

GROWLER *Fills*

Easy Drinkers

GIER BIER PREMIUM LAGER 4.3%

Crisp & refreshing Lager fermented with yeast collected from the historic Falk beer caves dating back to the 1800s

GROWLER TO GO \$10

ODDBALL 4.5%

Kölsch-Style Ale - Crisp & refreshing beer that tastes like beer

GROWLER TO GO \$10

PINKIES UP 6.7% *Submitted by Gianna Macchia*

Saison brewed with earl grey & infused with honey

GROWLER TO GO \$12

Malty

RABBIT'S BOUNTY 6%

Brown Ale brewed with carrots, lactose, brown sugar, walnuts, cinnamon, & nutmeg

GROWLER TO GO \$14

BATSHIT CRAZY 5.6% *Submitted by Abbie and Ali Murphy*

Coffee Brown Ale with balanced milk sugar giving way to robust coffee flavors

GROWLER TO GO \$10

AMBER ALE 6.5%

Amber Ale boasting a robust copper hue with a malt forward backbone & balanced hop bitterness

GROWLER TO GO \$10

GRASSHOPPER MILK STOUT 7% *Submitted by Cindy Kopeny*

Milk stout brewed with mint, vanilla, cacao, lactose, & lots of chocolate malts

GROWLER TO GO \$14

MOO-WAUKEE 7.2% *Submitted by Chris Sheff*

A White Chocolate Milk Stout brewed with white chocolate, vanilla, cacao nibs, & lactose

GROWLER TO GO \$14

THE KNEADS OF THE BREAD OUTWEIGH

THE NEEDS OF THE FEW 8.3% *Submitted by Scott Galarowicz*

A bready Imperial Stout brewed with cocoa nibs, peanut powder, & banana

GROWLER TO GO \$16

PEANUT BUTTER CANDY TIME 9% *Submitted by Jeff*

Imperial Stout with cacao nibs, Butterfingers, Nutter Butters & loads of peanut

GROWLER TO GO \$22

NIGEL'S COCONUT DELIGHT 9.5% *Submitted by Nick & Jen Maggio*

Rum barrel aged Milk Stout with coconut, molasses & vanilla

Hoppy

MOBCRAFT IPA 6.5%

Classic IPA brewed with Wisconsin grown hops

Wild & Sour

LOW PHUNK 4% **GOLD MEDAL WINNER | GABF 2019**

Sour Ale - Refreshingly tart with hints of lemon & Belgian esters

GROWLER TO GO \$10

SOUR SUPPORT 4.2%

Sour Ale with raspberries & ginger

GROWLER TO GO \$12

SOUR ON THE VINE 5.3%

Barrel aged Sour Ale blended with Frontenac grapes

GROWLER TO GO \$20

SOUR GOLDEN ALE 6.2% **GOLD MEDAL WINNER | FOBAB 2019**

Barrel aged sour Golden Ale

GROWLER TO GO \$16

EXISTENCE CRANBERRY | 2019 10%

Barrel aged Belgian-Style Sour Ale with cranberries

GROWLER TO GO \$16

TREES, TIMES, AND VINES 12.5%

English Old Ale conditioned with Brett then aged with dates, raisins & figs

GROWLER TO GO \$22

Weird Brews

BRETTSHAKE IPA 6.4%

Lactose sweetness & tropical hop flavors collide into a psychedelic union, complimented by a fruity Brettanomyces fermentation for a milkshake IPA that will have you spinning **\$12**

KRINGLE MONSTER 8.5%

MobCraft & O'so Collab! Pastry Stout packed with raspberry kringle from Uncle Mike's Bake Shoppe

GROWLER TO GO \$16

Limited Stouts

THE ONE THAT GOT AWAY 10%

Barrel aged Imperial Stout

GROWLER TO GO \$22

CANS & Bottles

4-Pack Cans

SOUR ON THE VINE 5.3%

Barrel aged Sour Ale blended with Frontenac grapes \$10

RABBIT'S BOUNTY 6%

Brown Ale brewed with carrots, lactose, brown sugar, walnuts, cinnamon, & nutmeg \$10

BRETTSHAKE IPA 6.4%

Lactose sweetness & tropical hop flavors collide into a psychedelic union, complimented by a fruity Brettanomyces fermentation for a milkshake IPA that will have you spinning \$12

SOUR GOLDEN ALE PINK GUAVA & STRAWBERRY 6.6%

Golden Ale blended from 10, 16 & 20 month barrels fermented with Saccharomyces & Brettanomyces, Lactobacillus & Pediococcus refermented with pink guava & strawberry \$16

SQUEEZIN' JUICE IPA 6.7%

Juicy IPA with tantalizing tropical hop aroma and fruity flavors. Dry hopped twice \$12

MOO-WAUKEE 7.2%

A White Chocolate Milk Stout brewed with white chocolate, vanilla, cacao nibs, & lactose \$12

PEANUT BUTTER CANDY TIME 9%

Imperial Stout with cacao nibs, Butterfingers, Nutter Butters & loads of peanut \$12

6-Pack Cans

LOW PHUNK 4%

Sour Ale - Refreshingly tart with hints of lemon & Belgian esters \$10

GIER BIER PREMIUM LAGER 4.3%

Crisp & refreshing Lager fermented with yeast collected from the historic Falk beer caves dating back to the 1800s \$10

THAI'D UP 4.7%

Gose Ale with thai basil, lime & salt \$12

BATSHIT CRAZY 5.6%

Coffee Brown Ale with balanced milk sugar giving way to robust coffee flavors \$10

MOBCRAFT IPA 5.6%

Classic IPA brewed with Wisconsin grown hops \$12

RHUBARB IPA 6.5%

Pleasant rhubarb tartness blends with a medley of bittering and aromatic hops creating a true Wisconsin IPA \$12

PINKIES UP 6.7%

Saison brewed with earl grey & infused with honey \$12

ATOQUA 6.7%

Cranberry infused funky Farmhouse ale with a dry, subtle tartness \$12

FLANDERS RED 7.5%

A Flanders Red Ale aged in oak barrels. Notes of cherries, dried fruits, and kilned malts \$12

**MIX-6
CANS**



\$13.50

Check the cooler for selection.

Bomber Bottles (22oz.)

SENIOR BOB 9%

Imperial Cream Ale aged in Tequila Barrels \$15

MAHALO MALLOW 9.5%

Barrel-aged Russian Imperial Stout brewed with coconut & Kona blend coffee \$15

PADISHAH 11%

Imperial Stout aged in Heaven Hill Bourbon Barrels \$15

PADISHAH SMOKED BARLEY 11%

Imperial Stout aged in Old Sugar Distillery's Smokey Barley Barrels \$18

PADISHAH RYE WHISKEY 11%

Imperial Stout aged in Central Standard Craft Distillery's Rye Whiskey Barrels \$18

Sour Bottles (500mL)

BRETT AS THE SUN 5.4% *Vintage Bottles*
Pale Ale fermented with Brettanomyces \$8

BRETT GOLDEN ALE 6.2%

Golden Ale barrel fermented with Brettanomyces & aged 12 months \$8

NUANCE 6.3%

Brewed in collaboration with 1840 - Funky Farmhouse Ale with apricot & peach \$8

ODE ET TA SAHTI 6.8%

Barrel aged Finnish-Style Ale brewed with spruce & juniper berries conditioned with Brettanomyces \$8

SOUR GOLDEN ALE (2017 or 2019) 6.8%

Barrel aged sour Golden Ale \$8

EXISTENCE (2018) 10%

Barrel aged Belgian-Style Sour Ale aged in French & American oak \$8

EXISTENCE | CHERRY (2018) 10%

Barrel aged Belgian-Style Sour Ale with cherries \$8

EXISTENCE | CRANBERRY (2018) 10%

Barrel aged Belgian-Style Sour Ale with cranberries \$8

EXISTENCE | MANGO (2018) 10%

Barrel aged Belgian-Style Sour Ale with mangos \$8

SOUR GOLDEN ALE (2020) 6.8%

Golden Ale blended from 8 month & 12 month barrels fermented with lactobacillus, saccharomyces & brettanomyces \$8

SOUR CRANBERRY GOLDEN ALE 6.8%

Barrel aged sour golden ale with cranberries \$8

SOUR ON THE VINE 6%

Barrel aged Sour Ale blended with Frontenac grapes \$8

BRETTANOMYCES 6.2%

Golden Ale fermented and aged 15 and 29 months in oak barrels w/ brettanomyces \$8

EXISTENCE (2019) 10%

Barrel aged Belgian-Style Sour Ale aged in French & American oak \$8

EXISTENCE | MANGO (2019) 10%

Barrel aged Belgian-Style Sour Ale with mangos \$8

EXISTENCE | BRANDY BARREL AGED (2019) 10%

Belgian-Style Sour Ale aged in Brandy Barrels \$8

EXISTENCE | RASPBERRY (2019) 10%

Barrel aged Belgian-Style Sour Ale with raspberries \$8

EXISTENCE | APRICOT (2019) 10%

Barrel aged Belgian-Style Sour Ale with apricots \$8

TREES, TIMES, AND VINES 12.5%

English Old Ale conditioned with Brett then aged with dates, raisins & figs \$13