

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 FRUIT • 4.4 %
1.95/4.00/5.25/9.00/18.00

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

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

BALLS TO THE WALL

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

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

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

THE BIG D

CITRUS IPA • BREWED IN COLLABORATION WITH OUR FRIENDS AT DAWSON'S LIQUORS. THIS IPA IS BREWED WITH CITRA AND CENTENNIAL HOPS, ORANGE BLOSSOM HONEY, AND ORANGE AND LEMON PEEL. • 7.5%
3.25/6.50

OLIVER BREWING, CONT'D

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

SPEED OF DARKNESS

RUSSIAN IMPERIAL STOUT •
INSPIRED BY THE DEEP DARK RIFFS OF BISON MACHINE. OUR RUSSIAN IMPERIAL STOUT IS SMOOTH AND WARM WITH NOTES OF DARK CHOCOLATE, LICORICE, AND COFFEE. • 8.5%
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

ForeArm Smash

IPA • ALL HAIL THE MIGHTY BUDGIE AND THEIR CLASSIC "POWER SUPPLY" ALBUM. GET SMACKED IN THE FACE WITH SOME HOPS AND ALCOHOL WHY DONTCHA? WITH MOSAIC, COLUMBUS AND SIMCOE HOPS 8.0%
3.50/7.25

BURN THE CANDLE

OATMEAL STOUT • WE HAVE TEAMED UP WITH CEREMONY COFFEE ROASTERS, INFUSED WITH COLD STEEPED MASS APPEAL ROAST FOR A BEAUTIFUL BALANCE OF DARK MALT AND COFFEE CHARACTER • 4%
1.95/4.00/5.25/9.00/18.00

LIVE JU JU

DOUBLE IPA • VOLUME VII OF OUR LONG LIVE ROCK AND ROLL DIPA SERIES, CELEBRATING THE RELEASE OF THE EXPANDED EDITION OF Wo Fat's "Live JuJu" ALBUM BY RIPPLE MUSIC. DRY HOPPED WITH LEMONDROP AND HUELL MELON. • 9%
3.50/8.25

OLIVER/CCMW- 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

FLIGHTS

OLIVER TOUR \$8

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

*EXCLUSIONS APPLY

GUEST DRAFTS

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

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

KEY - ROCK THE CASH BAR
DUNKELWEIZEN • THIS IS A TRADITIONAL BAVARIAN DUNKLE WEISSEN ALE. • 5.2%
3.25/6.50

NINKASI — SLEIGH'R
WINTER ALE • LAYERS OF DEEPLY TOASTED MALT ARE BALANCED BY JUST ENOUGH HOP BITTERNESS TO MAKE IT DECEIVINGLY DRINKABLE AND PAIRED WITH A DRY FINISH • 7.2%
3.25 / 4.50 / 6.50

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

BRECKENRDIGE — VANILLA PORTER (NITRO)
PORTER • VARIETY OF MALTS PROVIDE FLAVORS OF CHOCOLATE, ROASTED NUT, CARAMEL, AND COFFEE. THE SOFTENING EFFECT OF NITROGEN CREATES A VELVETY MOUTHFEEL AND HIGHLIGHTS THE FLAVORS OF THE MALTS AND VANILLA. • 5.4%
2.25/4.50/6.50

EVOLUTION — SECRET SPOT
WINTER ALE(ALTBIER) • A FULL, TOASTY MALT PROFILE IS COUNTERED BY GENEROUS ADDITIONS OF GERMAN HOPS. WELL BALANCED BUT ASSERTIVELY HOPPED. • 6.3%
2.25/4.50/6.50/9.75/19.50

TWO ROADS — HOLIDAY ALE
BIERE DE GARDE • EXHIBIT A MORE MALTY PROFILE THAN A TYPICAL BIERE DE GARDE. IN ITS NATIVE FRANCE THIS SPECIAL TYPE OF ALE IS BREWED BY JUST A HANDFUL OF SMALL BREWERIES • 7.3%
2.25/5.25/6.50/10.50/21

DARK PASSENGER • 9

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

GUEST DRAFTS,

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

HYSTERIA — THE MORNING AFTER
MILK STOUT STOUT • DARK, ROASTY AND DELICIOUS. • 5.6%
3.25/6.50

STILLWATER — SELF DESTRUCT
IPA - BREWED WITH SALT AS WELL AS GALAXY, CENTENNIAL AND COLUMBUS HOPS. • 4.6%
2.75/5.50/6.75/11.5/22

OLD DOMINION — MILLENIUM
BARLEY WINE - MILLENNIUM IS BREWED IN THE BARLEY WINE STYLE TO COMMEMORATE THEI 100TH BATCH OF BEER.. • 10.5%
3.25/6.50

JAILBREAK - SISTER ROBERTA
HARVISH • A KETTLE-SOURED DARK ALE WITH CHERRIES. CHAMELEON, FALLING SOMEWHERE BETWEEN PORTER AND FLEMISH RED IN FLAVOR ON THE PALATE. SISTER ROBERTA IS MODERATELY ACIDIC WITH IMMENSE CHERRY CHARACTER FROM PLENTIFUL ADDITIONS OF BOTH TART AND SWEET CHERRIES. • 6.2%
3.50/7.95

SIERRA NEVADA - HOP BULLET
DIPA • HITTING THE BEER WITH A DOUBLE-BARRELED BLAST OF MAGNUM HOPS AND LUPULIN DUST—PURE, CONCENTRATED HOP FLAVOR—DIRECTLY INTO THE TANK TO EMPHASIZE THE INTENSE PINE AND CITRUS FLAVORS OF CLASSIC WEST COAST HOPS. • 6.7%
2.25/5.25/6.50/10.5/21

3 STARS — NECTAR OF THE BOGS
CRANBERRY SAISON • BRIGHT AND CRISP WITH A SUBTLE EARTHY TARTNESS FROM THE FRESH CRANBERRIES. • 5%
2.25/4.50/6.50/9.75/19.50

DOGFISH HEAD - 120 MINUTE
IPA • CONTINUOUSLY HOPPED WITH A COPIOUS AMOUNT OF HIGH-ALPHA AMERICAN HOPS THROUGHOUT THE BOIL AND WHIRLPOOL, AND THEN DRY-HOPPED WITH ANOTHER PALLET OF HOPS. UNFILTERED AND ABUNDENTLY HOPPY, IT'S THE HOLY GRAIL FOR HOPHEADS!. • 15-20%
3.95/7.95

BELLS-TWO HEARTED
IPA - PERFECTLY BALANCED WITH A MALT BACKBONE AND COMBINED WITH THE SIGNATURE FRUITY AROMAS OF BELL'S HOUSE YEAST. • 7%
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.

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 — TRIPPEL 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

OLIVERS — RIDING EASY • 5
HOPPY BLONDE ALE 4.4%

OLIVERS — CREATOR/DESTROYER • 5
ESPRESSO BROWN ALE 6%

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

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.

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!

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