

drink local  
HBC



## SMALL BATCH BEER MENU

### BEERS

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

**Orchard Day** 5.9% abv. 18 IBU This brew features locally sourced cider from Kinsman Family Farm that we fermented with a Vienna styled ale.

**Morning Cup of Joe** 5.8% abv. 23.9 IBU We cold steeped "Bump N' Grind" Costa Rican coffee beans from Brewhaha Roasters in our fan-favorite Joe Beer.

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

**Golden Axe – Belgian Golden Strong Ale** 8.5% abv. 32.8 IBU Complex fruity esters paired with moderate spiciness from the Belgium Abbey yeast. Finishes with a dry pleasant hop taste.

**Gingy – Our Gingerbread Cookie Amber** 7.3% abv. 11 IBU Bountiful aroma of ginger cinnamon, and clove. Tastes of gingerbread and sweet caramel malt with a finish of delicate spices that does not linger.

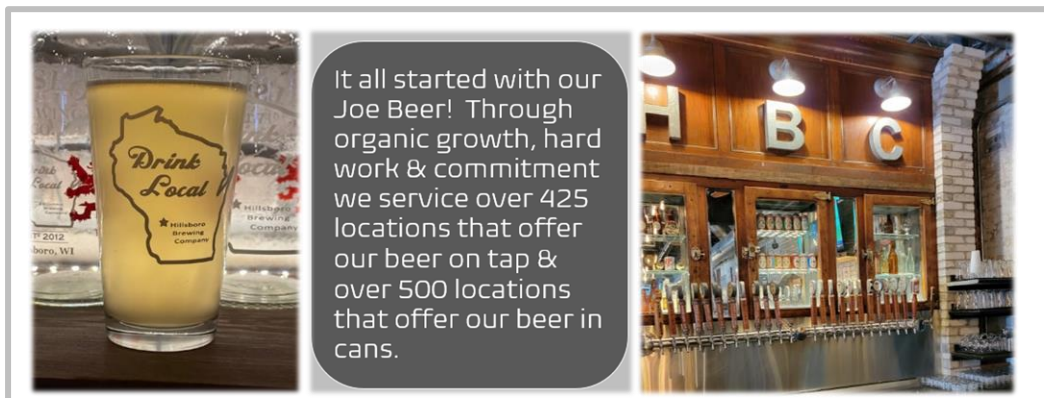
**Barn Quilt** 7.8% abv. 55 IBU Hoppy lager featuring cascade hops from the Wisconsin Hop Exchange. A clean lager with a pleasant hop bite and beautiful notes of fresh mandarin orange.

### SOUR

**Digestivo!** Berliner Weisse 5.0% abv. 15 IBU Brewed in Collaboration with our friends at G5 Brewing from Beloit, WI. An Italian Cocktail inspired sour with flavors of Limoncello, Cherry, Honeysuckle, and Mint.

### HARD SELTZER 4.5% ABV 0 IBU

**Margarita** Classic Lime Margarita Seltzer. *Gluten Friendly*



Thank you for your continued support of HBC