



DRAUGHT BEER:

GARDEN PATH FERMENTATION

The Easygoing Drink. (4.2%)

COOLSHIP EDITION: *Lightly tart ale fermented in a foudre and finished in stainless steel*

\$2⁸⁵ 5oz / **\$3⁸⁰** 10oz / **\$5²³** 16oz / **\$21³⁸** 64oz growler

Ron's Not Bitter. (4.3%)

2nd EDITION: *Our take on a classic, easy drinking English bitter*

\$2⁸⁵ 5oz / **\$3⁸⁰** 10oz / **\$5²³** 16oz / **\$21³⁸** 64oz growler

The Little Horse Around. (4.1%)

3rd EDITION: *Dry-hopped, foudre-fermented, lightly bretty table beer*

\$2⁸⁵ 5oz / **\$4²⁸** 10oz / **\$5⁷⁰** 16oz / **\$17⁵⁸** 64oz growler

The Old School the New. (6.3%)

3rd EDITION: *Our take on what IPA once was, using a coolship full of hops co-fermented with native yeast in an open foudre*

\$2⁸⁵ 5oz / **\$4⁷⁵** 10oz / **\$6⁶⁵** 16oz / **\$20⁹⁰** 64oz growler

The Twisted Branch Out. (6.6%)

1st EDITION: *A malty, hoppy, slightly bretty beer from one of our foudres, dry-hopped with Idaho 7 and two experimental hops. A rustic IPA, if you will.*

\$2⁸⁵ 5oz / **\$4⁷⁵** 10oz / **\$6⁶⁵** 16oz / **\$20⁹⁰** 64oz growler

The Garden Paths Led to Flowered. (7.1%)

5th EDITION: *Foudre-fermented golden ale dry-hopped with Cashmere and Willamette*

\$2⁸⁵ 5oz / **\$4⁷⁵** 10oz / **\$6⁶⁵** 16oz / **\$20⁹⁰** 64oz growler

The Wet Hopped Ship. (6.5%)

2nd EDITION: *Freshly picked Skagit-grown Cascade, Comet, and Crystal hops were added to wort in our coolship which was fermented in an open foudre.*

\$2⁸⁵ 5oz / **\$4⁷⁵** 10oz / **\$6⁶⁵** 16oz / **\$20⁹⁰** 64oz growler

The Curious Mix Methods. (6.6%)

3rd EDITION: *Blend of spontaneously fermented beer with three barrel-aged beers and a young beer made with our house native yeast culture*

\$3³³ 5oz / **\$5²³** 10oz / **\$7⁶⁰** 16oz / **\$30⁴¹** 64oz growler

The Gentle Hint of Smoke. (4.2%)

A Lichtenhainer-inspired blend of two native yeast ales, one brewed with maple-smoked barley and the other with garyana oak-smoked barley.

\$3³³ 5oz / **\$5²³** 10oz / **\$7¹³** 16oz / **\$30⁴¹** 64oz growler

The Prime Barrel Age. (7.4%)

4th EDITION: *A blend of some of our favorite barrels from the cellar.*

\$3³³ 5oz / **\$5²³** 10oz / **\$7⁶⁰** 16oz / **\$24⁷⁰** 64oz growler

The Experimental Gruit. (6.4%)

A gruit is a beer without hops, and this experimental Skagitonian version uses yarrow, mugwort, hyssop, lemon balm, and chamomile from Ebb & Flow Herb Farm to round out its malty backbone.

\$3⁸⁰ 5oz / **\$6⁰³** 10oz / **\$9⁰³** 16oz / **\$32³¹** 64oz growler

The Strong Fruit Ale. (9.9%)

High-gravity beer with clover honey refermented with local Italian plums and foraged blackberries

\$5⁷⁰ 5oz / **\$9⁹⁸** 10oz / **\$15²⁰** 16oz

The Spontaneous Ferment: 3 Year Blend. (5.5%)

A blend of 1-, 2-, and 3-year old spontaneously fermented beers, inoculated with fresh coolship wort.

\$5²³ 5oz / **\$9⁰³** 10oz / **\$13⁷⁸** 16oz

All Garden Path beers are naturally conditioned with honey from The Valley's Buzz

*** Prices do not include sales tax. ***



GUEST DRAUGHT BEER:

Floodland (Seattle, WA)

Nothing/All (6.2%)

Barrel-aged mixed culture beer refermented on Washington "Elephant Heart" plums

\$3⁸⁰ 5oz / **\$6¹⁸** 10oz / **\$9⁰³**

Machine House (Seattle, WA)

Dark Mild (3.7%)

Surprisingly light session ale with full, roasty body

\$2⁸⁵ 5oz / **\$3⁸⁰** 10oz / **\$5²³** 16oz / **\$16⁶³** 64oz growler

Tilquin (Bierghes, Belgium)

Oude Mûre-Tilquin à l'Ancienne (6.4%)

Lambic refermented with blackberries

\$5⁷⁰ 5oz / **\$9⁹⁸** 10oz / **\$14⁷³** 16oz

CIDER ON DRAUGHT:

GARDEN PATH FERMENTATION

The Local Harvest Cider: Orchard Varietal Blend. (6.7%)

Field blend of 10 cider apple varieties from the WSU orchard, fermented in oak and aged for 1-2 years

\$3³³ 5oz / **\$5²³** 10oz / **\$7⁶⁰** 16oz / **\$24⁷⁰** 64oz growler

The Local Harvest Cider: Rustic Field Blend. (6.7%)

Field blend of local dessert and cider apples, fermented in oak with native yeast for two years

\$3³³ 5oz / **\$5²³** 10oz / **\$7⁶⁰** 16oz / **\$24⁷⁰** 64oz growler

WINE BY THE GLASS:

Co-Ferment: Garden Path Fermentation

The Local Harvest Pinot Noir/Pinot Gris 2019
Spontaneously fermented co-fermentation of Pinot Noir and Pinot Gris from Mt. Baker Vineyards. Not quite a rosé, not quite orange

\$7⁶⁰ 5oz / **\$25⁶⁵** 750ml

White: J Mourat (Loire, France)

2020 Chenin de Jardin

Chenin Blanc

\$7¹³ 5oz / **\$18⁰⁵** 750ml

Rosé: Jané Ventura (Peñedes, Spain)

2020 Vinyes Roses

Rosé with Sumoll, Syrah, and Tempranillo

\$6⁶⁵ 5oz / **\$16¹⁵** 750ml

Red: Chateau de Minière (Bourgueil, France)

2018 Rouge de Minière

Organic old vine Cabernet Franc

\$7¹³ 5oz / **\$17¹⁰** 750ml

FORTIFIED WINE AND CIDER:

Frederiksdal Kirsebærvin (Lolland, Denmark)

Sur Lie (demijohn pour)

A blend of multiple vintages of cherry wine aged in oak on lees for at least one year. This will change your life.

\$6⁶⁵ 3oz

Le Père Jules (Normandy, France)

Pommeau de Normandie

Dry, rich blend of freshly pressed apples and Calvados, aged in oak for several years

\$4²⁸ 2oz