

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

WE ARE DUST
DUNKELWEIZEN • GENTLY BITTERED WITH GERMAN MAGNUM AND FINISHED WITH HALLERTAU MITTELFRUH, OPEN FERMENTED WITH GERMAN ALE YEAST. DELICATE BANANA NOTES ARE IMMEDIATE, AN UNDERLYING SWEETNESS GIVES AWAY TO A SUBTLE ROAST BITTERNESS • 5.2%
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

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

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

OLIVER BREWING/CHARM CITY MEAD —
INTRIGUE IN TANGIERS SPICED WINTER ALE W/
ORANGE BLOSSOM HONEY • 6.2%
2.25/4.50/6.50/9.75/19.50

OLIVER BREWING, CONT'D

FOREARM SMASH
IPA • ALL HAIL THE MIGHTY BUDDIE 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.%
3.50/7.25

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 — AUSLANDER
STICKE ALT STYLE ALE • BREWED IN COLLABORATION WITH FORMER WHARF RAT BREWER, BARRETT LAURER. DRY-HOPPED WITH LEMONDROP HOPS AND FERMENTED WITH JASPER YEAST • 6.5%
2.25/4.50/6.50/9.75/19.50

OLIVER — EYE OF THE BEHOLDER
HOPPY RED WHEAT ALE • DRY-HOPPED WITH MOSAIC, CITRA, AND CENTENNIAL HOPS • 6.8%
2.25/4.50/6.50/9.75/19.50

OLIVER — ROOTS OF THE MOUNTAIN
SAHTI STYLE ALE • BREWED BY ASSISTANT BREWER, CHRIS COWELL - KETTLE SOUR WITH BELGIAN YEAST AND FERMENTED WITH JUNIPER BERRIES • 8.4%
2.25/4.50/6.50/9.75/19.50

GUEST DRAFTS

KEY - STEAL YOUR PEACH
GOSE • THIS GOSE HAS MORE THAN ENOUGH SOUR TO MAKE EVERYONE HAPPY AND THE FRESH PEACHES USED IN THE FERMENTER WILL MAKE YOU WONDER WHERE TO GET THE NEXT PINT. • 5.5%
2.25/4.50/6.50/9.75/19.50

JAILBREAK -GOLDIE HON
HOPPY BLONDE ALE • HOP FORWARD BLONDE ALE WITH BRIGHT CITRUS CHARACTER FROM CITRA AND MOSAIC HOPS • 5.3%
2.25/5.25/6.50/10.50/21

FLIGHTS

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

GUEST DRAFTS

PETRUS - SOUR QUAD
SOUR QUAD • BLEND OF QUADRUPLE AND 30% PETRUS AGED PALE. THE QUADRUPLE IS A COMPLEX, DARK, MALTY BEER MADE FROM 5 DIFFERENT MALTS. ADDING PETRUS AGED PALE, PURE FOEDER BEER, TO THE FULL BODIED STRONG QUADRUPLE • 10.5%
6.50/13.25

TROUBADOUR - MAGMA
MEAD • HOP BITTERNESS OF AN AMERICAN IPA WITH THE FRUITY CHARACTERISTICS OF A BELGIAN TRIPLE. • 9.3%
6.95/14.25

KAPITTEL - WINTER
WINER ALE • KAPITTEL WINTER GETS ITS SPECIFIC TASTE FROM MORELLEN, CUMIN, ZOETHOUT AND A TOUCH OF CORIANDER. ITS UNIQUE FLAVOR AND TASTE, MAKES YOU ALMOST LONGING, FOR THE DARK AND WINDY WINTERTIME. • 7.5%
6.50/13.25

SILLY — BA SCOTCH ALE
SCOTCH ALE • AGED IN SCOTCH BARRELS IMPORTED FROM SCOTLAND. PERFECT BLEND OF CARAMELIZED. • 9.5%
4.95/10.25

BELLS - CHERRY STOUT
STOUT • THIS BREW GAINS ITS SIGNATURE TARTNESS FROM 100% MONTMORENCY CHERRIES GROWN IN MICHIGAN. WARM, DARK CHOCOLATE NOTES FROM THE MALT BILL AND LIGHTLY HOPPED FOR BALANCE • 7%
3.50/7.25

BREWERS ART — RESURRECTION
ABBY DUBBEL • SIMILAR TO CERTAIN BEERS BELGIAN MONKS HAVE BEEN BREWING SINCE THE 16TH CENTURY. FIVE TYPES OF BARLEY • 7%
2.25/5.25/6.5/10.5/21

BREWERS ART — GREEN PEPPERCORN
TRIPLE • A BELGIAN STYLE TRIPLE SPICED WITH GREEN PEPPERCORNS. A BLONDE ALE WITH A HINT OF SPICE AND SMOOTH FINISH. • 9%
3.50/7.25

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

GUEST DRAFTS

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

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

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

NINKASI — SLEIGH'R
WINTER ALE • LAYERS OF DEEPLY TOASTED MALT ARE BALANCED BY JUST ENOUGH HOP BITTERNESS TO MAKE IT DECEIVELY 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

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

MONUMENT CITY - NOBO
IPA • HOP FORWARD BLONDE ALE WITH BRIGHT CITRUS CHARACTER FROM CITRA AND MOSAIC HOPS • 6.5%
2.25/5.25/6.50/10.50/21

EVOLUTION - LOT 3
IPA • THIS AMERICAN STYLE IPA IS AGGRESSIVELY HOPPED AT A RATE OF OVER 2 LBS. PER BARREL. BIG NOTES OF CITRUS AND PINE COMPLEMENT A RESERVED BUT FIRM MALT BACKBONE. • 6.8%
2.25/4.50/6.50/9.75/19.50

EVOLUTION - HOPS LIMON
IPA • BRIDGES ZESTY LEMON AND LIME FLAVORS WITH NEW AMERICAN HOPS. EQUANOT AND CITRA HOPS LEAD THE WAY AS WE LAYER BRIGHT LEMON, LIME AND CITRUSY NOTES WITH A TOUCH OF MALT SWEETNESS. • 6.8%
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.

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 — 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%

D'ACHOUFFE — LA CHOUFFE • 9
BELGIAN STORNG PALE 8%

SIERRA NEVADA • 6
PALE ALE 5.6%

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

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

ROASTED BY CEREMONY COFFEE
ROASTERS • COLD BREWED &
NITROGENATED BY OLIVER BREWING
CO • SERVED COLD

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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