

AMERICAN-UK

A TALE OF AMERICA&UK

This is a generalization categorizing this "style" by more traditional ales. As brewing traditions go, European immigrants brought their techniques with them to the New World. Most American ales followed the roots of classic British ales. True to the American way, these beers today tend to deviate from tradition with that "bigger, faster, more" mentality. You will find higher levels of alcohol, more hops, and different flavorings including fruits, herbs, and spices. Though some UK brewers are becoming more experimental, most still adhere to traditional style guidelines. As for American breweries, they are producing such a vast array of styles that it is impossible to squeeze them into one category, but the majority do produce a line of more classic styles such as pale, IPA, brown, porter and stout.

BROWN

A style with many characteristics ranging from malty and sweet to nutty and dry, this is a darker ale with a medium - full body.

sam smith nut brown | \$9.50

UK | 5% | 550ml

smuttynose old brown dog | \$5.25

NH | 5.7% | 12oz

AMBER

A hue that speaks for itself, this is a well-rounded beer full of warm roasty notes yet not entirely lacking in the hops department.

bells amber | \$6

MI | 5% | 12oz

PALE

Deep golden or amber in color, the pale ale originates in the UK and is typically medium-bodied and made predominantly from pale malts, hence the name. American styles tend to have a fresh taste and some hoppy aromas, while more traditional British pales are noticeably maltier and softer on the palate.

harviestoun bitter & twisted | \$9.50

UK | 4.2% | 500ml

st. peters english ale | \$9.50

organic

UK | 4.5% | 16.9oz

IPA

India Pale Ale. A step up in strength and flavor, this British born ale was created for export to India and is characterized by high quantities of hops and higher alcohol content, originally for preservation purposes to endure the long journey overseas. Today, the range of hop-intensity is extensive with the American variations bringing this style to a new extreme.

maine beer co. rotating | \$M/P

hop forward selections

ME | 4-9% | 500ml

guest cans rotating | \$M/P

hop forward selections

? | 4-9% | 16oz

AMERICAN-UK CONT.

PORTER

Receiving its name from the professionals who loved this hefty brew, the porter hales from London's 1700s and is said to be a replica of a blend of 3 different ales called the "three threads." The porter is known also as one of the first to be aged entirely before delivery. This style has seen a revival in the western micro-breweries and is recognized for its rich dark colors, and flavors such as coffee and chocolate.

sam smith taddy porter | \$9.50
UK | 5% | 16.9oz

smuttynose porter | \$5.25
NH | 5.7% | 12oz

st. peter's old style porter | \$9.50
UK | 5.1% | 16.9oz

BARLEYWINE

Though not a wine by definition, the name denotes high alcohol content as well as sweetness that often accompanies higher percentage brews. The flavor profile is complex and can range from intense fruity aromas to strong hoppy bitterness.

barreled souls
rotating selection | \$M/P
ask your server or see the back menu
ME | 7% | 500ml

dieu du ciel solstice d'hiver | \$10.50
CAN | 9.8% | 12oz

montegioco demon hunter | \$30
ITA | 8.5% | 750ml

north coast old stock | \$7
CA | 12.5% | 12oz

ridgeway imperial
barleywine | \$9.50
UK | 10% | 330ml

STOUT

Previously known as the porter-stout, this robust ale carries many of the porter's characteristics and should typically have a significant roasted flavor. Though the stout is uniformly a rich dark color, the misconception of the stout is that it is thick, meaty and heavy to taste. Though true to some, many stouts are very low in alcohol and light and smooth going down.

barreled souls
rotating selection | \$M/P
ask your server or see the back menu
ME | 7% | 500ml

dieu du ciel aphrodisiaque | \$10.50
stout with vanilla bean
CAN | 6.5% | 11.5oz

dieu du ciel peche mortel | \$10.50
imperial stout w/coffee
CAN | 9% | 11.5oz

northcoast old rasputin
imperial stout | \$7
CA | 9% | 12oz

sam smith oatmeal stout | \$9.50
UK | 5% | 16.9oz

st. peter's cream stout | \$9.50
UK | 6.5% | 16.9oz

SCOTCH

Scottish ale is a semi-strong brew, typically dark amber in color and presenting all of the richness that malt has to offer.

harviestoun old engine oil | \$7.50
UK | 6% | 11.2oz

🍷 BELGIAN STYLE 🍷

A TALE OF BELGIUM

With over 100 breweries producing 1000's of different beers, Belgium is highly regarded in the beer world for producing a vast array of colors, aromas and flavors in their brews. High, well masked alcohol levels have also helped this style to gain notoriety. Belgian brewmasters have long used numerous ingredients such as herbs and spices, and fruits of all kind, but the key ingredient that sets Belgian style beers apart is the yeast strain used for fermentation. Belgian ale yeasts often produce fruity, spicy, complex flavors. Though most of the beers in this category are from Belgium, thus making them "Belgian style" by default, those from elsewhere certainly use Belgian yeast.

BLONDE This tends to be a sweet golden-yellow ale with healthy carbonation. Much of its aroma, like many Belgian beers, develops from the character of the yeast. More recently some breweries are creating more hoppy blondes, which results in a clean, refreshing taste.

de ranke guldenberg | \$8
BEL | 8.5% | 330ml

WITTE Belgian wheat beer is an unfiltered cloudy brew, typically spiced with coriander and orange peel. Originally it was brewed with a soured mash to add tartness to the taste.

allagash white | \$6
ME | 5.2% | 12oz

dieu du ciel rosée d'hibiscus | \$8
with hibiscus flowers
CAN | 5% | 11.5oz

st. bernardus witbier | \$8.50
BEL | 5.5% | 330ml

AMBER Not unlike the UK or American style, the Belgian/French amber is malty and smooth with a nice balance.

thiriez amber | \$21
FRA | 5.8% | 750ml

Stout A newer addition to the Belgian portfolio, it is generally stronger than its British counterpart and has a unique quality due to yeast strain. Again, Belgian's have a way of hiding harshness of alcohol with a soft finish varying from hints of licorice to chocolate.

**de dolle special extra
export stout | \$10**
BEL | 9% | 330ml



🍷 BELGIAN STYLE CONT. 🍷

FARMHOUSE ALES

SAISONS & BIERE DE GARDE

Belgian Saison, "season" or French Biere de Garde, "beer for storing" is a style steeped in history, yet difficult to categorize. One theory says that these farmhouse ales were traditionally brewed in the colder months, stored, and consumed in the spring, thus had higher alcohol levels which would help with storing. Another idea is that they were brewed fresh in the spring, with very low alcohol levels in order to help quench the thirst of the farmhands working in the fields. Either way, they often contain varied ingredients such as herbs, spices, fruits, flowers, and honey, and have an earthy, "farmhouse" note from multiple (and often wild) yeast strains.

dupont saison | \$10

a world classic, for good reason
BEL | 6.5% | 375ml

jester king

rotating selection | \$M/P

ask your server

TX | 7% | 750ml

oxbow rotating selection | \$M/P

ask your server

ME | 7% | 500ml

DOBBEL BRUIN

Strong in alcohol and all shades of brown, the belgian dubbel is malty, roasty and slightly sweet. The term comes from an old method of determining alcohol content and though nowadays it may be inaccurate it is still used to categorize style.

de dolle oerbier | \$10

sourish brune

BEL | 9.5% | 330ml

kerkom blink bruin | \$9

BEL | 5.5% | 330ml

st bernardus prior 8 | \$19

BEL | 8% | 750ml

TRIPEL Generally even stronger, as the name would suggest, this is a golden ale ranging from sweet to bitter with notes of caramel and spice. The great flavors and smoothness of this brew sometimes dangerously masks the 8 - 9% alcohol.

allagash tripel | \$7.25

ME | 9% | 12 oz

allagash curieux | \$9.50

tripel aged in bourbon barrels

ME | 11% | 12 oz

de dolle dulle teve (mad bitch) | \$10

BEL | 10% | 330ml

st bernardus tripel | \$20

BEL | 8% | 750ml

val dieu tripel | \$20

BEL | 9% | 750ml



🍷 BELGIAN STYLE CONT. 🍷

TRAPPIST Lorem ipsum
Some of the most famous Belgian ales, the Trappist beer is not defined by a flavor profile, but by where and who it is brewed. To carry the "Authentic Trappist" label the beer must be brewed on the grounds of one of the brewing monasteries around the world. There is always debate, but at this point it is believed that only the beers from Rochefort, Achel, and Westvleteren are actually brewed by monks. Though produced on the monastery grounds and overseen by the monks, the others are made by laymen. The elusive three beers from Westvleteren are the only ones not available as imports.

achel blonde | \$10
BEL | 8% | 330ml

achel bruin | \$10
BEL | 8% | 330ml

achel extra | \$29
quad style
BEL | 9.5% | 750ml

chimay blue grand reserve | \$13
quad style
BEL | 9% | 330

chimay red premier | \$11
dubbel style
BEL | 7% | 330ml

chimay white cinq cents | \$12
triple style
BEL | 8% | 330ml

la trappe dubbel | \$21
NLD | 6.5% | 750ml

la trappe quadrupel | \$23
NLD | 10% | 750ml

la trappe trippel | \$22
NLD | 8% | 750ml

orval | \$11
brettanomyces in the bottle adds some funk
BEL | 6.9% | 330ml

rochefort 6 | \$10
BEL | 7.5% | 330ml

TRAPPIST CONT.

rochefort 8 | \$11
all rochefort beers have a touch of coriander
BEL | 9.2% | 330ml

rochefort 10 | \$12
BEL | 11.3% | 330ml

westmalle dubbel | \$10
BEL | 7% | 330ml

westmalle tripel | \$11
BEL | 9.2% | 330ml

STRONG QUADS

Notorious for strong beers, these are some of the most potent that Belgium has to offer. They are generally sweet due to the amount of malt that is required to develop such high alcohol content. Some are now being dubbed 'quads' to fit into the old categorization.

de dolle stille nacht | \$10
BEL | 12% | 330ml

de struise rotating selection | \$M/P
ask your server
BEL | ?% | 330ml

st bernardus abt 12 | \$10
BEL | 10% | 330ml

val dieu grand cru | \$22
BEL | 10.5% | 750ml

🍷 BELGIAN STYLE CONT. 🍷

SOUR WILD FUNK

A new style based on traditional brews. At one point in time all beers were sour and funky because of the wild yeasts that naturally live in the ambient air. Not quite lambics, however, these brews often have similar characteristics.

allagash confluence | \$38

dry-hopped blonde with house brett
ME | 7.4% | 750ml

allagash rotating selection | \$M/P

ask your server or see the back menu
ME | ?% | 375ml/750ml

oxbow rotating selection | \$M/P

ask your server or see the back menu
ME | ?% | 500ml/750ml

de la senne rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | 330ml

jolly pumpkin rotating selection | \$M/P

ask your server or see the back menu
MI | ?% | 750ml

liquit riot rotating selection | \$M/P

ask your server or see the back menu
ME | ?% | 500ml

FLANDERS OUD BRUIN

Also known as "old brown", these ales have a refreshing sweet and sour taste. Originally from the Flanders region of Belgium, they are light to medium bodied, with little hop flavor, are often made from a blend of old and new beers, aged in wood, and can have a fruity flavor though no fruit is added.

loverbeer beerbera | \$20

aged wild ale with barbera wine grapes
ITA | 8% | 375ml

petrus oud bruin | \$9

BEL | 5.5% | 330ml

rodenbach classic | \$8/19

the o.g. blend of 75% young & 25% old aged 2 years
BEL | 5.2% | 330/750ml

rodenbach rotating selection | \$M/P

ask your server
BEL | ?% | 750ml



🍷 BELGIAN STYLE CONT. 🍷

LAMBIC One of the oldest, and most endangered styles of beer, these traditionally hail from the Senne river Valley in Brussels. A lambic (pronounced "lambeek") is a beer brewed with a high percentage of wheat, aged hops (which help preserve the beer without imparting hop bitterness or flavor), and spontaneously fermented with wild yeasts found in the ambient air. After aging for a number of years in wooden barrels, lambic can then be served unblended as flat, pure, lambic, or more commonly, blended as a geuze (pro. "gooz") from 1, 2, & 3 year old lambic. Fruits are often added to the barrels to produce other variations such as the more common kriek (cherry) and framboise (raspberry). A common misconception is that these beers are sweet and "fruity" like a soda. This is because some companies have watered down their product with artificial sweeteners and flavors to compete with the soda-pop industry and appeal to a dumbed down western palate. These are complete shit. Many first timers to a traditional lambic may think the beer to be "off" or too vinegary. A real lambic will be sour, tart, and acidic to varying degrees, but will also be refreshingly complex and layered. The last few traditional lambic brewers and blenders are tiny operations, painstakingly producing these beers by hand using centuries-old techniques and are always in danger of being closed down due to new government regulations, market competition, & rising ingredients costs, among other things. For any number of these reasons the prices are high, but you can't expect ford prices if you want to drive a ferrari. That being said, **WE WILL NOT REFUND** you if you order and do not like these beers. Please talk with a server/bartender to be sure it is what you really want. These are some of the most interesting, rare and delicious beers being produced today.

These beers have become extremely rare & hard to obtain. We promote that people share these bottles & not try to order multiples of the same "whalez bro". Spread the love & please understand if we are out of stock.

boon rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | ?ml

cantillon rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | ?ml

de cam rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | ?ml

drie fonteinen

rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | ?ml

hanssens rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | ?ml

girardin rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | ?ml

tilquin rotating selection | \$M/P

ask your server or see the back menu
BEL | ?% | ?ml



GERMAN STYLE

A TALE OF GERMANY

Undoubtedly the world's most renowned lager producers, the Germans have centuries of brewing history. The German Beer Purity Law of 1516, Reinheitsgebot, says that beer can only be made with water, barley, and hops. At the time it was written, yeast was not a known organism. Today brewers can choose to use other ingredients, but most do not. The colors and flavors produced within these guidelines are vast. Though beers other than lagers are brewed in Germany, the vast majority use a lager yeast. Other brewing nations also produce lagers, but their roots almost always trace back to Germany.

LAGER This is the classic standard. Slightly hoppy, not too bitter with a nice malt balance. Clean and malty, this is what most people think "beer" tastes like.

**klosterbrauerei ettal
edel hell | \$7.50**
DEU | 5.2% | 500ml

schlenkerla helles | \$8.50
DEU | 4.3% | 500ml

von trapp golden helles | \$6.50
VT | 4.9% | 12oz

KÖLSCH This is essentially a pilsner fermented with an ale yeast at lager temperatures. Typically made in the German town Köln, or "Cologne", the brew is traditionally served in small, .2 liter glasses fresh from the cask.

reissdorf kölsch | \$7.25
DEU | 4.8% | 330ml

gaffel kölsch | \$7.25
DEU | 5.3% | 500ml

PILSNER Czech origins, this lager has been widely produced in Germany for centuries. Unfortunately, it's also been mass produced and watered down by mega-corporations in the US, try not to drink those. Crisp and refreshing, pale yellow in color, and well hopped for a drying bitterness and great aroma.

rothaus pils tannenzäpfle | \$6.25
DEU | 5.1% | 330ml

oxbow luppolo | \$8
Italian-style dry hopped pils
ME | 5% | 16oz CAN

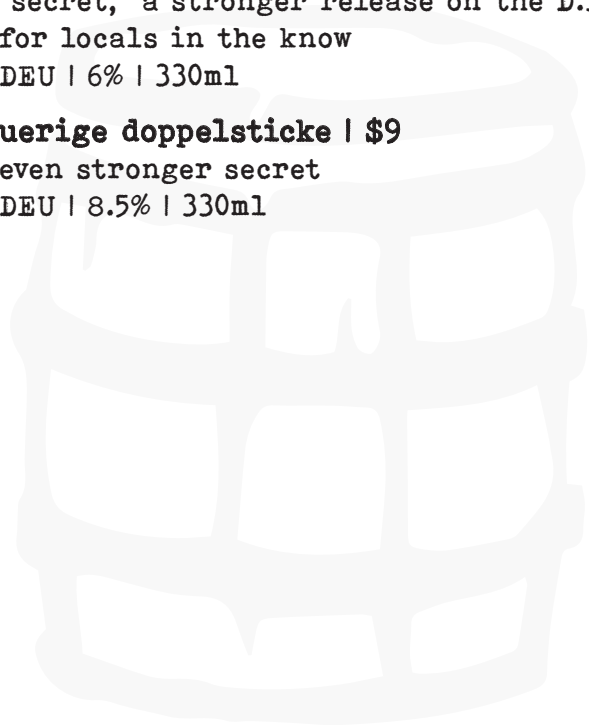
von trapp bohemian pilsner | \$6
VT | 5.4% | 12oz

ALT Not far from Köln, Düsseldorf is known for it's "old" beer, alt bier. Another German beer utilizing an ale yeast, this one tends to be amber to light brown in color, with hints of caramel in the flavor, but still fairly dry and slightly bitter from the hops.

uerige alt | \$8.50
DEU | 4.5% | 330ml

uerige sticke | \$8.75
"secret," a stronger release on the D.L. for locals in the know
DEU | 6% | 330ml

uerige doppelsticke | \$9
even stronger secret
DEU | 8.5% | 330ml



GERMAN STYLE CONT.

RAUCHBIER

In German "rauch" means "smoke", in this case it's achieved by drying the malts over an open fire. The small town of Bamberg, in southern Germany, is known for this style, utilizing beech wood logs, and produces some of the best examples. After brewing with these smoked malts, the beers take on an unmistakable aroma and flavor. If you enjoy smoked cheeses & meats, give these a go. The bar-b-que of brew.

schlenkerla maerzen | \$9
DEU | 5.1% | 500ml

schlenkerla urbock | \$9
the meatiest of the bunch
DEU | 6.5% | 500ml

schlenkerla weizen | \$9
DEU | 5.2% | 500ml

BOCK

A darker, stronger lager. Bocks tend to be a little sweeter as their malt profile takes center stage with the hops being more restrained, this gives them a very smooth, easy drinkability.

einbecker mai urbock | \$7
DEU | 6.5% | 330ml

kulmbacher eku 28 | \$10.50
once the strongest beer in germany
DEU | 11% | 330ml

ayinger celebrator doppelbock | \$8
DEU | 6.7% | 330ml

SCHWARZBIER

"Schwarz" meaning "black", these biers are black lagers. Made with a small amount of dark malt, which does impart subtle burnt/roasty flavors, these malts are used mainly for color. The over-all flavor profile is similar to a classic lager with a little less hop-piness and a little more sweetness. Great for those that think they don't like dark beers because they're "too heavy," schwarzbiers drink light and refreshing.

einbecker schwarzbier | \$6.75
DEU | 4.9% | 330ml

GOSE

An almost extinct style, the gose is seeing a small revival by brewers working to keep tradition alive. Made with some wheat malt, coriander and salt, this brew is refreshingly tart and oh so drinkable on a hot day.

**bayrischer bahnhof
leipziger gose | \$8.50**
DEU | 4.6% | 330ml

ritterguts gose | \$9
DEU | 4.2% | 500ml

BERLINER WEISSE

A tart, low abv wheat bier traditionally served with himbeer (raspberry) or woodruff syrup. The true German versions are balanced & American versions have a stronger lactic sour bite.

**prof. fritz briem 1809
berliner weisse | \$9**
DEU | 5% | 500ml

🍷 GERMAN STYLE CONT. 🍷

WEISSE Also known as hefeweizen, these wheat beers are unfiltered and cloudy. A special yeast strain gives off notes of banana, cloves, and spices, though none of these are used. The yeast sediment in the bottom of the bottle is traditionally swirled and mixed with the last few ounces of beer and dumped into the glass, which adds extra haze and flavor to the beverage. On hot summer days in Germany, a slice of lemon may adorn the rim of a glass of light weisse beer, however, we stick by the idea that if the brewer wanted fruit in the beer, the brewer would make it with fruit in the beer.

ayinger brau-weisse | \$8.50
DEU | 5.1% | 500ml

schneider aventinus | \$10
stronger, dark weissebock
DEU | 8.2% | 500ml

schneider aventinus eisbock | \$11
weissebock using ice-distillation
DEU | 12% | 330ml

schneider edel-weisse | \$9.50
usda organic
DEU | 6.2% | 500ml

schneider weisse | \$8.50
DEU | 5.4% | 500ml

🍷 OTHER STYLE 🍷

Sometimes not everything fits in the same box...

castle eggenberg
samichlaus vintage | \$12
strong, darker lager
AUT | 14% | 330ml

dieu du ciel route des epices | \$9
rye malt, black & green peppercorns
CAN | 5% | 11.5oz

🍷 NON-ALCOHOLIC 🍷

einbecker alkoholfrei n/a | \$4.50
non-alcoholic pilsner
DEU | 0% | 330ml

CIDER

yay, alcoholic apples!

aspall blush | \$13

cider w/"a dash of blackberry juice"
UK | 5.7% | 500ml

aspall dry | \$13

UK | 6.8% | 500ml

anxo dry | \$7

DC | 6.9% | 12oz

anxo rosé | \$8

red fleshed apples make it pink
DC | 6.9% | 12oz

citizen cider unified press | \$7.50

VT | 6.8% | 16oz

eden demi sec | \$14.50

semi sweet cider w/ dabinett and yar-
lington mill varieties
VT | 9.5% | 375ml

eden sparkling dry | \$14.50

dry heirloom and bittersweet apple
varieties cider
VT | 8.5% | 375ml

etienne dupont organic | \$12/22

funky farmhouse, dry & effervescent
FRA | 5.5% | 375/750ml

kennebec cider blueberry | \$21

yup, maine berries, dry & rose-colored
ME | 6.8% | 750ml

kennebec cider hard cider | \$20

all maine apples from winthrop
ME | 6.8% | 750ml

portersfield aronia | \$21

dry heirloom maine cider with
aronia and elderberries
ME | 6.8% | 750ml

portersfield dry | \$21

dry heirloom maine cider
ME | 6.8% | 750ml

rocky ground

rotating selection | \$M/P

ask your server
ME | ?% | ?ml

whaleback

North Fox | \$24

wild forage, dulcet/tannic/bloomy
ME | 7% | 750ml

whaleback

Rusticator | \$24

wild forage, vinous/chewy/roasted
ME | 7% | 750ml

whaleback

Traditional Dry | \$14

ripe fruit/ dry / bright
ME | 6.8% | 500ml

GLUTEN-FREE

For those who simply will not tolerate gluten, but still like that buzz...

green's discovery amber | \$11.50

Bottle re-fermented and
naturally gluten free
BEL | 6% | 500ml

green's endeavor dubbel | \$11.50

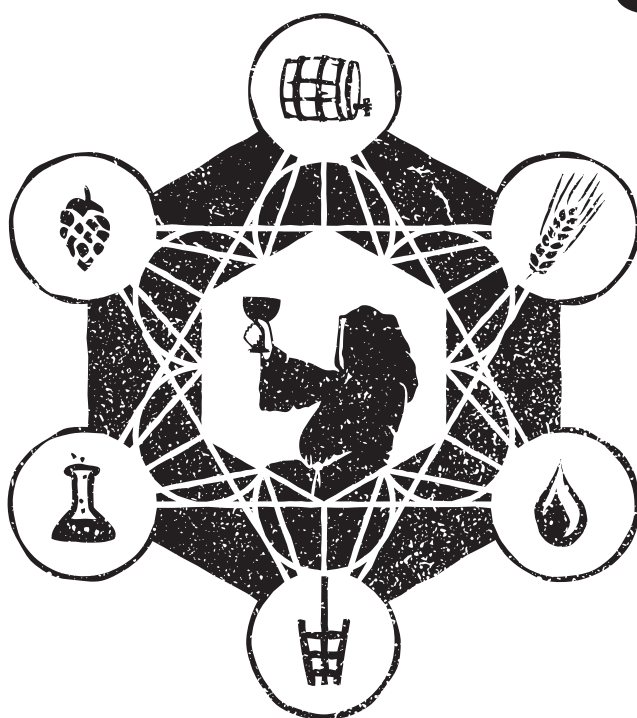
BEL | 7% | 500ml

green's quest trippel | \$11.50

BEL | 8.5% | 500ml

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MORE RAD



BOTTLES

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