

## MENU DE CERVEZAS

### Draft

- Boom Sauce** | \$9 | 7.8% | Imperial I.P.A | Woburn, MA (well balanced, mango, papaya, citrus, herbal)  
**Wormtown Be Hoppy** | \$9 | 6.5% | Indian Pale Ale | Boston, MA (hoppy front to back, floral punch, citrus)  
**West Coast** | \$9 | 8.10% | American Double I.P.A | San Diego, California (grapefruit zest, tropical, lingering happiness)  
**Hoponius Union** | \$8 | 6.5% | American Pale Lager | Framingham, MA (bitter, huge tropical fruit notes, dry finish)  
**Wally Wachusett** | \$7.5 | New England Hazy I.P.A | Westminster, MA (hazy, tropical fruits, grapefruit, pine notes)  
**Corona Light** | \$6 | 4.1% | Light Lager | Mexico (light, clean, crisp)

*Make your own beer Flight choose 4 draft beers \$14*

### Lighter Side

- Jacks Abbey** | \$6.5 | 12oz can | 5.2% | 16oz Can | Munich helles Lager | Framingham, MA (crisp clean, floral hops, honey)  
**Becks Non-Alcoholic** | \$5 | 12oz Bottle | 0.3% | Low Alcoholic beer | Bremen, Germany (barley malt and hops flavor)  
**Allagash White** | \$6.5 | 12oz Bottle | 5.1% | Witbier | Portland, Maine (Fruity, refreshing, coriander, orange peel)  
**Plum Island** | \$7.5 | 12oz Can | 5.4% | Belgian White | Newburyport, MA. (citrus zest, pear pepper, Belgian yeast)  
**Green's Guest (gluten free)** | \$8.5 | 16oz Bottle | 8.5% | Tripel Blonde Ale | Yorkshire, England (light maltiness)  
**Aguila** | \$6 | 12oz Bottle | 4% | American Adjunct Lager | Barranquilla, Colombia (light toasted malt, clean)  
**Modelo Especial** | \$6 | 12oz Bottle | 4.4% | American Adjunct Lager | Mexico (sweet grains, light, clean)  
**Presidente** | \$6 | 12oz Bottle | 5.0% | Adjunct Lager | Dominican Republic (Light maltiness, buttery, faint herbal hops)  
**Negra Modelo** | \$6 | 12oz Bottle | 5.4% | Munich Dunkel Lager | Mexico (roasted malts, toffee, caramel, light)  
**Cusquena** | \$6 | 11.2oz Bottle | 5% | Golden Lager | Lima, Peru (golden, sweet malt, dusty)  
**Corona** | \$6 | 12oz Bottle | 4.5% | Adjunct Lager | Mexico (crisp, clean)

### Full body

- Boulevard Tank 7** | \$22 | 22oz Bottle | 8.5% | Farm House Ale | KC, Missouri (fruity aromatics, grapefruit hops, peppery dry finish)  
**Rochfort #8** | \$11 | 12oz Bottle | 9.2% | Belgian Strong Dark Ale | Rochefort, Belgium (dark malt flavor, whole grain)  
**Sammy Smith's Oatmeal Stout**  
**La Fin Du Monde** | \$18 | 22oz Bottle | 9.0% | Tripel | Quebec, Canada (complex, creamy, banana, biscuit maltiness, spice)  
**Allagash Curieux** | \$34 | 25.3oz Bottle | 11% | Tripel Belgian-Style | Portland, Maine (vanilla, banana, clove, bourbon hint)

### Fruit/Cider

- Hell or High Watermelon** | \$7 | 12oz Can | 4.9% | Fruit / vegetable beer | San Francisco, CA (light, watermelon, wheat)  
**Downeast** | \$6 | 12oz Can | 5.1% | Cider | East Boston, MA (unfiltered, mild sweetness, tart.)  
**Bantam Rojo** | \$7.5 | 12oz Can | 5.4% | Cherry Cider | Cambridge, MA (apples, cherries, sweet, sour and tangy balance)  
**Paetrus Aged Red Ale** | \$24 | 25.3oz | Bottle | 8.5% | Flanders Oud Bruin | Baviikhove, Belgium  
(blend, cherries, light, tart, insanely delicious, oaky)

### Hoppy

- CBC Flower Child** | \$6.5 | 12oz Can | 6.5% | American I.P.A | Cambridge, MA (sweet malt, flowers, fruity.)  
**Lagunitas I.P.A** | \$6.5 | 12oz Bottle | 6.2% | American I.P.A | Petaluma, CA. (citrus, biscuits, floral, pine.)  
**Smuttynose Finest Kind** | \$6.5 | 12oz Bottle | 6.9% | American I.P.A | Hampton, N.H (unfiltered, grassy, pineapple)  
**DogFish 60 min** | \$7 | 12oz Bottle | 6% | American I.P.A | Milton, Delaware (pine, dry, sweet tropical fruit finish)  
**Castle Island Keeper** | \$7.5 | 12oz Can | 6.5% | American I.P.A | Norwood, MA (strong citrus notes, piney, earthy, bitterness)  
**Ballas point Habanero Sculpin** | \$6.5 | 12oz Bottle | 7% | American I.P.A | San Diego, CA. (medium golden, floral, spicy)  
**Two Roads Road to Ruin** | \$9.5 | 16oz Can | 8% | Double I.P.A | Stratford, Connecticut (floral, caramel maltiness, pine)

### Sours

- Monks Café Flemish Sour Ale** | \$26 | 25.3oz Bottle | 5.5% | Flanders Oud Bruin | Ertvelde, Belgium  
(deep, tart, vinegar sweetness, tang, effervescent.)

*\*Ask about our featured beer of the month*