



ALLAGASH BREWING COMPANY

White | Belgian-Style Wheat Beer | 5.2%

Our interpretation of a Belgian-style wheat beer is brewed with oats, malted wheat, and unmalted raw wheat for a hazy, “white” appearance. Spiced with our own special blend of coriander and Curaçao orange peel, Allagash White upholds the Belgian tradition of beers that are both complex and refreshing.

Florette | 6.8%

Florette pours a light red color thanks to the hibiscus petals we add in the whirlpool. On top of color, the petals add a subtle undercurrent of tartness to balance the beer’s hop-derived citrus and tropical fruit notes. Local honey and Belgian-style yeast add the final layer of fruit-forward esters, making for an end result that’s both elegant and extremely drinkable.

Curieux | Bourbon Barrel Aged Tripel | 11.0%

To make Curieux, we take our Tripel and let it age in bourbon barrels for seven weeks. Once that time is up, we take the beer out of our cold cellars and blend it back with a portion of fresh Tripel. The resulting rich, golden ale features smooth notes of coconut, vanilla, and a hint of bourbon.

VIP BEER: Pictavia | Scotch Ale Aged in Scotch Barrels | 9.30%

Pictavia (the former name of Scotland) has sweet honey and caramel notes balanced by oak and a light tart bitterness. It’s brewed with Special B, Munich, pale, and Caramel malt in addition to roasted barley and our two row blend. It’s then hopped exclusively with Northern Brewer. After fermenting on an abbey-style yeast, we age it in scotch barrels—that first held port, before scotch—for around four months.

ATLANTIC BREWING COMPANY

Mountain Hopper IPA | American IPA | 7.5%

A juicy, citrusy IPA brewed with Simcoe, Citra, and Mosaic hops. Double dry hopped to give the brew a complex hop flavor and aroma with a mild bitter finish

Something Dark | Stout | 5.2%

A rich stout with roasty flavors and a hint of smoke from locally grown Applewood smoked malt. Lightly hopped with WGV for a touch of bitterness.

Coal Porter | Porter | 5.6%

A classic English-style porter brewed with roasted malt.

AUSTIN STREET BREWERY

Six Grain | Milk Stout | 6.4%

Cosmo | Strong Golden Ale | 9.5%

VIP BEER: Yann Bandaña | Double IPA | 7.5%

BANGOR BEER COMPANY

Catchphrase | NE IPA | 5.3%

Citra and Mosaic hops take center stage in this beer. Brewed with a base of pilsner, 2 row, local oats and wheat make this a balanced, everyday beer.

Therese | Festbier | 5.7%

Named after the patroned first queen of Oktoberfest, this traditional festbier is balanced, malty, and begs to be consumed by the liter.



VIP BEER: Juri | New England IPA | 7.3%

At 67 IBU from late additions and double dry hopping of Ella, Vic, Secret and Idaho 7, waves of tropical flavor and aroma hit you with every sip. A cantina specialty with notes of guava and passion fruit leaves winter behind.

VIP BEER: Oddball

BARRELED SOULS BREWING COMPANY

Superman Punch | Fruit Punch Gose | 4.9

Silver Hawks | Session IPA | 4.6

Gnome's Soul | Imperial Stout | 10.8

BATTERY STEELE BREWING

FLUME SQUARED | DIPA | 8.0%

We started with a new blend of yeast and dry hopped this beer with Citra and Mosaic as we normally would. Then we finished it off with a heaping pile of Citra Cryo pellets. Expect a supple, pillowy mouthfeel dripping with flavors of papaya, tangerine, lychee and dank hop resin.

FLUME | DIPA | 8.0%

A blend of traditional English malts combined with loads of wheat and oats give this double IPA a soft, clean malt profile. We hop this beer intensely with Citra and Mosaic, imparting huge notes of tropical fruit, citrus and pine.

Onsight #5 | DIPA | 8.30%

#5 uses some grains that we haven't used in the previous Onsights. Aggressively hopped with Topaz, Simcoe and Mosaic to give it heavy notes of tropical fruits, orange creamsicle and an underlying piney, resin dankness.

VIP BEER: Marsh Mello Vibes | Pastry Stout | 8.0%

Graham Cracker | Chocolate | Marshmello

BAXTER BREWING

Hopothecary | Double IPA | 7.7%

Aromatic and Juicy DIPA brewed with Bru 1, Eukanot Cryo, and Galaxy hops and Vermont yeast.

Ein Stein | Helles Lager | 4.9%

A Munich-style Helles with classic German malts. Balanced to perfect crispness with Hallertau Blanc hops and cool lager fermentation.

VIP BEER: MHT India Pale Lager | Hoppy Wheat Lager | 5.5%

A Hoppy Wheat Lager brewed in partnership with Maine Huts & Trails.

BIGELOW BREWING

Jailbreak Chocolate Chili Stout | Chili Stout | 7.6

A full bodied stout, midnight in color with a creamy off-white head. This smooth stout has notes of rich chocolate, roasted coffee and smokey sweetness imparted from the roasted malts and chocolate nibs used in the brew. Chimayo chili offers a slight heat to the finish.

Dementia Dog DIPA | IPA | 7.9

An American IPA, golden in color produced with five different types of American hops which are added during the boil and fermentation stages to achieve a smooth beer with a sharp citrus aroma and a crisp clean taste of hops. Moderate to medium bodied with a balancing malt backbone from Maine Malt House New Dale 2-row barley.



Witch's Tit Pumpkin Ale | 5.1

Witch's Tit Pumpkin Ale harkens back to early colonial times when brewers turned to pumpkins as a commonly used beer ingredient to extend costly imported malt. In that spirit, Bigelow Brewing Company brings back that tradition with a slight spin. Hundreds of pounds of locally grown, fire roasted, organic pumpkins from Bigelow Hop Yard are incorporated into the mash along with two row barley from both Maine Malt House and Blue Ox Malting and our home grown Cascade hops from our hop field at Bigelow Brewing!

BISSELL BROTHERS BREWING COMPANY

Industry Versus Inferiority | IPA with Idaho 7 Hops | 6.2%

Mid-strength IPA featuring the Idaho 7 hop varietal.

Lagerbier | Kellerbier | 5.5%

Crispy lager beer.

VIP BEER: Swish | Double IPA | 8.0%

The Double IPA We've Dreamt About. Hopped with Mosaic, Simcoe, and Citra hops.

BOOTHBAY CRAFT BREWERY

27 Lager | Märzen Style Lagerbier | 5.8%

A malt forward German inspired lagerbier. Cold conditioned for several weeks it is balanced with rich notes of fresh bread and crackers from Munich malts and a crisp finish that is accentuated with mild floral aromatics from Hallertau Hersbrucker hops.

Black Rocks Stout | Stout | 6.8%

Pours ink black with mild roast, chocolate and coffee notes Nice smooth mouthfeel and clean finish.

VIP BEER: Cryptos | DIPA | 9.0%

The debut of our newest beer sporting an intriguing label with many hidden meanings. Without this beer you are clueless. Big, juicy, hoppy.

BUNKER BREWING CO.

Terrarium IPA | American IPA | 6.0%

American IPA brewed with Grungeist/Galaxy/Equinox & dry-hopped w/ Mosaic cryo hops. DANK

Serve the Servants | Coffee Milk Stout | 7.0%

Coffee from Tandem Roasters, rich roasted malts, Lactose, Bodega Vibes

VIP BEER: 6.7 On The Richter Scale | Elderberry Sour IPA w/ Lactose | 6.7%

Sour IPA brewed with hops and elderberries for our 6.7 year anniversary! YUM

CUSHNOC BREWING CO.

Eternal Golden Eagle | Belgian IPA | 6.3%

Mashup of New England IPA and Belgian IPA. Neutral hazy malt backbone, big dry hopping with juicy Mosaic & El Dorado, finished with spicy, estery, characterful Belgian yeast.

Gigantic Dad Pants | New England IPA | 7.5%

Hazy & juicy with over ripe citrus and low bitternes. Pungent dank aroma of late addition hops

VIP BEER: Very Stable Genius | Imperial Stout | 10.2%

"German Chocolate Cake" inspired Imperial Stout infused with coconut, vanilla, cacao nibs and raw sugar. Aged in a Weller's bourbon barrel. Rich and dark...dessert in a glass!



DEFINITIVE BREWING

Definitive Ale | IPA | 6.7%

Our signature IPA dry hopped with Pacific Northwest and Australian hops. Bursting with tropical fruit flavors and aromas.

Contee | Kolsch-style ale | 4.6%

Our take on the regional classic from Cologne, Germany. Brewed with heaps of German and local malts, this is lager-like ale that is crisp, clean and refreshing.

VIP BEER: Bushwa | Double Milk Stout | 8.20%

Double milk stout with maple syrup, vanilla beans, and cinnamon. Reminiscent of French toast and lazy Sunday mornings.

DIRIGO BREWING CO.

Corazon del Toro | New World Lager | 5.0%

Brewed for the Heart of the Bull with Saaz, Hersbrucker, Hallertau Mittelfruh, and Relax hops.

VIP BEER: The Shape | Black Lager with Coffee and Cocoa Nibs | 5.5%

FORE RIVER BREWING

Estuary DIPA | Double IPA | 8.4

Double IPA

VIP BEER: Preble Raspberry Sour | Fruited Sour | 4

Sour beer conditioned with raspberries

FOULMOUTHED BREWING

Kaizen | Saison | 7.0%

Solera barrel aged saison.

Presidential Tapes | Golden Ale | 5.5%

Believe me, it's tremendous!

Lil' Peach | Red Ale | 6.0%

Malty Red Ale aged on peaches.

VIP BEER: Ume | Gose | 4.2%

Gose brewed with plum and shiso.

VIP BEER: | American stout | 5.2%

An american oatmeal stout with notes of coffee and chocolate

FOUNDATION BREWING COMPANY

Epiphany | Maine IPA | 8.0%

Waves of citrus, tropical fruit, and pine flavors derived from the hops blend to provide a sublimely juicy experience.

Coffee Burnside | Brown Ale with Coffee | 5.1%

Our traditional brown ale with locally roasted coffee. Enhanced notes of coffee, burnt sugar, and chocolate.

Tropical Jam | Tart Fruit Ale | 5.0%

Kettle soured ale brewed with lactose, and fermented with passion fruit, pineapple and guava.

VIP BEER: Galacticon | Triple IPA | 9.8%

Flavors of papaya, melon, mango and white grape. Hopped exclusively and aggressively with Galaxy and Citra hops.

FUNKY BOW BREWERY

Citra | IPA | 5.5%

Crisp, slightly dry, with a full mouthfeel and easy drinking body. Light to no bitterness and a low ABV makes this beer extremely



drinkable. Citra Hops dominate the palate, orange juice, orange zest, hoppy goodness. The nose is full of floral and citrus notes.

So Folkin' Hoppy | IPA | 6.5%

A nice malt backbone balances the generous addition of hops. The aroma is full of citrus and big tropical fruits. The smoothness and medium body blend well with the distinct bitterness to create a truly unique and satisfying beer.

Midnight Special | Coffee Porter | 8.0%

This beer is big and flavorful, yet smooth and drinkable. The malts blend well with the fresh cold brewed coffee to create one of our most popular dark beers. At first the chocolate and caramel malts move across your palate while the fresh coffee flavor takes over to balance this beer and make it extremely satisfying.

VIP BEER: 5 String | Oatmeal Vanille Milk Stout | 6.2%

Aromas of Chocolate and vanilla. The taste follows with smooth chocolate and fresh vanilla beans upfront, along with a silky mouthfeel from the addition of lactose to the boil. A delicious and easy drinking stout!

GEAGHAN BROS. BREWING CO.

King's Pine | IPA | 6.3%

Piney | Tropical | Soft

Roundhouse Porter | Robust Porter | 5.5%

Smooth | Chocolatey | Coffee

DDH Series | New England IPA | 7.0%

Tropical | Hazy | Pine

VIP BEER: Harvest End | Potato Lager | 5.7%

A 100% Maine Lager with Maine hops, grains, water, and potatoes

GEARY BREWING COMPANY

Ante-Up Double IPA | DIPA | 9.0%

This Double IPA has a light, malty backbone with tropical flavors and aromas. Floral and piney notes are derived from the late additions of Amarillo, Belma, and Idaho-7 hops.

Geary's Brown Ale | Brown Ale | 5.2%

Geary's Brown Ale has chocolate and caramel flavors with enough of a citrus hop bite to balance and compliment the malty base. It blends a traditional English style with an American flair.

Geary's Raspberry Sour | Sour | 4.5%

This crisp, mildly sour lager has a raspberry aroma and a dry finish. A hint of bitterness results from the early addition of Sterling hops.

GFB SCOTTISH PUB

Divorce Dollar Porter | Porter | 6.5 %

5 malts, dark and smooth. Coffee undertone and very drinkable.

We Heavy Scottish Ale | Scottish Ale | 7.0%

Traditional Scottish Ale

GOODFIRE BREWING CO.

Prime | IPA | 6.5%

IPA brewed with wheat and oats. Hopped with citra/amarillo.

Can't Stay Long | Pilsner | 4.8%

Pilsner hopped heavily in the whirlpool with Hersbrucker, Saaz and Hallertau. Unfiltered.

VIP BEER: Meta | DIPA | 8.30.%



Brewed with Wildflower Honey and Optic Pale Malt. Hopped heavily with Columbus, Motueka, Amarillo, Vic Secret, Galaxy, and Citra.

GRATEFUL GRAIN BREWING CO.

Rearview Mirro | New England IPA | 7.0%

A juicy New England IPA, excessively dry hopped with Galaxy and Mosaic. All Maine grown malt bill Blue Ox Pale malt with Aurora flaked wheat and oats.

Fortitude | Stout | 7.0%

A Stout full of character, dark and roasty with chocolate notes.

GRITTY'S

Monster Mash | Extra Special Bitter | 6.9%

In a world where beer has lost its way, in a time when beer is under attack from spices, herbs and pumpkins, one beer bravely stand above the rest. Full bodied and uncompromising because it's a monster. Gritty's presents "Monster Mash." This big ESB is coming, for you.

VIP BEER: Count Dankula | New England IPA | 7.5%

A New England style IPA mashed-up with a west coast style IPA. Big juicy aromas with dank earthy undertones, Count Dankula is a beer worthy of the season. Simco, Mosaic and Galaxy hops brewed with Blue Ox pale, Blue Ox pilsner, crystal malt, whole malted wheat, caramalts, flaked oats and flaked rye.

ISLAND DOG BREWING

A Beer Called BOO | Pumpkin Ale | 5.3%

Brewed with pumpkin, Maine maple syrup, and local malt and Hop Yard hops.

Orange/Golden in color with mild pumpkin, spice, and maple flavors.

A-Pug-alypto | Porter | 4.2%

Malty dark ale brewed with Chipotle peppers and chocolate; complex roasted, smoky character with a hint of chocolate and spice; Brewed with local malt and Hop Yard hops

Atomic Dawg | Double IPA | 8.5%

Hoppy with moderate bitterness; brewed with Blue Ox malt; Cascade, Nugget, Sterling, El Dorado, Mandarin Bavaria, and Ella hops

KENNEBUNKPORT BREWING COMPANY/FEDERAL JACK'S BREWPUB

Alpine Amber -- cask-conditioned | American Amber Ale | 5.5%

Single-Hop IPA : Mandarin Bavaria -- cask-conditioned | Single-Hop IPA | 6.5%

VIP BEER: Royal IPA -- cask-conditioned | English-Style IPA | 6.3%

LAKE ST. GEORGE BREWING CO.

Danny's | Oatmeal Stout | 4.9%

Danny's classic stout showcases a satisfying balance of hops and malt. Oatmeal, wheat and flaked barley give this beer a luscious mouthfeel and fluffy cream-colored head.

Kerplunk! | Blueberry Sour | 5.3%

This light ale is kettle-soured for a tartness that accentuates the wild Maine blueberry sweetness.

VIP BEER: Pinnacle | DIPA | 9.1%

Full, sweet maltiness is accented by fruit, pine and citrus in our classic and balanced double IPA. Centennial and Simcoe hops provide bitterness and flavor, with healthy doses of Amarillo, El Dorado and Citra for aroma.



LIQUID RIOT BOTTLING CO

The Killing | Sour Cranberry Ale | 5.0%

Tart blonde ale aged on 200 pounds local cranberries.

IPAwesome vol. XII | IPA | 6.5%

Double dry hopped IPA with malted oats and Comet, Citra, Amarillo.

LONE PINE BREWING COMPANY

Portland | Portland Pale Ale | 5.2%

Our flagship pale ale carries a bright, clean body, with stone fruit and ripe citrus flavors from heavy late addition hopping.

Brightside | American IPA | 7.1%

Our American IPA balances a subtle malt character with smooth, clean bitterness and layers of complex citrus zest, tropical fruit, and pine.

Oh-J | DIPA | 8.1%

A carefully selected arrangement of late-addition hops produce a pure citrus punch. 0% fruit. Fresh, never frozen. Not from concentrate.

MAINE BEER COMPANY

Peeper | Pale Ale | 5.5%

Our flagship pale ale

Woods & Waters | IPA | 6.2%

Brewed in celebration of Katahdin Woods & Waters National Monument

VIP BEER: Fall | Coffee Stout | 5.6%

Coffee Stout made with Cold Brew coffee from our friends at Coffee By Design.

MARSH ISLAND BREWING

Tailwaters Kolsch | Kolsch | 5.1%

Crisp. Clean. Refreshing.

PB You, who? | Peanut Butter Chocolate Milk Stout | 5.1%

Flavors reminiscent of a Peanut Butter Chocolate Milk Stout....We mean really, just drink it.

Number of the Beast | New England IPA | 6.66% ABV

We brewed this beer in collaboration with Nocturnem Draft Haus in Bangor. this beer is brewed with 6 different hops 6 different grains while listening to the Iron Maiden Purgatory Album.

MARSHALL WHARF BREWING CO

Brennivin bbl aged sherry cask Marzen | Marzen | 6.0%

Oktoberfest Marzen barrel aged in Icelandic brennivin sherry cask.

Brennivin bbl aged bourbon barrel Marzen | Marzen | 6.0%

Oktoberfest Marzen barrel aged in Icelandic brennivin bourbon barrel.

Brennivin | Marzen | 6.0%

Barrel aged in Icelandic brennivin fresh level 3 char barrel.

VIP BEER: Wrecking Ball Baltic Porter | Baltic Porter | 8.0%

Baltic Porter brewed with molasses barrel aged in Icelandic brennivin bourbon barrel.



MAST LANDING BREWING CO.

Gunner's Daughter | Peanut Butter Milk Stout | 5.0%

A beautifully aromatic and balanced milk stout, with notes of peanut butter, coffee, and dark chocolate.

DDH Tell Tale EVO | Double Dry Hopped Pale Ale | 5.3%

A constantly evolving version of our hop forward and aromatic, tropical pale ale.

VIP BEER: Weekend Plans | India Pale Ale | 6.0%

Tropical and Citrusy. Brewed with Amarillo, Citra, Simcoe, and Cascade hops.

MODERATION BREWING

Pat | Norwegian IPA | 6.7%

A hazy lupulin filled IPA fermented with our house Norwegian Kveik yeast. Bursting with citrus, mango and pineapple notes from generous El Dorado whirlpool and dry hopping, this one is flavorful without astringent bitterness.

Oh The Places You Mango | Mango Wheat | 5.2%

Primary fermented Brettanomyces and Kveik wheat ale with hand-peeled mangos and Mosaic dry hops. Originally brewed for the 2018 Bowdoin College Senior Class Graduation.

VIP BEER: Barleywine | English Barleywine | 8.5%

A wickedly smooth and dangerous barleywine with hints of toffee and maple.

NONESUCH RIVER BREWING

October Fast | Marzen Style Ale | 5.1

Our take on a Marzen that was running short on time. We brewed this ale with traditional Marzen ingredients and used a Kolshe Ale Yeast to simulate a lager flavor just faster.

Warrior Wheat | Dunkelweizen | 5.1

This beer is brewed annually to celebrate those that ensure our freedoms. Warrior hops round out this bready version of our Dunkelweizen. A portion of every pints proceeds go to Maine's very own Travis Mills Foundation.

Blonde | Blonde | 4.8

This is our "Gateway Beer" to convert the light beer drinker to one of our beers. Highly carbonated, light and bright, this beer will show the simple flavors of the malt and hops in a forward but not invasive manner.

Red | Red | 5.3

A well rounded, red hued, toasty beer that will go well with another pint of Red.

NORWAY BREWING COMPANY

Impersonator | Pilsner | 6.0%

German-style pilsner brewed w/ Blue Ox 2-row pils malt, Crystal & Mt. Hood hops, and dry-hopped w/ Hallertau Blanc. Crisp & clean, & bright w/ herbal gooseberry aromas

Mr. Grumpypants | Oatmeal Stout w/ Coffee | 5.6%

Stout brewed w/ Blue Ox 2-row pale malt, Thomas Fawcett dark malts, & Maine Grains cold rolled oats, then steeped w/ Coffee By Design Guji after fermentation. Rich, chocolatey body with a smooth, creamy mouthfeel.



VIP BEER: Barrel Weisse | Barrel-fermented Berliner Weisse | 6.0%

100% Maine Grown! Brewed with Blue Ox pale & wheat malt, Maine Grains flaked spelt, & The Hop Yard Cascade & Willamette hops, then kettle soured w/ yogurt & fermented with farmhouse yeast in oak puncheons. Tart & bretty with a hint of oak.

ODD ALEWIVES FARM BREWERY

Odd Union | Farmhouse | 6%

ODD UNION is a Farmhouse style Saison brewed with Rye and Green Peppercorns, fermented with a blend of Belgian yeasts and Brett for spicy and complex flavor and aroma.

Odd Spell | Belgian Style Dubbel | 7%

Odd Spell is a Brown Ale fermented with Belgian yeast strains that has a malty backbone with hints of caramel that enhance the esters of the yeast.

ORONO BREWING COMPANY

Kindred and Kind | Double IPA | 8.1%

Our collaboration with Goodfire, a big tropical double IPA featuring hops that we all love. Triple dry hopped with Simcoe cryo pellets, Galaxy and Ella.

VIP BEER: Go Blue! | Blueberry Milkshake IPA | 7.4%

Our collaboration with Mast Landing to celebrate our shared roots in Orono. Over 50 pounds of blueberries per barrel, with lactose and vanilla additions. Multiple rounds of dry-hopping featuring Topaz, El Dorado, Mosaic and Citra.

PEAK ORGANIC BREWING CO.

Winter IPA | New England IPA | 6.20%

Brewed to brighten things up as the colder weather sets in. Infused with a juicy blend of Calypso, Azacca, Simcoe, and Citra hops.

Sweet Tart Cranberry | Cape Cod Cranberry Sour Ale | 4.6%

Sweet Tart Cranberry marries tangy, bright cranberry with a touch of sour that is entirely refreshing. We use local, organic Cape Cod cranberries that really shine, and deliver a rosé-like effervescence that leaves your taste buds singing. Sweet Tart Cranberry hits you with the right amount of flavor in a perfectly light body.

RISING TIDE BREWING COMPANY

Waypoint Coffee Porter | Porter | 5%

Brewed with the highest quality coffee blended and roasted by our neighbors at Tandem Coffee Roasters, giving our mild porter a rich fruity complexity held up by a chocolatey, malty backbone.

Cutter | Imperial IPA | 8.00%

An imperial IPA that sails with citrus and tropical fruit aromas and a balanced hoppy finish. Big, bold, and beautiful.

Ishmael | Copper Ale | 4.90%

Malt forward with notes of caramel, toast, and nut with just enough bitterness to create a clean and balanced beer, perfect for fall in New England.

VIP BEER: Pineapple on Board | IPA with Pineapple | 5.50%

Hazy IPA with tropical notes including Pineapple, Guava, and Kiwi.



SEBAGO BREWING CO.

NED | Rye Ale | 7

NED features piney and spicy hop aromas coupled with bold rye flavor to create a dry and balanced body in this hoppy rye ale.

Slick Nick | Winter Ale | 7.2

Slick Nick Long Winter Ale's smooth body offers malty warmth and a touch of hop character.

VIP BEER: Pack In The Day | NE Double IPA | 8.2

Brewed in collaboration with our illustrious packaging crew to help celebrate twenty years of all things Sebago Brewing, Pack in the Day Double IPA is a hoppy beast. Packed with distinctive hop varieties from start to finish, this haze forward NEIPA does not disappoint.

SHIPYARD BREWING CO.

Finder | New England IPA | 7.0%

Juicy, Hazy, Smooth

Smashed Blueberry | Porter and Scottish ale | 9.3%

Notes of coffee and chocolate with blueberry aroma

Nightwind | Winter Ale | 5.8%

Medium bodied winter ale, brilliant ruby brown, aromas of toffee and sweet grains

VIP BEER: Finder DBL neipa | Double New England IPA | 8.0%

Juicy, hazy, with a dry finish.

SOME BREWING COMPANY

Short Game | Pale Lager | 4.0%

Crisp easy drinking Maine Lager.

Compendium | IPA | 6.8%

Double Dry Hopped IPA w/ Azacca, Idaho 7, and Ekuanot Hops.

STRONG BREWING CO.

The Maineiac | Double IPA | 10.0%

A double IPA for the hop lover.

Soulpatch Porter | Robust Porter | 6.0%

A delicious robust porter deep and rich with roasted malt and chocolate notes.

Bluff Head | American Brown Ale | 6.8%

Rich American style brown ale.

VIP BEER: Red Baron | Berline Weisse | 3.2%

Pleasantly tart wheat ale with apple cardamom syrup for a delicious fall flavor.

SUNDAY RIVER BREWING COMPANY

Jamaican Stout | Foreign Extra Stout | 7%

Rich coffee and toffee notes amended with oats and English hops. Strong.

Viper | IPA | 7.5

Great balance but trending New England IPA showcasing hop confusion techniques and a wonderful body.

Mountain Mama | IPA | 6%

For all those plaid wearin, alpine shredding, boot wearin friends of the outdoors. Interest in contemporary hops and floral refreshment a must!!



THE POUR FARM

Windsurfing Hippy Painkiller | American Amber Ale | 5.9%

Malty amber with Centennial and Amarillo. Good for drinking while windsurfing and listening to the Grateful Dead.

Teleporter | Brown Porter | 4.8%

Light style porter with East Kent Goldings and Fuggles. Good for transferring matter or energy from one point to another without traversing physical space.

Leaf Blower | Blonde Ale | 5.20%

Sessionable blonde ale made with Maine's Blue Ox malt. Good for drinking after blowing leaves around the yard.

THRESHERS BREWING CO.

Knife's Edge | IPA | 8.20%

Malty and woody with hints of caramel. The earthiness of this beer, released in collaboration with LL Bean's small batch bean boots, is reminiscent of fall mornings in Maine, with crisp, invigorating air and nothing to do, but take it all in.

Sea Smoke | Porter | 7.7%

This perfect fall drink returns with its layers of flavor derived from caramel, coffee, chocolate, and black malts that have been craftily blended to perfection.

Citra | IPA | 6.0%

Easy drinking west coast style Citra IPA is clean and crisp, generously single hopped with citra hops that give off a juicy grapefruit flavor.

VIP BEER: Ponderosa | Amber Ale | 7.0%

Brewed with Hallertau hops, and pilsner malt. Masterfully created to provide a smooth and light flavor.

TRIBUTARY BREWING CO.

Tributary Pale Ale | American Pale Ale | 5.2%

A light, refreshing, and crisp ale. Brewed with Nugget, Warrior, & Centennial hops. Dry-hopped with Citra, Warrior, & CTZ hops.

Tributary Oyster Stout | Oatmeal Stout | 5.6%

Big roasty sweet stout with the addition of both flaked and malted oats for a soft mouth feel. In addition, Norumbega oysters from the Damariscotta River were added to the boil which imparts a beautiful mineral character.

VIP BEER: Tributary Tripel | Belgian-style Tripel | 7.2%

Strong golden Belgian style ale, with a fruity apricot aromatic, a full mouthfeel and a peppery finish.

TUMBLEDOWN BREWING

The Imp | Imperial Red | 8.0%

Like our Tumbledown Red, this beer has a great auburn color and malty backbone, but The Imp also has a little Devil inside as well! We cranked up the alcohol and added a hefty dose of Chinook Hops to give it a great hoppy finish!

Dawn Patrol Coffee Porter | Coffee Porter | 5.6%

Dawn Patrol is a shout out to those who attack the early morning hours with all their might. A healthy dose of locally roasted coffee accentuates the flavors of Chocolate and Roasted malts; a smooth hop finish seals the deal on a great pint!

Thought Bridge Berliner Weisse | Berliner Weisse | 3.5%



An unconventional beer for unconventional thinkers, this style pairs refreshing tartness with a delicious wheat finish.

URBAN FARM FERMENTORY / GRUIT BREWING

Rauchbier | Classic Smoked Beer | 6.5%

A smoked amber lager of the Oktoberfest persuasion using Blue Ox apple wood smoked malt.

Elderberry Kombucha | Kombucha | 1.5%

Organic green and black teas fermented with organic sugar, blended with organic elderberries.

Dry Cidah | Wild Fermented Dry Cider | 6.5%

Our Dry Cidah is a blend of Maine apples, wild-fermented and nothing else: no sulfites or preservatives.

VIP BEER: Chebeague | American Wild Ale | 5.0%

Wild ale spontaneously fermented in Fall 2016 on Chebeague Island.

WATERVILLE BREWING COMPANY

Auto Pilot | Session Wheat IPA | 4.9%

Brewed with CTZ, Citra, and Mosaic hops, this session IPA is crisp with a slightly fruity hop aroma.

Steely Eye Stout | Oatmeal Stout | 5.6%

Medium bodied oatmeal stout with a slight roasted coffee flavor and chocolate notes to finish. Brewed with flaked oats from Maine Grains in Skowhegan, ME.

Oktoberfest | Oktoberfest | 5.2%

Our first lager is our Oktoberfest. A reddish-amber color, with a slight malty sweet, and a clean finish.

WOODLAND FARMS BREWERY

Munich Dunkel | Dark Lager | 5.5%

Blinky | New England IPA | 7.2%

Our flagship IPA. Hazy hop bomb.

RowanBrau | Dortmunder Lager | 5.4%

Crushable golden lager.

VIP BEER: Bordeaux Barrel Aged Peach Sour Saison | Aged Fruited Sour | 6.1%

Aged for 18 months in French Bordeaux Barrels with mixed culture bacteria and fresh peaches.