

ALE

Ale is a beer that uses a top fermenting yeast, brewed at warmish temps, and has a fuller body and fruity taste.

Blonde Walks Into A Bar Blonde Ale 4.0% abv. 13.9 IBU 125 Calories

Blonde Walks Into A Bar....well you know how the rest goes. Light, crisp, & easy drinking. Our Blonde Ale doesn't take itself too seriously, & neither should you. Lighten up & get yourself a Blonde!

Platinum Blonde Ale 3.9% abv. 10.5 IBU 101 Calories Our lightest beer brewed to date. Our lowest beer in calories and carbohydrates. Introducing Blonde's little sister Platinum Blonde!

Leaping Lemur Cream Ale 4.8% abv. 14.3 IBU Hops take a back seat in this smooth, luscious, & quaffable Ale. Brewed with Madagascar vanilla, this Cream Ale will have you leaping for more!

Nutty Monkey 4.8% abv. 14.3 IBU Our Leaping Lemur Cream Ale, infused with natural pistachio.

Hillsboro Pale 5.4% abv. 19.2 IBU Luscious golden color, easy drinking; a true "session" Ale. HPA is our version of "The Beer That Made Hillsboro Famous."

Cashmere SMASH 4.9% abv. 24.3 IBU Single Malt & Single Hop. Cashmere hops, from BOHICA Hop Farm in Tomah, WI lend tropical & citrus notes. Pale Ale malt provides warm malty notes & slight sweetness.

Bee Kind 5.8% abv. 42 IBU A pale ale brewed with honey & a bit of rye malt.

Irish as Feck 5.7% abv. 30.2 IBU Caramel malt sweetness & low bitterness make this traditional Irish Red a true crowd pleaser.

Big Jim Bourbon Brown 8.3% abv. 20.9 IBU Flavors of bourbon, roasted malt, & vanilla meld together for a deep, dark & delicious brew.

Hills & Prairie 5.4% abv. 19.2 IBU We brewed this Scotch Export Ale with our friends Skylar & CJ at Full Mile Beer Co. & Kitchen in Sun Prairie. We used Wyermann Smoked Malt for a complex, malty smooth ale.

HEFEWEIZEN

Hefeweizen is a type of weiss beer—German for "white beer." Hefeweizen itself translates to "yeast wheat" in German.

Big Hefe 5.8% abv. 17.4 IBU "Hefe" means yeast, "weizen" means wheat. This Hefeweizen is pale & refreshing. Banana & clove flavors are produced by the special yeast strain we use.

JORTS 5.8% abv. 17.4 IBU Tropical, fruity, & lip smacking good. This guava infused wheat beer will have you throwing on your jean shorts & heading to the beach.

Blue Hefe 5.8% abv. 17.4 IBU The German Hefeweizen yeast we use produces a banana & clove nose which blends admirably with the fruity blueberry infusion.

LAGER

Lager is a beer brewed with a bottom fermenting yeast, at colder temps and produces smoother taste. Usually light in color but can also be amber or dark.

Kickapoo Oil 4.9% abv. 13 IBU This Black Lager takes its name from local business history. Dark roasted malts provide deep smooth flavors.

Bohemian Club 5.5% abv. 22.2 IBU Light in color & deep in flavor, this Lager is crisp & smooth. This Czech Pilsner honors our Hillsboro heritage.

Quick Pin 5.6% abv. 23 IBU A lager in the "fest beer" style. Brewed with maple sap in place of the traditional brewing water.

Friday Night Lights – OktoberFest 5.5% abv. 17 IBU Bright, crisp & clear amber, our Oktoberfest is a Hallmark of Fall, just like Friday nights in the Fall, here in Wisconsin.

IPA

India pale ale (IPA) is a hoppy beer style within the broader category of pale ale.

Snappy IPA 7.7% abv. 42.5 IBU Citra hops provide the aroma & flavor for this super drinkable IPA. Named after our visionary, Snapper Verbsky, this is the beer that leads the pack.

Dreamshake IPA 5.5% abv. 60 IBU This Milkshake-style IPA uses Orange Dream Dairy Bars, Lactose sugar, & a pile of our favorite hops in the whirlpool & dry hop. Smooth, Sweet & Fruity, reminiscent of old school Creamsicle. *

drink local HBC



BEER MENU

Treat Yo' Self - DDH-IPA 8.8% abv. 38.1 IBU The double dry hopping method for this DDH-India Pale Ale, provides huge hop aromas & flavors, with subdued bitterness. Look for hints of pear, cherry, mango, & tropical fruit. Unfiltered to provide enhanced hop & yeast expression.

STOUT / PORTER

Stout is a dark, top-fermented beer with a few variations, including dry stout, oatmeal stout, milk stout, & imperial stout. Porter is a subset of Stout, which uses dark, crystal, and black malts to produce a medium body dark beer.

Joe Beer 5.8% abv. 23.9 IBU Dark, smooth, & delicious with chocolate undertones; a classic Porter. Named after our patriarch, Joe Verbsky, this beer is just like him- simple & no nonsense. It was his favorite beer.

Peanut Butter & Jelly Joe 5.8% abv. 23.9 IBU Joe Beer Porter infused with natural roasted peanut & wild strawberry.

Contented Cow 5.7% abv. 24.4 IBU The use of lactose (milk sugar) gives this Milk Stout a subtle sweetness that balances with the smooth bitterness that the caramel & roasted grains provide. The historical records of our 1914 building indicate Carnation Milk used the slogan "Milk from Contented Cows". *

Toasted 5.7% abv. 24.4 IBU Toasted coconut & dark chocolate infused milk stout. *

Breakfast at Tiffany's 5.7% abv. 24.4 IBU A French Toast inspired milk stout; it is the breakfast of Champions. *

Badger Sweat - Vanilla Bean Stout 5.7% abv. 24.4 IBU Just like our Brewery this Great state of ours was founded on the blood, Sweat & tears of Badger Men & Women. Lactose gives a subtle sweetness that balances with the 5 roasted malts we use. We then age with vanilla beans to provide a harmonious blend of cream & roast. *Contains Lactose

SOUR

Our sour beers use a special yeast that produces lactic acid to achieve a tart, crisp, flavor.

Bomb Pop Sour- Fruited Sour 5.0% abv. 10 IBU Bomb Popsicle inspired sour flavored just like your childhood cool treat, we blended sweet cherry, lime, and blue raspberry in efforts to recreate a bomb popsicle in beer form.

Currant Mood- Fruited Sour 5.0% abv. 10 IBU A fruited sour ale blended with real blueberry, cherry, and black currants.

Thank You For Being A Friend - Watermelon Gose 4.6% abv. 10 IBU Brewed in collaboration with good friend and head brewer Micah @ Gravity Box Brewing Co. in Mauston. This Gose features pink Himalayan salt, coriander, and watermelon. Look for sweet, salty, and tart.

SELTZER

Hard Seltzer is brewed/fermented using pure cane sugar, and natural flavors. Our Seltzer is naturally lower in carbohydrates and calories than beer and Gluten Free.

Peach Seltzer 4.3% abv. 99 Calories Peach infused hard seltzer.

Green Tea Seltzer 4.3% abv. 88 Calories Light refreshing green tea infused hard seltzer.

Caramel Apple Seltzer 4.3% abv. 99 Calories A blend of tart green apple with caramel flavoring inspired by the caramel apple sucker.

Spicy Pineapple Seltzer 4.3% abv. Pineapple with a kick. This tropical seltzer infuses pineapple w/jalapeño.

This is Dave.

Dave brews our beer.

Dave works hard.

We like Dave.



Alcohol By Volume (ABV): A measurement of the alcohol content in terms of the percentage volume of alcohol per volume of beer.

International Bitterness Units (IBUs): 1 bitterness unit = 1 milligram of isomerized (exposed to heat) hop alpha acids in one liter of beer. Can range from 0 (lowest—no bitterness) to above 100 IBUs. Usually, the general population cannot perceive bitterness above or below a specific range of IBUs (said to be below 8 and above 80 IBUs by some sources).