

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, & neither should you. Lighten up & get yourself a Blonde!

**Platinum Blonde** 3.9% abv. 10.5 IBU Introducing Blonde's little sister Platinum Blonde! New to craft beer? Start here.

**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.

**It Takes Two to Mango** 4.0% abv. 13.9 IBU Our Blonde Ale with a mango twist.

**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 & 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.

### 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 & refreshing. Banana & clove flavors are produced by the special yeast strain we use.

**JORTS** 5.2% abv. 15.2 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** 5.2% 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.*

**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 & deep in flavor, this lager is crisp & smooth. This Czech Pilsner honors our Hillsboro heritage.

**Friday Night Lights – Oktoberfest** 5.5% abv. 17 IBU Like fall Friday nights in Wisconsin this amber lager is bright & crisp.

### 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 & flavor for this super drinkable IPA. Named after our visionary Snapper Verbsky.

**Dreamshake IPA** 5.5% abv. 60 IBU Think old school Creamsicle. Smooth, Sweet & 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 & 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.*

*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 history of our building shows 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. \*

**Badger Sweat - Vanilla Bean 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.

### HARD SELTZER 4.5% abv. 0 IBU

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

**5<sup>th</sup> of July** Bomb Pop seltzer. Sweet cherry, lime, and blue raspberry.

**Georgia on my Mind** Peach seltzer.

**Zen AF** Green tea seltzer.

**Caramel Apple** Caramel covered tart green apple seltzer.

### SODA

**HBC Root Beer** Our house root beer is made with 100% real sugar & all-natural vanilla. Rich in flavor, smooth & creamy, & has a sensationally sweet 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.