

drink local
HBC



BEER MENU

ALE

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

Blonde Walks Into A Bar 4.0% abv. 13.9 IBU 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, and neither should you. Lighten up and get yourself a Blonde!

Leaping Lemur Cream Ale 4.8% abv. 14.3 IBU Hops take a back seat in this smooth, luscious, and 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 Ale 5.4% abv. 19.2 IBU Luscious golden color, easy drinking; a true "session" Ale. Hillsboro Pale is our version of "The Beer That Made Hillsboro Famous."

Irish as Feck 5.7% abv. 30.2 IBU Caramel malt sweetness and 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, and vanilla meld together for a deep, dark & delicious brew.

HEFEWEIZEN

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

Big Hefe 5.2% abv. 15.2 IBU This Hefeweizen is pale and refreshing. Banana and clove flavors are produced by the special yeast strain we use.

JORTS 5.2% abv. 15.2 IBU Tropical, fruity, and lip smacking good. This guava infused wheat beer will have you throwing on your jean shorts and heading to the beach.

Blue Hefe 5.2% abv. 15.2 IBU Our classic Hefeweizen with a blueberry infusion.

LAGER

Lager is a beer brewed with a bottom fermenting yeast, at colder temps and produces smoother taste.

Pups – Light Lager 3.9% abv. 11 IBU 112 Calories 7g Carbohydrates

The brewers used a traditional German Lager yeast strain, fermented, and conditioned at really cold temperatures! This beer is bright, crisp, and clean!

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. 28 IBU Light in color and deep in flavor, this lager is crisp and smooth. This Czech Pilsner honors our Hillsboro heritage.

IPA

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

Snappy IPA 7.0% abv. 77 IBU Citra hops provide the aroma and flavor for this super drinkable IPA. Named after our visionary Snapper Verbsky.

Orange Dreamshake - Milkshake IPA 5.5% abv. 60 IBU Think old school Creamsicle. Smooth, sweet, and fruity. Not your typical IPA. *

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 and flavors with subdued bitterness. Look for hints of pear, cherry, mango, and tropical fruit. Unfiltered to provide enhanced hop & yeast expression.

X-Thiols 6.3% abv. 93 IBU Double dry hopped, Hazy IPA. Notes of passion fruit, guava, & citrus.

STOUT / PORTER

Stout is a dark, top-fermented beer with a few variations.

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, and delicious with chocolate undertones; a classic Porter. Named after our patriarch, Joe Verbsky. This beer is just like him, simple and 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 and roasted grains provide. The history of our building shows Carnation Milk used the slogan "Milk from Contented Cows". *

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

Breakfast at Tiffany's 5.7% abv. 24.4 IBU A French Toast inspired milk stout. *

Badger Sweat - Vanilla Bean Milk Stout 5.7% abv. 24.4 IBU Lactose gives a subtle sweetness that balances with the 5 roasted malts we use. We then age with vanilla to provide a balance of creaminess and roastiness. ***Contains Lactose**

SOUR

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

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

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

Strawberry Shortcake 5.1% abv. 10.5 IBU The strawberry shortcake sour is a light beer that showcases delectable strawberries and a copious amount of creamy vanilla.

HARD SELTZER 4.5% abv. 0 IBU

Hard Seltzer is brewed using pure cane sugar, natural flavors, and is gluten friendly.

5th of July Bomb Pop seltzer. Sweet cherry, lime, and blue raspberry.

Georgia on my Mind Peach seltzer.

SODA

Beckham's Root Beer Our house root beer is named after Kim & Snapper's first grandchild. This delicious root beer is rich in flavor, with hints of vanilla that boasts a creamy finish.



Alcohol By Volume (ABV): A measurement of the alcohol content in terms of the % volume of alcohol per volume of beer.
International Bitterness Units (IBUs): Can range from 0 (lowest—no bitterness) to above 100 IBUs.