



MONTEREY'S ORIGINAL CRAFT BREWERY

Brewing Award-Winning Craft Beer Since 1996

ALL DAY SPECIALS

BEER FLIGHT

Ask your server about our beer flight options and enjoy five 4oz samples.

Flight (5) 4oz 14

LIGHT OR FRUITY

SHRUB LITE | AMERICAN LITE LAGER | 4.7% ABV | 6 IBU |

Extra Crushable. Smells lightly fruity, with a touch of corn sweetness and dough with a soft yet crisp finish. #merica!

BELLY UP BLONDE ALE | BLONDE ALE | 4.9% ABV | 15 IBU |

Easy drinking and lightly fruity. Straw-colored with a honey biscuit flavor and gentle malt character.

TRIPLE BERRY THREAT | WITBIER | 5.6% ABV | 14 IBU |

Aromas of banana, red berries and light spice, pillowy wheat and a dry, carbonic fruity finish. We used mainly red currants in this one, with some raspberries and strawberries as support. Super Crushable!

MY LIEGE! | BELGIAN SAISON | 6.9% ABV | 20 IBU |

Fragrant and floral spice with a rustic, crackery flavor, and a soft mineral/ carbonic finish. Very dry and crushable considering the strength.

MEAN JEAN | VIOGNIER SAISON | 8.8% ABV | 26 IBU |

We brewed a strong saison with fresh Viognier must (grape juice) from our friends at Pessagno Vineyard. Aromas of guava, peach, and cantaloupe gush through with a dry, floral and baking spice finish. This beer/wine hybrid is in honor of my grandma, Jean- the tennis and party queen. She loved her wine, and always asked when I'd brew her a beer. Jean- this one is for you!

HOPCENTRIC

LEGEND OF LAGUNA | DDH WEST COAST IPA | 6.5% ABV | 65 IBU |

Hazy with fuller mouthfeel/ silky from wheat or Flaked Oats. Usually lots of hop flavor and aroma but less bitterness than west coast. Usually described as tropical or juicy from hops used.

#SABROMO | HAZY DDH IPA | 6.7% ABV | 28 IBU |

Papaya, coconut, and tangerine on the nose, with grassy and pineapple flavors. Lots of mouthfeel from Oats, grapefruit pithy finish and DDH with Sabro and Mosaic at 3lbs per BBL. Don't miss out on this one! ;)

SEQUESTOR NECTAR | HAZY DDH IPA | 7.5% ABV | 30 IBU |

Aromas of honeydew, guava, red currant with a dank diesel backdrop. Honey, bready, nectary, with a creamy finish.

SHADOWFAX | HAZY DDH DIPA | 8.7% ABV | 55 IBU |

Lychee, blueberry, citrus and pine aromas waft off this big, dank juice bomb. It's made silky with a little bit of milk sugar and oats, and Double Dry hopped with a relatively hop called Moutere (fittingly from New Zealand) and a tiny bit of El Dorado at over 4.5 lbs per barrel. Run you fools! **(WITH LACTOSE)**

TASTE | HALF | FULL | MUG | CROWLER

2 3.50 6 10 11

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2 3.50 6 10 11

2 3.50 6 10 11

3 4.50 7.25 10 11

2.50 4 6.75 11 13

2.50 4 6.75 11 13

2.50 4 6.75 11 13

3 4.50 7.50 16

BARREL - AGED / MIXED FERMENTATION

TASTE | HALF | FULL | MUG | CROWLER

YOU'VE GOT A FRIEND IN ME | BARREL AGED AMBER | 6.2% ABV | 22 IBU | Beautiful aromas of cherry blossom, black current and citrus rind, with a minty wood and preserved lemon flavor. Very cool beer, mixes nice tannic mouthfeel from the wood with a pleasant tartness from barrel microflora. Like Woody says.

3 4.50 7.50 16

JENEVER'S CLEVER | GIN BARREL COCKTAIL IPA | 8.5% ABV | 40 IBU | Inspired by the classic G&T cocktail, this beer was boiled with gin spices, then aged in London Dry Gin barrels, and racked onto delicious key lime and lemon puree. Aromas of juniper, violet, and hints of black pepper followed by woody, key lime, citrus flavors with a lightly astringent finish.

3 4.50 7.50 16

SOUL SACRIFICE | MEXICAN HOT CHOCOLATE INSPIRED | 7.5% ABV | 50 IBU | After aging an imperial red for 10 months in Bourbon barrels, I had the hot idea to infuse it with cacao, spices and roughly 6 lbs of Guajillo peppers. Aromas of cinnamon, baking spices, and coconut with decadent dark chocolate flavor and a subtle pepper burn on the finish.

3 4.50 7.50 16

2020 Silver Medal at the Best craft beer awards

DARK, MALTY MAGIC

INCLUSION AMBER ALE | ENGLISH AMBER ALE | 5.4 % ABV | 28 IBU | Our house amber is malt forward, but balanced by light herbal hops. Aromas of honey graham cracker, caramel, and light toffee. Has a toasted bread crust flavor. Finishes sweet, with a medium body and light herbal hop flavor. *2019 Gold Medal at the CA craft brewers cup, 2019 Bronze Medal at LA International, 2019 Bronze Medal at CA State Fair*

2 3.50 6 10 11

PETERHOSEN | MÄRZEN LAGER | 5.8% ABV | 25 IBU | Bust out your Lederhosen, Peterhosen is back! Light herbal hop spice and toasted bread on the nose, with flavors of toasted nuts, sweet roll and a hint of burnt caramel. A classic lager and perfect this time of year!

2 3.50 6 10 11

KALITA KRUSHER | NITRO ESPRESSO MILK STOUT | 6.3% ABV | 24 IBU | Our Collaboration with Acme Coffee, this beer contains a whopping 2 lbs of coffee per barrel (Double most on the market). Aromas of coffee cherries and caramel, flavors of dark chocolate, earl grey tea and French vanilla. We added a bit of milk sugar and nitrogenated it to make it extra creamy.

2 3.50 6.75 10 13

ASK YOUR SERVER - CROWLER'S 32oz To Go

TAKE A CROWLER 3 PACK HOME FOR \$25

EXCLUDES BARREL - AGED / MIXED FERMENTATION

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverage may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

Updated 2/20/20