



**TABLE.**  
BY NEW IMAGE BREWING

## DRAFT BEER

### MOPED · 6

Blood Orange Witbier - 5% ABV - 14oz

### PREMIUM PILSNER · 6

Italian Pilsner - 4.5% ABV - 14oz

### AMERICAN PILS · 6

Pilsner collab. with Westbound & Down - 4.5% ABV - 14oz

### SINGLE BY CHOICE · 7.5

Single Hopped New England Style Pale Ale - 5% ABV - 14oz

### IPA · 7.5

West Coast IPA - 7.5% ABV - 14oz

### TIGRE OSCURO · 7.5

Mexican Amber Lager - 5.6% ABV - 14oz

### EAST COAST TRANSPLANT · 8

Hazy Double IPA with Simcoe and Simcoe Cryo - 8.5% ABV - 10oz

### CORIOLIS EFFECT · 8

New Zealand IPA - 6.5% ABV - 14oz

### PHANNY PACK · 8

IPA w/ Sourthern Cross, Citra, Idaho Gem and Phantasm - 7.5% ABV - 14oz

### BABY BARISTA · 8.5

Affogato Stout with Almond, Tahitian Vanilla, Coffee and Heavy Cream Extract - 6.5% ABV - 14oz

### HUT PIGEON · 8.5

DDH West Coast IPA - 6.5% ABV - 14oz

### BLACKBERRIES AND CREAM · 8.5

Sour Ale with Blackberries and Heavy Cream - 6.5% ABV - 14oz

### PINT CAKE: PALISADE PEACH COBBLER · 8.5

Palisade Peach Pastry Sour, Cinnamon, Vanilla - 6.5% ABV - 14oz

### FRESH DUB · 9.5

Double Fresh Hopped IPA - 8.5% ABV - 10oz

### QUAD DUB · 9.5

Quadruple Dry Hopped Double IPA with Motueka, Nelson, and Nelson Cryo - 10.5% ABV - 10oz

### WEST COAST TRANSPLANT · 9.5

West Coast Double IPA - 8% ABV - 10oz

## CANS & BOTTLES

### HARD WINTER · 7.5

Spiced Wheat Beer - 5.3% ABV

### DDH IPA · 8.5

Double Dry Hopped West Coast IPA - 7.5% ABV

### WEST COAST WHEAT · 9.5

West Coast IPA - 6.5% ABV

### BREAD THERAPY · 9.5

Double, Farm to Glass IPA - 6.5% ABV

### FRESH FROM THE SOIL · 9.5

Fresh Hopped West Coast IPA - 6.3% ABV

### FATHER DAGON · 24

BBL Aged English Barleywine - 12.33% ABV

### #LIFE UNPLUGGED - BLEND 2 · 25

BBL Aged Barleywine Collab. with Alesong Brewing - 14.1% ABV

### BARREL AGED SUGAR MOON · 28

Barrel Aged Belgian-Style Barleywine w/ Maple Syrup - 12% ABV

### ARCANE INTENT · 30

BBL Aged Barleywine Collab. with Bottle Logic Brewing - 14.1% ABV

### 2023 · 32

Bourbon and Rye barrel aged imperial stout - 15.64% ABV

### MADERA · 32

Barrel Aged Oxidized Barleywine - 14.68% ABV

### WOOD FINISHED INTENT - BLEND 2 · 34

BBL Aged Wood Finished Barleywine - 14.06% ABV

### 9505 · 35

Amurana - Finished Barleywine - 16.09% ABV

### MIZUNARA · 35

Barrel Aged Barleywine finished with Mizunara - 15.7% ABV



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## WINE BY THE GLASS

ARCA NOVA · 12  
Rose - Portugal

COTES DU RHONE · 15  
Red Blend - France

STAFFORD HILL · 16  
Pinot Noir - Spain

LA RAI GAVI PLEO · 17  
White - Italy

TIMEPLACE · 17  
Chardonnay - California

ANANTO · 12  
Brut - Spain

## CIDERS

OAK & GROVE - FRENCH OAK · 8  
Cider Aged In French Oak Barrels - 5% ABV

OAK & GROVE - SUGAR MAPLE · 8  
Cider Aged In Sugar Maple Barrels - 5% ABV

2 TOWNS HARD CIDER · 8  
Rotating Seasonal

HAYKIN FAMILY MCINTOSH · 11  
Pressed, Fermented, and Bottled in Aurora, CO

HAYKIN KINGSTON BLACK RESERVE · 54

HAYKIN CALVILLE BLANC D'HIVER RESERVE · 54

HAYKIN FRENCH CIDER APPLES RESERVE · 54

## NON-ALCHOLIC

CERIA GRAINWAVE · 8  
Alcohol-Free Belgian-Style White Ale

CERIA INDIIEWAVE · 8  
Alcohol-Free IPA

COKE, DIET COKE OR SPRITE · 4

FRESH SQUEEZED LEMONADE · 6

PEAR GINGER SHRUB · 8  
Local Pear, Fresh Ginger, Apple Cider Vinegar, Perrier

## SEASONAL COCKTAILS

BLACK MANHATTAN · 14  
Rittenhouse Rye, Averna, Bitters

NEGRONI · 14  
Talnu Gin, Campari, Carpano Sweet Vermouth

OLD FASHIONED · 14  
Bear Creek Bourbon, Turbinado Syrup, Bitters

PALOMA · 14  
Lalo Tequila, Grapefruit, Lime Juice, Soda Water, Agave

LEMON MERINGUE MARTINI · 16  
Vodka, Limoncello, Lemon Juice, House Vanilla Syrup, Egg White

AMARETTO SOUR · 16  
Amaretto, Bear Creek Bourbon, Lemon Juice, Turbinado Syrup, Egg White

APEROL LEMONADE · 15  
Aperol, Vodka, Lemon Juice, Turbinado Syrup

APEROL SPRITZ · 14  
Aperol, Sparking White Wine, Soda Water

MARGARITA · 14  
Lalo Tequila, Triple Sec, Lime Juice, Agave

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.