



## Draft Beer

### **Burley Oak**

8

*Berlin, MD*

#### **Lost IPA**

West Coast style IPA / Clean and dry. Prevalent hops. ABV:7.2%

### **Dogfish Head Craft Brewery**

8

*Rehoboth, DE*

#### **Grateful Dead Juicy Pale Ale**

waves of tropical pineapple, mango, and passion fruit notes brewed with kernza grains, granola and heaps of good karma for a refreshing, light-bodied beer. ABV: 5.3%

### **Evo Brewing Co.**

8

*Salisbury, MD*

#### **Exile Red Ale**

Fruity and aromatic, generously dry hopped with Casacades and East Kent Goldings. ABV:5.9%

### **Flying dog Brewing**

7<sup>50</sup>

*Frederick MD*

#### **Numero Uno Mexican Lager**

Light and straw-colored, this mucho refreshing lager brings bold, bright lime zest flavor and a crisp, clean finish. ABV: 4.9%

### **RAR Brewing**

7<sup>50</sup>

*Baltimore, MD*

#### **Groove City Hefeweizen**

Faint sweetness immediately greets your palate followed by a distinctive wheat note. Notes of banana and clove are ever so subtly detected on the finish. ABV: 5.2%

### **Forward Brewing Co.**

7<sup>50</sup>

*Columbia, MD*

#### **Dry Dock Vienna Lager**

Vienna-style amber lager brewed with German Vienna malt and Triumph hops, fermented with a Norwegian Kveik yeast that ferments warm but gives cold-ferment qualities. Crisp with toasty bready notes and subtle fruit. ABV: 5.5%



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## CRAFT Local and Regional

BOTTLE / CAN

### Dogfish Head *Seaquench* Session Sour Ale 6

Rehoboth Beach, DE

#### **Sour Ale**

Nose: Spiced Citrus and lime. Palate: Tart, refreshing and crisp lime followed by a touch of salt – sweet malt on the finish ABV: 4.9% IBU: 10

### Down East Cider Pomegranate *Unfiltered Cider* 7

East Boston, MA

Unfiltered Cider infused with pomegranate. All the flavor, none of the seeds and none of the work. The pomegranate flavor is well-balanced with the cider base and provides a sweet, juicy taste with a tart aftertaste. GF)ABV: 5%

### RAR Brewing Co. Nanticoke Nectar IPA 7.50

Cambridge, MD

Well balanced. Notes of grapefruit, pine and biscuit. ABV: 7.4%

### Dogfish Head 60 minute IPA 6

Rehoboth Beach, DE

Nose: Hops, pine, citrus. Palate: Hops and crisp finish ABV: 6%

### Victory Brewing *Golden Monkey* Belgian Tripel 6.50

Downingtown, PA

Nose: Belgian yeast, banana and clove. Palate: Balanced and fruity. Light, earthy hops. Orange and spice on dry finish. ABV: 9.5%

### Allagash Brewing Co. *Allagash White* 7.50

Portland, ME

Belgian-style wheat beer brewed with oats, malted wheat, and raw wheat for a hazy “white” appearance. Spiced with a special blend of coriander and curaçao orange peel ABV: 5.2 %

### Highnoon 6.50

(ask about our rotating flavors)

### Surfside 6.50

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