



# BEER COMPANY

July 18, 2018

## LIGHT

### MIAMI WEISS

#### HEFEWEIZEN

6% ABV

Our #1 flagship beer. Traditional German Hefeweizen brewed with wheat, barley, & sweet orange peel. This hefe yeast produces vanilla, banana & bubblegum esters.



5OZ POUR \$3  
20OZ POUR \$6

### 305

#### GOLDEN ALE

5% ABV

A light and crisp session golden ale brewed with a touch of West Coast hops. The finish is dry and clean.



5OZ POUR \$3  
16OZ POUR \$6

### HRD WTR

#### CUCUMBER, GRAPEFRUIT, BLUEBERRY, OR KEYLIME

5% ABV

A clear, sparkling alcoholic water with a hint of natural fruit flavor. This low calorie gluten-free beverage is a refreshing alternative in any occasion.



5OZ POUR \$2.50  
16OZ POUR \$5

### BOCK PARTY

#### MAIBOCK

5.4%

A traditional German lager brewed to celebrate Springtime. Noticeable noble hops balance a biscuity semidry malt body.



5OZ POUR \$3.50  
16OZ POUR \$7

### YACHT ROCK

#### PALE LAGER

4.4%

Our lightest offering, this tribute to the classic lawnmower beer is brewed with a bit of rice, a hint of hops, plenty of carbonation and goes down smooth.



5OZ POUR \$3  
16OZ POUR \$6

### DISCO FOX

#### PILSNER

5.8%

A Smash beer combining German Pilsner malt and Stryian Fox hops.



5OZ POUR \$3.50  
16OZ POUR \$7

### SAVAGE TAN

#### RED LAGER

5.4%

Malty, seasonable red lager balanced with Saaz hops.



5OZ POUR \$3.50  
16OZ POUR \$7

## HOPPY

### MEGA MIX

#### PALE ALE • 6%

A West-Coast style light bodied pale ale with a Mega-mix of Mosaic, Galaxy and Citra late addition and dry hops. Hugely aromatic and mildly bitter.



5OZ POUR \$3.50  
16OZ POUR \$7

### KOLSCH ME IN THE CLUB

#### PALE KOLSCH

6%

Kolsch yeast and Amarillo hops are combined to make crisp and refreshing hop forward beer perfect for summer.



5OZ POUR \$3.50  
16OZ POUR \$7

### NEON

#### WHITE IPA

7.5%

A white IPA brewed with Pilsner malt, white wheat and hopped exclusively with Citra hops that yields a strong, yet smooth floral and citrus aroma and flavor.



5OZ POUR \$4  
16OZ POUR \$8

### ZEON

#### DOUBLE DRY-HOPPED WHITE IPA

7.5%

Double dry hopped with New Zealand Motueka hops.



5OZ POUR \$4  
16OZ POUR \$8

### JUICY DELIGHT

#### DOUBLE IPA W/ MOSAIC

10.2%

A hazy and juicy Double IPA generously hopped with Mosaic.



5OZ POUR \$5  
13OZ POUR \$10

### SUN SCREAM

#### IPA

5.5%

A light bodied IPA using mostly German Pilsner malt and dry hopped with Mosaic and Citra hops.



5OZ POUR \$3.50  
16OZ POUR \$7

### HAUSMIX

#### IPA

6.4%

This IPA will be made with Amarillo and Mosaic hops which will impart tropical grapefruit and pineapple notes. Not overly bitter, this highly crushable IPA will be clean, clear and crisp.



5OZ POUR \$3.50  
16OZ POUR \$7

### FREON

#### WHEAT IPA

7%

Filtered wheat IPA with Simcoe, Amarillo and Mosaic hops.



5OZ POUR \$3.50  
16OZ POUR \$7

### ULTRA MIX

#### DOUBLE IPA • 9%

Like a pulsing night on South Beach, this dry-bodied double IPA is a burst to your senses. It is stacked with piney Simcoe hops, brightened with a healthy addition of Citra hops and dry hopped with Galaxy.



5OZ POUR \$5  
13OZ POUR \$10

### GOLD DIGGER

#### EL DORADO/AMARILLO DOUBLE IPA • 9.8%

A medium bodied double IPA combining El Dorado and Amarillo hops which contribute lots of tropical and stone fruit notes.



5OZ POUR \$5  
13OZ POUR \$10

## SOUR & WILD

### OBATALA

#### BERLINER

4% ABV

Pineapple and cocoa nib Berliner.



5OZ POUR \$3  
13OZ POUR \$6

### SUSPIRO DEL DRAGON

#### BERLINER • 4.4%

Berliner Weisse with dragonfruit, pineapple, vanilla and lactose.



5OZ POUR \$4  
13OZ POUR \$8

### MON AMI-AMI

#### FRENCH FARMHOUSE WILD ALE • 6.1%

French farmhouse style with kluyveromyces and brettanomyces yeasts fermented with gewurztraminer juice, finished in neutral oak.



5OZ POUR \$3.50  
13OZ POUR \$7

### ENCANTO DE AMOR

#### BERLINER

4%

Berliner w/ Passionfruit & Raspberry



5OZ POUR \$4  
13OZ POUR \$8

### MESITA

#### SAISON • 4%

Is a sessionable saison hopped with Hallertau Blanc



5OZ POUR \$3.50  
13OZ POUR \$7

### 627

#### SAISON • 6%

Belgian style saison brewed with coriander, lemon peel and fresh kaffir lime leaves.



5OZ POUR \$3.50  
13OZ POUR \$7

### LE PETITE CITRE

#### CITRUS SAISON • 4.3%

A light saison hopped with Hallertau Blanc and finished with Bitter orange peel.



5OZ POUR \$3.50  
13OZ POUR \$7

## DARK &/OR STRONG

### PARLAY

#### 10% ABV

Barrel Aged Dry-Hopped Barleywine.



5OZ POUR \$4  
13OZ POUR \$8

### KILTY PLEASURE

#### SCOTCH ALE • 8%

Brewed with an assortment of kilned & smoked malt. Aged on hickory wood, Curaçao orange peel & vanilla bean.



5OZ POUR \$4  
13OZ POUR \$8

### TOURIST TRAPPE

#### BELGIAN TRIPEL • 10%

Tripel that has a Belgian Abby strain with spicy yet soft, well rounded esters. Brewed with Belgian candy sugar for increased abv and dryness.



5OZ POUR \$5  
13OZ POUR \$10

## 6PACKS & 4PACKS

Mega Mix 6-pack .....	\$10.99
Miami Weiss 6-pack .....	\$9.99
Tourist Trappe 6-pack .....	\$11.99
305 Golden Ale 6-pack .....	\$8.99
Neon 4-pack .....	\$12.99
Ultra Mix 4-pack .....	\$15.99
HRD WTR 4-pack .....	\$7.99
HRD WTR 6-pack .....	\$9.99

## MIA FLIGHTS OF THE WEEK

<b>HOPPY FLIGHT</b> .....	\$16
Kolsch, Freon, Zeon, Ultra Mix	
<b>HRD FLIGHT</b> .....	\$8
Cucumber, Blueberry, Grapefruit, Keylime	
<b>LIGHT FLIGHT</b> .....	\$12
305, Disco Fox, Savage Tan, Miami Weiss	
<b>SOUR FLIGHT</b> .....	\$14
Obatala, Encanto, Suspiro, Mon Ami	

## GUEST BEERS

	13oz.	5oz.
8.7% <b>ALMANAC ROSE SOUR</b> Sour Farmhouse Ale Aged in Wine Barrels	\$12.00	\$6.00
6.7% <b>ANGRY CHAIR BREWING SPACEGRASS</b> IPA	\$9.00	\$4.50
5.0% <b>BANGING BANJO BREWING O.J SESSION</b> Session IPA w/ Orange	\$6.00	\$3.00
4.5% <b>BARREL OF MONKS SINGLE IN HAVANA</b> Belgian Ale w/ Guava	\$7.00	\$3.50
5.8% <b>BELLS BREWING AMBER</b> Amber Ale	\$6.00	\$3.00
3.5% <b>BIG TOP BREWING RING MASTER</b> Raspberry Berliner Weisse	\$6.00	\$3.00
7.5% <b>CIGAR CITY BREWING WHITE OAK JAI ALAI</b> White Oaked Aged IPA	\$11.00	\$5.50
6.2% <b>CIVIL SOCIETY FRESH</b> IPA w/ Citra	\$10.00	\$5.00
6.3% <b>CIVIL SOCIETY PULP</b> American Wheat Ale	\$9.00	\$4.50
8.4% <b>COPPERTAIL BREWING UNHOLY</b> Tripel	\$9.00	\$4.50
7.0% <b>HERETIC BREWING CHOCOLATE HAZELNUT PORTER</b> Porter	\$8.00	\$4.00
6.5% <b>J. WAKEFIELD BREWING HOP FOR TEACHER</b> IPA	\$7.00	\$3.50
N/A <b>NON PROPHET KOMBUCHA</b> Lemon Ginger	\$4.00	\$2.00
6.0% <b>RED CYPRESS DEVIL'S CHAIR</b> IPA	\$7.00	\$3.50
8.5% <b>RIPTIDE BREWING MANGROVE</b> Honey Belgian Tripel	\$9.00	\$4.50
9.0% <b>SIXPOINT RESIN</b> Double IPA	\$8.00	\$4.00
7.0% <b>STONE BREWING IDOLATROUS</b> IPA	\$8.00	\$4.00
7.0% <b>SUN KING BREWERY SKB IPA</b> American IPA	\$6.00	\$3.00
6.2% <b>WYNWOOD BREWING POPS PORTER</b> Robust Porter	\$8.00	\$4.00

## SANGRIA

Rer or White • 9% abv • 5OZ POUR \$3.50 • 12OZ POUR \$7

## 305 PITCHER

305 Golden Ale (During Happy Hour 5-7pm /10pm-close Sun-Thurs).. \$12.00

## CIDERS

4.5% <b>Rekorderlig Passionfruit Can</b> .....	\$7.00
4.5% <b>Rekorderlig Strawberry Lime Can</b> .....	\$7.00
4.5% <b>Original Sin Ciderly Black Widow (Blackberry Cider) Draft</b> .....	\$8.00

## CRAFT SODAS

Boylans Root Beer, Orange, Ginger Ale, Black Cherry..... \$4.00

## WINE

<b>Decoy Cabernet Sauvignon</b> .....	\$13.00
<b>Dona Paula Malbec</b> .....	\$9.00
<b>Penfolds Riesling</b> .....	\$11.00
<b>Chateau St. Michelle Sauvignon Blanc</b> .....	\$10.00
<b>Wente "Morning Fog" Chardonnay</b> .....	\$9.00
<b>Barone Fini Pinot Grigio</b> .....	\$9.00
<b>Erath Pinot Noir</b> .....	\$11.00
<b>The Drop Rose Wine (Draft)</b> .....	\$8.00