

drink local
HBC



SMALL BATCH BEER MENU

BEERS

Subzero | German Lager 12.7% abv. 30 IBU Eisbock is a rare, potent German lager which we created by freezing our doppelbock outside in subzero temperatures. We then removed the beer from the ice which concentrated the alcohol, sugars, and flavors! Our Eisbock is highly aromatic & tastes of sweet caramel, summer plum, & ripe raisins.

Zaboomafoo | Barrel Aged 12.3% abv. 5 IBU This Imperial Stout was aged for over two years in Driftless Glenn bourbon barrels. It features a blend of three different brews resulting in a well harmonized brew, which was then rested on sea salt, vanilla beans, maple syrup, and caramel.

Rumspringa | Barrel Aged 14.3% abv. 4 IBU Aged for two years in Driftless Glenn, Wollersheim, and Northern Waters bourbon barrels. This Imperial Stout tastes of sweet chocolate and caramel, complemented by notes of oak and wafer. This beer is thick and delicious.

Currant Mood | Fruited Sour 5% abv. 10 IBU A sour with bodacious amounts of dark sweet cherries, Connecticut black currants, ruby red plums, and fresh blueberries.

Karma | DDH-IPA 8.4% abv. 30 IBU Double dry hopped with Mosaic, Simcoe, & Krush hops. This beer has a nose of summer strawberry & ripe guava. It tastes of orange juice, tropical lime, & candied pineapple.

Friday Night Lights | Oktoberfest 5.7% abv. 17 IBU Nothing says fall in Wisconsin like Friday night lights and a cold Oktoberfest. This amber lager is as bright and clear as an October sunset.

Morning Cup of Joe 5.8% abv. 23 IBU We steeped "Bump N Grind" Costa Rican coffee beans from Brewhaha Roaster in our Joe Beer.

Finger Guns | German Hefeweizen 5.4% abv. 15.2 IBU It's a Dunkelweizen. A traditional German Hefeweizen yeast was used in tandem with big roasty malts. They harmonize to create a flavorful and complex beer. Light notes of biscuit and toast, paired with black pepper and herbal spice!

Garden of Eden | Hazy IPA 4.7% abv. 14 IBU

Tastes of sweet lemon, orange, and fresh cut grass. This is an easy sipper on a hot summer day! We are donating \$1 for every pint sold to support ALS research.

Standards of Beauty | Munich Amber Lager 5.5% abv. 15 IBU

This beer boasts a big aroma of black walnut & sweet caramel. A flavorful lager brewed with chocolate rye malt & balanced with a blend of German Noble hops.

Gingersnap 7.1% abv. 14 IBU To celebrate National Gingerbread Cookie Day, we brewed a Gingerbread Cookie beer! A lovely aroma and taste of clove, ginger, cinnamon, and all spice!

Notorious P.O.G. 2.9% abv. 10 IBU Passion fruit, orange, & guava Radler! It's sessional & sweet!

Wet Hop American Summer 6% abv. 42 IBU This 2025 wet hop beer features Santiam hops from Bohica Hop Farm. The aroma is dank, vegetal, & floral. The flavor reveals soft herbal notes with hints of pepper & spice.

Quick Pin – Fest Beer 6.8% abv. 21 IBU We use fresh maple sap from our friend Scott in place of traditional brewing water.

SOURS

Currant Mood | Fruited Sour 5% abv. 10 IBU A sour with bodacious amounts of dark sweet cherries, Connecticut black currants, ruby red plums, and fresh blueberries.

Sour Patch Kids 2.9% abv. 10.5 IBU Inspired by Snapper's favorite candy, this beer was made with real Sour Patch Kids! Bursting with all flavors, and slightly sour, but berry sweet.

HARD SELTZER 4.5% ABV 0 IBU | GLUTEN FRIENDLY

Zen AF Green tea seltzer.