

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.

**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 | Porter** 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!

**Prism Pils - Pilsner** 6.8% abv. 31 IBU The aroma has a floral bouquet. Tastes of lime pith, summer grapefruit, and rose petals. Our house lager strain helps make this beer exceptionally bright and clean. For every pint purchased \$1 is donated to ALS research and funding.

**Sun Tapped | American Amber Lager**

4.3% abv. 15 IBU We used the malt called Kernza in the brewing process which helped give this brew subtle notes of cinnamon, caramel, and cracked biscuit. The addition of German Noble hops balances this brew with floral aroma and soft bitterness.

**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 AND NON-ALCHOLIC

**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.

**Tropical Thunder | Gluten Free Fruited Sour** 4.5% abv. 5 IBU This brew features a ridiculous amount of ripe pineapples, fresh passion fruit, & citrusy orange!

**Designated Driver** >0.5% abv. 7 IBU We designed this non-alcoholic beer to be crisp and clean with hop aromatics.

### HARD SELTZER 4.5% ABV 0 IBU | GLUTEN FRIENDLY

**RaZen AF** | Raspberry Green tea seltzer.

**Georgia on My Mind** | Peach seltzer.