

Beer Menu

Lager (Pilsener, etc)

A lager is a type of beer that is recognized by its high carbonation level and light color, though some modern lager beers are darker in color and may even be black. In order to aid in the brewing process, the brewers created a type of yeast that was cable of helping cold beer mature properly. This yeast is still used today to make lager beer and is referred to as bottom-fermenting yeast.

Pilsner is one of the most popular styles of lager beers in Germany, and in many other countries. It's often spelled as "Pilsener", and often times abbreviated, or spoken in slang, as "Pils." Classic German Pilsners are very light straw to golden in color. Head should be dense and rich.

Hofbrau Munchen Original Lager, Germany	\$5.00
Weihenstephaner Original Lager, Germany	\$5.50
Trumer Pils, Berkeley CA	\$4.00
Konig Pilsner, Germany	\$5.00
Paulaner Premium Pils, Germany	\$5.00

Wheat Ale (Hefe-Weizen, Dunkel-Weizen, Weizenbock, etc)

Hefe-Weizen, a south German style of wheat beer (weissbier) made with a typical ratio of 50:50, or even higher, wheat. A yeast that produces a unique phenolic flavors of banana and cloves with an often dry and tart edge, some spiciness, bubblegum or notes of apples. Little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Often served with a lemon wedge (popularized by Americans), to either cut the wheat or yeast edge, which many either find to be a flavorful snap ... or an insult and something that damages the beer's taste and head retention.

Dunkel-Weizen, similar to a Hefeweizen, these southern Germany wheat beers are brewed as darker versions (Dunkel means "dark") with deliciously complex malts and a low balancing bitterness. Most are brown and murky (from the yeast). The usual clove and fruity (banana) characters will be present, some may even taste like banana bread.

Weizenbock, a more powerful Dunkel Weizen (of "bock strength"), with a pronounced estery alcohol character, perhaps some spiciness from this, and bolder and more complex malt characters of dark fruits.

Coney Island, Albino Python, NY (22 oz)	\$10.00
Erdinger Hefe-Weizen, Germany	\$5.50
Franziskaner Hefe-Weizen, Germany	\$5.50
Hacker Pschorr Hefe-Weizen, Germany	\$5.50
Weihenstephaner Hefe-Weizen, Germany	\$6.50
NEW Hofbrau Dunkel-Weizen, Germany	\$5.50
Erdinger Dunkel-Weizen, Germany (500ml)	\$9.50
Erdinger Pikantus Weizenbock, Germany (500ml)	\$9.50
Schneider Aventinus Weizenbock, Germany (500ml)	\$9.50

Witbier

Witbier, a Belgian Style ale that's very pale and cloudy in appearance due to it being unfiltered and the high level of wheat, and sometimes oats, that's used in the mash. Always spiced, generally with coriander, orange peel and other oddball spices or herbs in the back ground. The crispness and slight twang comes from the wheat and the lively level of carbonation. This is one style that many brewers in the US have taken a liking to and have done a very good job of staying to style. Sometimes served with a lemon, but if you truly want to enjoy the untainted subtleties of this style you'll ask for yours without one. Often referred to as "white beers" (witbieren) due to the cloudiness / yeast in suspension.

Blue Moon, White Belgian Style Ale, CO	\$4.25
Leinenkugl Sunset Wheat, WI	\$5.00
Unibroue Blanche De Chambly, White Belgian, Canada	\$6.50
Allagash White, Portland, ME	\$6.50
St Bernardus Witbier, Belgium	\$9.00

Herb/Spiced Beer

This style takes on and beer that is specially herbed and or spiced. This is anything from the common spiced Fall Pumpkin beer to Christmas beers with nutmeg and cinnamon to ginger beers to heather ales. Some brewers will throw just about anything into the brew kettle; hot peppers, hemp, ginseng or spruce needles. Keep you mind open when you are trying some as brewers will always keep on trying to expand the limits of what beer is.

Dogfish Head Midas Touch, Delaware	50% off -\$8.00	\$4.00
Humboldt Hemp Ale, Arcata CA		\$4.50