



## HANDCRAFTED ALES & LAGERS

Experience the spectrum of Trap Rock  
with three (4 oz) tastes of our handcrafted brews!  
Build Your Own 10.50

- |                                                                      |      |
|----------------------------------------------------------------------|------|
| <b>1. Ghost Pony</b> 8.25                                            | 4.6% |
| Helles lager brewed with German malt & hops. Light & crisp           |      |
| <b>2. Hathor Red</b> 8.25                                            | 5.5% |
| German-style Oktoberfest. Full bodied & balanced maltiness           |      |
| <b>3. El Borracho</b> 8.25                                           | 5.4% |
| Mexican-style lager brewed with maize, lime peel & sea salt          |      |
| <b>4. JP Pilsner</b> 8.25                                            | 5.2% |
| German/Czech pilsner. Grassy hop aromas lead to a bready finish      |      |
| <b>5. * Changes in Latitude</b> 8.95                                 | 8.0% |
| Hazy DIPA brewed with Riwaka & Nectaron hops                         |      |
| <b>6. * Berkeley Blonde</b> 8.25                                     | 4.2% |
| Brewed with Belgian yeast. Crisp with a subtle fruity characteristic |      |
| <b>7. * Desperado IPA</b> 8.95                                       | 6.6% |
| IPA brewed with Citra & Simcoe hops                                  |      |
| <b>8. * Sunfade IPA</b> 8.95                                         | 6.7% |
| Hazy IPA brewed with Motueka & Sabro hops                            |      |
| <b>9. * Captain Carl's Oatmeal Stout</b> 8.95                        | 6.6% |
| Stout brewed with lactose & oats                                     |      |
| <b>10. On the Handpump...Lime Kestrel IPA</b> 8.95                   | 6.7% |
| West coast style IPA conditioned on lime peel                        |      |

**32 oz Crowler** 12.00/\*15.00/\*\*20.00

**64 oz Growler Refill** 16.00/\*20.00/\*\*36.00

**64 oz Growler New** 20.00/\*24.00/\*\*40.00



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