

Propolis Brewing Draft Menu

abv. 6oz./12 oz.

Light less tart

1. **OPA**- Dry hopped pale ale with wheat & orange 6.0% \$4 /\$7 16 oz

2. **SPA**- Dry hopped pale ale with wheat & spruce tips 6.0% \$4 /\$7 16 oz

light moderately tart

3. **Erthe**- Dry-hopped herbal Saison with sage, hyssop & thyme 5.5% \$4 /\$7

4. **Beltane**- Saison brett with elderflowers 7.0% \$4 /\$7

5. **Litha**- Saison with chamomile, lavender & sage 6.5% \$4 /\$7

Sour/tart

6. **Kriek**- Vat aged wild cherry sour 6.5% \$6 /\$12

7. **Oak-Aged Sour**- Bourbon barrel aged sour 6.5% \$5/\$9

Amber/tart

8. **Salmonberry**- Chardonnay barrel aged Saison with salmonberries 6.5% \$6/\$12

9. **Italian Plum**- Barrel aged Saison with Italian plums 6.5% \$6/\$12

Dark

10. **Achillea**- Belgian dark with yarrow flower 6.5% \$4 /\$7

11. **OAT**- Oatmeal Stout with Dandelion, chicory & Vanilla 6.0% \$4 /\$7

Mild

CASK BEER ENGINE -Wendas- Dark scottish w/ Heather 5.5% \$4 /\$7

GUEST TAP CIDER -Alpenfire- Blush-Rose Cider 6.9% \$5 / \$9

Still Can't Decide? Create Your Own Flight of 6oz Pours!