

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

IRONMAN
PALE ALE • A FIRM MALT BACKBONE BALANCED BY A MODERATE BUT ASSERTIVE HOP PRESENCE • 6%
1.95/4.00/5.25/9.00/18.00

RIDING EASY (DRAFT OR NITRO)
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

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

IRISH RED
RED ALE • MEDIUM-BODIED. A BEAUTIFUL RED HUE AND HINTS OF TOFFEE AND ENGLISH HOPS • 6%
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%
1.95/4.00/5.25/9.00/18.00

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

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

GUILLOTINE
DOUBLE IPA • THE LATEST IN OUR LINE OF DIPA. MADE WITH HALLERTAU BLANC, MANDARINA AND SORACHI ACE HOPS. • 9%
3.50/7.25

OLIVER BREWING, CONT'D

VÆVICTIS
DOUBLE IPA • THIRD RELEASE OF OUR DOUBLE IPA SERIES. THIS DIPA IS BITTERED WITH SIMCOE AND MAGNUM HOPS, THEN DRY HOPPED WITH AGGRESSIVE AMOUNTS OF SIMCOE, AMARILLO AND CENTENNIAL • 9%
3.25/6.50

LA CURANDERA
LAGER • MEXICAN STYLE LAGER THAT IS CRISP AND LIGHT BODIED WITH REFRESHING HINTS OF KAFFIR LIME LEAVES AND LEMON PEEL. BREWED IN COLLABORATION WITH STONER ROCK BBQ 4.8%
2.25/4.50/6.50/9.75/19.50

GOLDEN GLORY
PALE WHEAT ALE • THIS WHEAT ALE IS BREWED WITH FRESH GINGER ROOT AND LEMON GRASS FOR A BRIGHT REFRESHING TASTE • 5.2%
2.25/4.50/6.50/9.75/19.50

STARING AT THE SUN
BELGIAN STYLE WHEAT ALE • CLASSIC LIGHT-BODIED WHEAT ALE. BREWED WITH BITTER & SWEET ORANGE PEEL, LEMON PEEL • 4.2%
1.95/4.00/5.25/9.00/18.00

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

DEVILS BACKBONE - AGAVE PILS
DOUBLE PILS • A PALE HOPPY LAGER. • 7%
2.25/4.50/6.50/9.75/19.50

DEVILS BACKBONE - VIENNA
LAGER • WITH ITS AMBER CHESTNUT COLORED GOOD LOOKS AND SMOOTH MALTY FINISH. • 5.2%
2.25/4.50/6.50/9.75/19.50

SIERRA NEVADA - TROPICAL TORPEDO
IPA • THIS BEER USES THEIR ONE-OF-A KIND HOP TORPEDO TO DELIVER AN INTENSE RUSH OF HOP FLAVOR AND THE LUSH AROMAS OF MANGO, PAPAYA, AND PASSIONFRUIT WITH EVERY SIP. ENJOY THIS TROPICAL TWIST ON THE AMERICAN IPA. THIS BEER IS ALSO HOPPED WITH AMARILLO, CITRA, COMET, EL DORADO, AND MOSAIC • 6%
2.25 /4.50/6.50

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

FLIGHTS

OLIVER TOUR \$8
206, RIDING, 3 LIONS, BISHOPS BREAKFAST
PREMIUM FLIGHT \$10
*EXCLUSIONS APPLY

GUEST DRAFTS, CONT'D

KEY BREWING - CATCH AND RELEASE
DIPA • THIS IS A DUNDALK INSPIRED DOUBLE IPA THAT WAS FORMERLY KNOWN AS HAZY DAZE. • 8%
3.50/7.25

KEY BREWING - COPY CAT
SOUR • KETTLE SOURED AMBER ALE STARTS WITH A FAIR AMOUNT OF TARTNESS, BALANCED BY A SWEET MALT BACKBONE AND MINIMAL BITTERNESS. WITH MEDIUM BODY • 5.25%
2.50/5.25/6.50/12.95/25.95

KEY BREWING - GRAY'S PAPAYA
MILKSHAKE IPA • A MILKSHAKE IPA WITH A MILKY GOLDEN HAZE AND PLEASANT TROPICAL FRUIT AROMAS. • 6.3%
2.50/5.25/6.50/12.95/25.95

KEY BREWING - UNDERTOW
GOSE • UNIQUE COLLABORATION WITH THE GUYS FROM EVOLUTION BREWING, THIS GOSE IS BREWED WITH KOMBO AND KELP SEAWEED WITH AN ADDITION OF BLACKBERRIES. • 4.5%
2.50/5.25/6.50/12.95/25.95

CHARM CITY MEAD - BARREL AGED INTRIGUE
IN TANGIERS
SPICED ALE WITH ORANGE BLOSSOM HONEY • A SPICED ALE OF A DEEP AMBER COLOR WITH CARAMEL AND BISCUIT NOTES WITH AN UNDERLYING SWEETNESS THAT BALANCES A SUBTLE SPICE BLEND. • 6.2%
2.50/5.25/7.25

MONUMENT - CROOKED WINDOW
BELGIAN DUBBEL • TRUE TO STYLE BELGIAN DUBBEL. SWEETNESS UP FRONT, WITH NOTES OF RAISIN AND DATES, WITH A NICE DRIER FINISH. OUR FIRST LIMITED DRAFT ONLY OFFERING. • 8.5%
2.95/6.25/7.50/9.25/26.95

NEW BELGIUM - HOF TEN DORMAAL
BELGIUM 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

RIGHT PROPER - TEETH OF LIONS
TART WHEAT ALE • DANDELION ROOT AND LEAVES IN THE KETTLE AND DRY-HOPPING WITH CENTENNIAL AND CHINOOK COMBINE FOR HERBAL, CITRUS AND PINE CHARACTER TO BALANCE THE BRIGHT AND FRUITY ACIDITY • 3.5%
2.95/6.50/7.25

EVOLUTION - SUMMER SESSION
SESSION ALE • LIGHT, REFRESHING UNFILTERED ALE BREWED WITH BARLEY, OATS, RYE, AND WHEAT FOR A SUBTLE COMPLEXITY. A RESERVED HOP BITTERNESS AND AROMA BALANCE THE LIGHTLY SWEET GRAIN CHARACTER. • 4.6%
2.25/4.50/ 6.50

GUEST DRAFTS, CONT'D

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

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

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

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 TRIPEL. • 11%
5.50/10.95

PEAK ORGANIC - SUMMER SESSION
SESSION ALE • A TRADITIONAL SUMMER WHEAT BEER MARRIES A WEST COAST PALE ALE. LOCALLY GROWN WHEAT PROVIDES A COMPLEX MOUTHFEEL AND AMARILLO® DRY HOPPING GIVES A CITRUSY AROMA. 5%
2.25/5.25/6.50/9.75/19.50

PEAK ORGANIC - THE JUICE
PALE ALE • TANGERINE AND BERRY NOTES EXPLODE IN THE AROMA, AND JUICY HOP FLAVORS BURST ON THE SCENE AT FIRST SIP. 5.8%
3.25/ 6.50

PEAK ORGANIC - HAPPY HOUR
PILSNER • CRISP, CLEAN AND CRUSHABLE. THIS BEER IS EASYGOING AND Pairs WELL WITH EVERYTHING, INCLUDING ANOTHER BEER! • 4.7%
2.25/5.25/6.50/9.75/19.50

BELLS-KALAMAZOO (CASK)
STOUT - SMOOTH, FULL-BODIED STOUT OFFERS A BLEND OF AROMAS AND FLAVORS OF DARK CHOCOLATE AND FRESHLY ROASTED COFFEE, BALANCED WITH A SIGNIFICANT HOP PRESENCE. 6%
2.50/5.50/6.75

SCHOFFERHOFER- GRAPEFRUIT
SHANDY • WORLD'S FIRST HEFEWEIZEN GRAPEFRUIT BEER. 50/50 BLEND OF SCHOFFERHOFER HEFEWEIZEN AND CARBONATED GRAPEFRUIT JUICE • 2.5%
2.25/4.50/6.50/9.75/19.50

* BEERS ARE AVAILABLE IN
5 oz/12 oz/16 oz/32 oz/64 oz
UNLESS OTHERWISE NOTED.

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 FEULLIEN — 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%

ALLAGASH — LITTLE BRETT • 9
BRETT SOUR 4.8%

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

SIERRA NEVADA • 6
PALE ALE 5.6%

NITRO COFFEE

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

NATTY BOH(CAN) • 3

AMSTEL • 4

HEINEKEN • 5

BUDWEISER • 4

BUDWEISER LIGHT • 4

MILLER LITE • 4

COORS LIGHT • 4

CORONA • 5

CORONA LIGHT • 5

MODELO ESPECIAL • 5

MICH ULTRA • 4

NOT YOUR FATHER'S ROOT BEER • 6

ODOULS • 4

LARGE FORMAT BOTTLES

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

PETRUS — SOUR QUAD • 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

8/21/17