

October 21, 2020



BEER COMPANY

LIGHT

OKTOBERFEST

MARZEN LAGER • 6% ABV

Crisp amber lager balanced with biscuity malt flavor. This Oktoberfest-style beer was originally brewed in Germany in the spring in March (Marzen)

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

305 *Also available 2GO in 6PACKS

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

CONGA LIME

BLOND ALE • 5% ABV

Refreshingly light Blonde Ale brewed with a touch of Lime. It will make you wanna Shake Your Body Baby!

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

MIAMI WEISS *Also available 2GO in 6PACKS

HEFEWEIZEN • 6% ABV

Our #1 flagship beer, is a Traditional German Hefeweizen brewed with wheat, barley & sweet orange peel.

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

DOMINO

PILSNER • 6% ABV

Our OG crispy boi is back! Light crisp refreshing German Style Pilsner.

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

HRD WTR *Also available in 6PACKS

HARD SELTZER • 5% ABV

CHERRY LIME, PINEAPPLE COCONUT, CUCUMBER LIME, or BLUEBERRY

Sparkling alcoholic water with a hint of natural fruit flavor. Gluten Free

12OZ POUR \$5

HRD WTR PLUS *Also available in 4PACKS - \$9

HARD SELTZER • 4% ABV

PINEAPPLE MANGO, DRAGONFRUIT BERRY, LEMON LIME, or BLUEBERRY ACAI

Apple Cider-based hard seltzer with a hint of natural fruit flavor and added electrolyte minerals.

12OZ POUR \$5

HOPPY

NEON *Also available 2GO in 4PACKS

HAZY IPA • 7.5% ABV

A cloudy IPA brewed with Pilsner Malt, 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

MEGAMIX *Also available 2GO in 6PACKS

PALE ALE • 6% ABV

A West-Coast style light bodied pale ale with a mega mix of Mosaic, Trident and Citra hops. Huge aromatics and a mild bitter flavor.

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

REMIX *Also available 2GO in 4PACKS

PALE ALE • 7.5% ABV

Our IPA version of MegaMix. A West-Coast style medium bodied India Pale Ale with a mix of Mosaic, Trident and Citra hops.

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

ULTRA MIX

DOUBLE IPA • 9% ABV

A West-Coast style medium bodied Double India Pale Ale with a mix of Trident, Mosaic, and Citra hops. Double Dry Hopped with Citra and Azaca hops. Huge aromatics and a bold malt flavor.

5OZ POUR \$4.50
13OZ POUR \$9

BROZAY ROSÉ

BRUTT IPA • 6% ABV

A BROmantic IPA treated with tons of hibiscus fermented with cashmere and dry hopped with galaxy. *Collab with our Bros @ Tripping Animals

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

LA TERAZZA

SESSION IPA • 5% ABV

A full-flavored IPA, but with a little less calories.

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

DARK OR STRONG

TOURIST TRAPPE *Also available in 6PACKS 5OZ POUR \$4.50

BELGIAN TRIPEL • 10% ABV 13OZ POUR \$9

This Belgian-style Tripel is brewed with blonde malts and a touch of candy sugar.

BAD EDDIE'S 5OZ POUR \$4

EXTRA HARD APPLE CIDER • 10% ABV 13OZ POUR \$8

A deceptively strong hard cider. Made with McIntosh apples from Michigan and fermented with champagne yeast for a clean dry finish. Non-carbonated, Unfiltered and lightly sweetened with Agave Syrup.

KILTY PLEASURE 5OZ POUR \$4.50

SCOTCH ALE • 7% ABV 16OZ POUR \$9

Brewed with an assortment of kilned & smoked malts then aged on hickory wood, curacao orange peel and vanilla bean.

ABUELITA'S *Collab w/ Arkane Brewing

COCONUT COFFEE FLAN SWEET BLONDE 5OZ POUR \$4.50

STOUT • 8.5% ABV *Also available in 4-PACKS 13OZ POUR \$9

Sweet Stout brewed to taste like our very own Alex "AnarchyFuel" Masferrer's abuelita's coconut flan stout. Made with our friend's from Arkane Brewery.

SMOKEY BANDIT 5OZ POUR \$3

AMBER ALE • 5.5% ABV 16OZ POUR \$6

This amber ale has a toasty malt flavor balanced with hefty serving of bittering hops.

MANO DE ZEUS *Collab w/ Orpheus Brewing 5OZ POUR \$4.50

BARLEYWINE • 10% ABV 16OZ POUR \$9

You didn't get the memo? Barleywine is LIFE! So we split off our collaboration with Orpheus & fermented this portion with Scottish yeast giving it a slightly malty & sweeter flavor profile.

RAYO DE ZEUS *Collab w/ Orpheus Brewing 5OZ POUR \$4.50

BARLEYWINE • 8.5% ABV 16OZ POUR \$9

Barleywine is life, so we decided to make one with our friend Jason from Orpheus. This brew has intense flavors of toffee & caramel and is deadly smooth! (With English Yeast).

MAMBO *Also available 2GO in crowlers 5OZ POUR \$3.50

BLACK LAGER • 5% ABV 16OZ POUR \$7

A dry and clean black lager with a roasty finish.

EL CHACAL 5OZ POUR \$4.50

SWEET STOUT • 8.3% ABV 16OZ POUR \$9

Y FUERAAA! This sweet stout is treated with vanilla, cinnamon, molasses and lactose.

GUEST BEERS

	16OZ	13OZ	5OZ
WELDWERKS – JUICY BITS (CAN)	\$8		
<i>6.7% HAZY IPA (4-Packs Available \$18)</i>			

BARRIER – KICKIN' KNOWLEDGE PUMPKIN (CAN)	\$8		
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7% MILKSHAKE IPA (4-Packs \$18)

BARRIER – MARS ZEN (CAN)	\$7		
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5% MARZEN LAGER (4-Packs \$16)

EQUILIBRIUM – ENERGY EQUALS	\$9		
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8% DIPA (4-Packs to-go Available \$20)

EQUILIBRIUM – ENSO	\$9		
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8.2% DIPA (4-Packs to-go Available \$20)

ARDENT – IMPERIAL MILK STOUT		10oz	\$5
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10% Milk Stout

DECIDUOS – MID AFTERNOON		\$8	\$4
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4% Session IPA

OLD OX – HOPPY PLACE	\$8		\$4
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6.5% IPA

M.I.A. SANGRIAS

RED OR WHITE • 9% ABV 5OZ POUR \$4 • 13OZ POUR \$8

WINE

RED: Woodbridge Cabernet..... \$9

WHITE: Woodbridge Chardonnay..... \$9

FLIGHTS

Create your own flight by choosing any four 5 ounce pours!
Flights NOT available on Fridays & Saturdays after 7PM.



HANDCRAFTED CROQUETAS

WINNERS OF CROQUETAPALOOZA JUDGES CHOICE 2019

4 JAMON CROQUETAS - \$10

Jamon, Applewood Smoked Bacon,
Gouda, Spicy Guava Sauce

4 VEGGIE CROQUETAS - \$10

Mushrooms, Spinach, Caramelized
Onions, Swiss & Goat Cheese,
Roasted Garlic Aioli

4 CHORIZO CROQUETAS - \$10

Spanish Chorizo Cantimpalo,
Smoked Bacon, Roasted Peppers,
Red Wine, Swiss Cheese, Roasted Garlic Aioli

4 BLUE CHEESE CROQUETAS - \$9

Spanish Blue Cheese, Creamy
Bechamel, Spicy Guava Sauce

4 BACALAO CROQUETAS - \$9

Cod Fish, Creamy Bechamel, Woo!
Sauce

MUNCHIES

GIANT GERMAN PRETZEL - \$13

W/ Side of Housemade Cheese Dip,
Creole Mustard Aioli & Bacon Jam

MINI-ME TEQUEÑOS - \$8

8 Mini Cheese Sticks w/ Side of
Roasted Garlic Guava Aioli

CHIPS Y QUESO - \$5

Freshly Fried Corn Tortillas w/
Side of 305 Queso Dip

HAND-CUT FRIES or SWEET POTATO

FRIES - \$6

\$1 Extra for Parmesan Truffle Shuffle Fries w/ side of Woo! Sauce

WINSTON'S FISH & CHIPS - \$14

Beer Battered Cod Fish, Fries,
Side of Woo! Sauce & Malt
Vinegar

CHICKEN TENDIES & FRIES - \$11

Homestyle Chicken Tenders,
Fries, Side of BBQ & Honey
Mustard

BEER BATTERED ONION RINGS - \$7

w/ Side of Woo! Sauce

WINGS WORLD

WINGS - \$12

8 Baked Then Grilled Chicken Wings Tossed w/ Your Choice of Either:

- Schwing Sauce (House Guava, Buffalo & Sriracha Blend)
- Foxy Lady (Sweet Chili Garlic)
- Mango Garlic
- Lemon Pepper
- BBQ
- Buffalo
- Spicy Guava Sauce

PINOY TACOS

3 FILIPINO-CUBAN STYLE TACOS ON FRESH CORN TORTILLAS

BISTEK ADOBO - \$12.50

Sweet Soy Citrus Glazed Steak, Atchara (Pickled Onions/Green Papaya Slaw), Cilantro, Sriracha Aioli, Cotija Cheese, Chicharròn Crumble

CALAMANSI MOJO CHICKEN - \$12

Citrus Marinade Chicken, Black Bean Purée, Atchara (Pickled Onions/Green Papaya Slaw), Cilantro, Roasted Garlic Aioli, Cotija Cheese, Chicharròn Crumble

SHROOMS, BRO - \$11

Hoisin Glazed Shiitake & Cremini Mushrooms, Black Bean Purée, Atchara (Pickled Onions/Green Papaya Slaw), Cilantro, Sriracha Aioli, Cotija Cheese, Mariquita Crumble

HANDHELDS

OUR HOUSE BLEND BEEF IS BRISKET, CHUCK & HANGER BY SUNSHINE PROVISIONS

SMACKDOWN BURGER W/ FRIES - \$14

Double Beef Patty, American Cheese, Lettuce, Tomato, Caramelized Onions, Housemade Woo! Sauce on a Martin's Potato Roll

GUAVANATOR BURGER W/ FRIES - \$15

Beef Patty, Gouda Cheese, Applewood Smoked Bacon, Beer Battered Onion Ring, Housemade Spicy Guava Sauce on a Martin's Potato Roll

MY BOY BLUE BURGER W/ FRIES - \$14

Beef Patty, Candied Bacon, Caramelized Onions, Blue Cheese Crumble on a Martin's Potato Roll

**Add Hoisin Glazed Mushrooms for \$1*

PLAIN JANE BURGER W/ FRIES - \$12

Beef Patty, American Cheese on a Martin's Potato Roll

BEYOND VEGGIE SMACKDOWN W/ FRIES - \$13

Beyond Burger, American Cheese, Lettuce, Tomato, Caramelized Onions, Housemade Woo! Sauce on a Martin's Potato Roll

THE VEGGIENATOR BURGER W/ FRIES - \$15

Beyond Burger, Veggie Croqueta, Beer Battered Onion Ring, American Cheese, Lettuce, Tomato, Caramelized Onion, Housemade Woo! Sauce on a Martin's Potato Roll

NOBODY CALLS ME CHICKEN SANDWICH W/ FRIES - \$13

Homestyle Chicken Tenders, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Caramelized Onions, Housemade Woo! Sauce on a Martin's Potato Roll

DULCES

LUCHA CHURROS - \$7

6 Cinnamon Sugar Cajeta (Mexican Caramel) Churros w/ side of Ube Condensada Sauce

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*