April 5th, 2026

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

	HERE FULL POUR	TO-GO CROWLER
GROUND FAULT *COFFEE STOUT ON NITRO • 4.0% • 16oz* Working with Counter Culture Coffee in Emeryville, we took our dry stout and hit it with 15 pounds of freshly roasted beans, the equivalent of 4 oz. of brewed coffee per pint.	9	15
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 traditonal 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 ultímate Bavarian dark lager. 2x Gold Medal winner.	10	24

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

6% Charge added to comply with SF Health Mandates