

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

3 LIONS
STRONG BROWN ALE • FULL BODIED. UNDERLYING HINTS OF CARAMEL SWEETNESS • 7.5%
2.25/4.50/6.50/9.75/19.50

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

OLIVER BREWING,

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

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

TUPPENCE
PORTER • THIS COLLABORATION WITH STILLWATER IS AN OLD WORLD STYLE FERMENTED WITH BRETT 7%
3.50/7.25

OLD WORLD XX
STRONG ALE • THIS UNION COLLABORATION HAS A BIG, CHEWY MALT BACKBONE WITH A BALANCED BITTERNESS AND A SWEET MALT AROMA. IS AN OLD WORLD STYLE FERMENTED WITH BRETT 8.2%
3.50/7.25

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

GUEST DRAFTS

CRISPIN — BLACK BERRY PEAR
PEAR CIDER • SLIGHT TART BITTERNESS OF ALMOST-RIPE STRAWBERRIES, FINISH OF DEEP BLACK RASPBERRY FLAVORS • 6%
2.25/4.50/6.50/9.75/19.50

WILD GOOSE- SNOW GOOSE
ALE • LIGHT HOPS, TOASTED MOLASSES & CARAMEL WITH JUST A HINT OF HOPS. ROUND TOASTY BODY AND A VIBRANT FINISH 6.3%
2.25/4.50/6.50/9.75/19.50

ALLAGASH- TRIPLE
GOLDEN ALE • HERBAL NOTES AND PASSION FRUIT WITH A DRY FINISH. THIS GOLDEN HUED ALE IS MARKED BY PASSION FRUIT AND HERBAL NOTES IN THE AROMA, WITH SUBTLE SUGGESTIONS OF BANANA AND HONEY SURFACING FROM ITS DEEP AND COMPLEX PALATE. THE TRIPLE'S FINISH IS REMARKABLY LONG AND SOOTHING. 9%
5.50/10.50

FLIGHTS

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

GUEST DRAFTS, CONT'D

BELLS-OBERON
WHEAT ALE - MIXING A SPICY HOP CHARACTER WITH MILDLY FRUITY AROMAS. THE ADDITION OF WHEAT MALT LENDS A SMOOTH MOUTHFEEL • 5.8%
2.50/5.50/6.75

KEY — CATCH & RELEASE
DOUBLE IPA • 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 8%
2.95/6.50/7.25

UNION- DUST RING
DOUBLE DRY-HOPPED SOUR ALE WITH LUPULIN POWDER, YELLOW HAZE 4.6%
2.25/4.50/6.50

3 STARS — COGNITIVE DISSONANCE
BERLINER WEISSE • THE ADDITION OF RYE ADDS A WONDERFUL SPICE UNDERTONES & THE NEW HOP VARIETAL MANDARINA BAVARIA. • 3.6%
3.25/6.50

3 STARS — PEPPERCORN SAISON
SAISON - SLIGHTLY SWEET FRUITY NOSE, HINTS OF GRASS AND CORRIANDER WITH A CLEAN DRY FINISH 6.5%
2.25/5.25/6.5/10.5/21

3 STAR- GHOST
WHITE IPA • BRIGHT, LIGHT CITRUS AND LIGHT BITTERNESS. AMARILLO, SIMCOE, CITRA COLUMBUS HOPS 5.9%
2.25/4.25/6.00

FOUNDERS — HARVEST
HARVEST ALE • AN IMPOSSIBLY AROMATIC AND BRIGHT WET HOPPED ALE BURSTING WITH PINE, MELON AND CITRUS NOTES 7.6%
3.25/6.50

HYSTERIA — DARKEST HOUR
AMERICAN STOUT • BLACK IN COLOR, NICE TAN COLORED HEAD. SOME LACING. MODERATELY ROASTY AROMA. TASTE IS ON THE DRIER SIDE. BITTER COCOA, SOME ESPRESSO. MEDIUM BODIED, NICE MOUTHFEEL. 5.6%
3.25/6.50

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 TRIPLE. • 11%
5.50/10.95

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

DOGFISH- LIQUID TRUTH SERUM
IPA • PALE GOLDEN WITH WHITE HEAD, LIGHT BODIED AND CRISP, TROPICAL FRUIT, CITRUS AND PINE 6.8%
2.50/5.25/6.50

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

EPIC — TART & JUICY
SOUR IPA • KETTLE SOURED WITH AN ABUNDANCE OF JUICY CITRUS DRIVEN HOPS. • 4.5%
2.25/4.25/6.00

SMUTTY NOSE- PUMPKIN
PUMPKIN ALE - RICH ORANGE COLOR, BLEND OF CLASSIC PUMPKIN PIE SPICES, IMPORTED MALT WITH LOCALLY GROWN INGREDIENTS, SUCH AS SQUASH AND "POMPIONS." 6.5%
2.50/5.50/6.75

BREWERS ART — SANGREALE
SAISON • A RIFF ON RESURRECTION WITH A NEW YEAST STRAIN AND SLIGHTLY ALTERED GRAIN BILL. 6%
2.25/5.25/6.5/10.5/21

STONE — XOCOVEZA
MOCHA STOUT • NEW HOP VARIETAL MANDARINA BAVARIA. • 3.6% AN INSANELY DELICIOUS TAKE ON MEXICAN HOT CHOCOLATE BREWED WITH COCOA, COFFEE, PASILLA PEPPERS, VANILLA, CINNAMON AND NUTMEG 8.1%
3.25/6.50

* 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

THYME IS OF THE ESSENCE • 13
PATRON REPOSADO, FRUIT LABS GINGER
LIQUOR, ORANGE JUICE, FIG PRESERVES.
SERVED OVER ICE

FALLING INTO PLACE • 9
REDEMPTION RYE, MAPLE SYRUP, APPLE
CIDER, CHOCOLATE BITTERS. SERVED OVER
ICE

KISSED BY A ROSE • 9
BARR HILL GIN, SMOKED HONEY, ROSEMARY,
TONIC. SERVED OVER ICE

PLAYING WITH FIRE • 9
REDEMPTION BOURBON, FIREBALL, APPLE
CIDER, GINGER BEER. SERVED OVER
CRUSHED ICE

THE CHAMPAGNE ONE • 9
CHAMPAGNE, BLACKWELL RUM, APPLE
CIDER, CINNAMON/BROWN SUGAR RIM
SERVED NEAT

HOT APPLE CIDER • 3
RECOMMENDED ADDITIONS:
WOODFORD BOURBON + 9
BLACKWELL RUM + 6

SMOKEY MARGARITA • 9
TORCHED MAPLEWOOD, MEZCAL, LIME JUICE,
TRIPLE SEC, AND AGAVE NECTAR, OVER ICE
WITH A HALF SEA SALT RIM

SMOKED ESSENCE MANHATTAN • 13
TORCHED MAPLEWOOD, WOODFORD
RESERVE, CARPANO, ANGOSTURA BITTERS
& LUXARDO CHERRY. UP/BIG CUBE.

TBWC OLD FASHIONED • 10
THE BALTIMORE WHISKEY COMPANY
GINGER APPLE LIQUEUR, ANGOSTURA
BITTERS. ORANGE PEEL GARNISH. SERVED
UP

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
@FIVEANDDIMEALE

11/06/17