

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 HALLERTAUBLANC, MANDARINA AND SORACHI ACE HOPS. • 9%
3.50/7.25

OLIVER BREWING,

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

INERTIA CREEPS

SOUP ALE • KETTLE SOUP ALE IS FERMENTED WITH RED RASPBERRIES. CREATED IN 'COLLUSION' WITH OUR FRIENDS AT MANOR HILL BREWING • 5.2%
3.50/7.25

RUST

DOUBLE IPA • VOLUME VI BRINGS NOTES OF PINEAPPLE, PINE AND PASSIONFRUIT. • 9%
3.50/7.25

TUPPENCE

PORTER • THIS COLLABORATION WITH STILLWATER IS AN OLD WORLD STYLE FERMENTED WITH BRETT 7%
3.50/7.2

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

GUEST DRAFTS

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

ITHACA — FLOWER POWER

IPA • CLOVER AND HONEY HUES WITH A TROPICAL NOSE. A BIG BODY THAT BOASTS PINEAPPLE AND GRAPEFRUIT • 7.5%
2.95/6.50/7.25

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

FLYING DOG - DOGTOBERFEST

MARZEN • BREWED WITH 100% GERMAN INGREDIENTS, IT WILL CUT SPICE WHILE PULLING OUT SWEETNESS. • 5.6%
2.25/4.25/6.00

BELLS - OKTOBERFEST

MARZEN • CRAFTED AS A FLAVORFUL SESSION BEER OKTOBERFEST SPENDS SIX MONTHS FERMENTING. WITH HERBAL HOP AROMAS, THIS BALANCED AMBER LAGER FOCUSES ON LIGHTLY TOASTED MALT THAT LENDS BODY WITHOUT TOO MUCH SWEETNESS. • 5.5%
2.25/4.25/6.00

OLIVER BREWING CO. - 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

MANOR HILL — PILS

PILS • USING CORN GROWN ON OUR VERY OWN FARM. LEAF SAAZ, HALLERTAUBLANC 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

EPIC — TART & JUICY

SOUP IPA • KETTLE SOURED WITH AN ABUNDANCE OF JUICY CITRUS DRIVEN HOPS. • 4.5%
2.25/4.25/6.00

EPIC- IMPERIAL PUMPKIN PORTER (NITRO)

PORTER • AROMAS OF SWEET SPICES THAT GIVE WAY TO CHOCOLATE AND ROASTED MALT. HINTS OF CLOVE, VANILLA BEANS, NUTMEG AND ALLSPICE • 6.5%
2.25/4.25/6.00

DARK PASSENGER • 9

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

GUEST DRAFTS, CONT'D

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 — 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

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

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

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

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

FIRESTONE WALKER- LUPONIC DISTORTION

OO6 IPA • THE SIXTH RELEASE IN THE SERIES IS DRIVEN BY A MIX OF SEVEN DIFFERENT HOP VARIETIES. • 5.9%
2.50/5.25/6.50/9.75/19.50

STELLA

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

UNION - FOXY

RED IPA • CENTENNIAL & COLUMBUS HOPS, BURSTING WITH THEIR PINEY AND FRUITY RESINS, COMBINE WITH THIS RICH, RED ALE TO CREATE A PERFECT BALANCE OF JUICY HOPS AND BREADY MALT. • 6.5%
2.25/4.25/6.00

* BEERS ARE AVAILABLE IN

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

UNLESS OTHERWISE NOTED.

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

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

HOUSE 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
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10/2/17