and a smooth malty finish*

**Samuel Smith's Taddy Porter, England**  
*malty richness with nutty dark chocolate and toffee*

**Blowing Rock Big Chocolate Porter, Hickory, NC**  
*brewed with chocolate malts nibbed with ground cacao*

**Founders Brewing Breakfast Stout, Grand Rapids, MI**  
*double chocolate coffee oatmeal stout*

**Aventinus Doppelbock, Germany**  
*dried fruits and roasty malts in a rich dark sweet ale*

pumpkin ale 4.5 5C

nut brown ale 5.6 4C

english porter 5 5B

american porter 6.9 6D

breakfast stout 8.3 6B

doppelbock 8.2 9(16.9oz)B

**CIDERS**

**Doc's Pear Cider, Warwick, NY**  
*ripened pear enhances the light, crisp taste and clean, dry finish*

**Blake's Hard Cider Triple Jam, Armada, MI**  
*perfect balance of ripe berry sweetness with bold apple aromatics*

**Citizens Cider Unified Press, Burlington, VT**  
*100% locally sourced apples, off-dry, crisp and clean*

**Joker Ace Dry Apple Cider, Sebastopol, CA**  
*crisp, dry and refreshing*

hard pear cider 5 5C

flavored hard apple cider 6.5 4C

hard apple cider 5.2 5(16.9oz)C

hard apple cider 6.9 5C

\*12oz (unless listed differently)  
 C=Cans/B=Bottles/D=Draft

