



Draft Beer

Forward Brewing Co. 7
Columbia, MD
Dry Dock Vienna Lager
Vienna-style amber lager brewed with German Vienna malt and Triumph hops, fermented with a Norwegian Kveik yeast that ferments warm but gives cold-ferment qualities. Crisp with toasty bready notes and subtle fruit. ABV: 5.5%

Fin City Brewing 8
Ocean City, MD
Double HUK Double IPA
A fresh dry hopped double ipa brewed with copious amounts of centennialeal, chinook, simcoe and CTZ. Giving it a mildly sweet, dry, crisp and clean finish ABV:7.9%

Dogfish Head Craft Brewery 7
Rehoboth, DE
Grateful Dead Juicy Pale Ale
waves of tropical pineapple, mango, and passion fruit notes brewed with kernza grains, granola and heaps of good karma for a refreshing, light-bodied beer. ABV: 5.3%

Crooked Crab 7
Odenton, MD
Furious George Hefeweizen
malted white wheat and hopped lightly with Huell Melon. Flavors and aromas of yellow Laffy Taffy, banana pudding, light honeydew melon, and just a hint of clove. ABV:5.6%

Equilibrium Brewing Co. 7
Middletown, NY
eMCee
A bright New England IPA with notes of tropical citrus, peach and island ripe mango ABV: 6%

M8 Brewing Co. 6
Baltimore, MD
Brumby Blonde
A smooth easy drinking blonde ale ABV: 4.5%



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CRAFT Local and Regional BOTTLE / CAN

Dogfish Head *Seaquench Session Sour Ale* 6

Rehoboth Beach, DE

Sour Ale

Nose: Spiced Citrus and lime. Palate: Tart, refreshing and crisp lime followed by a touch of salt - sweet malt on the finish ABV: 4.9% IBU: 10

Down East Cider *Peach Mango Unfiltered Cider* 7

East Boston, MA

Tart and tangy passionfruit balanced perfectly with sweet and mild guava to create this tropical cider dreams are made of. (GF)ABV: 5.1%

RAR Brewing Co. *Nanticoke Nectar IPA* 7⁵⁰

Cambridge, MD

Well balanced. Notes of grapefruit, pine and biscuit. ABV: 7.4%

Dogfish Head 60 minute IPA 6

Rehoboth Beach, DE

Nose: Hops, pine, citrus. Palate: Hops and crisp finish ABV: 6%

Victory Brewing *Golden Monkey Belgian Tripel* 6⁵⁰

Downingtown, PA

Nose: Belgian yeast, banana and clove. Palate: Balanced and fruity. Light, earthy hops. Orange and spice on dry finish. ABV: 9.5%

Allagash Brewing Co. *Allagash White* 7.5⁰

Portland, ME

Belgian-style wheat beer brewed with oats, malted wheat, and raw wheat for a hazy "white" appearance. Spiced with a special blend of coriander and curaçao orange peel ABV: 5.2 %

Highnoon 7

(ask about our rotating flavors)

Tepache Sazon pineapple 9

A Mexican fermented beverage made with pineapple, piloncillo and canela. ABV: 7%

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