

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 \$27

Boon Oude Geuze 2016 (7°) 12,7oz \$20

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

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

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

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 – refreshing & full bodied, shiny-brass color, aromas of hops & citrus w/ a spicy note (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

Night Shift - Wide Awake – imperial coffee stout (5°) 16oz \$9 – can

Oxbow - Dusky – dark lager (4°) 16oz \$9 – can

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

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

<ALLAGASH BREWING COMPANY>

Goulschip – (8,2°) seasonal, very limited, spontaneously fermented beer w/ local pumpkins, raw pumpkin seeds & molasses 12,7oz \$28

Heart of Hearts – (6°) a ruby colored, foudre aged sour ale rested for four months on fresh plucked raspberries. 12,7oz \$28

<NON ALCOHOLIC>

Rescue Club - IPA (beer) 12oz \$6

Maine Root Beer 12oz \$3

Maine Ginger Beer 12oz \$3

Perrier 12oz \$4