

## BOTTLE & CAN

### <TRAPPIST>

Chimay Blanche – tripel, golden/hazy in color, w/ aromas of fresh hops & yeast (8°) 11,2oz \$12

Chimay Bleu – strong dark ale (9°) 11,2oz \$13

Chimay Rouge – dark ale, coppery in color w/ a sweet & fruity taste (7°) 11,2oz \$13

Orval – world renowned, first brett beer to come to America. The distinctive bitter, fruity taste has become a reference point in the exclusive world of authentic trappist beers. Might be the best beer in the world (6,9°) 11,2oz \$13

Trappistes Rochefort 6 – amber in color, mocha & caramel in the nose, balanced with a slightly roasted bitterness (7,5°) 11,2oz \$13

Trappistes Rochefort 8 – a dark strong ale w/ herbal aromas, flavors of soft caramel evolving into a malty bitterness (9,2°) 11,2oz \$13

Trappistes Rochefort 10 – a dark strong ale w/ coffee & chocolate aromas, hints of autumn wood, citrus zest & freshly baked biscuits (11,2°) 11,2oz \$14

Westmalle Dubbel – reddish-brown in color, aromas of banana & chocolate w/ a hint of herbs, rich flavors followed by a sweet fruitiness of alcohol, rounded off by an elegant touch of hops (7°) 11,2oz \$13

Westmalle Tripel – golden yellow in color, sweet aromas w/ a hoppy bitterness, predominantly herbal & earthy (8°) 11,2oz \$13

### <BELGIUM>

Boon Framboise – raspberries (5,5°) 12,7oz \$25

Boon Marriage Parfait Kriek '13 & '14 - 1 year old lambic blended w/ overripe cherries (8°) 12,7oz \$30

Boon Oude Geuze 2015 – (7°) 12,7oz \$25

De Dolle Boskeun – strong golden ale (8°) 11,2oz \$17

De Dolle Oerbier – funky, sour-ish dark (9°) 11,2oz \$17

De La Senne Taras Boulba – bone dry, fruity pale ale (4,5°) 11,2oz \$12

De Ranke Kriek – a blend of old Flemish Ale, Lambic & sour cherries (7°) 750ml \$50

De Ranke Mirakel - (very rare) – a blend of 1, 2, 3 year old lambics (5,5°) 750ml \$50

Duchesse De Bourgogne - flanders sour/red ale (6,2°) 11,2oz \$13

Duvel – iconic, strong Belgian golden ale (8,5°) 11,2oz \$13

### <GERMANY>

Aecht Schlenkerla Helles Lagerbier – classic, slightly smoky Bavarian lager (4,3°) 16oz \$11

Aecht Schlenkerla Rauchbier Urbock – intense smokiness balanced with dark malt sweetness (6,6°) 16,9oz \$15

Ayinger Bräu Weisse – classic German hefe, light mouth feel w/ aromas of banana & light spices (5,1°) 16,9oz \$11

Ayinger Ur-Weisse – dunkelweizen, wheat & roasted malts give a darker color, more flavorful body than a traditional hefe-weisse (5,1°) 16,9oz \$11

Banhoff Berliner Weissbier – slightly sour, soft mouthfeel, a beautiful balance of tartness, fruitiness & sweetness (3°) 12oz can \$13

Leipziger Gose – classic, refreshing & slightly sour, brewed w/ additional ingredients: lactic acid, cilantro & sea salt (4,6°) 12oz \$13

Mönshof Schwarzbier – mild & velvety w/ a roasted malt aroma & dark creamy head (4,9°) 16,9oz \$11

Mönshof Kellerbier – naturally cloudy & amber-like in color, a balanced mild taste, very easy to drink (5,4°) 16,9oz \$11

Reissdorf Kölsch (4,8°) 16oz \$10 – can

### <GERMANY continued>

Schneider Weisse – a complex Bavarian wheat beer, amber-mahogany in color, w/ an aroma of banana, clove, nutmeg & nuts (5,4°) 16,9oz \$13

Schneider Edel Weisse – (dry hopped) refreshing & full bodied, shiny-brass color, aromas of hops & citrus w/ spicy notes (6,2°) 16,9oz \$13

Schneider Aventinus – weizen-bock, dark ruby in color w/ a clove-like aroma, full bodied w/ a hint of caramel (8°) 16,9oz \$13

### <DOMESTIC>

Citizen Cider Dirty Mayor – w/ ginger & lemon (5,2°) 16oz \$8 – can

Citizen Cider Lake Hopper – dry hopped (6,2°) 16oz \$8 – can

Mercury Celia – gluten free saison – (6,5°) 12oz \$7 – can

Naragansett Lager – (5°) 16oz \$5 – can

Oxbow Farmhouse Pale – saison (6°) 11,2oz \$8

Proclamation Derivative w/ Citra – pale ale (6°) 16oz \$10 - can

Proclamation Tendril – american ipa (7°) 16oz \$10 - can

Trillium PM Dawn w/ Vanilla – imperial stout (6°) 16oz \$11 - can

Wölffer Dry Rosé Cider No. 139 – (6,9°) 10oz.- can \$9

### <ALLAGASH BREWING COMPANY>

Tiarna – a blend of 2 beers, one aged in oak & fermented w/ 100% brettanomyces, the other fermented in stainless w/ a blend of 2 belgian yeast strains, dark golden in color w/ aromas of citrus, pineapple & bread (7,1°) 12,7oz \$28

Nancy – stainless steel aged wild ale aged on Maine grown cherries for over one year (5,7°) 12,7oz \$28

Tripel (9°) 12oz \$10

### <NON ALCOHOLIC>

Clausthaler (beer) 12oz \$6

Maine Root Beer 12oz \$3

Maine Ginger Beer 12oz \$3

Perrier 12oz \$4