

BEER

All our beers are in bottle or can. We serve with a glass tankard, best for swearing fealty to Odin. *

Novelty Zywiek (\$4)

Poland. Drink with movies & party games.

Kirin Ichiban (\$5)

Japan. Light, malty.

Magic Hat #9 (\$6)

VT, USA. Fruity and sweet.

Loose Cannon Hop³ IPA (\$7)

MD, USA. Triple hopped, medium bitter.

Avery El Gose Sour (\$7⁵⁰)

CO, USA. Sweet & sour margarita.

Blue Point Toasted Lager (\$6)

NY, USA. Balanced with caramel notes.

Hofbräu München Dunkel (\$7)

Germany. Munich traditional dark.

Brooklyn Brown Ale (\$6)

NY, USA. Malty, smooth, creamy.

* Please do not smash tankards after drinking. We are not really a Viking hall.



~~WINE, CIDER, & BEER~~
~~FEBRUARY, 2018~~

THE TAVERN'S OFFERINGS

WINE

Red

Scopa Sangiovese '16 (\$7)

A Tuscan classic with raspberry fruit. A great alternative to Merlot. Put it with richer dishes, like the BBC or pizza sandwich.

Petit Canet Pays d'Oc '16 (\$8)

Elevated grape juice with an earthy undertone: you have to try this. Plummy fruit, perfect for movies or the Farmhouse.

Lavradores de Feitoria Douro (\$9)

Medium bodied, with red and black fruit. A quaffable Portuguese blend. Order something with a bite: Reuben, or Cheese & Bread Board.

Altos de la Hoya Monastrell '15 (\$10)

Distinctly Spanish in its fruit and underlying spice. With beef, it blooms into rich earthiness, resembling its Rhône counterparts.

La Posta Pizzella Vineyard '16 (\$12)

A structured, refined Malbec from Valle de Uco. Malbec, elevated, from a single family vineyard, and with a woman winemaker.

La Galoche Beaujolais '16 (\$12)

Light, structured, cherry and strawberry. A modern style Beaujolais. Our staff go-to for lighter fare, like the hummus or bread board.

Orange & Rose

TBA

Sparkling

Da Mar Prosecco NV (\$8)

Bubbles go with everything. Perfect for toasting a victory or as a consolation prize. Fruity, but not sweet.

White

Scopa Pinot Grigio '16 (\$6)

A fruity and friendly wine, with tons of character for the price. Goes with everything, especially the guacamole.

Bleeker Chardonnay '16 (\$8)

Slightly creamy, slightly toasty, lychee and pear and apple. It loves the guacamole and any salad with chicken.

Sete Cepas Albarino '16 (\$9)

Dry, with apple and lemon notes. Very much a dry, dense, zingy wine. Pairs beautifully with the beet salad, and stands up to the reuben.

Mas Candi Xarel'lo Desig (\$13)

Clean and weighty., with lime zest and white floral notes in an almost beeswax texture. Grilled cheese all the way.

CIDER

Still

South Hill Cider Pack Basket '15 (\$15)

A dry, crisp, and saline cider. No bubbles here! If you love Muscadet, Champagne, and dry German whites, try this.

Sparkling

Phonograph Baccata (\$11)

Crabapples, Macintosh, and Northern Spy (amongst others) combine for a tart, dry, fizzy cider that appeals to most.

Naked Flock (\$6)

Hudson Valley apples, yeast, and a touch of honey. That's it! Easy drinking and just slightly sweet.