



Specialty Draft List

ZEPHYRUS PILSNER

A German-style pilsner, light and crisp. Bittered with German Northern Brewer and finished with

Czech Saaz hops

4.7% ABV **\$5, \$6**

THE DREAD

The Dread is an Imperial Stout brewed with pale C77, chocolate, roasted barley, black and flaked rye malts with fifty lbs of sugar. Bitter with Magnum and finished Chinook hops, then conditioned on oak staves for a little over two

months. 9.6% ABV

(12oz pour) \$7

DAYGLOW IPA

Fruity, bright and crisp IPA with a touch of wheat

6.5% ABV, 65 IBU **\$5.5, \$6.5**

SNAILBONES IPA

A fruitful IPA with notes of grapefruit, peach, guava, and grapes. Dry-hopped with Hallertau Blanc, Huell Melon, and Mosaic.

8.5% ABV

(12oz pour) \$7

PUNKUCCINO

A pumpkin ale with the attitude of a world-weary barista, Punkuccino packs a short shot of Stumptown coffee toddy in your pint with just a shake of cinnamon and nutmeg.

5% ABV **\$5.5, \$6.5**

BLONDE HAIRD GINGER

A Pale Ale, bittered with Columbus, with late additions of Centennial, Cascade, and Sorachi Ace; with some ginger, lemon peel, and lemongrass thrown in for a fiery touch.

5.7% ABV **\$5.5, \$6.5**

CYCLOPS

The biggest of beers! AKA "Old One Eye" Barley Wine.

9.85% ABV

(12oz pour) \$7

SCATTERBRAIN

Pale Ale base, with Stumptown Cold Brew Coffee, Almond Milk, Coconut Milk, and Vanilla.

6.4% ABV **\$5.5, \$6.5**

ELK FROST

This strong brown ale is brewed with Maris Otter pale, Crystal 77, Crystal 45, black and Cara red melts. It's bittered with Magnum and finished with Amarillo and Styrian Goldings.

8.1% ABV

(12oz pour) \$7

BLUE BITTIES

A blueberry & honey braggot-ish with juniper berries, black pepper, and Saaz hops added to the boil.

10.4% ABV

(12oz pour) \$7