

BEER MENU

OLIVER BREWING CO.

206 - IPA

HOP FORWARD, MEDIUM BODIED WITH A TOUCH OF MALT SWEETNESS CUTTING AGAINST THE HOP BITTERNESS. • 7%
2.25/4.50/6.50/9.75/19.50

DARK HORSE

ENGLISH MILD • A CLASSIC ENGLISH DARK, MILD ALE MADE TO QUENCH YOUR THIRST • 3.8%
1.95/4.00/5.25/9.00/18.00

RIDING EASY

HOPPY BLONDE ALE • LIGHT TO MEDIUM BODIED WITH AN ASSERTIVE BITTERNESS AND BALANCED HOAROMA WITH HINTS OF TROPICAL • 4.4%
1.95/4.00/5.25/9.00/18.00

CREATOR/DESTROYER
ESPRESSO BROWN ALE • BREWED WITH CEREMONY COFFEE ROASTERS "DESTROYER" ESPRESSO. SUBTLE COFFEE NOTES AND CARAMEL • 6%
1.95/4.00/6.50/9.00/18.00

COVENTRY (NITRO)
ENGLISH STYLE BITTER • RICH CREAMY HEAD, BOISTEROUS BODY, ROBUST FLAVOR • 6%
1.95/4.00/5.25

BISHOPS BREAKFAST (NITRO)
OATMEAL STOUT • DARK MALT FLAVORS, JUST A TOUCH OF MALT SOURNESS, & SMOOTH MOUTHFEEL COMBINE IN PERFECT • 5%
1.95/4.00/5.25

SHOOT OUT THE LITES
DRY HOPPED ALE • EASY DRINKING, BUT FULL OF FLAVOR, FEATURES CITRA MOSAIC & AMARILLO HOPS BALANCED BY LAGER AND MUNICH MALTS, AND FLAKED OATS AND CORN. • 4%
1.95/4.00/5.25/9.00/18.00

BEYOND THE REALM OF LIGHT
DOUBLE IPA • BITTERED AND DRY HOPPED WITH VARIETIES FROM AUSTRALIA AND NEW ZEALAND • 9%
3.25/6.50

BALLS TO THE WALL

AMERICAN PALE ALE • A REFRESHING PALE ALE WITH A GRATIFYING HOP PUNCH. BREWED WITH NUGGET, MT HOOD, AND CITRA HOPS • 5%
1.95/4.00/5.25/9.00/18.00

SUMMER BABE

RASPBERRY WHEAT ALE • WHEAT ALE IS BREWED WITH PUREED RASPBERRIES AND RED ROSE BUDS. LIGHT IN BODY, CRISP WITH GENTLE FRUIT NOTES ON THE PALATE AND A DELICATE AROMA OF ROSE AND RASPBERRY. 5.8%
1.95/4.00/6.50/9.00/18.00

ANNIVERSARY VOL. 2

DOUBLE IPA • CREATED AS AN ODE TO THE FIRST 2 YEARS AT OUR BELOVED BREWERY. BITTERED WITH COLUMBUS AND CENTENNIAL AND THEN DRY HOPPED WITH SIMCOE, MOSAIC AND CENTENNIAL • 10%
3.50/7.25

PAGAN SCIENCE (CASK)

DOUBLE IPA • BITTERED WITH ELLA AND MOSAIC, FINISHED WITH MOSAIC AND THEN GENEROUSLY DRY HOPPED WITH OVER 2.5 LBS PER BARREL OF MOSAIC, CITRA AND CASCADE PER BATCH. • 8.5%

GUEST DRAFTS

CRISPIN — BLACK BERRY PEAR
PEAR CIDER • SLIGHT TART BITTERNESS OF ALMOST-RIPE STRAWBERRIES, FINISH OF DEEP BLACK RASPBERRY FLAVORS • 5%
2.25/4.50/6.50/9.75/19.50

STELLA

LAGER • CLASSIC BELGIAN LAGER, GOLDEN IN COLOR. WITH EXCEPTIONAL CLARITY AND A SPICY HOP • 5.2%
2.25/4.50/6.50/9.75/19.50

MANOR HILL — GRISETTE

FARMHOUSE ALE • VERY LIGHT AND SESSIONABLE FARMHOUSE ALE WITH SUBTLE HOP FLAVOR. FOLLOWED BY A VERY DRY FINISH. • 4.7%
2.25/4.50/6.50/9.75/19.50

BREWERS ART — RESURRECTION

ABBY DUBBEL • SIMILAR TO CERTAIN BEERS BELGIAN MONKS HAVE BEEN BREWING SINCE THE 16TH CENTURY. FIVE TYPES OF BARLEY • 7%
2.25/5.25/6.5/10.5/21

EVOLUTION — RISE UP (NITRO)

CARIBBEAN STYLE STOUT • INFUSED WITH COFFEE, RICH & DARK WITH A TOASTED BROWN HEAD, WELL BALANCED, ROASTY AND FULL FLAVORED. • 6.7%
2.25/4.50/6.50

PERENNIAL — HOMMELBIER

DRY HOPPED BELGIAN PALE ALE • EARTHY AND SPICY TONES FROM THE YEAST AND A SLIGHT ORANGE NOTE CONTRIBUTED BY THE HOPS. • 5.9%
3.95/7.25

TWO ROADS - LIL HEAVEN

SESSION IPA • TROPICAL FRUITS, SPECIFICALLY PASSION FRUIT, GRAPEFRUIT AND APRICOTS. FINISHES WITH JUST ENOUGH TOASTED MALT CHARACTER TO BALANCE. • 4.8%
2.50/5.25/6.50/12.95/25.95

TWO ROADS - ESPRESSWAY

STOUT • MIX OF LOCALLY-ROASTED ETHIOPIAN/SUMATRA BLEND OF BEANS WITH A RICH OATMEAL STOUT RESULTING IN A TRUE, COLD-BREWED COFFEE STOUT. • 6.5%
2.50/5.25/6.50/12.95/25.95

BELLS-OBERON

WHEAT ALE - MIXING A SPICY HOP CHARACTER WITH MILDLY FRUITY AROMAS. THE ADDITION OF WHEAT MALT LENDS A SMOOTH MOUTHFEEL • 5.8%
2.50/5.25/6.50/12.95/25.95

ALLAGASH — HOPPY TABLE BEER

HOPPY TABLE BEER • FLAVORS OF PINE AND STONE FRUIT BALANCE THE BEER'S CLEAN, SLIGHTLY BITTER FINISH. • 4.8%
2.50/5.25/6.50/12.95/25.95

ALLAGASH — CURIEUX

BARREL AGED TRIPLE • AGE IN BOURBON BARRELS FOR SIX-TO-EIGHT WEEKS. BLEND BACK WITH A PORTION OF FRESH TRIPLEL. • 11%
5.50/10.95

* BEERS ARE AVAILABLE IN

5 oz/12 oz/16 oz/32 oz/64 oz

UNLESS OTHERWISE NOTED.

GUEST DRAFTS

MONUMENT - RYE IPA

RYE IPA • BREWED WITH 51% RYE, THIS UNIQUE IPA COMBINES THE EARTHY SPICE OF A RYE MALT WITH CAREFULLY BALANCED CITRUS HOP NOTES. • 6.5%
2.50/5.26/6.50/12.50/24.95

MONUMENT - AMERICAN BROWN ALE

BROWN ALE • THIS CLASSIC ALL-MALT AMERICAN BROWN ALE HAS A SWEET MALTY BACKBONE WITH A NOTICEABLE BUT NOT OVERPOWERING HOP PRESENCE. • 6%
2.50/5.26/6.50/12.50/24.95

MONUMENT - PENCHANT PILS

PILS • INFLUENCED BY THE GERMAN AND CZECH STYLES, OUR PILSNER HAS AN EARTHY, HERBAL NOBLE HOP CHARACTER WITH A CLEAN FINISH. 100% CZECH SAAZ HOPS, GERMAN PILSNER MALT, CARAMEL MALT, AND GERMAN PILSNER YEAST. • 4.5%
2.50/5.26/6.50/12.50/24.95

MONUMENT - BATTLE IPA

IPA • WITH LARGE LATE ADDITIONS, THIS GOLDEN COPPER IPA HAS AN ABUNDANCE OF FLORAL AND PINEY HOP NOTES. • 7.5%
2.50/5.26/6.50/12.50/24.95

MONUMENT - AMONG THE PINES

DIPA • AN INTENSELY HOPPY PALE ALE WITH MINIMAL MALT CHARACTER, DESIGNED TO SHOWCASE ITS STRONG HOP FLAVORS. • 9%
3.50/7.25

MONUMENT - CROOKED WINDOW

BELGIAN DUBBEL • TRUE TO STYLE BELGIAN DUBBEL. SWEETNESS UP FRONT, WITH NOTES OF RAISIN AND DATES, WITH A NICE DRY FINISH. OUR FIRST LIMITED DRAFT ONLY OFFERING. • 8.5%
2.95/6.25/7.50/9.25/26.

ALLAGASH — VICTOR BELGIAN STRONG ALE • MADE WITH FIVE HUNDRED POUNDS OF CABERNET FRANC GRAPES. MEDIUM BODY, A PRONOUNCED VINOUS CHARACTER, AND A SPICY, TART FINISH. • 7.4%
5.50/10.95

ALLAGASH — JAMES BEAN
BELGIAN-STYLE STRONG ALE • AGED IN BOURBON BARRELS. INFUSED WITH COLD-BREWED COFFEE, POST FERMENTATION. • 10.4%
5.50/10.95

FLIGHTS

OLIVER TOUR \$8

206, RIDING, 3 LIONS, BISHOPS BREAKFAST

PREMIUM FLIGHT \$10

*EXCLUSIONS APPLY

GUEST DRAFTS, CONT'D

ALLAGASH — WHITE

WHITE ALE • SPICED WITH CORIANDER AND CURAÇAO ORANGE PEEL, WHITE UPHOLDS THE BELGIAN TRADITION OF BEERS THAT ARE BOTH COMPLEX AND REFRESHING. • 5.1%
2.50/5.25/6.50/12.95/25.95

NEW BELGIUM - FRENCH OAK SAISON
SAISON • SWEET WITH A SURPRISINGLY STRONG SOUR INITIALLY THAT FADES BUT LINGERS SLIGHTLY. LIGHT BITTERNESS. • 7.5%
3.25/6.50/7.95/12.50/25.00

NEW BELGIUM - JUICY MANDARINA
IPA • LIGHT SWEETNESS FOLLOWED BY TINY POP OF SOUR AND A MODERATE BALANCING BITTERNESS. • 6.5%
2.25/4.50/6.50/9.75/19.50

NEW BELGIUM - 8 HOP

PALE ALE • BRILLIANTLY BALANCED FOR EASY DRINKING, THIS PALE ALE IS PACKED WITH CITRUS AND TROPICAL FRUIT FLAVORS FROM EIGHT DIFFERENT HOP VARIETIES. • 5.5%
2.25/4.50/6.50/9.75/19.50

NEW BELGIUM - JUICY WATERMELON
WATERMELON LIME ALE • MILD SWEETNESS, LIGHT SOUR AND MINIMAL BITTERNESS. • 5%
2.25/4.50/6.50/9.75/19.50

NEW BELGIUM - HOF TEN DORMAAL
BELGIAN PALE ALE • BREWED WITH HOF TEN DORSAL BLENDS MODERN MOSAIC HOPS AND MALTED SUNFLOWER SEEDS WITH OLD WORLD INGREDIENTS SUCH AS SAAZ HOPS, SPELT, AND WILD CARROT HERBS. IT'S NEW AND OLD BELGIUM TOGETHER IN A BOTTLE. • 7%
3.25/6.50

NATIONAL PREMIUM - BOCK
BOCK • WARM, TOAST MALTS & CARAMEL WITH JUST A HINT OF HOPS. • 6.3%
2.25/4.50/6.50/9.75/19.50

JAILBREAK — DE GARDE DE FAITH
BIERE DE GARDE • BURNISHED ORANGE MALT-FORWARD BEAUTY BOASTS ENTICING AROMAS OF CRISPY TOAST AND BISCUIT. ON THE PALATE, DE GARDE DE FAITH OFFERS AN ALLURING ARRANGEMENT OF MODERATE FRUIT AND SUBTLE SPICE • 6.7%
2.50/5.25/6.50/12.95/25.95

JAILBREAK — REDACTION
GLUTEN REDUCED PALE ALE • WEST COAST STYLED PALE ALE CRAFTED TO REMOVE GLUTEN. NOTES OF BOTH ORANGE AND GRAPEFRUIT. • 5.3%
2.25/4.50/6.50/9.75/19.50

DARK PASSENGER • 9

COPPER FOX RYE WHISKEY PAIRED WITH OLIVER BREWING CO'S DARK HORSE.

BOTTLES/CANS

UNION — DUCKPIN • 6
PALE ALE 5.5%

ST. BERNARDUS — ABT 12 • 12
QUAD 12%

CHIMAY — BLUE • 13
QUAD 9%

CHIMAY — WHITE • 12
TRIPLE 8%

DOG FISH — 60 MINUTE • 6
IPA 6%

FLYING DOG — RAGING BITCH • 6
BELGIAN IPA 8.3%

GOOSE ISLAND — MATILDA • 9
BELGIAN PALE ALE 7%

GOOSE ISLAND — SOFIE • 8
FARMHOUSE ALE 6.5%

UNIBROU — LA FIN DE MONDE • 9
TRIPLE 9%

LEFT HAND — MILK STOUT • 7
STOUT 6%

NEW BELGIUM — FAT TIRE • 6
AMBER ALE 5.2%

OMMEGANG — HENNIPEN • 9
FARMHOUSE SAISON 7.7%

OMMEGANG — WITTE • 8
WHEAT ALE 5.2%

ST FEUILLIEN — SAISON • 7
SAISON 6.5%

ST BERNARDUS — TRIPPLE • 12
TRIPLE 8%

BOSTEELS — TRIPEL KARM • 14
TRIPLE 8.4%

DUPONT — SAISON • 13
SAISON 6.5%

WITTEKERKE — WILD • 8
WIT 16.9OZ CAN 5%

FATTI — RITTER • 8
DUNKEL 16OZ 5.5%

PETRUS — OUD • 9
OUD BRUIN 5.5%

OMMEGANG — SOUR PALE • 7
SOUR PALE 6.9%

ALLAGASH — LITTLE BRETT • 9
BRETT SOUR 4.8%

D'ACHOUFFE — LA CHOUFFE • 9
BELGIAN STORNG PALE 8%

NITRO COFFEE

ROASTED BY CEREMONY COFFEE
ROASTERS • COLD BREWED &
NITROGENATED BY OLIVER BREWING
CO • SERVED COLD

SIERRA NEVADA • 6
PALE ALE 5.6%

NATTY BOH(CAN) • 3

AMSTEL • 4

HEINEKEN • 5

BUDWEISER • 4

BUDWEISER LIGHT • 4

MILLER LITE • 4

COORS LIGHT • 4

CORONA • 5

MODELO ESPECIAL • 5

MICH ULTRA • 4

ODOULS • 4

LARGE FORMAT BOTTLES

GULDEN BREWMASTER'S • 32
WHISKEY BARREL 750ML 10.5%

PETRUS — SOUR QURAD • 27
SOUR QUAD 750ML 10.5%

OMMEGANG — BEND THE KNEE • 29
BLONDE ALE WITH HONEY 750ML
9%

CIDER / MEAD / GLUTEN FREE

CRISPIN HONEY (22OZ) • 16

CRISPIN SAINT (22OZ) • 16

OMISSION IPA 6.7% • 6

OMISSION PALE 5.8% • 6

OMISSION LAGER 4.6% • 6

ZOMBIE KILLER 5.5% (16.9OZ) • 19

SLICE OF LIFE 5.5% (16.9OZ) • 13

FEATURES

COPPER & THIEF • 55

CELLER MASTERS -RED WINE BLEND
AGED FOR 3 MONTHS IN BOURBON BARRELS

NITRO COFFEE • 6

ADD:

JAMESON +7

TULLAMOREDEW +7

COCKTAILS

ONCE UPON A THYME • 9

OUR TAKE ON A TRADITIONAL PISCO SOUR.
DON BENEDICTO PISCO, CHANDON ROSÉ &
THYME SIMPLE SYRUP, FRESH LIME JUICE,
EGG WHITES, AND BITTERS. SERVED UP

SHOT THROUGH THE HEART • 11

THE BALTIMORE WHISKEY COMPANY SHOT
TOWER GIN, YELLOW CHARTREUSE .5OZ
GINGER LIQUOR, FRESH LIME JUICE &
MINT LEAF GARNISH. SERVED UP

TBWC OLD FASHIONED • 10

THE BALTIMORE WHISKEY COMPANY GINGER
APPLE LIQUEUR, ANGOSTURA BITTERS.
ORANGE PEEL GARNISH. SERVED UP

SMOKED ESSENCE MANHATTAN • 13

TORCHED MAPLEWOOD, WOODFORD
RESERVE, CARPANO, ANGOSTURA BITTERS
& LUXARDO CHERRY. UP/BIG CUBE.

SMOKEY MARGARITA • 9

TORCHED MAPLEWOOD, MEZCAL, LIME JUICE,
TRIPLE SEC, AND AGAVE NECTAR, OVER ICE
WITH A HALF SEA SALT RIM

SUNGLASSES AT NIGHT • 11

BULLET BOURBON, LEMON JUICE,
CHAMOMILE TEA SYRUP, TOPPED WITH
OLIVER BREWING CO. STARING AT THE SUN
SERVED ON THE ROCKS

ANTIJITO • 9

HOUSE INFUSED PINEAPPLE EL JIMADOR
TEQUILA, FRUITLAB GINGER LIQUEUR,
SIMPLE SYRUP, BASIL & LIME. OVER ICE.

SPICY MARGARITA • 8

CHOUSE INFUSED PINEAPPLE SAUZA
TEQUILA, COINTREAU, FRESH MUDDLED
JALAPEÑOS, LIME JUICE & AGAVE
NECTAR. SERVED OVER ICE WITH A HALF
SEA SALT RIM.

MOSCOW MULE • 8

SMIRNOFF, BARRITT'S GINGER BEER &
LIME. OVER CRUSHED ICE

SMOKEY MULE • 9

MAYALEN MEZCAL, BARRITT'S GINGER
BEER & LIME. OVER CRUSHED ICE.

AS YOU WISH • 11

LAMARCA PROSECCO, ST.GERMAINE,
MUDDLED MINT & STRAWBERRIES
SERVED UP.

CRUSHES • 8

SMIRNOFF ORANGE, GRAPEFRUIT, CITRUS
CRUSH, PEACH CRUSH.

BEER-TO-GO

TAKE A GROWLER OF BEER WITH YOU.
GROWLERS AVAILABLE IN 32 AND 64OZ. ASK
YOUR SERVER FOR MORE INFO.

TAP TAKEOVERS

WE HAND SELECT OUR FAVORITE BREWERIES
AND SHOWCASE THEIR BEST BEERS EVERY
WEDNESDAY.

DAILY SPECIALS

MONDAY

BUILD YOUR OWN BURGER

TUESDAY

1/2 PRICED BOTTLED WINES
ALL DAY LONG

WEDNESDAY

\$4 FOR ALL 16OZ PINTS

ALL DAY THURSDAY

\$4 OFF CRAFT COCKTAILS

HAPPY HOUR

MON - FRI 4PM - 6:30PM

BRUNCH TIME
10A-3P EVERY
SATURDAY
AND
SUNDAY

FEATURING BOTTOMLESS
BLOODY MARYS, BELLINIS,
AND MIMOSAS

PRIVATE EVENTS

WHETHER YOU'RE HOSTING A
CASUAL HAPPY HOUR, BUSINESS
FUNCTION OR PARTY, YOU CAN
DO IT ALL HERE.

ASK YOUR SERVER FOR MORE
DETAILS!

FIVEANDDIMEALE.COM
@FIVEANDDIMEALE

6/28/17