

PROPOLIS BREWING
BOTTLE & CAN MENU



Cans 16 oz

PPA - Propolis Pale- Dry hopped pale with wheat 6.0%	\$5.50/can	\$22/4-pack
OPA - Orange Pale- Dry hopped pale with wheat, orange and coriander 6.0%	\$5.50/can	\$22/4-pack
Jubil-bee - Dry hopped pale with honey and wheat 5.5%	\$5.50/can	\$22/4-pack
SPA - Dry hopped pale with wheat and spruce tips 6.0%	\$5.50/can	\$22/4-pack
Erthe - Dry hopped herbal saison 5.5%	\$5.50/can	\$22/4-pack
Oat - Oatmeal stout with dandelion, chicory and vanilla 6.0%	\$5.50/can	\$22/4-pack

Bottles _Light Farmhouse style ales/Saisons

Inspired by the farmhouse traditions of France and Belgium, these ales are brewed with various wild & native ingredients that are found in our community. Flowers, trees, herbs & roots are harvested seasonally and expressed in these ales. Ideal for enjoying now, or aging for multiple years these ales will express a more wild side the longer they mature in the bottle.

Beltane - Elderflower Saison Brett - 7.5%	750ml /\$15	375 ml /\$8
Zephyros - Elderflower Saison Brett dry hopped- 7.5%	750ml /\$15	375 ml /\$8
Spruce - Saison brewed with Spelt and Spruce - 7.5%	750ml /\$15	
Melissa - Saison with lemon balm 6.5%	750ml /\$15	375 ml /\$8
Urtica - Saison with wild stinging nettle 6.5%	750ml /\$15	375 ml /\$8
Oceanna - Saison brett with spruce tips 5%		375 ml /\$8
Nootka - Saison with local nootka rose petals 6.5%	750ml /\$15	
Fennel - Saison with fennel, orange & clove 6.5%	750ml /\$15	
Mellow - Saison with lemon balm 4.5%	750ml /\$15	
Litha - Saison with chamomile, lavender & sage 4.5%	750ml /\$15	375 ml /\$8
Granum - Saison Brett with sage, hyssop & thyme 6.5%	750ml /\$15	
Mabon - Saison with local pumpkins 6.5%	750ml /\$15	
Flora-Phonic - Saison with Hibiscus, Rose, Chamomile & Rose hips 6.5%	750ml /\$15	

Bottles _Amber/Dark Farmhouse

Sahti - Dark Amber saison with juniper - 6.5%	750ml /\$15
Achillea - Farmhouse Dubbel with yarrow - 7.5%	750ml /\$15
Sigrid - Rustic Belgian Quad with juniper- 9.5%	750ml /\$20
Quad - Rustic Belgian Quad - 9.5%	750ml /\$20

Bottles _Barrel-Aged Sours

Aged 1-3 years in various oak barrels, these ales are given time to develop in flavor and complexity. They tend to finish slightly dry with delicate acidity and tartness. These ales reflect the flavor of the unique wine and spirits that previously occupied the barrels. These ales are ideal for aging multiple years.

Oud Bruin - Malbec & Syrah barrel aged Flemish Brown - 6.0%	750ml /\$20	
Imperial Bruin - Malbec & Syrah barrel aged Flemish Brown - 9.5%	750ml /\$22	
Gardin - Tempranillo barrel-aged amber saison brett	750ml /\$20	
Cuvee - Cognac vat aged Saison Brett - 6.5%	750ml /\$20	375 ml /\$10
Wild Woods - Syrah & Cab barrel aged saison Brett with spruce tips - 7.5%	750ml /\$20	375 ml /\$10
Birch - Syrah barrel aged saison brett with local birch sap - 6.5%		375 ml /\$12
Flemish Pale - Sangiovese barrel aged saison Brett - 6.5%		375 ml /\$10
Oak aged Sour - Bourbon barrel aged saison Brett - 7.0%		375 ml /\$12
Brandy-Brett - Brandy barrel aged saison Brett - 7.0%		375 ml /\$12
Flemish Brown - Barrel aged Sour Brown - 4.5%		375 ml /\$10

Bottles _Barrel-Aged Fruited Sours

The abundance of local fruit trees in our community has inspired many delicious seasonal ales. We celebrate each years harvest as a vintage reflecting the environmental influences of fruit production. Fruited ales are aged 1-3 years in various oak barrels, marrying acidity and culture with specific characteristics of the barrels that harmonize and elevate each unique harvest.

PI - Cab/Cab-franc barrel aged Saison brett with Strawberries & Rhubarb- 6.5%	750ml /\$28	375 ml /\$15
Prunus - Grenache vat aged sour dark ale with cherries - 7.5%	750ml /\$28	375 ml /\$15
Kriek - Grenache vat aged saison-brett with cherries - 4.5%	750ml /\$28	
Mahonia - Sangiovese barrel aged sour dark ale with Oregon grape - 7.5%	750ml /\$30	
Flemish Mahonia - Sangiovese barrel aged saison with Oregon grape - 7.0%	750ml /\$30	
Salmonberry - Chardonnay barrel aged saison brett with salmonberries - 6.5%	750ml /\$30	
Saskatoon - Sangiovese barrel aged saison brett with service berry - 6.5%	750ml /\$30	
Rubus Kiss - Petit Verdot vat aged saison brett with raspberries - 7.0%	750ml /\$28	
Cyano - Grenache vat aged saison brett with blueberries - 6.5%	750ml /\$28	
Red Huckleberry - Sangiovese barrel aged saison brett with red hucks - 6.5%	750ml /\$30	375ml /\$15
Blue Huckleberry - Sangiovese barrel aged saison brett with blue hucks - 6.5%	750ml /\$30	
Apricot Ostara - Petit Verdot vat aged saison brett with Apricots - 7.0%		375ml /\$15
Gooseberry - Sangiovese barrel saison brett with gooseberries - 6.5%		375ml /\$15
Italian Plum - Sangiovese barrel aged saison brett with Italian plums - 6.5%		375ml /\$15
Wild Blackberry - Sangiovese barrel aged saison brett with blackberries - 6.5%		375ml /\$15
Shiro - Mourvedre barrel aged saison brett with shiro plums - 6.5%		375ml /\$15
Blackberry Sage - Grenache vat aged sour dark ale with blackberries - 7.5%		375ml /\$15
Elderberry -Tempranillo barrel aged sour dark ale with elderberries - 7.5%		375ml /\$15
Salal-Mahonia - Sangiovese barrel aged dark ale with Salal & Oregon Grape - 7.5%		375ml /\$15
Thimbleberry - Pinot Noir barrel aged saison brett with Thimbleberries - 6.5%		375ml /\$15
Fructus - Sangiovese barrel aged saison brett with mixed berries - 7.0%		375ml /\$15
Flemish Plum - Sour dark ale with Italian plums - 7.0%		375ml /\$15
Vesca - Cab Franc barrel aged sour with high mountain strawberry - 7.0%		375ml /\$15

Propolis Glassware

Tall Tulip glass-	13.75 oz	\$10/glass	\$50/case 6
Aromatic Pint Glass	16.0 oz	\$10/glass	\$50/case 6

Shipping

We can ship beer to most states on the West Coast. Our shipping boxes are also ideal for checking for air travel. Box costs 3-pack / \$6 6-pack / \$8 12-pack / \$10