

BREWERY

April 3rd, 2026

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

HERE **TO-GO**
FULL POUR **CROWLER**

END TIMES

LIGHT LAGER - KELLERBIER • 4.6% • 16oz
 Straw colored traditional german lager

8 **13**

PAGAN BABY XMAS GIFT

SOUR RED ALE W/ FIG AND SPICES • 5.6% • 12oz
 This sour red ale was brewed with california fig, orange peel, and classic warming spices. Tart and sweet with a kick of cinnamon.

10 **24**

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**

BRUT FORCE

BARREL AGED SAISON • 6.7% • 10oz
 Our house saison aged 10 months in French oak. Wild yeast further dried out the beer and brought wine-like notes of pineapple, apricot and black pepper.

11 **32**

KALEIDO

WEST COAST IPA • 6.8% • 16oz
 Classically clean, bold and bitter West Coast IPA, with a bouquet of Columbus, Simcoe and Strata hops.

9 **15**

BOCK PARTY

DOPPELBOCK • 8.4% • 12oz
 Flavors of fig, chocolate and toffee combine with earthy Hallertauer hops for the ultimate Bavarian dark lager. 2x Gold Medal winner.

10 **24**

UNDERBERG

HERBAL SHOT • 40.0% • 16oz
 Traditional German shot of liquor. Tap tap tap!

6 **9**

TASTING FLIGHTS
 FLIGHT OF FOUR \$22
 \$5 FOR EACH ADDITIONAL

6% Charge added to comply with SF Health Mandates