

COCKTAILS

SWITCH-UP	
Bear Creek Vodka, lemon juice, rotating sour and simple syrup	
LUCILLE	
Lalo Tequila, lime juice, triple sec and agave nectar	
TOM COLLINS. 13 Talnua gin, lemon juice and simple syrup	
OLD FASHIONED	
COKE, DIET COKE, SPRITE	
KURE'S GINGER BEER5	
UNTITLED ART N/A - PILS AND WEST COAST IPA 6	
2 TOWNS HARD CIDER - PACIFIC PINEAPPLE - 5% ABV, BERRY LIMEADE - 5.3% ABV, MADE MARION - 6% ABV, APRICOT COSMIC CRISP - 9% ABV	

TO GO CANS

MOPED10
Blood Orange Wheat Beer - 5% ABV TRVE BREWING - APPARITION
Helles Lager with Antero Wheat - 4.8%
IPA
PREMIUM PILSNER
Italian Pilsner - 4.5% ABV CORIOLIS EFFECT
New Zealand IPA - 6.5% ABV
EAST COAST TRANSPLANT
BLACKBERRIES AND CREAM
Sour Ale with Blackberries and Heavy Cream - 6.5% ABV HARD WINTER WHEAT
Spiced Wheat Beer - 5.3% ABV
PHANNY PACK. 13 IPA w/ Sourthern Cross, Citra, Idaho Gem and Marie - 7.5% ABV
FRESH AND NEW
SINGLE BY CHOICE
Single Hopped New England Style Pale Ale - 5% ABV
PINT CAKE - BANANA NUT MUFFIN
WEST COAST WHEAT
West Coast Style IPA with Heritage Colorado Wheat - 6.5% ABV SOUR DIESEL PEACHRA
Sour Ale with Peach, Apricot and Terpenes - 6.5% ABV
COLORADO HARVEST ALE
SEED TO SIP18
Single Hop West Coast IPA in collaboration with Crosby Hops - 6.5% ABV SUGAR MOON20
Belgian Style Barleywine - II% ABV
QUAD DUB
RREAD ART 25

Double Farm to Glass IPA - 8% ABV

BOTTLE LIST

#LIFEUNPLUGGED
FATHER DAGON
#LIFE UNPLUGGED - BLEND 2
BLEND SESSION
DOUBLE BARREL ANAPHORA
EIGHT
ARCANE INTENT
ANAPHORA BLEND NO. 4
ANAPHORA BLEND NO. 5
NOEMA BLEND NO. 5
INTENT - WOOD FINISHED
WORLD OF PRETEND
2023
9505





DRAFT BEER

PREMIUM PILSNER
MOPED
IPA.
HARD WINTER WHEAT
SINGLE BY CHOICE
EAST COAST TRANSPLANT8 Double IPA - 8.5% ABV - 10oz
PHANNY PACK IPA w/ Sourthern Cross, Citra, Idaho Gem and Florida Sun - 8.5% ABV - I4oz
CORIOLIS EFFECT
BLACKBERRIES AND CREAM
COLORADO HARVEST
SOUR DIESEL PEACHRA. Sour Ale with Peach, Apricot and Terpenes - 6.5% ABV - 14oz
WEST COAST WHEAT9.5 West Coast Style IPA with Heritage Colorado Wheat - 6.5% ABV - 14oz
SUGAR MOON9.5 Belgian Style Barleywine in collaboration with Primitive Beers - II% ABV - IOoz
QUAD DUB

GUEST DRAFT BEER

TRVE BREWING - APPARITION
PRIMITIVE BEER - MAYBE I'M RONG PLUM 10.5 Spontaneous beer conditioned on plums and green cardamom - 6% - $80z$
PRIMITIVE BEER - CONSUMING TIME 10.5 Four year golden blend sour - 6.7% - 8oz

IN-HOUSE CAN POURS

FRESH AND NEW (GRISETTE - COLLAB. WITH PRIMITIVE BEER - 3.8% ABV)	
PINT CAKE - BANANA NUT MUFFIN (SOUR ALE - 6.5% ABV)8.5	
SEED TO SIP (WEST COAST IPA COLLAB WITH CROSBY HOPS - 6.5% ABV)	

WINE BY THE GLASS

BERRICAS - CABERNET SAUVIGNON, ARGENTINA	.12
ARCA NOVA - WHITE, PORTUGAL	.12
ARCA NOVA - ROSE, PORTUGAL	.12
AYUD - RED BLEND	.14
POLESIO - SANGIOVESE, ITALY	.14

FATHER DAGON 12 English Barleywine aged 12 months in Irish Whisky Barrels - 12.33% - 8oz EIGHT 12 Imperial Milk Stout aged in Superstition Mead Barrels - 12.52% - 8oz 9505 12 Amburana - Finished Barleywine - 16.09% - 8oz ARCANE INTENT 12 Barleywine Aged 14 months in Port Finished Whisky Barrels. A collaboration with Bottle Logic Brewing - 14.1% - 8oz (available 4/20) #LIFE UNPLUGGED - BLEND 2 12 Barleywine Aged 12 months in Cognac and Port Finished Whisky Barrels. A collaboration with Alesong Brewing - 14.1% - 8oz (available 4/20)