

**BEER**

<b>Draft</b>		<b>Limited</b>	
<b>Roy Pitz HoneySucker 5.2%, German style Pilsner, PA</b>	<b>6.5</b>	<b>Goose Island Bourbon County Stout 16.9oz, 14.1%, IL</b>	<b>35</b>
<i>Straw orange, orange blossom, honey, crisp, hops</i>		<i>Charred oak, vanilla, caramel, smoke</i>	
<b>DownEast Original 5.1%, Cider, Boston, MA</b>	<b>7</b>		
<i>Hazy yellow, tart, apple, crisp, refreshing</i>		<b>Bottle</b>	
<b>Breckenridge White Ale 5.0%, Witbier, CO</b>	<b>7</b>	<hr/>	
<i>Golden, cloves, bananas, orange peel</i>		<b>Kirin Light 3.3%, Light Lager, Japan</b>	<b>5.5</b>
<b>Passion Fruit Nectar 8.0%, Mead, Boulder, CO</b>	<b>9.5</b>	<i>Straw yellow, sweet grains &amp; malt, touch of hop bitterness</i>	
<b>Golden, passion fruit, spicy, dry, tart</b>		<b>Troegs Dreamweaver 4.8%, German Wheat, PA</b>	<b>6</b>
<b>Founders All Day IPA 4.7%, American IPA, Detroit, MI</b>	<b>7</b>	<i>Golden, cloudy wheat ale, spicy, peppery, clove taste, hint of bananas</i>	
<i>Burnt orange, citrus, bitter hops, pine</i>		<b>Southampton Double White 6.6%, German Wheat, NY</b>	<b>5.5</b>
<b>User Friendly Blonde 5.6%, American Blonde Ale, PA</b>	<b>6.5</b>	<i>Golden &amp; slightly hazy, lemon custard, pale malt, orange peel, light body</i>	
<i>Pale gold, spice, hops, crisp and refreshing</i>		<b>New Belgium Glutiny 5.2%, Gluten Free Golden, NC</b>	<b>5.5</b>
<b>Goose Island Sophie 6.5%, Saison, Chicago, IL</b>	<b>8</b>	<i>Clean pale golden, doughy, buttery malt, mild floral notes</i>	
<i>Golden, tart, spice, citrus, orange peel</i>		<b>Achel Bruin 8.0%, Belgian Dubbel, BE</b>	<b>7.5</b>
<b>Saugatuck Neapolitan Milk Stout 6%, Sweet Stout, MI</b>	<b>6.5</b>	<i>Red orange, brown sugar, fruit cake, toast, cocoa, nutty</i>	
<i>Dark brown, neapolitan ice cream, chocolate, vanilla, strawberry</i>		<b>Duck-Rabbit 5.5%, Amber Ale, NC</b>	<b>6</b>
		<i>Bronze, caramel malt, wheat bread, complex flavors with medium-body</i>	
<hr/>		<b>Bear Republic "Grand Am" 6%, APA, CA</b>	<b>5.5</b>
<b>Cider, Sour &amp; Fruit Beers</b>		<i>Hazy chestnut, rich malt, assertive yet sessionable hops</i>	
<b>Wyndridge Farm, 5.5%, Original Cider, PA</b>	<b>5.5</b>	<b>Ithaca Flower Power 7.5%, IPA, NY</b>	<b>6.5</b>
<i>Straw, apple, fruity and crisp</i>		<i>Hazy honey golden, tropical fruits, solid bitter aftertaste</i>	
<b>Wyndridge Crafty Cranberry, 5.5%, Cider, PA</b>	<b>5.5</b>	<b>Fat Head's Head Hunter, IPA, 7.5%, OH</b>	<b>6.5</b>
<i>Pink, fresh clean, cranberry</i>		<i>Coppery, grapefruit, pine, malts, bitter herbal, thick citrusy, dry finish</i>	
<b>Fruli, 4.1%, Strawberry Fruit Beer, Belgium</b>	<b>7</b>	<b>New Belgium Voodoo Ranger, 7% IPA, CO</b>	<b>6.5</b>
<i>Zesty fruitiness, natural, soft and refreshing drink</i>		<i>Amber, sweet malts, grapefruit rind, piney hops, citrus, grassy</i>	
<b>Founders Rubaeus, 5.7% Raspberry Summer, MI</b>	<b>5.5</b>	<b>Rogue Hazelnut Nectar, Brown Ale, 5.6%, OR</b>	<b>6.5</b>
<i>Deep red, tart "real" raspberry, not overly sweet, clean and refreshing</i>		<i>Muddy orange, hazelnut, citrus, coffee, acorn</i>	
<b>Owl's Brew Radler, Wicked Watermelon, 3.8%, NY</b>	<b>5.5</b>	<b>Rogue Ales, Chocolate Stout, American Stout, 5.8%, OR</b>	<b>17.5</b>
<i>Hazy yellow, white tea, citrus and watermelon</i>		<i>Dark, malt, bitterness, sugar, caramel, chocolate milk, vanilla</i>	
<b>Victory Sour Monkey, 9.5%, Wild Ale, PA</b>	<b>6.5</b>		
<i>Yellow-amber color, apple, white grapes, champagne aroma, green pears</i>		<b>Other</b>	
<b>Hokkaido Pear Lager, 5%, Fruit Beer, JP</b>	<b>14</b>	<hr/>	
<i>Hazy yellow, sweet pear, soft and refreshing</i>		<b>Erdinger NA 0.5% low alcohol beer, Germany</b>	<b>5</b>
<b>Paradox OSA Frambueso 16.9oz, 8.3%, Wild Ale, CO</b>	<b>25</b>	<i>Pale straw, sweet and vegetal, hints of bitter hops, light body</i>	
<i>Auburn, oak aged, ripe raspberry, wild sour</i>			
<b>Paradox Salty Lemons 16.9oz, 7.0%, Sour Golden Ale, CO</b>	<b>25</b>		
<i>Golden, oak aged, salty, lemon tart, citrus</i>			
<b>Paradox Strawbasil 16.9oz, 7.7%, American Wild Ale, CO</b>	<b>25</b>		
<i>Hazy amber, basil, strawberry, oak, sourness, rhubarb, herbal</i>			