



## RELIABLES

### AMERICAN BLONDE ALE™ .....1 pint draft \$4.00

This blonde beauty is a session-strength American Ale designed for easy drinking and approachability. Its light body and clean finish make it infinitely drinkable; its gentle hopping and malt-forwardness give it plenty of backbone to satisfy.

O.G. 1.045 I.B.U. 17 A.B.V. 4.50% O.C. 99%

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### BIÈRE BLANCHE™ .....12 oz. draft \$5.00

This Belgian-style wheat beer is refreshing, tart, and spicy, with a brightly citric nose and, because it is fresh and unfiltered, a cloudy, flaxen aspect (*bière blanche* means “white beer”).

O.G. 1.047 I.B.U. 16 A.B.V. 5% O.C. 99%

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### STOCK ALE™ .....1 pint draft \$5.50

Fresh hoppiness makes our Stock Ale™ palate-cleansing; lower alcohol content makes it less filling. Pair it with chicken, shellfish, eggs, brunch, even salad. It can also complement heartier foods, especially if they are savory and highly seasoned.

O.G. 1.049 I.B.U. 25 A.B.V. 4.80% O.C. 97%

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### DOUBLE PALE™ (CO2 draft).....1 pint draft \$5.00

Double Pale™ means “Extra-Strength India Pale Ale (IPA)”. Our recipe is based on an old-world IPA, and is made from 100% organic ingredients. It boasts the fine wallop of hops that craft-beer lovers have come to expect, and maintains a fine balance between bitterness, malt, and alcohol. We think you will find its floral aroma, its hoppy bite, and its high gravity to be a warmly satisfying experience.

O.G. 1.073 I.B.U. 64 A.B.V. 7.5% O.C. 100%

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### SESSION PORTER™ (Nitrogen draft).....1 pint draft \$5.00

This porter is rich and dark with chocolate and black currant overtones. Its slightly lower alcohol content reveals great subtlety of flavor and makes this a very approachable beer. Session Porter™ is on hand pump; Please ask your server for details.

O.G. 1.053 I.B.U. 30 A.B.V. 5.12% O.C. 94%

## INTERMITTENTS

**DOPPLEBOCK LAGER™ .....10.75 oz draft \$6.00**

ShawneeCraft Doppelbock™ - a double strength dark lager- utilizes great quantities of premium organic dark malt to yield a very full-bodied, thick, malty beer. With a rich dark brown hue, a warming aroma of fresh-baked bread and caramel, a comforting sweetness, and a roundly satisfying mouth-feel, our Doppelbock packs a wallop- making it an ideal winter warmer.

O.G. 1.075 I.B.U. 29 A.B.V. 7.2% O.C. ~99.5%

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## HEIRLOOMS

**BOURBON BARREL PORTER™ .....10.75oz. draft \$8.00**

This deep brown Porter beer is full-flavored yet delicate, satisfying but not too filling. The aroma of bourbon, especially its vanilla and caramel notes, comes through very clearly, and a pleasing dryness perfectly balances the sweet nose. There's only a faint bourbon bite and the carbonation is mild. **(Imperial)**

O.G. 1.057 I.B.U. 33 A.B.V. 10.5% O.C. 95%

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## OUR STORY

We are the proud sponsor of our very own ShawneeCraft® artisanal beers: "*Fidelis in Naturam, in Artem Fidelis™*" (*True to Nature, True to the Craft™*). ShawneeCraft® artisan ales and lagers are hand-made with an uncompromising dedication to quality, an unwavering respect for nature and our community, and a deep commitment to good old-fashioned craftsmanship. We call them "heirloom beers".

Accordingly, ShawneeCraft® beers are:

- "whole foods:" they contain the entire nutrient from which they were produced- unfiltered and unpasteurized.
- made from the finest ingredients, sourced as locally and as organically as possible.
- produced with no shelf stabilizing agents or chemicals whatsoever.
- brewed in a facility designed to minimize environmental impact and to conserve resources of all kinds.

**O.G.** (Original Gravity) - A measurement of fermentable sugars present in the beer ingredients at the start of the brewing process. A high O.G. represents a high potential alcohol content.

**I.B.U.** (Int'l Bitterness Units) - A relative measure of the hop bitterness of the finished beer. High I.B.U. means a beer that's relatively more bitter.

**A.B.V.** (Alcohol By Volume) - The amount of alcohol (expressed as a percentage) per volume of finished beer.

**O.C.** (Organic Content) - The percentage of organic content by dry weight of beer ingredients.

**Come see how we work: to arrange a tour of ShawneeCraft® brewery please call (570) 424-4000 x1295.**