April 15th, 2026

***Head Brewer: Reuben Gensler***

***All beers are processed to remove gluten because we love you.***

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

| | HERE FULL POUR | TO-GO CROWLER |
|---|---|---|
| **GROUND FAULT**<br>*COFFEE STOUT ON NITRO • 4.0% • 16oz*<br>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**<br>*SOUR RED ALE W/ FIG AND SPICES • 5.6% • 12oz*<br>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**<br>*MÄRZEN • 5.7% • 0.5L*<br>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**<br>*HAZY IPA • 6.7% • 16oz*<br>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**<br>*BARREL AGED SAISON • 6.7% • 10oz*<br>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**<br>*WEST COAST IPA • 6.8% • 16oz*<br>Classically clean, bold and bitter West Coast IPA, with a bouquet of Columbus, Simcoe and Strata hops. | 9 | 15 |
| **DOCK PARTY**<br>*DOPPELBOCK • 8.4% • 12oz*<br>Flavors of fig, chocolate and toffee combine with earthy Hallertauer hops for the ultímate Bavarian dark lager. 2x Gold Medal winner. | 10 | 24 |

6% Charge added to comply with SF Health Mandates