

# NEW IMAGE

## BREWING

### DRAFT BEER

<b>MOPED</b> .....	6
Blood Orange Witbier - 5% ABV - 14oz	
<b>PREMIUM PILSNER</b> .....	6
Italian Pilsner - 4.5% ABV - 14oz	
<b>HARD WINTER WHEAT</b> .....	7.5
Spiced Wheat Beer - 5.3% ABV - 14oz	
<b>IPA</b> .....	7.5
West Coast Style IPA - 7.5% ABV - 14oz	
<b>SINGLE BY CHOICE</b> .....	7.5
Single Hopped New England Style Pale Ale - 5% ABV - 14oz	
<b>EAST COAST TRANSPLANT</b> .....	8
Double IPA - 8.5% ABV - 10oz	
<b>CORIOLIS EFFECT</b> .....	8
New Zealand IPA - 6.5% ABV - 14oz	
<b>SEED TO SIP</b> .....	8.5
Single Hop West Coast IPA collab. with Crosby Hops - 6.5% ABV - 14oz	
<b>BLACKBERRIES AND CREAM</b> .....	8.5
Sour Ale with Blackberries and Heavy Cream - 6.5% ABV - 14oz	
<b>WEST COAST WHEAT</b> .....	9.5
West Coast Style IPA with Heritage Colorado Wheat - 6.5% ABV - 14oz	
<b>DOUBLE DOUBLE</b> .....	9.5
Double Dry Hopped Double IPA with Citra, Strata and Mosaic Cryo - 8.5% ABV - 10oz	
<b>SUGAR MOON</b> .....	9.5
Belgian Style Barleywine - 11% ABV - 10oz	

### GUEST DRAFT BEER

<b>TRVE BREWING - APPARITION</b> .....	6
Helles Lager with Antero Wheat - 4.8% ABV - 14oz	

### WINE BY THE GLASS

<b>ARCA NOVA - WHITE, PORTUGAL</b> .....	12
<b>ARCA NOVA - ROSE, PORTUGAL</b> .....	12
<b>BARRICAS CABERNET - RED, ARGENTINA</b> .....	12
<b>POLESIO - SANGIOVESE, ITALY</b> .....	14
<b>SENORIO DE AYUD - RED BLEND, SPAIN</b> .....	14

<b>BARREL AGED</b>	
<b>EIGHT</b> .....	12
Imperial Milk Stout aged in Superstition Mead Barrels - 12.52% - 8oz	

### CANS & BOTTLES

<b>PINT CAKE - TRIPLE BERRY CRUMBLE (SOUP ALE - 6.5% ABV)</b> .....	8.5
<b>PINT CAKE - BANANA NUT MUFFIN (SOUP ALE - 6.5% ABV)</b> .....	8.5
<b>BREAD ART (DOUBLE, FARM TO GLASS IPA - 8% ABV)</b> .....	9.5
<b>#LIFE UNPLUGGED (BARLEYWINE AGED 6 MONTHS IN COGNAC FINISHED BOURBON BARRELS. COLLAB. WITH ALESONG BREWING - 14.11% ABV)</b> .....	24
<b>BLEND SESSION (BLEND OF 3 BARREL-AGED IMPERIAL STOUTS. COLLAB. WITH CEREBRAL AND MIKERPHONE BREWING - 15.39% ABV)</b> .....	26
<b>8 - ANNIVERSARY STOUT (IMPERIAL MILK STOUT AGED IN SUPERSTITION MEAD BARRELS. COLLAB. - 12.52% ABV)</b> .....	28
<b>WOOD FINISHED INTENT - BLEND 2 (BARREL AGED WOOD FINISHED BARLEYWINE AGED 43 MONTHS IN KENTUCKY RYE AND 15 MONTHS IN PX SHERRY BARRELS, FINISHED WITH MEDIUM TOAST AMERICAN OAK - 14.06% ABV)</b> .....	34
<b>DOUBLE BARREL ANAPHORA (DOUBLE BARREL IMPERIAL STOUT AGED 24-36 MONTHS IN RYE WHISKY AND BOURBON BARRELS AND 6 MONTHS IN RYE WHISKY BARRELS - 18.35% ABV)</b> .....	34
<b>WORLD OF PRETEND (IMPERIAL STOUT AGED IN 15 MONTHS IN LAWS RYE WHISKEY AND LAWS WHEATED BOURBON BARRELS, BLENDED WITH BARLEYWINE AGED 33 MONTHS IN RYE WHISKEY BARRELS AND FINISHED IN SPANISH CEDAR. A COLLAB. WITH PHASE 3 - 15.58% ABV)</b> .....	35

### COCKTAILS

<b>LUCILLE</b> .....	11
Lalo Tequila, Triple Sec, Fresh Lime Juice, and Agave	
<b>THE SWITCH UP</b> .....	11
New Image Sour Beer, Spring 44 Vodka, Simple Syrup & Lemon Juice	
<b>SPICY PALOMA</b> .....	12
House Infused Monte Azul Tequila, Grapefruit, Lime Juice, Triple Sec, Agave	
<b>SAGAMORE SAZERAC</b> .....	13
Sagamore Rye Whiskey, Simple Syrup, Peychaud Bitters and a State 38 Absinthe Rinse	
<b>NEW IMAGE NEGRONI</b> .....	13
Spring 44 Gin, Campari and Dolin Sweet Vermouth	
<b>SMOKED OLD FASHIONED</b> .....	14
Talnua Single Pot Still American Whiskey, Simple Syrup and Angostura Bitters, Smoked over a Talnua Whiskey Oak Stave	
<b>BEAR NECESSITIES</b> .....	14
Brugal Anejo Rum, Bear Creek Silver Rum, Pineapple Juice, Orange Juice, Nutmeg, and Cream of Coconut	

### GUESTLIST

<b>KURE'S GINGER BEER N/A</b> .....	5
<b>UNTITLED ART N/A - PILS</b> .....	6
<b>UNTITLED ART N/A - WEST COAST IPA</b> .....	6
<b>2 TOWNS HARD CIDER - ROTATING SEASONAL</b> .....	8

ALL TIPS ARE DISTRIBUTED THROUGH TIP POOLING  
 20% GRATUITY WILL BE ADDED TO UNCLOSURED TABS  
 A 4% LIVEABLE WAGE FEE HAS BEEN ADDED TO SUPPORT BACK OF HOUSE STAFF PAY AND BENEFITS