

# BAR MENU

## **DRAFT BEER** 10oz \$6 | 16oz \$10 | Pitcher \$36

### **KOLSCH NO.2**

Kolsch-style Ale - 4.4%  
REFRESHING. CRISP. DELICATE.

### **HELLES NO.3**

Munich-style Helles - 5%  
CLEAN. GOLDEN. SMOOTH.

### **PILSNER NO.2**

International Pilsner - 4.5%  
CRISP. CLEAN. SMOOTH.

### **LAGER NO.1**

German-style Pilsner - 5.3%  
CLEAN. CRISP. FLORAL.

### **BLACK LAGER**

Schwarzbier-style Lager - 4.7%  
16oz CAN

### **WHEAT NO.1**

German-style Hefeweizen - 4.3%  
CLASSIC. PINEY. BALANCED.

### **GOSE NO.1**

Watermelon Sour Ale - 4.2%  
TART. SALTY. REFRESHING.

### **IPA NO.3**

Session IPA - 4.4%  
MODERN. SOFT. LUSCIOUS.

### **IPA NO.7**

Modern IPA - 5.5%  
MODERN. TROPICAL. PILLOWY.

### **IPA NO.8**

Hazy IPA - 7%  
MODERN. SOFT. FRESH.

### **STOUT NO.1**

Oatmeal Stout - 6.7%  
RICH. SILKY. SMOOTH.

### **FOUNTAIN HARD SELTZER**

Ask Your Bartender For Today's Flavor - 5%  
10oz \$5 | 16oz \$9 | Pitcher \$32

## **CANS**

Graft Field Day - \$10

Hudson North Standard Cider - \$10

Jiant Taco Tuesday Kombucha - \$10

W A Meadwerks Cucumber Lime & ResQ - \$10

## **DRAFT COCKTAILS** \$15

### **LINDORita**

House Margarita

### **POLAR BEAR Palmer**

House Arnold Palmer w/ Titos

### **St. Agrestis Phony Negroni**

n/a Negroni

## **WINE** \$14 / \$48

Simonet Blanc De Blancs Brut

Gueissard Rose

Riff Pinot Grigio

We've Made Contact Orange

Badenhorst Secateurs Chenin Blanc

Juggernaut Pinot Noir

## **NON ALCOHOLIC**

Al's N/A Pilsner - \$9

Athletic N/A Beer - \$9

Industrial Arts N/A Beer - \$9

Topo Chico Original & Lime - \$6

Saratoga Still Water - \$4

Coke, Diet Coke, Sprite & Ginger Ale - \$5

BK Best Iced Tea & Lemonade - \$5

# EBBS

**NEW YORK'S GOOD.**