**Build Your Own TASTING FLIGHT**

4 BEERS • TASTING POURS VARY FROM 3-6 OZ.

**MONK’S GUIDE to Becoming a Beer Geek**

**FIRST**
Tell your friendly Beertender that you want to order a flight. You will be given a Tasting Notes Card (which also serves as a very handy ordering device).

**NEXT**
Decide which beers to taste. Write your four choices on the inside of the card and give it back to your Beertender.

**BEER NAME:**
1. Olde Hickory Death by Hops
2. Monks Café Sour Red Ale
3. Chambly Noire
4. Twin Sails Coffee Stout

**FINALLY**
When you get your flight, just match the numbers on your card to the numbers on the Tasting Tray for Easy Beer ID.

Example of how you might fill out the card using your beer selections.

**BEER NAME:**
<table>
<thead>
<tr>
<th>Appearance - Aroma - Taste - Overall</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Olde Hickory Death by Hops</td>
</tr>
<tr>
<td>2. Monks Café Sour Red Ale</td>
</tr>
</tbody>
</table>

**LOOK**

**AGITATE**

**SMELL**

**TASTE**

**KEEP NOTES**

Post your beer ratings
[beeradvocate](http://beeradvocate.com)
While you're there, review the Monk, too!
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2. Monks Café Sour Red Ale
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- **LOOK**
- **AGITATE**
- **SMELL**
- **TASTE**

**KEEP NOTES**

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**Example of how you might fill out the card using your beer selections.**

**BEER NAME:**
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2. Monks Café Sour Red Ale
3. Chambly Noire
4. Twin Sails Coffee Stout

<table>
<thead>
<tr>
<th>BEER NAME</th>
<th>Appearance - Aroma - Taste - Overall</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olde Hickory</td>
<td>Copper colored. Floral, fresh hoppy aroma. Citrusy hop/Bitter flavor. Loved it!</td>
</tr>
<tr>
<td>Death by Hops</td>
<td></td>
</tr>
<tr>
<td>Monks Café</td>
<td>Reddish brown. Sour cherry aroma. Very carbonated. A little sour, like a cider. Mark liked this one more than I did.</td>
</tr>
<tr>
<td>Sour Red Ale</td>
<td></td>
</tr>
<tr>
<td>Chambly Noire</td>
<td>Bittersweet chocolate, raisins, toffee, mostly cherry on the nose and some spices. Dark mahogany color. Very tasty!</td>
</tr>
<tr>
<td>Twin Sails</td>
<td></td>
</tr>
</tbody>
</table>

**SIMPLE STYLE FLIGHT**
Same (or similar) styles of beer from different breweries. Keeping the beer style the same helps emphasize differences caused by ingredients used, fermentation, and brewer.
Example: Try and compare 4 IPA's

**MIXED UP STYLE FLIGHT**
Different styles of beer, usually tasted in order from light to dark. This emphasizes differences between various beer styles.
Example: One Pilsner, one Amber, one Belgian Ale and one Stout.

**DO**
- Try a Variety of Beers
- Taste from Light to Dark

**DON'T**
- Worry about Rules!
(Leave those for the wine people.)

**Dont't just drink it, Taste it.**

---

POST YOUR BEER RATINGS
www.caskbeer.com
beeradvocate beersandbeers.com

JOIN OUR E-MAIL LIST (for specials and events)

name: _______________________
email: _______________________

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# Thirsty Monk Upstairs Tap List

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Style</th>
<th>ABV %</th>
<th>Full Pour</th>
<th>Half Pour</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ballast Point Sculpin</td>
<td>American IPA</td>
<td>7%</td>
<td>4.5 (8oz)</td>
<td>2.5 (5oz)</td>
<td>(CA) The Sculpin IPA showcases bright flavors and aromas of apricot, peach, mango and lemon. The lighter body also brings out the crispiness of the hops. The Sculpin fish has poisonous spikes on it's fins that can give a strong sting. Winner of a gold medal at the World Beer Cup 2010.</td>
</tr>
<tr>
<td>Bells Expedition Stout</td>
<td>Russian Imperial Stout</td>
<td>10.5%</td>
<td>5 (8oz)</td>
<td>3 (5oz)</td>
<td>(MI) Offers immensely complex flavors crafted specifically with vintage aging in mind (as well as immediate drinking), as its profile will continue to mature and develop over the years. A huge malt body is matched to a heady blend of chocolate, dark fruits, and other aromas.</td>
</tr>
<tr>
<td>Boulder Singletack Copper Ale</td>
<td>American Pale Ale</td>
<td>4.9%</td>
<td>4.5</td>
<td>2.5</td>
<td>(CO) A refreshing, medium-bodied ale, Singletack Copper Ale is brewed with toasted rye and caramel malt for a slightly nutty flavor with a brilliant copper color. Reflecting a lifestyle adopted by many in Boulder, Singletack is an homage to the two-wheeled athletes and weekend warriors pounding the narrow trails of their backyard mountains.</td>
</tr>
<tr>
<td>Left Hand Fade to Black Volume 4</td>
<td>American Black Ale</td>
<td>6.5%</td>
<td>6</td>
<td>3.5</td>
<td>(CO) Brewed for the darkness, Fade to Black speaks in volumes. Welcome to Volume 4, the Beer pours pitch black with an off white head. Citrus (bergamot) and roast dominates the nose. Slight sweet malt gets pushed back by initial citrusy hops followed by powerful Italian Amaro, gentian and hop bitterness. Finishing with a pleasant duality of dry roasted malts and hop bitterness.</td>
</tr>
<tr>
<td>Left Hand Milk Stout NITRO</td>
<td>Milk / Sweet Stout</td>
<td>6%</td>
<td>6</td>
<td>3.5</td>
<td>(CO) The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. The Creamy head entices your palate. Initial roasty, mocha flavors rise up, with slight hop &amp; roast bitterness in the finish.</td>
</tr>
<tr>
<td>Left Hand Polestar Pilsner</td>
<td>German Pilsner</td>
<td>5.5%</td>
<td>6</td>
<td>3.5</td>
<td>(CO) Honey-sweet malt scents take center stage in the nose, with flowery hops in the background. Hops stick to the palate, imparting a bit more bitterness than traditional versions, but it doesn't lose its light body in the process.</td>
</tr>
<tr>
<td>Natty Greene's Southern Pale Ale</td>
<td>American Pale Ale</td>
<td>5.3%</td>
<td>5</td>
<td>3</td>
<td>(NC) Medium-bodied, deep golden ale with distinct, bitter character and a hoppy, piney, citrus finish.</td>
</tr>
<tr>
<td>Saranac Lemon Ginger</td>
<td>Saison / Farmhouse Ale</td>
<td>8.5%</td>
<td>5</td>
<td>3</td>
<td>(NY) Saranac Lemon Ginger is a limited edition small batch brew from the &quot;High Peaks&quot; series. Brewed as a traditional Belgian-style Saison with lemon peel and ginger to create a unique twist, pushing the Saison style to a new level. A specialty hop without causing a bitter taste. Imagine a delicious traditional Saison, yet even more refreshing!</td>
</tr>
<tr>
<td>Sierra Nevada Hoptimum</td>
<td>American Double / Imperial IPA</td>
<td>10.4%</td>
<td>5 (8oz)</td>
<td>3 (5oz)</td>
<td>(CA) The biggest whole-cone IPA ever produced. Aggressively hopped, dry-hopped and torched with exclusive new hop varieties for ultra-intense flavors and aromas. The flavor follows the aroma with layers of aggressive hoppiness, featuring notes of grapefruit rind, rose, lilac, cedar and tropical fruit – all culminating in a dry and lasting finish.</td>
</tr>
<tr>
<td>Southampton Pumpkin Ale</td>
<td>Pumpkin Ale</td>
<td>5.5%</td>
<td>6.5</td>
<td>3.5</td>
<td>(NY) Unique amber-colored brew. They use a generous amount of pumpkin as well as traditional &quot;pumpkin pie&quot; spices to give this beer all the Pumpkin goodness you crave for!</td>
</tr>
<tr>
<td>Southern Tier Pumking</td>
<td>Pumpkin Ale</td>
<td>8.8%</td>
<td>6.5</td>
<td>3.5</td>
<td>(NY) Pumking is an ode to Púca, a creature of Celtic folklore, who is both feared and respected. Púca is said to waylay travelers in the night, tossing them on its back, and providing them the ride of their lives, from which they return forever changed. Brewed in the spirit of All Hallows Eve, a time of the year when spirits can make contact with the physical world and when magic is most potent. As spicy aromas present themselves, let its deep-copper color entrance you as your journey into this mystical brew has just begun. Then as the first drops touch your tongue, a magical spell will bewitch your taste buds, making it difficult to escape the Pumking.</td>
</tr>
<tr>
<td>Starr Hill Dark Starr Stout</td>
<td>Irish Dry Stout</td>
<td>4.2%</td>
<td>5</td>
<td>3</td>
<td>(VA) Starts with hints of coffee and dark chocolate, it packs a robust taste into a surprisingly light body. Deceptively easy to drink, great for dark beer lovers who want more than one...</td>
</tr>
<tr>
<td>Starr Hill Double Platinum</td>
<td>American Double / Imperial IPA</td>
<td>8.5%</td>
<td>6</td>
<td>3.5</td>
<td>(VA) Dry-hopped with Simcoe and Centennial hops to achieve a strong aroma of citrus and pine with a smooth malty backbone. This DIPA is very balanced without sacrificing the hops we all love.</td>
</tr>
<tr>
<td>Starr Hill Jomo Lager</td>
<td>American Amber / Red Lager</td>
<td>5.57%</td>
<td>5</td>
<td>3</td>
<td>(VA) Vienna-Style Lager. Fermented with Southern German Lager yeast, its crisp, clean taste, and noticeable hop aroma are balanced with a slight malty sweetness</td>
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<tr>
<td>Starr Hill Monticello</td>
<td>American Pale Wheat</td>
<td>5.5%</td>
<td>6</td>
<td>3.5</td>
<td>(VA) Unfiltered wheat-style beer made with wheat and corn. East Kent Goldings hops add a citrus and earthy aroma. Wheat is the biggest flavor contributor, while...</td>
</tr>
<tr>
<td>Beer</td>
<td>Type</td>
<td>ABV</td>
<td>Color</td>
<td>Style</td>
<td>Notes</td>
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<td>2.5</td>
<td>(CO) A refreshing, medium-bodied ale, Singletrack Copper Ale is brewed with toasted rye and caramel malt for a slight nutty flavor with a brilliant copper color. Reflecting a lifestyle adopted by many in Boulder, Singletrack is an homage to the two-wheeled athletes and weekend warriors pounding the narrow trails of their backyard mountains.</td>
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<td>HeBrew Bittersweet Lennys R.I.P.A.</td>
<td>American Double / Imperial IPA</td>
<td>10%</td>
<td>5</td>
<td>3</td>
<td>(NY/SF) Commemorating the 40th Anniversary of the death of Lenny Bruce: A Rye based double IPA. Brewed with an obscene amount of malts and hops. Shocking flavors - far beyond contemporary community standards. The Most Radical Jewish Tribute Beer ever created.</td>
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<td>Left Hand Fade to Black Volume 4</td>
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<td>3 (50oz)</td>
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<td>6.5</td>
<td>3-5</td>
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<td>3-5</td>
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</tr>
<tr>
<td>Starr Hill Monticello Reserve Ale</td>
<td>American Pale Wheat Ale</td>
<td>5.5%</td>
<td>6</td>
<td>3.5</td>
<td>(VA) Unfiltered wheat-style beer made with wheat and corn. East Kent Goldings hops add a citrus and earthy aroma. Wheat is the biggest flavor contributor, while the sweetness of the corn comes through in the aftertaste</td>
</tr>
<tr>
<td>Starr Hill Northern Lights</td>
<td>American IPA</td>
<td>6.5%</td>
<td>5</td>
<td>3</td>
<td>(VA) Northern Lights is an India Pale Ale characterized by its full-flavored bitterness and floral aroma. A perfect blend of barley and hops make this a very balanced IPA.</td>
</tr>
<tr>
<td>Starr Hill Smoke Out</td>
<td>Rauchbier</td>
<td>5.8%</td>
<td>6</td>
<td>3.5</td>
<td>(VA) Malty with a slight sweetness that gives way to an aroma of smoke, bacon and campfire. This take is a little milder than classic Rauchbiers making it easily approachable to newcomers to the style.</td>
</tr>
<tr>
<td>Starr Hill Pils</td>
<td>German Pilsner</td>
<td>4.2%</td>
<td>5</td>
<td>3</td>
<td>(VA) Golden in color with a subtle malt backbone and pleasant hop aroma. This is an easy drinker that also has hints of lemon citrus and bready malts.</td>
</tr>
<tr>
<td>Stone Enjoy by 9.13.13 IPA</td>
<td>American Double / Imperial IPA</td>
<td>9.4%</td>
<td>7</td>
<td>4</td>
<td>(CA) You have in your hands a devastatingly fresh double IPA. While freshness is a key component of many beers - especially big, citrusy, floral IPAs - Stone has taken it further and made it not to last. After this date we will not carry this beer!</td>
</tr>
</tbody>
</table>

8/29/2013
## Thirsty Monk Basement Tap List

<table>
<thead>
<tr>
<th>Beer Name</th>
<th>Style</th>
<th>ABV %</th>
<th>Full Pour</th>
<th>Half Pour</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Catawba Valley Chocolate</td>
<td>Saison / Farmhouse Ale</td>
<td>4.7%</td>
<td>5</td>
<td>3</td>
<td>(NC) A unique take on a classic style. Cold Aged on natural cocoa nibs to produce a crisp, chocolaty, slightly spicy finish. Malty goodness with perfect amount of that Belgian &quot;sweetness&quot; that we all love...</td>
</tr>
<tr>
<td>Corsendonk Apple White</td>
<td>White / Wit Bier</td>
<td>3.1%</td>
<td>7</td>
<td>4</td>
<td>(Belgium) White beer with a twist of apple juice. Brewed with spices (coriander, orange zest, and licorice) with natural flavors. Deep golden in color and naturally cloudy.</td>
</tr>
<tr>
<td>Duchesse De Bourgogne</td>
<td>Flanders Red Ale</td>
<td>6.2%</td>
<td>7</td>
<td>4</td>
<td>(Belgium) A sweet and fruity ale with a pleasant sour finish. Smooth with a rich texture and interplay of passion fruit and chocolate.</td>
</tr>
<tr>
<td>Estaminet Pils</td>
<td>Euro Pale Lager</td>
<td>5.2%</td>
<td>5</td>
<td>3</td>
<td>(Belgium) High quality summer barley, a distinctive yeast and very precious Saaz hops along with slow, traditional bottom fermentation, a brewing process based on an original recipe and maturation for a full six weeks make this beer a traditional masterpiece.</td>
</tr>
<tr>
<td>Hofstetten Saphir Bock</td>
<td>Maibock / Helles Bock</td>
<td>7.4%</td>
<td>6</td>
<td>3.5</td>
<td>(Austria) From the most innovative of Austrian Craft Breweries comes a new delicious beer. A pale, strong lager that lagers (matures) for 8 weeks atop whole-cone flower Saphir hops! Amazingly spicy-herbal aromatics abound.</td>
</tr>
<tr>
<td>Kasteel Rouge</td>
<td>Fruit / Vegetable Beer</td>
<td>8%</td>
<td>7</td>
<td>4</td>
<td>(Belgium) A dark-brown ale left to mature over a year with sour cherries, resulting in a unique, dark-red ale with a sweet and sour taste throughout.</td>
</tr>
<tr>
<td>Leffe Blonde</td>
<td>Belgian Pale Ale</td>
<td>6.6%</td>
<td>6 (16oz)</td>
<td>3.5 (8oz)</td>
<td>(Belgium) Leffe Blonde is a pale Abbey beer, with a full, sunny, golden color. It has a smooth and full-bodied taste and a rich, creamy head. Like all the Leffe beers, it is a 'connoisseur' beer that is easy to drink.</td>
</tr>
<tr>
<td>Left Hand St. Vrain Tripel</td>
<td>Tripel</td>
<td>9%</td>
<td>5</td>
<td>3</td>
<td>(CO) Light in color and lightly hopped using Celeia hops, a touch of malt sweetness contrasts the warm spiciness hidden within.</td>
</tr>
<tr>
<td>Lindemans Framboise</td>
<td>Lambic - Fruit</td>
<td>4%</td>
<td>7</td>
<td>4.5</td>
<td>(Belgium) A magnificent aroma and delicate palate of raspberries with undertones of fruity acidity; elegant, sparkling clean natural taste.</td>
</tr>
<tr>
<td>LoverBeer Madamin</td>
<td>Flanders Oud Bruin</td>
<td>5.7%</td>
<td>9</td>
<td>5</td>
<td>(Italy) Oak amber ale. Fermented and matured only in oak vats. The name &quot;Madamin&quot; is a piedmontese word meaning &quot;young lady&quot;.</td>
</tr>
<tr>
<td>Nostradamus</td>
<td>Belgian Strong Dark Ale</td>
<td>9.5%</td>
<td>7.5</td>
<td>4.5</td>
<td>(Belgium) A very complex artisanal Wallonian brown ale. Rich, warming, a little piquant in the mouth with licorice, mocha flavors, pear and toasted bread background.</td>
</tr>
<tr>
<td>Petrus Aged Pale Ale</td>
<td>Flanders Oud Bruin</td>
<td>7.3%</td>
<td>7</td>
<td>4</td>
<td>(Belgium) A pale version of an Oud Bruin. This beer is made only with pale malts and is unblended. After aging for 24-30 months in wood, it emerges with an oaky aroma, hints of sherry and fruit, and the classic sour finish.</td>
</tr>
<tr>
<td>St. Bernardus Pater 6</td>
<td>Dubbel</td>
<td>6.7%</td>
<td>5.5</td>
<td>3.5</td>
<td>(Belgium) A traditional abbey style dubbel, chestnut in color, very fruity with notes of melon and very fresh banana, finishing with slight bitterness. Delightfully easy to drink.</td>
</tr>
<tr>
<td>St. Louis Gueuze Fond Tradition</td>
<td>Gueuze</td>
<td>5%</td>
<td>6.5</td>
<td>3.5</td>
<td>(Belgium) Gueuze is traditionally produced by mixing one, two, and three-year old lambic. Tart and...</td>
</tr>
<tr>
<td>Beer Name</td>
<td>Style</td>
<td>ABV</td>
<td>Color</td>
<td>Flavor Notes</td>
<td></td>
</tr>
<tr>
<td>---------------------------------</td>
<td>---------------------</td>
<td>-----</td>
<td>-------</td>
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<td>Corsendonk White / Wit Bier</td>
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<td>3.1%</td>
<td></td>
<td>(Belgium) White beer with a twist of apple juice. Brewed with spices (coriander, orange zest, and licorice) with natural flavors. Deep golden in color and naturally cloudy</td>
<td></td>
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<td></td>
<td>5.2%</td>
<td></td>
<td>(Belgium) High quality summer barley, a distinctive yeast and very precious Saaz hops along with slow, traditional bottom fermentation, a brewing process based on an original recipe and maturation for a full six weeks make this beer a traditional masterpiece</td>
<td></td>
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<tr>
<td>Hofstetten Saphir Bock Maibock / Helles Bock</td>
<td></td>
<td>7.4%</td>
<td></td>
<td>(Austria) From the most innovative of Austrian Craft Breweries comes a new delicious beer. A pale, strong lager that lagers (matures) for 8 weeks atop whole-cone flower Saphir hops! Amazingly spicy-herbal aromatics abound.</td>
<td></td>
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<tr>
<td>Kasteel Rouge Fruit / Vegetable Beer</td>
<td></td>
<td>8%</td>
<td></td>
<td>(Belgium) A dark-brown ale left to mature over a year with sour cherries, resulting in a unique, dark-red ale with a sweet and sour taste throughout.</td>
<td></td>
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<tr>
<td>Leffe Blonde Belgian Pale Ale</td>
<td></td>
<td>6.6%</td>
<td>6 (16oz) 3.5 (8oz)</td>
<td>(Belgium) Leffe Blonde is a pale Abbey beer, with a full, sunny, golden color. It has a smooth and full-bodied taste and a rich, creamy head. Like all the Leffe beers, it is a 'connoisseur' beer that is easy to drink.</td>
<td></td>
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<tr>
<td>Left Hand St. Vrain Tripel</td>
<td></td>
<td>9%</td>
<td></td>
<td>(CO) Light in color and lightly hopped using Celeia hops, a touch of malt sweetness contrasts the warm spiciness hidden within.</td>
<td></td>
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<tr>
<td>Lindemans Framboise Lambic - Fruit</td>
<td></td>
<td>4%</td>
<td></td>
<td>(Belgium) A magnificent aroma and delicate palate of raspberries with undertones of fruity acidity; elegant, sparkling clean natural taste.</td>
<td></td>
</tr>
<tr>
<td>LoverBeer Madamin Flanders Oud Bruin</td>
<td></td>
<td>5.7%</td>
<td></td>
<td>(Italy) Oak amber ale. Fermented and matured only in oak vats. The name &quot;Madamin&quot; is a piedmontese word meaning &quot;young lady&quot;.</td>
<td></td>
</tr>
<tr>
<td>Nostradamus Belgian Strong Dark Ale</td>
<td></td>
<td>9.5%</td>
<td>7.5</td>
<td>4.5</td>
<td>(Belgium) A very complex artisanal Wallonian brown ale. Rich, warming, a little piquant in the mouth with licorice, mocha flavors, pear and toasted bread background.</td>
</tr>
<tr>
<td>Petrus Aged Pale Ale Flanders Oud Bruin</td>
<td></td>
<td>7.3%</td>
<td>7</td>
<td>4</td>
<td>(Belgium) A pale version of an Oud Bruin. This beer is made only with pale malts and is unblended. After aging for 24-30 months in wood, it emerges with an oaky aroma, hints of sherry and fruit, and the classic sour finish.</td>
</tr>
<tr>
<td>St. Bernardus Pater 6 Dubbel</td>
<td></td>
<td>6.7%</td>
<td>5.5</td>
<td>3.5</td>
<td>(Belgium) A traditional abbey style dubbel, chestnut in color, very fruity with notes of melon and very fresh banana, finishing with slight bitterness. Delightfully easy to drink.</td>
</tr>
<tr>
<td>St. Louis Gueuze Fond Tradition Gueuze</td>
<td></td>
<td>5%</td>
<td>6.5</td>
<td>3.5</td>
<td>(Belgium) Gueuze is traditionally produced by mixing one, two, and three-year old lambic. Tart and effervescent, sour and citrusy with a bret funkiness in the finish</td>
</tr>
<tr>
<td>Unibroue Trois Pistoles Belgian Strong Dark Ale</td>
<td></td>
<td>9%</td>
<td>6</td>
<td>3.5</td>
<td>(Canada) Its slightly sweet taste is enhanced by accents of roasted malt, cocoa, ripe fruit and dark spices with a smooth finish like an old port.</td>
</tr>
<tr>
<td>Val-Dieu Grand Cru Quadrupel</td>
<td></td>
<td>10.5%</td>
<td>7.5</td>
<td>4.5</td>
<td>(Belgium) The new masterpiece from the Val-Dieu brewery. A very complex and full-bodied beer with a lor, aftertaste. The brewmaster advises to cellar the beer for a year for it to unfold its full potential. The wait is over!</td>
</tr>
</tbody>
</table>
**APPETIZERS**

- **Edamame - 3 Ø**  
  Sautéed w/ Garlic Salt and Pepper.  
  *Vegetarian*  
  *Gluten Free*

- **Sweet Josie Brown Hummus - 7 Ø**  
  Hummus and spicy roasted pepper compote served with veggies and pita chips.  
  *Vegetarian*  
  *Gluten Free*

- **The Cheese Board - 10 Ø**  
  Chef’s selection of 4 cheeses with traditional accompaniments & a baquette.  
  *Vegetarian*  
  *Gluten Free*

- **Pint of Bacon - 5 Ø**  
  Don’t over think it.  
  *Vegetarian*  
  *Gluten Free*

- **Baked Frites - 6 Ø**  
  Baked fries with a Gaelic Ale-caramelized onion aioli & ketchup.  
  *Vegetarian*  
  *Gluten Free*

- **Cheddar & Fat Tire Dip - 7 Ø**  
  Served with soft pretzel bites.  
  *Vegetarian*  
  *Gluten Free*

- **Baked Soft Pretzels - 5 Ø**  
  Served hot with locally sourced mustard on the side.  
  *Vegetarian*  
  *Gluten Free*

- **Monk Nuts - 5 Ø Ø**  
  A bowl of cashews with a maple-ginger glaze.  
  *Vegetarian*  
  *Gluten Free*

**SMALL PLATES**

- **Thai Style Pulled Pork Tacos - 6 Ø**  
  Pork braised with Asheville Brewing Rocket Girl Lager, lemongrass, cilantro, chiles.  
  *Gluten Free*

- **Porter-Chipotle Brisket Tacos - 7 Ø**  
  Green Man Porter-chipotle pulled brisket, avocado cream, pickled red onions.  
  *Gluten Free*

- **Baked Monk & Cheese - 7 Ø**  
  Penne, smoked gouda, cheddar, mozzarella, Sweet Josie Brown Ale, buttery panko crumbs.  
  Add bacon, tomato, or mushrooms - 1  
  Add chicken, steak, or tempeh - 3  
  *Gluten Free*

- **Jerk Chicken Tacos - 6 Ø**  
  Widmar Omission Jerk spiced “Drunken Chicken”, avocado and mango/habañero slaw.  
  *Gluten Free*

- **BBQ Tempeh Tacos - 6 Ø**  
  White cheddar, French Broad ESB BBQ sauce, lettuce, pico de gallo  
  *Gluten Free*

- **Steak Frites - 8 Ø**  
  Pomme frites, Sierra Nevada Porter gravy, flank steak, crumbled blue cheese.  
  *Gluten Free*

**SALADS**

- **Poached Pear Salad - 6 Ø**  
  Mixed greens, Ovila Dubbel poached pears, monk nuts, dried cranberries, blue cheese, white balsamic thyme vinaigrette  
  *Gluten Free*

- **Chef Salad - 6 Ø**  
  Mixed greens, smoked turkey, cucumber, tomato, roasted peppers, carrot, mushrooms, crumbled bacon, white cheddar, sunflower seeds, red-wine vinaigrette  
  *Gluten Free*

- **Caesar Salad - 5 Ø**  
  French Broad Gateway Kölsch dressing, parmesan cheese, baguette croutons  
  *Gluten Free*

**Salad Additions**

- Chicken or tempeh - 4  
- Flank steak - 5  
- Smoked trout - 6

**SANDWICHES**

Because most of our sandwiches contain at least one item made with beer, it is difficult for us to truly accommodate guests with Celiac Disease. However we are happy to offer the option of gluten free bread and we will gladly remove gluten containing ingredients and provide reasonable substitutions when possible.

- **Smoked Trout Sandwich - 10 Ø**  
  Sunburst trout, Asheville Brewing Rocket Girl Lager-tomato reduction, aged gouda, Lusty Monk® aioli  
  *Gluten Free*

- **Not A Philly Cheese Steak- 9 Ø**  
  Shaved beef, green tomato chow-chow, cheddar and Fat Tire cheese sauce.  
  *Gluten Free*

- **Turkey Sandwich - 8 Ø**  
  *Gluten Free*

- **Prosciutto Sandwich - 10 Ø**  
  Prosciutto ham, Full Sail Session Lager-walnut pesto, goat cheese, arugula.  
  *Gluten Free*

- **Pulled Pork Sliders - 2 for 7 $ 3 for 9 $**  
  French Broad ESB BBQ Sauce topped with creamy cole slaw.  
  *Gluten Free*

- **ESB Lamb Sliders - 2 for 9 $ 3 for 12 $**  
  *Gluten Free*
Sweet Josie Brown Hummus - 7
Hummus and spicy roasted pepper compote served with veggies and pita chips.

Cheddar & Fat Tire Dip - 7
Served with soft pretzel bites.

The Cheese Board - 10
Chef's selection of 4 cheeses with traditional accompaniments & a baguette.

Baked Soft Pretzels - 5
Served hot with locally sourced mustard on the side.

Pint of Bacon - 5
Don't over think it.

Monk Nuts - 5
A bowl of cashews with a maple-ginger glaze.

SMALL PLATES

Thai Style Pulled Pork Tacos - 6
Pork braised with Asheville Brewing Rocket Girl Lager, lemongrass, cilantro, chiles.

Porter-Chipotle Brisket Tacos - 7
Green Man Porter-chipotle pulled brisket, avocado cream, pickled red onions.

Baked Monk & Cheese - 7
Penne, smoked gouda, cheddar, mozzarella, Sweet Josie Brown Ale, buttery panko crumbs.
Add bacon, tomato, or mushrooms - 1
Add chicken, steak, or tempeh - 3

Jerk Chicken Tacos - 6
Omission Jerk spiced "Drunken Chicken", avocado and mango/habañero slaw.

BBQ Tempeh Tacos - 6
White cheddar, French Broad ESB BBQ sauce, lettuce, pico de gallo

Steak Frites - 8
Pomme frites, Sierra Nevada Porter gravy, flank steak, crumbled blue cheese.

SALADS

Poached Pear Salad - 6
Mixed greens, Ovila Dubbel poached pears, monk nuts, dried cranberries, blue cheese, white balsamic thyme vinaigrette.

Caesar Salad - 5
French Broad Gateway Kölsch dressing, parmesan cheese, baguette croutons

Chef Salad - 6
Mixed greens, smoked turkey, cucumber, tomato, roasted peppers, carrot, mushrooms, crumbled bacon, white cheddar, sunflower seeds, red-wine vinaigrette.

Salad Additions
Chicken or tempeh - 4
Flank steak - 5
Smoked trout - 6

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Sunburst trout, Asheville Brewing Rocket Girl Lager-tomato reduction, aged gouda, Lusty Monk® aioli

Prosccuito Sandwich - 10
Prosccuito ham, Full Sail Session Lager-walnut pesto, goat cheese, arugula.

Not a Philly Cheese Steak- 9
Shaved beef, green tomato chow-chow, cheddar and Fat Tire cheese sauce.

Pulled Pork Sliders - 2 for 7 3 for 9
French Broad ESB BBQ Sauce topped with creamy cole slaw.

Turkey Sandwich - 8
Smoked turkey breast, bacon, basil, Asheville Brewing Rocket Girl Lager-tomato reduction, mixed greens, and fontina.

ESB Lamb Sliders - 2 for 9 3 for 12
French Broad Brewing ESB BBQ sauce, garlic, rosemary, brie.

Reuben Sandwich - 10
House made corned beef, Swiss cheese, Russian dressing, Oskar Blues Little Yella Pils-sauerkraut (substitute turkey or tempeh for no add'l charge)

Stout Beef Sliders - 2 for 9 or 3 for 12
Highland Brewing Black Mocha Stout, poblano relish, white cheddar.

Chicken Sandwich - 9
Pan-seared chicken breast, mushrooms, brie, spicy-roasted pepper compote

Sandwiches served with your choice of baked frites or Lusty Monk® potato salad.
**BUILD YOUR OWN PIZZA**

**Step 1**
**CHOOSE A SAUCE**
- Pesto
- Sriracha Oil
- Thai Chilli Sauce
- Hummus
- ESB BBQ Sauce
- Tomato Sauce
- Garlic Oil

**Step 2**
**CHOOSE A CHEESE**
**FIRST CHEESE FREE. ADD MORE FOR $1 EACH.**
- Cheddar
- Mozzarella
- Smoked Gouda
- Blue
- Brie

**Step 3**
**CHOOSE TWO FAVORITE TOPPINGS**
**ADDITIONAL ITEMS ONLY $1.50 PER TOPPING**
- BBQ Tempah
- Bacon
- Chicken
- Mushroom
- Basil
- Walnut Pesto
- Creamy Cole Slaw
- Edamame
- Bell Pepper
- Avocado Cream
- Poached Pear
- Serrano Chile
- Pickled Red Onion
- Tomato
- Ground Lamb
- Ground Beef
- Pulled Pork
- Green Tomato Chow Chow
- Carmelized Onion Aioli
- Mango-Habeñero Slaw

**PREMIUM TOPPINGS**
**ADD $2 PER TOPPING**
- Flank Steak
- Smoked Trout
- Prosciutto
- Fontina
- Avocado
- Arugula
- Goat Cheese
- Porter-Chipotle Brisket
- Jerk Chicken
- Corned Beef

**SPECIALTY PIZZAS FOR SPRING AND SUMMER. YOUR CHOICE! ONLY $9**
- The Stout - ESB BBQ sauce, cheddar, pulled pork, poblano relish
- The IPA - Hummus, smoked gouda, jerk chicken, bell pepper, avocado cream
- The Porter - ESB BBQ sauce, smoked gouda, bacon, red onion
- The Tripel - Thai sauce, mozzarella, lamb, basil, mango-habeñero slaw.

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**BEER - FOOD PAIRINGS**
**A FEW OF OUR FAVORITE PAIRS**
Create your own favorite pairings and feel free to ask the Chef or Beertender for suggestions.

- Saison/Farmhouse
- Smoked Trout Sandwich
- Chicken Sandwich
- Tripel
- Tripel Pizza
- Jerk Chicken Tacos
- Wittbier
- Prosciutto Sandwich
- Poached Pear Salad
- Amber
- Lamb Sliders
- Pulled Pork Sliders
- Pale Ale
- Reuben Sandwich
- Baked Frites
- Brown Ale
- Prosciutto Sandwich
- Pint of Bacon
- Pilsner
- Caesar Pretzels
- Porter
- Steak Frites
- Monk & Cheese
**CHOOSE A CHEESE**
FIRST CHEESE FREE. ADD MORE FOR $1 EACH.
- Cheddar
- Mozzarella
- Smoked Gouda
- Blue
- Brie

**CHOOSE TWO FAVORITE TOPPINGS**
ADDITIONAL ITEMS ONLY $1.50 PER TOPPING
- BBQ Tempeh
- Bacon
- Chicken
- Mushroom
- Basil
- Walnut Pesto
- Creamy Cole Slaw
- Edamame
- Bell Pepper
- Avocado Cream
- Poached Pear
- Serrano Chile
- Pickled Red Onion
- Tomato
- Ground Lamb
- Ground Beef
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**BEER - FOOD PAIRINGS**
A FEW OF OUR FAVORITE PAIRS
Create your own favorite pairings and feel free to ask the Chef or Bartender for suggestions.

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<tr>
<th>Saison/Farmhouse</th>
<th>Smoked Trout Sandwich</th>
<th>Tripel</th>
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<tbody>
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<td>Wittbier</td>
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<td>Pale Ale</td>
<td>Poached Pear Salad</td>
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<td></td>
<td>Not A Philly Cheese Steak</td>
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</tbody>
</table>

Menu created and prepared by Chef Todd Mallin

**KITCHEN HOURS**
**MON & TUE: 4PM-9PM**  **FRI & SAT: 12PM-10PM**
**WED & THUR: 4PM-10PM**  **SUN: 12PM-8PM**