

BEER LIST

DOMESTIC

Bud
Bud Light
Coors
Coors Light
5.00

Fat Tire
Sierra Nevada Pale
6.50

IMPORT

Erdinger (Non Alcoholic)
5.00

Corona
Stella Artois
Guinness (Extra Stout)
6.50

LOCAL

Firestone 805, Paso Robles, CA
6.50

Firestone DBA, Paso Robles, CA
6.50

Tap It IPA, San Luis Obispo, CA
6.50

CRAFT BEERS

Lagunitas IPA, Petaluma CA
A bit of caramel malt barley provides the richness that mellows out the twang of hops. Pairs with tacos, chicken tenders, Madonna burger, Beef dip, Monte Cristo, Portabello fries & Blue Cheese. 6.2% ABV
12 oz. / **7.00**

Ballast Point Grapefruit Sculpin IPA, San Diego, CA
Bright flavors and aromas of apricot, peach, mango & lemon. The lighter body also brings out the crispness of hops. Pairs with salmon and salads. 7.0 % ABV
12 oz. / **8.00**

Figueroa Mountain Lizard Mouth Double IPA, Buellton, CA
Powerful aromas of guava, passion fruit, orange zest, and pine cascade into tropical hop flavors with a smooth, ultra-clean finish. Pairs with ham, steak, ribs, and strong cheese. 9.5% ABV
12 oz./ **8.00**

BEER

CRAFT BEERS

Anchor Liberty Ale, San Francisco, CA

Anchor's Liberty Ale is the original craft brewed pale ale and the historic beer that started a revolution. Pairs with roast beef, tri tip, Apple Pie and mild cheese. 5.9 % ABV

12 oz./ **7.00**

Hoegaarden Belgian Wit

Silver medal winning Belgian wit beer. Unfiltered Belgian White, flavored with coriander and orange peel, creating a sweet & sour taste. Pairs with lobster, shrimp, halibut and salads. 4.9% ABV

12 oz. / **7.00**

Paulaner Hefeweizen

#1 Wheat beer in Germany. At first mouthful, some will detect a hint of banana aroma. Fine palates perceive traces of mango and pineapple and the balance between sweet and bitter. Pairs with tacos, sausage, bacon and cheese. 5.5% ABV

12oz./ **6.50**

Founders Rubaeus Raspberry Ale

Optimizing the flavor of fresh raspberries added at multiple stages during fermentation, this stunning pink masterpiece is the perfect balance of sweet and tart. 5.7 % ABV

12 oz. / **8.00**

Allagash Curieux

Curieux is made by aging Tripel Ale in Jim Beam bourbon barrels for eight weeks in cold cellars. The resulting beer is soft with coconut and vanilla notes, with hints of bourbon.

Pairs with desserts, Blue Cheese, and meat. 11% ABV

22 oz. / **30.00**

Chimay Blue, Grand Reserve, Belgian Strong Dark Ale

The malt dominates the beginning of the beer while its bubbly middle highlights notes of malted licorice and fruity plums.

It finishes with chocolate and a sneaky throat warming spicy coriander blast. It is extremely well balanced.

This is the perfect beer to drink with some rich and heavy cheeses, or some heavy meats

22 oz./ **25.00**

Unibroue La Fin Du Monde Belgian Tripel

Complex palate of malt, fruit and spice notes followed by a smooth, dry finish. Pair with almost any type of salty blue cheese or a wide variety of dishes made with mussels, salmon, scallops, game or sausage. 9% ABV

22 oz./ **20.00**

St. Bernardus Abt. 12, Belgian Quad

Worldwide seen as one of the best beers in the world.

Rich dark chocolate, butterscotch caramel.

Pairs with steak, cheese, bacon and desserts. 10% ABV

22 oz. / **25.00**



Ask about our Burger of the Week.