

# 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 DIPAs. MADE WITH HALLERTAU BLANC, MANDARINA AND SORACHI ACE HOPS. • 9%  
3.50/7.25

## OLIVER BREWING, CONT'D

**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

**FOREARM SMASH**  
DIPA • DOUBLE IPA GENEROUSLY BITTERED WITH COLUMBUS & CENTENNIAL AND DRY HOPPED WITH AMARILLO AND CITRA. FERMENTED WITH CALIFORNIA ALE YEAST, IT HAS A DRY FINISH AND LINGERING HOP BITTERNESS • 9%  
3.50/7.25

**HARVEST ALE**  
WET HOP AMBER ALE • WET LOCAL CASCADE HOPS FROM BLACK LOCUST FARMS THAT WERE HARVESTED THE MORNING OF THE BREW DAY • 4.8%  
2.25/4.50/6.50/9.75/19.50

## 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

**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

**AVERY - REAL PEEL**  
IPA • INSPIRED BY A SUMMER'S DAY AND CRAFTED TO CRUSH YEAR-ROUND. THIS IPA TWISTS REAL TANGERINE PEEL AND CITRUSY HOPS INTO THIS JUICY EXPERIENCE • 6.3%  
2.95/6.50/7.25

**SIERRA NEVADA- OVILA**  
WHEAT • BREWED IN COLLABORATION WITH THE ABBEY OF NEW CLAIRVAUX. THIS CLOUDY BELGIAN STYLE ABBEY ALE IS BREWED WITH CORIANDER AND ORANGE PEEL • 7%  
3.95/7.50

**STELLA**  
PILS • A PLEASANTLY BITTER HOPPINESS AND REFRESHING, CRISP FINISH WITH A DISTINCT PALE GOLDEN COLOR. • 4.8%  
2.25/5.25/6.50/9.75/19.50

## FLIGHTS

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

## GUEST DRAFTS, CONT'D

**ERDINGER — OKTOBERFEST**  
WEISSBIER • THE WHEAT AROMA WITH A FRUIT AND CLOVE HINT COMBINES WITH A STRONG MALTY FLAVOUR AT THE BACK. A GRAINY FLAVOUR AND LOVELY HOPPINESS. • 5.7%  
2.25/4.50/6.50/9.75/19.50

**HOFBRÄU — OKTOBERFEST**  
WEISSBIER • RICH, FULL-BODIED BEER WHICH GOES DOWN IDEALLY WITH TRADITIONAL BAVARIAN CUISINE. WITH ITS DELICIOUSLY BITTER TASTE • 6.3%  
2.25/4.50/6.50/9.75/19.50

**DOG FISH HEAD — SEAQUENCH**  
SESSION SOUR ALE • MADE WITH LIME PEEL, BLACK LIME AND SEA SALT. IT'S A CITRUSY-TART UNION OF THREE GERMAN STYLES OF BEERS • 4.9%  
2.25/4.25/6.00

**TROEGS — HOP KNIFE**  
HARVEST ALE • THE BEER FLOWS THROUGH OUR HOP CYCLONE RELEASING A BOUNTY OF PRESERVED CITRUS RIND, CRUSHED JUNGLE AND TROPICAL AROMAS. • 6.2%  
2.25/4.25/6.00

**MANOR HILL — PILS**  
PILS • USING CORN GROWN ON OUR VERY OWN FARM. LEAF SAAZ, HALLERTAU MITTELFRUH AND TRIPLE PEARL HOPS PROVIDE A DISTINCT GERMAN GRASSINESS THAT IS FOLLOWED BY A TOUCH OF GRAIN, CITRUS AND A CLEAN FINISH. • 5.3%  
2.25/4.25/6.00

**EVOLUTION - DELMARVA PRIMA PILS**  
PILS • GOLDEN AND COLOR WITH FLORAL AND CITRUS ZEST CHARACTERISTICS FROM GERMAN SAPPHIRE AND OPAL HOPS. CHRIS WITH DELICATE MALT FLAVORS AND A DRIVE FINISHED. • 4.8%  
2.25/4.25/6.00

**KEY - ONE FOR THE THUMB**  
NEW ENGLAND IPA • A NEW ENGLAND MILKSHAKE IPA BREWED WITH GUAVA AND MANGO. • 6.5%  
2.25/4.25/6.00

**PEABODY HEIGHTS - SIR BARTON**  
SAISON • HOPPY AND SPICY NOTES, TOPPED BY AN UNCTUOUS HEAD, THIS BEER WILL GIVE FANS A CLEAN, FRESH TASTE AND A CRISP DRY FINISH • 7%  
2.25/4.25/6.00

**EASTERN SHORE — GRAPEFRUIT SITUATION**  
IPA • ADDITION OF 100% NATURAL GRAPEFRUIT JUICE ADDED TO THIS IPA PERFECTLY COMPLEMENTS THE FRUITY HOP NOTES AND SMOOTH MALT. • 7%  
2.25/4.25/6.00

## 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

**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 TRIPLE. • 11%  
5.50/10.95

**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

**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

**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

**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

**SIERRA NEVADA - SUMMERFEST**  
LAGER • REFRESHING, PILSNER-STYLE LAGER. SMOOTHNESS COMES FROM AN EXTRA-LONG LAGERING PERIOD. LIGHTER IN BODY BUT STILL HAS A BIG AROMA AND A TANGY HOP BITE • 5%  
2.25/4.50/ 6.50/9.75/19.50

**GRAFT- FARM FLOR**  
CIDER • A BLEND OF WILD BRETT FERMENTED JUICY YOUNG CIDER WITH FUNKY AND ACIDIC BARREL AGED CIDER • 6.9%  
2.95/6.50/7.95

\* 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 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%

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

9/13/17