



BEER

At Utility Brewing Co. we have a continually rotating tap list of a wide variety of the beer styles. Every beer is made in-house using the finest ingredients we can find!

WANT TO TAKE OUR BEER HOME? YOU CAN! GRAB A FRESH Poured 32 OUNCE CROWLER ON YOUR WAY OUT

1 HONEY SAISON 10oz pour 5

With the help of our friends at Jennings Apiaries, our take on this Belgian ale relies on their local honey and a special yeast strain that shine through on the palate, complementing the simple grain recipe.

8.9 ABV / 28 IBU / 8 SRM

2 ESB Pint 5 / Crowler 10

ESB stands for "Extra Special Bitter." This style is known for its balance between malt sweetness and hop bitterness. Even though this English ale is called "bitter," it really has just low-to-medium bitterness.

5.5 ABV / 42 IBU / 13 SRM

3 HEFEWEIZEN Pint 6 / Crowler 12

With a subtle aroma of banana and clove, our version of this German style spotlights Bavarian wheat malt, traditional Hallertauer hops and a dose of Mandarina Bavaria hops for a bit of tangerine brightness. Prost!

5.9 ABV / 15 IBU / 4 SRM

4 UNTIL FURTHER NOTICE

HAZY IPA Pint 6/Crowler 12

The mantra of our times, Until Further Notice features Mosaic, Citra and El Dorado Hops with Pale Malt and Oats. It's approachable, fragrant and the perfect tonic for these most hazy days.

5.9 ABV / 27 IBU / 6 SRM

BUENO

MEXICAN LAGER Pint 5 / Crowler 10

Clocking in at a sessionable 4.6% ABV, this lager features flaked maize as one third of the recipe's grain bill for a touch of corn flavor, like a tortilla. Light and refreshing, it pairs well with sunshine. Lime is optional.

4.6 ABV / 12 IBU / 4 SRM

6 STOUT'S HONOR Pint 5 / Crowler 10

Our stout uses Irish base malt and oats for added body and mouthfeel. Equal parts of roasted barley and dark chocolate malt provide a hearty flavor and aroma.

6.8 ABV / 32 IBU / 35 SRM

7 BRISKET(SMOKED PORTER) Pint 5 / Crowler 10

Our smoked porter has a dark, robust body with a pronounced flavor from German Beechwood-smoked malt. Chocolate malt and hops serve to balance the campfire.

5.4 ABV / 26 IBU / 37 SRM

8 AMERICAN KOLSCH Pint 5 / Crowler 10

While the base grains are from Germany, we use American ale yeast to complement this lighter bodied, easy drinking beer. A honey-like malt sweetness precedes a crisp clean finish with a touch of citrus/herbal flavor from the addition of orange peel and coriander.

5.1 ABV / 22 IBU / 4 SRM

WINE

RED

GLASS / BOTTLE

CABERNET SAUVIGNON 10 / 30
2015, *Predator*
California

PINOT NOIR 8 / 25
2014, *Castle Rock Cuvee'*
California

MALBEC 8 / 25
2017, *Adelante*
Argentina

ZINFANDEL OLD VINE 10 / 30
2015, *Predator*
California

***HOUSE RED** 8 / 25
2015, *Corvina Scaia*
Italy

WHITE

GLASS / BOTTLE

CHARDONNAY 7 / 20
2016, *Castle Rock*
California

PINOT GRIS 11 / 33
2016, *Elk Cove*
Oregon

MOSCATO 10 / 30
2016, *Vietti*
Italy

***HOUSE WHITE** 8 / 25
2016, *Scaia*
Italy

***HOUSE ROSÉ** 8 / 25
2016, *Scaia Rosato*
Italy

COCKTAILS

BLACKBERRY BASIL TWIST 9

Coopers' Craft Whiskey, Fresh Blackberries, Lemon, Basil, Simple Syrup

MOSCOW MULE WITH MINT 8

Deep Eddy Vodka, Lime, Ginger Beer, Fresh Mint

HOUSE MARGARITA 8

Jose Cuervo Tequila Plata, Triple Sec, Lime, Lemon, Orange, Simple Syrup

OLD FASHIONED 9

Coopers' Craft Whiskey, Bittermilk No. 1, Maraschino Cherry

++ ASK ABOUT OUR SEASONAL / SPECIAL COCKTAIL ++