



October 15th, 2025

Head Brewer: Reuben Gensler
All beers are processed to remove gluten because we love you.

HERE
FULL POUR

TO-GO
CROWLER

BLACK HOPS: SABRO

N/A HOP SELTZER • 0.0% • 16oz

Crisp, refreshing hop seltzer with zero calories and zero alcohol. Brewed with Sabro hops.

5

7

NECTAR OF LIFE

KÖLSCH • 4.7% • 16oz

Crisp, golden Kölsch-style ale crafted with a delicate bready maltiness and a dry, floral finish. Gold and Silver medal winner.

8

13

PLAYA

MEXICAN LAGER • 5.0% • 16oz

This far too easy to drink Mexican-style lager is crafted with flaked maize, German Mittelfruh and Saaz hops.

8

13

DU HAST

GERMAN PILS • 5.1% • 0.5L

First brewed for Willkommen's 4th Anniversary, this traditional pils features 100% German malts and hops lending earthy, floral notes and a crisp finish. 2023 US Open Silver Medal Winner.

8

13

BANANA HAMMOCK

DUNKEL WEIZEN • 5.2% • 16oz

Liquid banana bread! All the fruity flavors you'd find in a hefe plus a touch of caramel and malt sweetness.

8

13

MO' MÄRZEN

MÄRZEN • 5.7% • 0.5L

Lighter than a traditional Märzen and easier to drink by the liter, this amber lager displays layered malt notes of biscuit and graham cracker and a touch of noble hops for balance.

9

15

CUDDLE PUDDLE

HAZY IPA • 6.7% • 16oz

Bursting with juicy Cryo Citra, Idaho 7 and Azacca hops, super smooth. We get pink guava, peach ring, passion fruit, mango, Valencia orange, lime and lychee. US Beer Open Gold and Bronze medalist.

9

15

SPARKLE PONY

BELGIAN BLONDE ALE • 6.9% • 16oz

Belgian-style blonde ale with a kick. Subtle fruity esters, smooth malt body and bright noble hops. CA & CO Gold Medal Winner.

8

13

2ND BREAKFAST

NEW ZEALAND IPA • 7.2% • 16oz

This NZ IPA features Nelson and a blend of Riwaka, Moutere and Motueka. A dose of bitterness and a crisp body balances the sweet citrus notes for a perfect summer IPA.

10

17

6% Charge added to comply with SF Health Mandates