# draft CRAFT beers



4 BEER FLIGHTS | \$7

^ = \$1 UPCHARGE

# **FLAGSHIPS**

# **40 MILE IPA**

ABV 6% | IBU 40 | 20oz \$6.75

Citrus, peach, & pineapple flavors with mild bitterness & crisp malt body. 64oz Growler To-Go: \$25

## **MINUTE MAN IPA**

ABV 7% | IBU 20 | 20oz \$7.5

Juicy, but not hazy...low bitterness allows the fruity & citrusy aromas of hops to dominate.

64oz Growler To-Go: \$30

### **WANDER PALE ALE**

ABV 5.1% | IBU 35 | 20oz \$7.5

This American pale ale is brewed with an ambush of dry hops, giving it a crisp, refreshing grapefruit and citrus hop flavors without being overly bitter.

## KING OF CLOUDS JUICY IPA^

ABV 7..5% | IBU 10 | 16oz \$7.5

Voted most popular of our Nephology IPA series, this Juicy IPA is hopped with Idaho 7 and Citra. Pillowy profile with notes of manago, orange and tangerine.

64oz Growler To-Go: \$25

# DARK & ROASTED

## **BIGGIE S'MORES IMPERIAL STOUT^**

ABV 8% | IBU 40 | 16oz \$8

Biggie is made with crushed graham crackers, chocolate malts, all mixed up in a delicious Imperial milk stout

64oz Growler To-Go: \$40

### **ALL BEERS AVAILABLE IN 100Z POURS TOO!**

FORGET YOUR GROWLER?
BUY AN EMPTY THREE NOTCH'D 64oz
GROWLER TO-GO FOR ONLY \$6!

All unclosed tabs will incur a 20% service charge.

# TROPICAL & JUICY

# **NEPHOLOGY: CASHMERE^**

ABV 8% | IBU 10 | 16oz \$7.5

Developed by Washington State University's USDA hop breeding program in 2013, this hop is a descendent of Cascade and Northern Brewer. Gives you melon, peach & lime flavors.

64oz Growler To-Go: \$30

# **BROWN ALES**

### **NO VETO ENGLISH BROWN ALE**

ABV 5% | IBU 30 | \$6.75

This Northern English Brown Ale is filled with a variety of English malts giving it great caramel, nutty, toffee flavors with a touch of chocolate and even espresso. The English Hops offer the perfect balance to the complex malt sweetness, providing an earthy/grassy hop finish.

64oz Growler To-Go: \$30

# Hard CIDERS

### **BLUE TOAD BLACK CHERRY HARD CIDER^**

ABV 6% | \$7.5

An amazing blend of black cherries and apples made into a very sessionable cider beverage. Not too tart, not too dry, just right to enjoy anytime of year. This blend starts out with our Blue Ridge Blonde recipe, and during fermentation local black cherries, or when not available, black cherries from Washington state are added to create the perfect flavors derived from local apples & black cherries

64oz Growler To-Go: \$30

# **VB FRESH BEER**

### **BLUSHING BLOSSOM HIBISCUS ALE**

ABV 5% | IBU 30 | 20oz \$7.5

A light, floral, refreshing Blonde Ale with a hint of tartness from freshly made Hibiscus tea 64oz Growler To-Go: \$30

#### GREGORBIER

ABV 6.4% | IBU 36 | 20oz \$7.5

 $\label{lem:adder} A \ German-style\ cool\ fermented\ ale\ with\ caramel\ maltiness,\ low\ bitterness,\ and\ a\ rich\ dark\ amber\ color$ 

64oz Growler To-Go: \$30

### **WE'VE GOT YOUR SIX^**

ABV 6.2% | IBU 15 | 20oz \$8

A New England IPA, brewed especially for Veteran's Day. \$1 from every 20oz goes to K9 for Warriors Charity

64oz Growler To-Go: \$30

#### DAUGHTER OF POSEIDON

ABV 4.5% | IBU 20

A Classic German Kolsch beer, named after Karybdis, the offspring of Poseidon & Gaia (Mother Earth), who created whirlpools to pull sea travelers to their deaths. More frightening than the mighty Kraken, Karybdis also a head at the end of each of her arms

64oz Growler To-Go: \$30

# 3NB VB FRESH BEER COMING THURSDAY!!! SOURADO ALE

ABV 5.1% | IBU 10 A light kettle sour with heavy El Dorado dry hopping.



# SMOOTH & HOPPY HOP DEBACLE

ABV 6.5% IBU 75 20oz \$7.50

This beer will pack in hop aroma and flavor, while giving all that good hop bitterness.

# NON-ALCOHOLIC BEVERAGES

**SWEET OR UNSWEET TEA \$3** 

PINK LEMONADE \$3

COCA COLA \$3

**SPRITE** \$3

**DIET COKE \$3** 

**GINGER ALE \$3** 

**COKE ZERO \$3** 

**ORANGE JUICE \$3** 

**COFFEE \$3** 



# CRAFT sodas

### **ROOT BEER \$3**

House-made, filtered water, cane sugar, sassafras extract, vanilla, & a hint of wintergreen for a bold traditional root beer flavor.

### **GINGER BEER \$3**

House-made, brewed with 8 pounds per barrel of real ginger root, cane sugar, & filtered water.

# cocktails SPIRITS mocktails

### **CLASSIC MARK -A- 'RITA \$11**

Add house-made Hibiscus syrup for a sweet option!

### NAVY STRENGTH CRUSH \$10

Battle Standard Navy Gin, fresh squeezed orange juice, & Cointreau

### **MERMAID MULE \$11**

Dog Star Vodka, Blue Curacao, Three Notch'd Ginger Beer & lime

### **CAPE HENRY BREEZE \$11**

Bare Knuckle Bourbon, Cointreau, fresh orange, & ginger ale

## DARK & STORMY \$10

4 Farthing Spiced Rum, Three Notch'd Ginger Beer, & lime

## **HURRICANE PARTY \$10**

Blackbeard's Point Silver Rum, pineapple juice, & grenadine

## WICKED INDIGO \$12

Chesapeake Bay Distillery Ghost Pepper Vodka, Chesapeake Bay Distillery Lemon Vodka, house made hibiscus syrup, & soda

## **HIBISCUS 75 \$12**

Our take on the French 75. Navy Strength gin, processo, lemon, hibiscus, & rosemary garnish

# house WINES

## **HOUSE RED** \$9 | \$25

DRUMHELLER Cabernet Sauvignon

## **HOUSE WHITE** \$9 | \$25

**GNARLY HEAD Sauvignon Blanc** 

**HOUSE ROSE \$9 | \$25** 

**CAMPO VIEJO Rose** 

## **HOUSE PROSECCO \$10 | \$35**

**CUPCAKE Prosecco** 

## **BARBOURSVILLE VINEYARDS** \$35 (Bottle Only)

Cabernet Sauvignon or Chardonnay