

# 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

### 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

## 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

### CREATOR/DESTROYER

ESPRESSO NUT BROWN ALE • A NUT BROWN ALE BREWED WITH CEREMONY COFFEE ROASTERS "DESTROYER" ESPRESSO COFFEE. A BEAUTIFUL BALANCE OF SUBTLE COFFEE NOTES AND A CARAMEL MALT PROFILE. • 6%

2.25/4.50/6.50/9.75/19.50

### 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

### 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 B.2%

3.50/7.25

### INERTIA CREEPS BLACKBERRY

SOUR ALE • COLLUSION WITH MANOR HILL, A KETTLE SOUR FERMENTED WITH BLACKBERRIES 5.2%

3.50/7.25

## GUEST DRAFTS

### WILD GOOSE - SNOW GOOSE

WINTER ALE • AROMAS ARE WARM, TOAST MALTS AND CARAMEL WITH JUST A HINT OF HOPS. FINISHES CLEAN AND DRY. • 6.3%

2.25/4.50/6.50/9.75/19.50

### 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

## FLIGHTS

### OLIVER TOUR \$8

206, RIDING, 3 LIONS, BISHOPS BREAKFAST PREMIUM FLIGHT \$10

\*EXCLUSIONS APPLY

## GUEST DRAFTS, CONT'D

CHARM CITY MEAD - RETIRE BY THE FIRE MEAD • GET THAT FIRE STARTED WITH A REFRESHING MEAD THAT FEATURES VANILLA, COCOA NIBS, AND CLOVE. • 6.9%

3.95/8.50

### BREWERS ART - ST. FESTIVUS

WINTER ALE • THIS BROWN WINTER ALE IS BREWED WITH 5 TYPES OF MALT, NOBLE HOPS, THEN SUBTLY SPICED WITH CURAÇAO ORANGE PEEL, AND GINGER. • 8.5%

3.50/7.25

### MONUMENT CITY - WOOD STOVE

IMPERIAL STOUT • A BOLD, RICH STOUT WITH INTENSE DARK CHOCOLATE, CARAMEL AND ROASTED MALT FLAVORS. THIS IMPERIAL STOUT WILL KEEP YOU WARM ALL WINTER LONG. • 10%

3.95/7.95

### BELLS - WINTER WHITE

BELGIAN WHEAT ALE • FERMENTED WITH A BELGIAN ALE YEAST, THIS BLEND OF BARLEY AND WHEAT MALTS YIELDS A MIXTURE OF CLOVE AND FRUITY AROMAS, ALL WITHOUT THE USE OF ANY SPICES. DELIBERATELY BREWED TO RETAIN A CLOUDY APPEARANCE, WINTER WHITE IS A BEER FOR EMBRACING WINTER. • 5%

3.25 / 4.50 / 6.50

### KEY - ROCK THE CASH BAR

DUNKELWEIZEN • THIS IS A TRADITIONAL BAVARIAN DUNKLE WEISSEN ALE. • 5.2%

3.25/6.50

### OLIVER/CCM- INTRIGUE IN TANGIERS

SPICED ALE • A COLLABORATION WITH CHARM CITY MEAD WORKS. BREWED WITH ORANGE BLOSSOM HONEY AND DATE MOLASSES AND GENTLY SPICED WITH NUTMEG, CINNAMON, CORIANDER AND STAR ANISE. • 6.2%

3.50/8.25

### SILLY - NOEL

BELGIAN TRIPLE • FIRST TASTE COVERS THE ENTIRE PALATE WITH A NEW INVIGORATING AND VANILLA SENSATION WITH A HINT OF SPICE. • 9%

4.25/8.95

### SIERRA NEVADA — CELEBRATION

IPA • HOP-FORWARD HOLIDAY BEERS FAMOUS FOR ITS INTENSE CITRUS AND PINE AROMAS • 6.8%

3.25 / 4.50 / 6.50

## GUEST DRAFTS, CONT'D

### 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

### 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

### BARLEY & HOPS — THE CROWL

IPA • TRIPLE DRY HOPPED WITH AZACCA, CITRA, SIMCOE, AND WAIMEA HOPS • 7.2%

2.25/5.25/6.5/10.5/21

### VICTORY — MIGHTY THINGS

IMPERIAL IPA • DARINGLY DRY-HOPPED WITH LOADS OF MIGHTY WHOLE FLOWER AMERICAN HOPS, THIS JUICY IMPERIAL IPA IMPARTS VIVID AROMAS AND NOTES OF BITING CITRUS.

\* 8.3%

3.95/7.50

### DOG FISH HEAD — LUPU LUAU

IPA - LOTS OF COCONUT WITH A COMBINATION OF PILS MALT WITH FLAKED BARLEY, ROLLED OATS, AND MALTED AND RAW WHEAT TO GET IT ALL HAZY. • 7.3%

2.50/5.50/6.75

### 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

### STILLWATER — SELF DESTRUCT

IPA - BREWED WITH SALT AS WELL AS GALAXY, CENTENNIAL AND COLUMBUS HOPS. 4.6%

2.50/5.50/6.75

### EVOLUTION — SECRET SPOT WINTER ALE

ALTBIER - INSPIRED BY THE ALTBIEERS OF GERMANY THIS ALE HAS A SPICY HOP CHARACTER COMPLEMENTED BY TOASTY MALT NOTES. 6.3%

3.25/6.50

\* 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

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

SMOKED GIN & TONIC • 9  
BARR HILL GIN, SMOKED HONEY, ROSEMARY,  
TONIC. SERVED OVER ICE

PLAYING WITH FIRE • 9  
REDEMPTION BOURBON, CINNAMON  
WHISKEY, 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.

## 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



## 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

## 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.

12/6/17