## **BEER & CIDER**

## DRAFT

Michelob   Ultra	\$6
Lager, 4.2%	
Grimm   Wavetable	\$10
New England IPA, NY 6.7%	
Remnant   Hangtime	\$11
NE IPA, MA 6.5%	
Sloop   West Coast IPA	\$10
West Coast IPA, NY 7%	
Burlington Beer Co.   Elaborate	\$9
Metaphor	
Pale Ale, VT 5.4%	
Von Trapp   Paddler	\$8
Grapefruit Shandy, 3.9%	
SingleCut   Frequency	\$9
American Lager, NY 4.7%	
Schilling   Alexandr	\$9
Czech Pilsner, NH 5%	
Castle Island   White Ale	\$9
Blonde Ale, MA 5.4%	
Sullivan's   Maltings	\$9
Irish Red Ale, 5%	
Mighty Squirrel   Kiwi White	\$10
Witbier, 5%	
Shacksbury   Classic	\$8
Dry cider, 5.2%	
Guinness   Stout	\$9
Irish Stout, IRL 4.2%	

Founders   Breakfast Stout Oatmeal Stout, MI 8.3%	\$10
Modelo   Especial Lager, MX 4.4%	\$8
Miller   High Life Lager, WI 4.6%	\$6
Bud Light American Lager, 4.2 %	\$6
Non-Alcoholic Beer	
Athletic   Upside Dawn Golden Ale, CT 0.5%	\$8
Guinness   Zero Irish Stout, IRL 0.5%	\$8
Cider & Seltzer	
<b>Citizen   Mimosa Crush</b> Mango, VT 6.8%	\$10
Artifact Cider   Jalsa Mango, MA 6.8%	\$10
Stormalong   Red Skies hibiscus-passionfruit, MA 5.5%	\$10
Sun Cruiser   Hard Tea Classic, 4.5%	\$9
High Limb   The "OG" Unfiltered Apple, MA, 5.8%	\$10
High Noon Seltzer Black Cherry   Grapefruit, CA 4.5%	\$9

## PACKAGE

Black Hog   Cold Pizza Italian Pilsner, CT 5.5%	\$10
Double IPA, NH 9%	
Timberyard   Blueberry Honey	\$12
Honey Ale, MA 8.3%	
Rotating Sour	\$10

\*To help bridge the wage gap between front of the house team members and our back of the house cooks and dishwashers we apply a 3% kitchen fee. The fee will primarily benefit all non-tipped members of our kitchen team. Under current MA state law kitchen employees cannot share in the restaurant's tip pool. This charge is voluntary and as our guest, you have the right to opt out of it. Simply inform your server and we will remove the charge. Thank you for your understanding and support.