

KSA, 30cl – 4.7% – \$6

Fort Point – San Francisco, CA
light bodied & crisp Kölsch-style ale

WESTFALIA, 40cl – 5.9% – \$7

Fort Point – San Francisco, CA
malty, amber, rotbier-inspired ale (reg. or nitro)

MANZANITA, 40cl – 6.5% – \$8

Fort Point – San Francisco, CA
smoked altbier brewed w/ charred manzanita

OLD SPECKLED HEN, 40cl – 5.0% – \$9

Morland Brewery – Abingdon, United Kingdom
classic english pub bitter on nitro

GALAXY PARK, 40cl – 4.7% – \$7

Fort Point – San Francisco, CA
our original pale ale with galaxy hops

NATURAL MAGIC, 40cl – 5.8% – \$8

Black Sands – San Francisco, CA
hazy pale ale w/ notes of white grapefruit

VILLAGER, 40cl – 6.2% – \$7

Fort Point – San Francisco, CA
IPA w/ mellow bitterness, floral, juicy peachy hops

NATIVE, 40cl – 6.5% – \$8

Fort Point – San Francisco, CA
pine & resin IPA with a fruity, balanced finish

ANIMAL, 40cl – 7.0% – \$8

Fort Point – San Francisco, CA
big, aromatic IPA, sticky orange & tropical fruit

PHILADELPHIA EXPERIMENT, 40cl – 6.0% – \$10

Henhouse Brewing – Santa Rosa, CA
invisible ships

RUMORED CREATURE, 30cl – 8.6% – \$8

Black Sands – San Francisco, CA
west coast-style double IPA

RIVET, 30cl – 9.1% – \$8

Fort Point – San Francisco, CA
90's-style red IPA

BEETS, RHYMES & LIFE, 30cl – 3.6% – \$8

Fonta Flora – Morganton, NC
dye-hopped appalachian beet saison

VERBENA, 30cl – 6.3% – \$8

Fort Point – San Francisco, CA
botanical saison w/ white peony, juniper & lemon verbena

SAISON DU VIN, 30cl – 8.2% – \$9

Laughing Monk – San Francisco, CA
saison brewed w/ viognier grapes

ZUURPRUIM, 20cl – 7.2% – \$10

Logsdon – Hood River, OR
sour plum farmhouse ale aged in cabernet barrels

O'LEARY's, 20cl – 7.0% – \$8

Engine House No. 9 – Tacoma, WA
velvety coffee milk stout

| CIDER & MEAD |

DRY CIDER, 30cl – 5.5% – \$8

Shacksbury – Vergennes, VT
crisp, dry, pale apple cider

PRETTY DRY PERRY, 30cl – 5.5% – \$8

Ciders of Spain – Asturias, Spain
off-dry pear cider

NECROMANGOON, 20cl – 6.2% – \$11

B. Nektar – Ferndale, MI
mango-honey wine w/ black pepper

| SPARKLING WINE |

BRUT CAVA

Avinyo – Penedes, Spain – 2015 – \$13

BRUT ROSÉ of PINOT NOIR

Avinyo – Penedes, Spain – 2016 – \$17

| WHITE & ROSÉ WINE |

MARSANNE/ROUSSANNE/CHENIN BLANC

Broc Cellars – Madera, CA – 2017 – \$15

SAUVIGNON BLANC

Land of Saints – Santa Barbara, CA – 2018 – \$14

CHARDONNAY

Donkey & Goat – California – NV – \$15

CHENIN BLANC/PINOT GRIS/RIESLING*

Field Recordings – Paso Robles, CA – 2018 – \$13

ROSÉ of GRENACHE/SYRAH

From the Tank – Provence, France – 2018 – \$13

| RED WINE |

ROUSSEAU

Broc Cellars – Solano County, CA – 2018 – \$14

MOURVEDRE/GRENACHE

Donkey & Goat – El Dorado Hills, CA – NV – \$14

SYRAH/ROUSSANNE/ZINFANDEL

Subject to Change – Mendocino, CA – 2018 – \$13

GRENACHE/SYRAH

Land of Saints – Santa Barbara, CA – 2018 – \$15

CABERNET SAUVIGNON

Lúuma – Napa Valley, CA – 2018 – \$15

Alcohol-free offerings also available.