



# BEER

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At Utility Brewing Co. we have a continually rotating tap list of a wide variety of the beer styles. Every beer is made in-house using the finest ingredients we can find!

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Let us pour you a pint, or sample several with a flight of six (4 ounce) tasters. Either way - we hope you make time to kick back, relax, and enjoy the finest local beer around!

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**1 PUB ALE** Taster 2 / Pint 5

Bready malt notes, caramel sweetness and mild hops make this an ideal starter for folks just entering the world of craft beer. It's our version of an English Bitter.

4.47 ABV / 27 IBU / 8 SRM

**2 RED ALE** Taster 2 / Pint 5

This Irish-inspired red ale is malty, sweet, and full of caramelized sugar and dried fruit flavors. A small addition of roasted barley creates the red color.

5.95 ABV / 20 IBU / 18 SRM

**3 STOUT** Taster 2 / Pint 5

Our stout uses Irish base malt and oats for added body and mouthfeel. Equal parts of roasted barley and dark chocolate malts provide a hearty aroma and flavor.

5.36 ABV / 32 IBU / 35 SRM

**4 HONEY SAISON** Taster 2.5 / 10oz Goblet 5

With the help of our friends at Jennings Apiaries, our take on this Belgian ale relies on their local honey and a special yeast strain that shine through on the palate. The spice of black pepper is added to complement the simple grain recipe.

7.18 ABV / 40 IBU / 6 SRM

**5 AMERICAN KOLSCH** Taster 2 / Pint 5

While the based grains are from Germany, we use American ale yeast to complement this lighter bodied, easy drinking beer. A honey-like malt sweetness precedes a crisp clean finish with a touch of citrus/herbal flavor from the addition of orange peel and coriander.

6.51 ABV / 15 IBU / 5 SRM

**6 IPA** Taster 2 / Pint 5

Cascade and Centennial hops provide a citrus aroma and flavor in this easy to drink and moderately hopped IPA.

5.93 ABV / 105 IBU / 5 SRM

## FLIGHT OF SIX TASTERS - 10

## ON CASK

Our small-batch cask beers are naturally carbonated in traditional stainless steel firkins. Once each cask is perfectly conditioned, we hand pull each pint with our bar-top beer engine. We serve our cask ales "American Style" (at draught beer temps). Get one before they're gone!

**WANT TO TAKE OUR BEER HOME? YOU CAN! GRAB A FRESH POURED 32 OUNCE CROWLER ON YOUR WAY OUT.**

# WINE

## RED

GLASS / BOTTLE

**CABERNET SAUVIGNON** 15 / 45  
2015, *Seventy Five*  
Napa Valley, CA

**CABERNET SAUVIGNON** 10 / 30  
2015, *Predator*, Lodi, CA

**PINOT NOIR** 15 / 45  
2016, *Willamette Valley*  
Whole Cluster, OR

**PINOT NOIR** 8 / 25  
2014, *Castle Rock Cuvee'*, CA

**MALBEC** 8 / 25  
2016, *Tintanegra*,  
Mendoza, Argentina

**RED BLEND** 10 / 30  
2015, *Predator*, Lodi, CA

**ZINFANDEL OLD VINE** 10 / 30  
2015, *Predator*, Lodi, CA

**\*HOUSE RED** 8 / 25  
2015, *Corvina Scaia*, Italy

## WHITE

GLASS / BOTTLE

**SAUVIGNON BLANC** 13 / 35  
2016, *Seventy Five*,  
Napa Valley, CA

**CHARDONNAY** 13 / 35  
2015, *Scott Family Estate*,  
Napa Valley, CA

**CHARDONNAY** 7 / 20  
2016, *Castle Rock*, CA

**PINOT GRIGIO** 8 / 25  
2016, *Oynos*, Italy

**MOSCATO** 10 / 30  
2016, *Vietti*, Italy

**\*HOUSE WHITE** 8 / 25  
2016, *Scaia*, Italy

**ROSÉ** 13 / 35  
2016, *Hogwash Rosé*,  
Napa Valley, CA

**\*HOUSE ROSÉ** 8 / 25  
2016, *Scaia Rosato*, Italy