

# BOTTLED BEERS

## **Bell's Oberon \$5.50 (American Pale Wheat)**

An American Wheat Ale brewed with Saaz hops. Spicy and fruity, A great beer for a summer afternoon.

ABV: 5.8%

Original Gravity: 1.057

Food Pairings: Fish Tacos, Boston Lettuce Wraps

## **Southampton Double White \$4.50 (Witbier)**

Southampton Double White is a stronger version of the classic Belgian white ale style. It has a more complex orangey/citrusy fruitiness than the original style. Also a slightly fuller body, and more alcohol.

ABV: 6.6%

IBUs: 18

Food Pairings: Shrimp Pesto Pasta, Mussels

## **21<sup>st</sup> Amendment IPA \$4.75 (check availability) (American IPA)**

The aromatic golden IPA starts with a sucker punch of six different hops to the nose, quickly balanced by a solid malt backbone. It starts clean and finishes big.

ABV: 7%

IBUs: 70

Original Gravity: 1.650

Food Pairings: Jerk Chicken Pasta, Cuban

## **Flying Dog Raging Bitch \$5.00 (Belgian Style IPA)**

An American IPA augmented with Belgian yeast, this 20<sup>th</sup> anniversary beer jumps at you with its delicate hop bitterness. High in alcohol, but very drinkable.

ABV: 8.3%

IBUs: 60

Original Gravity: 1.800

Food Pairings: NY Strip Steak, Grilled Portabella

## **Affligem Tripel (25oz) \$15.00 (Belgian Tripel)**

Affligem Brewery is located in the Flemish village of Opwijk. The tripel boasts a spicy wheat flavor, with high carbonation to offset the high alcohol content.

ABV: 9.5%

Food Pairings: Mussels, Grilled Cheese

## **Victory Golden Monkey \$5.50 (Belgian Tripel)**

This Belgian style ale exhibits the richness of German malts and Belgian yeasts. The high carbonation results in a light body and the abundance of herbal fruit notes make it easy to enjoy

ABV: 9.5%

Food Pairings: Pork Empanadas, The Italian

## **Ommegang Three Philosophers \$9.50 (Belgian Quad)**

A fantastic blend of rich malty ale and cherry lambic. This Belgian quadruple also brings the flavors of dark chocolate and cherry cordials.

ABV: 9.8%

Food Pairings: Carolina, Beef & Avocado

## **Pilsner Urquell \$4.00 (Czech Style Pilsener)**

Made from Bohemian and Moravian barley, and Saaz noble hops. Slightly sweet, and somewhat malty, with a caramel bitterness at the finish

ABV: 4.4%

## **Rogue Dead Guy Ale \$5.50 (Maibock/Helles Bock)**

It is in the style of a German Maibock, using proprietary Pacman ale yeast. The is a deep honey color with a malty aroma and a rich hearty flavor. Despite no association, the logo has proved popular with Grateful Dead fans.

ABV: 6.5%

IBUs: 40

Original Gravity: 1.600

**Smuttynose Old Brown Dog \$5.00**  
**(English Brown Ale)**

Compared to a typical English Brown Ale, Old Brown Dog is fuller bodied and more strongly hopped. It has been cited as a classic example of the “American Brown Ale” style of beer.

ABV: 6.5%

Food Pairings: Louisville Hot Brown, Poutine

**Mad River Jamaica Red \$5.50**  
**(American Amber/Red)**

It is a uniquely malty red bitter ale. Mahogany in color, Jamaica Red brings an intense spectrum of hop flavors from the spicy aromatic to lingering bitter. It’s underscored by a full-bodied caramel richness.

ABV: 6.5%

Food Pairings: Cuban, Argentinean

**Bell’s Two Hearted Ale \$6.00**  
**(American IPA)**

An American IPA in style, Two Hearted brings American malts and enormous hop additions. It gives the beer a crisp finish and an incredible floral hop aroma.

ABV: 7%

Food Pairings: El Fuego, The Ram Burger

**Oskar Blues Dale’s Pale Ale \$5.00**  
**(American Pale Ale)**

America’s first hand-canned craft beer delivers a hoppy nose, assertive-but-balanced flavors of pale malts and hops from start to finish. “One of the quintessential American hoppy pale ales of our time”— [BeerAdvocate.com](http://BeerAdvocate.com)

ABV: 6.5%

Food Pairings: The Ram Burger, Calamari

**Sierra Nevada Torpedo \$5.00**  
**(American Pale Ale)**

Sierra Nevada Torpedo Ale is a big American IPA; bold, assertive and full of flavor and aromas highlighting the complex citrus, pine and herbal character of whole-cone American hops.

ABV: 7.2%

Food Pairings: NY Strip Steak, Cuban

**Stone Ruination IPA (22oz) \$14.00**  
**(American Dbl IPA)**

It is aptly named for the ruinous effect on your palate. It has a delicious and intensely bitter flavor on a refreshing malt base.

ABV: 7.7%

IBUs: 100

Food Pairings: Wings, El Fuego

**Magic Hat #9 \$4.50**  
**(Apricot Fruit Beer)**

Described as a sort of dry, crisp, refreshing, not-quite pale ale. Flavors of apricot, and slight hops push through the finish.

ABV: 5.1%

IBUs: 20

Food Pairings: Grilled Portabella, Mahi Mahi

**Samuel Smiths Oatmeal Stout \$6.75**  
**(Oatmeal Stout)**

Almost opaque, with an unusually silky texture and complex, medium-dry velvet palate. There are notes of chocolate and caramel, and finishes bittersweet.

ABV: 5%

Food Pairings: NY Strip Steak, Carolina

**Founders Porter \$5.00**  
**(American Porter)**

Pours silky black with a creamy tan head. The nose is sweet with a strong chocolate and caramel malt presence. There is no absence of hops, giving it a full flavor expected in a robust porter.

ABV: 6.5%

Food Pairings: Roasted Beets, Caribbean Ribs

**Sierra Nevada Tumbler \$4.50**  
**(Brown Ale)**

Tumbler is an American Brown Ale that uses malt within days of roasting at the peak of its flavor. It has a nutty, caramel flavor finishing with a mild hop crispness. An even balanced fall brew.

ABV: 5.5%

Food Pairings: Grilled Cheese, Pork Empanadas

## DRAFT BEER

### **Samuel Adams Boston Lager \$4.50 (Vienna Lager)**

Light amber in color with golden hues. There are sweet malts, light caramel, and spicy hops that balance it nicely. Boston Lager won “Best Beer in America” at the Great American Beer Festival six weeks after the brewery was opened.

ABV: 4.75%

Food Pairings: Calamari, Louisville Hot Brown

### **Elysian Avatar Jasmine IPA \$5.50 (American IPA)**

Medium bodied and pours a golden copper with a nice head. Avatar has a floral nose while the taste is an elegant balance, allowing the subtle flavor of jasmine to prevail while still delivering the IPA’s essential hoppiness

ABV: 6.3%

Food Pairings: El Fuego, Nachos

### **Left Coast Asylum \$4.50 (Belgian Tripel)**

Asylum has a sweet and spicy, complex fruity aroma and flavor derived from the distinct Belgian yeast strain. It finishes with a subtle, warming character and is exceptionally smooth for a Belgian-style brew

ABV: 11%

Food Pairings: Bread Pudding, Wings

### **Roy Pitz Watermelon \$4.50 (Fruit Beer)**

This is a German Style Helles Lager with three types of malt: pilsner, pale and carafoam. They add floral hops at the beginning and farm fresh watermelons to the conditioning vessel.

ABV: 4.5%

Food Pairings: Edamame, Caribbean Ribs

### **Sierra Nevada Pale Ale \$4.00 (American Pale Ale)**

It has a deep amber color and an exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops give the Pale Ale its fragrant bouquet and spicy flavor.

ABV: 5.6%

Original Gravity: 13.0 Plato

Food Pairings: Fish Tacos, Shrimp Pesto Pasta

### **Bear Republic Racer 5 \$5.50 (American India Pale Ale)**

This hoppy American IPA is a full bodied beer brewed with American pale and crystal malts, and heavily hopped with Chinook, Cascade, Columbus and Centennial.

ABV: 7.0%

IBUs: 75+

Food Pairings: Ram Burger, NY Strip Steak

### **Ommegang Rare Vos \$4.50 (Belgian Amber)**

It is a coppery-amber color with a rich creamy head. There is an aroma of spicy orange blossoms. The taste is of caramel malts with a dry hop finish. Remains a staff favorite of Rams Head.

ABV: 6.5%

Food Pairings: Jerk Chicken Pasta, Wings

### **Victory Hop Devil \$4.00 (American IPA)**

Hop Devil delivers an aromatic punch of whole flower American hops backed up by rich, German malts. Hop Devil Ale offers a roller coaster ride of flavor, coasting to a smooth finish that satisfies fully.

ABV: 6.7%

Food Pairings: Filet Mignon Cheese Steak, Fried Avocado

## The Usuals

### Bottled

Flying Fish Xtra Pale 4.5  
Leininkugal Sunset Wheat 4

Amstel Light 4.5

Bud Light Golden Wheat 3.5

Bud Light Lime 3

Bud/Bud Light 2.75

Coors Light 3

Corona/Corona Light 4

Heineken/Heineken Light 4

Michelob Ultra 3

Miller Lite 3

O'Doul's 3

PBR 2

Rolling Rock 3

Sierra Nevada Pale 4.5

Smirnoff Ice 3.75

Twisted Tea 3.75

Woodchuck Cidar 4

Yuengling/Light 3.25

### DRAFT

Sam Adams Seasonal 4.5

Guinness 5.75

Blue Moon 4

Yuengling Lager 3.25

Bud Light 2.75

## Featured Drinks

### Sunday Afternoon 8

\*Sweet tea vodka, raspberry liquor,  
sweet & sour, water, and lemons

### Ice Cube 8

\*Stoli Raz, Stoli O, Stoli Citros,  
Tropical pucker, sour, sprite

### Applesauce Martini 8

\*Goldschlager, apple pucker,  
pineapple juice, sprite, and  
cinnamon

### Crème Brule Martini 8.5

\*Stoli Vanil, Cointreau, Frangelico,  
half & half

## Wine Selection

### HOUSE 5 (Sutterhome)

Chardonnay

Pinot Grigio

White Zinfandel

Merlot

Cabernet

### RED

Colores DelSol Malbec 8/34

Sierra Cantabria Rioja

8/34

Robert Mondavi 7.5/32

Cabernet

Merlot

Smoking Loon 6.5/26

### WHITE

Clean Slate Riesling 7/30

Root 1 Sauvignon Blanc

7/30

Yellow Tail 5.5/22

Pinot Grigio

Chardonnay

Kendal Jackson Chard 8/34