

# BEER LIST

## COLLABS BREWERY

		alc. %	notes
1	<b>Domrep Pils</b> Pils	5.2	
2	<b>Waizer &amp; Molen</b> Imperial Vienna Pilsnisch Collab w/ Brouwerij De Molen	5.5	
3	<b>Sauerlump</b> Gefiner-Weisse mit Sauerampfer	3	
4	<b>Tote Tante</b> Milk Stout mit Stroh 80 Collab w/ NaparBCN	6.5	
5	<b>Burgen</b> Dark Sour with Uhudlergrapejuice Collab w/ Thornbridge	5.6	

## NAPARBIER

		alc. %	notes
6	<b>Alien klaw</b> IPA	6.8	
7	<b>Fext</b> German Pilsener	5.5	
8	<b>Agwe Name</b> Fruit Pale Ale collab w/ Siren Craft Brew	5.7	
9	<b>Light cloud</b> American IPA	2.7	
10	<b>ZZ</b> Amber Ale	5.5	

## BEERLOVERS

		alc. %	notes
11	<b>Pineapple Wit</b> Collab w/ Bevog Brewery	4.5	
12	<b>Wiener Lager</b>	5.2	

## STONE BREWING

notes

alc. %

13	<b>Go To IPA</b>	4.8
14	<b>White Ghost</b> Berliner Weisse	
15	<b>Americano Stout</b>	8.7
16	<b>Bourbon Barrel Aged Arrogant Bastard</b>	7.9
17	<b>Ripper</b> Pale Ale	5.7

## KABINET BREWERY

notes

alc. %

18	<b>Rufaro</b> Pale ale with Hemp	5.2
19	<b>Melisa</b> Pale ale with Lemon balm (Melisa)	5.4
20	<b>Oat Dirty Bastard. Ale</b> collab w/ Visibaba/Featuring Brew Tank-Clan	5.5
21	<b>Wanna Be Lee?</b> Spiced beer with Ginger	5.3
22	<b>Baltic Porter</b>	7.3

## BIRRFICIO LAMBRATE

notes

alc. %

23	<b>Hazelnut Porter</b> Porter flavoured w/ cocoa and hazelnut	5.5
24	<b>Quarantot</b> Double IPA	8
25	<b>Robb de Matt</b> Rye IPA	5.5
26	<b>Su de Doss</b> Blanche	5
27	<b>Imperial Ghisa</b> Smoked Baltic Porter	8.5

## WILD BEER CO.

alc. %

notes

28	<b>Sleeping Lemons</b>	Preserved lemons + salt = Refreshing Gose	3.6
29	<b>Modus Operandi</b>	Old Brown Ale + Oak Aged + Wild Yeast	7
30	<b>Fresh IPA</b>	Drink Now + Don't Age + Drink Now	5.5
31	<b>Ninkasi</b>	Belgian Strong Ale / Bubbles + Apples + Wild Yeast	9
32	<b>Rooting around Summer</b>	Sour / Barrel - Aged + Cherry Wood / Blossom + Wild Yeast	6

## BEVOG BREWERY

alc. %

notes

33	<b>Hagger 1116</b>	BA Barleywine	12.1
34	<b>Lolita</b>	Berliner Weisse / Sour w/ raspberries & rhubarb	3.5
35	<b>Frida</b>	Berliner Weisse / Sour w/ passion fruit & red currant	3.5
36	<b>Smoked Pils</b>		4.7
37	<b>Mexican Lager w/ Yuzu</b>	Collab w/ Punk Rock Holiday festival	4.4
38	<b>Black Blood</b>	Bloody Black IPA Collab w/ Metal Days festival	7.77
39	<b>Deetz</b>	Golden Ale	4.8
40	<b>ZO</b>	Session IPA	4.3
41	<b>Baja</b>	Oatmeal Stout (Nitro)	5.8
42	<b>Dryhopped Sour</b>	Official "The Who Cares For Beer" Festival Beer	5.4

## BROUWERIJ DE MOLEN

		alc. %	notes
43	Hop & Liefde	4.8	
44	Wet & Fat	7.6	
45	Frack & Frick	10.6	
46	Heaven & Hell Bowmore BA	12.9	
47	Weer & Wind Bourbon BA	12.9	

## BRLO BRWHOUSE

		alc. %	notes
48	Fools Gold* Sour Stout Collab w/ Vwhite Hag	5	
49	Strawberry BerlinerWeisse Collab w/ Stu Mostow	4	
50	Baltic Porter	7	
51	Monohopped Lager Hallertauer Mittelfrüh	5	
52	German IPA	7	

## POHJALA BREWERY

		alc. %	notes
53	Kirg IPA w/ blood orange and passionfruit	6	
54	Prenzlauer Berg Berlinerweisse w/ raspberries and lactose	4.5	
55	Here Comes The Night Time Black sour w/ aronjaberries collab w/ Stillwater Artisanal	5.9	
56	Mets Black forest IPA w/ sprucetips and blueberries	7	
57	Must Kuld Porter	7.8	

## BREW AGE

alc. %

notes

58	<b>Malzstrasse</b> <small>Wiener Lager</small>	5
59	<b>Hopfenauflauf</b> <small>Pale Ale</small>	5.4
60	<b>Alphabier</b> <small>New England IPA</small>	5.6
61	<b>Dunkle Materie</b> <small>Black IPA</small>	6.9
62	<b>Affenkönig</b> <small>Imperial IPA</small>	8.3

## OEDIPUS BREWING

% alc.

notes

63	<b>Polyamorie</b> <small>Mango-sour ale</small>	5
64	<b>Mannennliefe</b> <small>Saison w/ Szechuan pepper and Lemon grass</small>	6
65	<b>Gaia</b> <small>India Pale Ale</small>	7
66	<b>Thai Thai</b> <small>Tripel w/ Thai spices</small>	8
67	<b>Swingers</b> <small>Gose w/ Lime and Grapefruit peel</small>	4

## BARUT BREWERY

alc. %

notes

68	<b>Batch 0 Red</b> <small>Sour red</small>	6.7
69	<b>Summer Snow</b> <small>Berliner Weisse</small>	3.2

## GARDEN BREWERY

% alc.

notes

70	<b>Pale Ale</b>	5.1
71	<b>Milk Stout</b> <small>Nitro</small>	5.7
72	<b>Citrus IPA</b>	7.2
73	<b>Sour</b>	3.5
74	<b>TRIPLE IPA</b>	10.4