



GARDEN PATH BOTTLED BEER & MEAD

updated 3/23/2020

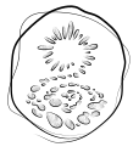
Beer Name	Edition	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
			hoppy	funky	tart	malty	roasty				
Amber Dreams of Electric Sheep.	1	6.0%		•	•	•		Foudre-fermented, oak-matured, malt-accented native yeast amber ale		750ml	\$11.88
Buffalo buffalo Buffalo buffalo buffalo buffalo Buffalo buffalo Buffalo buffalo.	1	7.4%		•	•	•		Bière de garde-inspired barrel blend, made with our friend Olivier Desbiens from Brasserie Thiriez		750ml	\$16.15
The Curious Mix Methods.	2	6.1%		•	•			A blend of barrel-aged beers and beer co-fermented with coolship wort and our house native yeast culture		750ml	\$16.15
	3	6.6%		•	•			A blend of barrel-aged beers and beer from our coolship		500ml 1.5L	\$11.40 \$31.36
The Dry Hopped Streams Well.	2	4.4%	•	•				Foudre-fermented farmhouse ale dry hopped with whole flower Loral		750ml	\$11.88
	3	5.4%	•	•				Foudre-fermented farmhouse ale dry hopped with whole flower Loral and Palisade		1.5L	\$22.80
The Dry Table Mead.	5	5.6%			•			Bone dry, light, effervescent, modest-strength mead made from local fireweed honey		750ml	\$14.25
The Easygoing Drink.	2	4.1%		•	•			Light, easy-drinking foudre-fermented grisetite		750ml	\$10.45
	3	4.2%		•	•					500ml	\$7.13
The Fruitful Barrel Tayberries and Cherries.	1	6.5%				•		A fruitful blend of barrel-aged beer refermented with Skagit tayberries and cherries	Tayberries, cherries	750ml	\$23.75
The Garden Paths Led to Flowered.	2	7.3%	•					Hoppy golden ale, foudre fermented with native yeast, dry hopped with whole flower Cascade and Sterling, and blended with mature barrel-aged beer		750ml	\$13.30
Honey Tripled Triple Ferments	1	9.5%			•	•		Strong blonde native yeast ale fermented and naturally conditioned with honey, aged in the bottle for a year		750ml	\$16.15
The Little Horse Around	1	3.6%	•					Dry-hopped, foudre fermented, lightly bretty table beer		750ml	\$11.88
The Old School the New	1	7.2%	•			•		Our take on what IPA once was, using a coolship full of hops co-fermented with native yeast in an open foudre		750ml	\$13.30
Our First Take Time.	1	5.8%	•			•	•	The first beer we ever brewed! The original Skagitonian ale, aged in the bottle for 1.5 years		375ml	\$8.55
The Patient Fish the Sea.	1	6.8%	•	•		•		Blend of amber and golden ales inoculated with some of our funkier barrels		750ml	\$16.15
The Prime Barrel Age.	2	6.6%		•	•			Blend of some of our favorite mature barrel-aged beers		750ml	\$16.15
	3	5.9%		•	•						
Ron's Not Bitter.	1	3.9%	•			•	•	Our Skagitonian take on a classic, easy drinking English bitter		750ml	\$10.45



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The Subtle Blend: Foraged Blackberries.	1	7.3%		•	•			Mature barrel-aged beer refermented with blackberries foraged from the trails around the brewery	Blackberries	375ml	\$11.88
The Subtle Blend: Italian Plums	1	6.7%		•	•			Mature barrel-aged beer refermented with locally grown Italian plums	Italian plums	375ml	\$11.88
The Wet Hopped Ship	2	6.5%	•	•	•			Freshly picked Skagit-grown Cascade, Comet, and Crystal hops were added to wort in our coolship which was then fermented in an open foudre		500ml	\$9.03
										1.5L	\$25.65



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				hoppy	funky	tart	malty	roasty				
Æcht Schlenkerla	Germany	Helles	4.3%				•		Subtly smokey lager		16oz	\$5.23
Agullons	Spain	Runa	5.0%		•			•	Mixed fermentation brown ale		750ml	\$19.95
Ale Apothecary	Bend, OR	Be Still	9.0%	•	•	•	•	•	Still, dark beer aged in pinot noir and rye whiskey barrels, then infused with cascara (the outer fruit of the coffee bean)	Cascara	500ml	\$19.95
		El Cuatro	10.1%	•	•	•	•		Farmhouse ale aged in brandy and pinot noir barrels		375ml	\$15.68
		Graff	9.3%		•	•			Ale/cider hybrid, naturally conditioned with honey	Apples	750ml	\$24.23
		La Tache	8.0%	•	•	•	•		Hoppy, tart farmhouse ale		750ml	\$24.23
		Ralph	8.3%	•	•	•	•		Wine barrel aged farmhouse ale with white fir needles	White fir needles	375ml	\$14.25
		Sahalie	9.0%	•	•	•	•		Dry-hopped mixed fermentation farmhouse ale		375ml	\$14.25
		Sahati	9.1%	•	•	•	•		Farmhouse ale inspired by Finnish Sahti, with local Oregon spruce tips	Spruce tips	375ml	\$14.25
		Sauvie	7.0%	•	•	•	•		Farmhouse ale with hand-harvested crystal hops grown on Sauvie Island		375ml	\$13.30
		Seahorse	11.3%	•	•	•	•	Dark farmhouse ale with a dash of salt, aged in wine and maple syrup barrels, infused with cocoa nibs, and bottle conditioned with Seahorse chocolate.	Salt, maple syrup, cocoa nibs, melted chocolate	750ml	\$25.65	
Alesong	Eugene, OR	Touch of Brett Mandarinina	8.5%	•	•	•		Barrel-aged saison fermented with brett, dry-hopped with Mandarinina Bavaria hops		500ml	\$15.68	
Anchorage Brewing	Alaska	Bitter Monk - Citra	9.0%	•	•	•	•		Barrel-aged double IPA dry hopped with Citra		375ml	\$9.50
		Bitter Monk - Mosaic	9.0%	•	•	•	•		Barrel-aged double IPA dry hopped with Mosaic		375ml	\$9.50
		Expel	9.0%				•	•	Oatmeal stout with coffee and cocoa nibs	Coffee, cocoa nibs	16oz	\$10.93
		Love Buzz - Citra	8.0%	•	•	•			Barrel-aged saison dry hopped with Citra		375ml	\$9.50
		Love Buzz - Mosaic	8.0%	•	•	•			Barrel-aged saison dry hopped with Mosaic		375ml	\$9.50
		The Tide & Its Takers	9.0%		•	•	•		Tripel		375ml	\$9.50
Aslan	Bellingham, WA	3rd Order	9.0%		•	•	•		Rustic bock-style lager fermented in oak		500ml	\$11.88
		High Plains Drifter	5.0%	•	•	•			Table brett ale, dry hopped and aged in oak with Matueka hops		500ml	\$10.45
		Pulp Fiction	6.8%		•	•			Barrel-aged saison refermented with blood oranges	Blood oranges	500ml	\$10.45
		Raspberry Dojo	6.2%		•	•			Barrel-aged saison refermented with raspberries	Raspberries	500ml	\$11.88
Atwood Ales	Blaine, WA	Bright	5.4%		•	•			Wild ginger saison with blackcurrants	Ginger, blackcurrants	500ml	\$10.93
		Calypso	5.3%	•		•			Hibiscus saison	Hibiscus	500ml	\$9.50
		Keera's Yard	6.8%		•		•		Farmhouse bière de garde		750ml	\$12.35
		La Frite	10.0%		•		•		Saison brewed with estate potatoes	Potatoes	500ml	\$12.35
		Mr. & Mrs. McFeely	5.2%	•		•			Sour ale with strawberries and oregano. Collaboration with Menace.	Strawberries, oregano	500ml	\$9.50



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Atwood Ales	Blaine, WA	Pagee's Pick	4.2%		•	•			Barrel-aged sour beer refermented with cherries	Cherries	500ml	\$10.93	
		Pain d'Epices	9.2%				•	•	Spiced winter ale	Spices	500ml	\$10.45	
		Raccoon Bacchanal	5.2%		•	•			Saison fermented with estate red grapes	Grapes	500ml	\$12.35	
		Rhuty	4.2%		•	•			Sour ale with farm-grown rhubarb	Rhubarb	500ml	\$10.45	
		Ivan the Terrible	9.5%					•	•	Barrel-aged imperial stout		750ml	\$15.20
Blackberry Farm	Tennessee	Boundary Tree	6.3%	•					Hoppy farmhouse ale		12oz 4x12oz	\$4.75 \$13.78	
		Classic	6.3%				•		Belgian-style saison		12oz 4x12oz	\$4.75 \$13.78	
		Fenceline	5.5%	•	•				Belgian-style wheat farmhouse ale		12oz 4x12oz	\$4.75 \$13.78	
		Darbyste	5.8%		•		•		Saison brewed with wheat and fermented with fig juice	Figs	750ml	\$12.35	
Blaugies	Belgium	Gift packs			•			Two different Blaugies beers, with two glasses		1.5L	\$47.51		
		Saison d'Epeautre	6.0%	•	•	•	•	Dry, light Belgian saison with spelt and barley		750ml	\$12.35		
Bøgedal Bryghus	Denmark	No. 368	6.0%				•	•	Dark ale with Michiti coffee	Coffee	750ml	\$27.08	
Boon	Belgium	Geuze Mariage Parfait	8.0%		•	•			Blend of 1-, 2-, and 3-year-old lambics		375ml	\$10.45	
		Kriek Mariage Parfait	8.0%		•	•			Lambic refermented with tart Belgian cherries	Cherries	375ml	\$12.83	
Breakside	Portland, OR	Lavender Fizz	6.1%		•	•			Sparkling ale aged in gin barrels with lavender	Lavender	12oz	\$9.50	
		Wanderlust IPA	6.6%	•			•		Golden IPA with five different hops		22oz	\$6.65	
Buoy	Astoria, OR	Dunkel	5.5%	•				•	Dark lager		12oz 6x12oz	\$3.33 \$12.35	
Coniston	England	Old Man Ale	4.4%	•				•	Traditional, bottle-conditioned English brown ale		500ml	\$6.65	
Crooked Stave	Denver, CO	Between the Staves	7.0%			•	•		Sour brett-fermented ale aged in cognac barrels. Collaboration with Anchorage Brewing.		750ml	\$25.18	
		Nightmare on Brett - Raspberry	9.6%		•	•	•	•	Dark sour ale aged in Leopold Bros whiskey barrels with Washington raspberries	Raspberries	750ml	\$25.18	
		Petite Sour Peach	4.5%		•	•			Wild barrel aged ale refermented with peaches	Peaches	375ml	\$8.55	
De La Senne	Belgium	I Rate Saison	5.5%	•	•				Saison with spelt and rye, refermented w/ brett		330ml	\$7.13	
		Narrenvat	5.8%		•	•	•		Oak-aged brown ale refermented with brettanomyces. Collab with Cambridge Brewing		750ml	\$19.95	
De Ranke	Belgium	Back to Black	9.5%	•	•	•	•		Hoppy, foudre-aged dark ale		750ml	\$18.53	
		Cuvée De Ranke	7.0%		•	•			70/30 blend of Belgian ale and Girardin lambic		750ml	\$19.48	
		Gravity Never Fails	5.8%					•	•	American-style porter. Collaboration with 2SP.		330ml	\$5.70
		Guldenberg	8.5%	•				•		Tripel-inspired golden ale		750ml	\$14.25
		Kriek	7.0%		•	•				Belgian sour cherry ale	Cherries	750ml	\$20.43



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Dieu du Ciel!	Quebec	Saison de Dottignies	5.5%	•	•				Classic hoppy Belgian saison		750ml	\$14.25
		Pêché Mortel	9.5%			•	•		Imperial stout with coffee	Coffee	341ml	\$6.18
		Rosée d'Hibiscus	5.9%			•	•		Wheat beer with hibiscus flowers	Hibiscus	341ml	\$5.70
Drie Fontenien	Belgium	Cuvée Armand & Gaston	5.5%		•	•			Blend of 1-, 2-, and 3-year-old lambic		750ml	\$28.03
		Oude Geuze	6.5%		•	•			Blend of 1-, 2-, and 3-year-old lambic		375ml	\$12.35
Dunham	Quebec	Assemblage No. 9	5.5%	•	•	•	•		Barrel-aged blend of barrel-aged IPA and table beer		750ml	\$19.00
		L'Ecchymose	10.3%		•	•	•	•	Bourban-barrel aged imperial stout with blueberries, rosemary, and cocoa nibs. Collab. with 4 Hands.	Blueberries, rosemary, cocoa	750ml	\$18.53
Dupont	Belgium	Avec Les Bons Voeux	9.5%	•			•		Strong Belgian saison		750ml	\$12.83
		Saison Dupont	6.5%	•	•		•		The most classic of Belgian saisons		375ml	\$7.60
Dwinell Country Ales	Goldendale, WA	Afterglow	5.1%	•	•	•			Farmhouse ale dry-hopped with Amarillo, Denali, and Idaho 7		500ml	\$15.68
		Fever Dream	6.5%	•	•	•	•		Barrel-aged farmhouse amber ale		500ml	\$15.68
		Fool's Gold	8.0%	•	•	•			Barrel-aged lager refermented with Viognier must	Viognier grapes	750ml	\$16.63
		Fruit Machine	6.5%		•	•			Farmhouse ale aged in Syrah and Merlot barrels aged on Bing cherries	Cherries	500ml	\$17.10
		Garden Variety	6.0%		•	•			Barrel-fermented farmhouse ale with kviek yeast, refermented with Sweet Henry peaches	peaches	500ml	\$16.63
		Levelheaded	5.0%	•	•	•			Hoppy barrel-aged farmhouse ale		750ml	\$15.20
		Past Tense	7.9%	•	•	•			Blend of barrel-aged golden ale and barrel-aged farmhouse pale ale		750ml	\$16.63
		Sitting Pretty	5.5%	•	•	•			Mixed culture beer dry-hopped with Mosaic, Loral, and Ekuanot		500ml	\$15.68
E Nine	Tacoma, WA	Waiting Game	6.0%		•	•			Wild ale refermented with second-use blackberries	Blackberries	500ml	\$17.10
		Amour aux Myrtilles	7.0%		•	•	•		Blueberry love! Barrel-aged farmhouse ale aged on Chelan blueberries	Blueberries	375ml	\$10.45
		Carice	9.9%		•	•	•		Barrel aged Belgian-style ale with red currants	Red currants	375ml	\$10.45
E Nine	Tacoma, WA	Catharsis	5.7%	•	•	•			Barrel-aged farmhouse ale dry-hopped with Saaz and Kohatu		500ml	\$8.55
		Ferme Agrume	6.3%	•	•	•			Dry-hopped barrel-aged saison blend, with orange and tangerine zest and juice	Cara Cara oranges, tangerines	500ml	\$8.55
		Genus Rubus	5.9%		•	•	•		Mixed culture barrel blend refermented with obsidian blackberries and golden raspberries	Blackberries, raspberries	375ml	\$10.45
		Nefelibata	6.7%			•	•		Barrel-aged Flanders red-style ale		375ml	\$10.45
		Raspberry Wild Ale	5.7%		•	•			Barrel-aged beer refermented with raspberries	Raspberries	375ml	\$10.45
		Tacoma Brew	4.8%	•				•	Kölsch-style ale		16oz	\$3.80



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		Tacoma Brew	4.8%	•					Koilsch-style ale		4x16oz	\$10.93	
		Tacoma Wild Bing Cherry	5.8%		•	•			Mixed-culture barrel-aged beer refermented with Chelan bing cherries	Cherries	375ml	\$10.45	
Ecliptic / Russian River	Oregon/CA	Five Years/Five Beers: Hoppy Golden Ale	8.5%	•					Belgian-style hoppy golden ale		500ml	\$7.60	
Evil Twin	New York	The Art of Mixing a Beer: Negroni	8.0%	•					Double IPA with Negroni flavor		16oz	\$5.70	
Fantôme	Belgium	D.M.D.	6.0%		•	•	•	•	"Cascadian dark ale." Collaboration with Birrificio Math and Brasserie du Flo		750ml	\$16.63	
		Lea's Journey	8.0%	?	?	?	?	?	A special beer made to help Dany's niece Lea with her quest to save the world.	??? Definitely, spices.	750ml	\$19.95	
Freigeist	Germany	Abraxxas Apple	6.0%		•	•			Lightly smoky, lightly sour beer with apples	Apples	500ml	\$9.03	
		Abraxxas Pear	6.0%		•	•			Lightly smoky, lightly sour beer with pears	Pears	500ml	\$10.45	
		Berliner Scheisse	5.0%		•	•			Berliner braunbier with strawberries	Strawberries	330ml	\$7.60	
Fyne Ales	Scotland	Mills & Hills	9.5%	•			•	•	Super hoppy imperial stout. Collab with De Molen		330ml	\$9.03	
Gigantic	Portland, OR	Corpse Reviver #2	9.3%		•	•			Sour aged in Ransom Old Tom gin barrels with oranges and lemons	Oranges, lemons	500ml	\$6.65	
		Hellboy: Liz Sherman Chocolate Mole Stout	6.66%				•	•	Stout with four kinds of chiles and cacao nibs	Chiles, chocolate	500ml	\$7.13	
Green Bench	Florida	Les Grisettes	4.0%	•	•				Mixed culture farmhouse ale with spelt, buckwheat, rye, and oats		500ml	\$8.55	
		Thrice Rice Wit	5.5%	•	•				Brett fermented witbier with coriander, orange peel, peppercorns, lemongrass, and three kinds of rice	Rice, spice, and everything nice	500ml	\$15.68	
Hair of the Dog	Portland, OR	Adam	10.0%	•			•	•	Rich, hearty old world ale		330ml	\$6.65	
Harviestoun	Scotland	Old Engine Oil	6.0%				•	•	The blackest of black ales		330ml	\$5.70	
Heater Allen	McMinnville, OR	Helles	5.4%	•			•		Easy, approachable, super drinkable lager		16oz	\$4.75	
											4x16oz	\$14.25	
		Pils	5.2%	•			•		The perfect PNS pils		16oz	\$4.75	
												4x16oz	\$14.25
		Schwarz	4.8%	•			•			Czech-style dark lager		16oz	\$4.75
										4x16oz	\$14.25		
Holy Mountain	Seattle, WA	The Ox	6.0%	•	•	•			Oak-fermented brett saison with orange zest	Orange zest	750ml	\$15.20	
		Agresto	5.3%	•	•	•			Barrel-aged ale with fennel flower, black pepper, and unripe Black Spanish grapes. Collaboration with Birrificio Italiano.	Fennel, pepper, grapes	750ml	\$19.95	



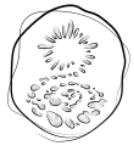
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Jester King	Austin, TX	Bière de Syrah	6.6%		•	•			Barrel-aged beer refermented with Texas Syrah grapes	Grapes	500ml	\$21.38
		Black Metal	10.4%		•	•	•	•	Farmhouse imperial stout		1.5L	\$42.76
		Das Wunderkind!	4.5%	•	•	•			Mature barrel-aged beer blended with young fresh dry-hopped beer		750ml	\$15.20
Jester King	Austin, TX	Femme Sauvage	5.2%	•	•	•			Dry-hopped farmhouse ale with Mosaic, Loral, Glacier, Simcoe, and Sabro hops (2019 Pink Boots Society hop blend)		750ml	\$16.63
		Kollaborationsbier	4.2%	•	•				Sessionable mixed fermentation beer made with pilsner wort brewed at Live Oak Brewing (Austin, TX).		750ml	\$15.68
		Less Dots	5.7%		•	•			Farmhouse ale refermented with spent (second-use) Washington black currants	Black currants	750ml	\$19.95
		Moonshot	5.7%		•	•			100% spontaneously fermented beer with lemongrass and rose hips. Collaboration with Yazoo.	Lemongrass, rosehips	750ml	\$37.06
		More Dots	5.8%		•	•			Barrel-aged farmhouse ale refermented with Washington black currants	Black currants	500ml	\$21.38
		No Whalez Here	6.8%	•	•	•			Farmhouse witbier with coriander, lavender, and orange juice and zest	Coriander, lavender, oranges	750ml	\$14.25
		Rare Corals	5.3%		•	•			Farmhouse ale refermented with guava, mango, lime juice and zest, toasted coconut, and chamomile	Guava, mango, lime, coconut, chamomile	750ml	\$19.95
		Saison Americaine	5.2%	•	•	•			Mixed culture Belgian-style saison		750ml	\$16.63
		Sin Frontera	6.7%		•	•	•		Farmhouse ale refermented in cognac barrels. Collaboration with Trois Dames & Crooked Stave		750ml	\$26.60
		SPON 3-Year Blend	6.0%		•	•			Blend of 1-, 2-, and 3-year-old spontaneous beer		375ml 750ml	\$21.38 \$35.63
		SPON Muscat	6.1%		•	•			Spontaneously fermented beer, refermented with Muscat grapes		375ml	\$25.18
		SPON Shiraz & Cabernet Sauvignon	6.1%		•	•			Spontaneously fermented beer, refermented with Shiraz and Cab Sauv grapes		375ml	\$25.18
		Super Ultramega Hyperforce	3.8%		•	•			Farmhouse ale brewed with ginger salt and tarragon, refermented with cantaloupe	Ginger salt, tarragon, cantaloupe	1.5L	\$27.55
Jolly Pumpkin	Michigan	Ale Absurd	8.3%	•	•	•	•	Rye tripel aged in fresh CA Chardonnay barrels		750ml	\$16.63	
		Luciernaga	6.5%	•	•	•		Hoppy barrel-aged Belgian-style pale ale	Grains of paradise, coriander	750ml	\$12.35	
Kerkom	Belgium	Reuss	5.8%	•	•	•	•	Blend of 80% blonde ale and 20% lambic	Lambic	750ml	\$16.63	



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La Choulette	France	Framboise	6.0%					•	Bière de garde brewed with raspberries	Raspberries	330ml	\$6.18
		Les Sans Culottes	7.0%	•				•	Bière de garde		750ml	\$10.93
La Sirène	Australia	Paradoxe	4.8%	•	•	•			Naturally tart barrel-aged farmhouse ale with Australian hops		375ml	\$12.35
		Serendipité	6.0%	•	•	•			Barrel-aged, dry-hopped farmhouse ale		375ml	\$12.35
		Sour Red	6.5%		•	•	•		Sour red ale fermented with Belgian yeast and natural souring bacteria		375ml	\$10.93
		Wild Tripelle	8.0%		•	•	•		100% spontaneously fermented Belgian-style tripel		375ml	\$13.78
Libertine	California	1234 Broad Street	7.1%		•	•	•		Barrel-fermented bière de garde		750ml	\$19.95
		Under My Plum	8.4%		•	•	•		Barrel-aged tripel refermented with plums	Plums	750ml	\$21.38
		Wild IPA	7.0%	•	•	•	•		Oak-fermented and aged dry-hopped IPA		750ml	\$19.95
Lindemans	Belgium	Cuvée René Oude Geuze	5.2%		•	•			Blend of one-, two-, and three-year old lambics		355ml	\$8.55
		Cuvée René Oude Kriek	7.0%		•	•			Lambic refermented with sour Belgian cherries	Cherries	750ml	\$13.78
Little Beast	Portland, OR	Bes	6.0%	•	•	•			Tart wheat ale		750ml	\$11.40
		Modern Beast	8.5%	•	•	•	•		Hoppy barrel-aged sour ale.		375ml	\$10.45
Logsdon	Hood River, OR	Conversion Series 2	5.5%		•	•			Sour wit beer		750ml	\$15.20
		Oak-Aged Bretta	8.0%	•	•	•			Oak-aged farmhouse ale with brettanomyces		750ml	\$19.00
Loverbeer	Italy	BeerBera	8.0%		•	•	•		Spontaneously fermented beer with Barbera grapes, fermented and aged in oak	Barbera grapes	375ml	\$19.00
		BeerBrugna	6.2%		•	•	•		Naturally fermented barrel-aged beer refermented with plums	Plums	375ml	\$19.00
		Nebiulin-a	8.0%		•	•	•		Blend of 1-, 2-, and 3-year-old spontaneous beer aged in oak with Nebbiolo grape juice	Nebbiolo grapes	375ml	\$23.75
Machine House	Seattle, WA	Best Bitter	4.2%	•				•	Classic English bitter		500ml	\$7.13
		Dark Mild	3.7%					•	Surprisingly light session ale with full roasty malt body		500ml	\$7.13
		Gold	4.5%	•				•	Golden ale with crisp malt body and English hops		500ml	\$6.65
		Mandarina Pale	4.0%	•				•	English pale ale with Mandarin Bavaria hops		500ml	\$6.65
		Oatmeal Stout	6.0%					•	Oatmeal stout		500ml	\$6.65
		Porter	5.4%					•	English-style porter		500ml	\$6.65
		Summer Ale	4.6%	•				•	English summer ale		500ml	\$6.65
Matchless	Tumwater WA	Bord Ol	4.2%	•	•	•			Kviek saison		500ml	\$8.08
		Cherry Master Blend	7.2%		•	•			Oak-aged brown ale with local Balaton cherries	Cherries	500ml	\$13.30



Brewery	Location	Beer Name	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
				hoppy	funky	tart	malty	roasty				
Matchless	Tumwater, WA	Our Fruitcake	9.8%		•	•	•		Strong red ale aged in port, brandy, and bourbon barrels. *Contains no fruit or cake*		500ml	\$15.20
Matchless	Tumwater, WA	Pome Moon	6.8%		•	•			Foudre-fermented saison refermented with Washington cider apples	Apples	750ml	\$15.68
		Seeds and Skins	6.6%		•	•	•		Mature beer aged on Pinot Noir pomace	Pinot Noir pomace	500ml	\$15.20
		Shared Table	5.3%	•		•			Belgian-style saison		500ml	\$8.08
		Strawberry Bash	5.6%		•	•			Strawberry sour aged on basil, lemon peel, and peppercorns, inspired by a summer cocktail	Strawberries, basil, lemon, peppercorn	500ml	\$12.83
Mystic	Mass.	Vinland Three	6.0%		•	•	•		Ale fermented with yeast from the skin of a Vermont raspberry		750ml	\$16.15
North Fork	Deming, WA	Baltic Porter	8.2%				•	•	Whiskey barrel-aged Baltic Porter		500ml	\$18.53
		Brother Crazy John	8.0%		•		•		Belgian-style tripel		500ml	\$18.53
		Electric Strawberryland	7.0%		•	•			Mixed-culture/spontaneously fermented beer with Whatcom organic strawberries	Strawberries	375ml	\$12.83
		Grand Cru	10.0%		•	•	•		Belgian-style grand cru aged in whiskey barrels and naturally conditioned with brettanomyces		375ml	\$12.83
Oedipus	Netherlands	Mannenliefde	6.0%	•	•				Saison with lemongrass and Szechuan peppercorns	Lemongrass, peppercorns	330ml	\$6.18
		Thai Thai	8.0%		•		•		Tripel with galangal, cilantro, coriander, chili, and orange peel	Thai spices	330ml	\$6.18
Off Color	Illinois	Growl	8.5%		•	•	•		Belgian quadrupel		12oz	\$5.23
		Hellbroth	6.3%		•	•			Danish style American wild ale with cranberries, juniper, and lemon blossom honey	Cranberries, juniper, honey	750ml	\$24.23
		Troublesome	4.3%	•	•	•			Liepzig-stye gose with coriander	Coriander	12oz	\$4.75
		Wildings	6.6%		•	•			Foudre-fermented beer with native yeast cultured from the skins of wild blueberries		750ml	\$24.70
Orval	Belgium	Orval	6.9%	•	•			It's Orval. You'll like it.		330ml	\$6.65	
Oxbow	Maine	Barrel-Aged Farmhouse Pale Ale	6.5%	•	•	•		Barrel-aged saison with American hops		500ml	\$18.53	
Pasteur Street	Vietnam	Passionfruit Wheat	4.0%			•	•	Wheat beer with passionfruit	Passionfruit	330ml 4 pack	\$3.80 \$11.40	
Perennial	Missouri	Abraxas	10.0%				•	•	Imperial stout with cacao nibs, ancho chiles, vanilla beans, and cinnamon sticks	Cacao, chile, vanilla, cinnamon	750ml	\$23.75
		Fantastic Voyage	11.5%				•	•	Imperial milk stout with coconut	Coconut	500ml	\$7.13
		Glitter & Gold	6.5%				•		Bière de miel brewed with Missouri honey, spelt, and flaked oats (contains no glitter!)	Honey	750ml	\$12.83



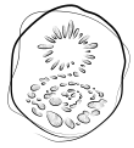
Brewery	Location	Beer Name	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
				hoppy	funky	tart	malty	roasty				
		Owen	4.7%	•	•	•			Table saison dry-hopped with Mosaic and bottle-conditioned with brett		750ml	\$15.68
Perennial	Missouri	Sump	11.5%				•	•	Imperial coffee stout	Coffee	750ml	\$23.75
		Working Title	6.2%	•	•	•			Belgian-style pale ale dry-hopped with Crystal and conditioned with brett		750ml	\$15.68
		Bosbessen	6.0%		•	•	•		Tart oak-aged ale fermented with fresh PNW blueberries	Blueberries	375ml	\$11.88
pFriem	Hood River, OR	Flanders Red	7.0%		•		•		Tart, barrel-aged Flanders-style red ale		375ml	\$10.45
		Frambozen	5.7%		•	•	•		Tart barrel-aged beer refermented with PNW raspberries	Raspberries	375ml	\$12.35
		Golden Coffee Pale	6.0%	•					Pale ale brewed with Kenyan coffee	Coffee	500ml	\$5.70
		Pilsner	4.9%	•					Super classic Bohemian pilsner		12oz	\$3.33
											6pk	\$11.40
		Pêche	5.8%		•	•	•			Tart, barrel-aged beer refermented with peaches	Peaches	375ml
Pinkus	Germany	Organic Münster Alt	5.1%	•			•		Traditional German altbier		500ml	\$5.23
Plan Bee Farm Brewery	New York	Karnevel	5.5%	•	•	•			Barn Beer aged on wild cherry juice	Cherry juice	375ml	\$11.40
Pohjala	Estonia	Õõ	10.5%				•	•	Baltic porter		330ml	\$5.70
Prairie	Oklahoma	Bomb!	13%				•	•	Imperial stout aged on coffee, chocolate, vanilla beans, and ancho chile	Coffee, chocolate, vanilla, ancho	355ml	\$9.50
		Standard	5.6%	•					Light, crisp, hoppy farmhouse ale brewed with an historical recipe		355ml	\$4.28
Professor Fritz Briem	Germany	1809 Berliner Weisse	5.0%			•			Traditional tart Berliner Weisse		500ml	\$7.60
Propolis	Port Townsend, WA	Blackberry Sage	7.5%		•	•			Grenache barrel-aged saison with blackberries and sage	Blackberries, sage	375ml	\$13.78
		Blue Huckleberry	7.0%		•	•			Sangiovese barrel-aged saison with wild huckleberries	Huckleberries	375ml	\$13.78
		Chaga	8.0%		•	•	•	•	Farmhouse stout with chaga mushrooms and black walnuts, washed in a cognac vat	Chaga mushrooms, black walnut	750ml	\$15.68
		Cherry Damiana			•	•			Petite Verdot barrel-aged golden ale with cherries	cherries	750ml	\$25.18
		Konga	7.0%		•	•		•	Golden saison brewed with Konga Ethiopian coffee	Coffee	750ml	\$17.58
		Nootka Rose			•	•			Saison brewed with wild rose	Rose	750ml	\$14.73
		Prunus	7.5%		•	•	•		Dark barrel-aged Flemish ale with wild cherries	Cherries	750ml	\$26.13
		Rubis Kiss	7.5%		•	•			Petite Verdot barrel-aged saison with raspberries	Raspberries	750ml	\$25.18
		Shiro	7.0%	•	•	•	•		Flemish-style golden ale aged in Mourvedre barrels with Shiro plums and brettanomyces	Plums	375ml	\$13.78
		Spruce	7.5%	•	•	•			Golden saison brewed with spelt and spruce	Spruce	750ml	\$15.68
		Original Gose	4.7%			•		Traditional tart German beer with salt and spices	Coriander, salt	500ml	\$7.60	



Brewery	Location	Beer Name	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
				hoppy	funky	tart	malty	roasty				
Ritterguts	Germany	Urgose	6.0%			•			Traditional tart Märzen-Gose with smoked malt, smoked salt, pinecones, and spices	Coriander, smoked salt, pinecones, cinnamon	500ml	\$7.60
Sam Smith	England	Yorkshire Stingo	8.0%	•			•		Open-fermented, barrel-aged English strong ale		550ml	\$12.83
St. Somewhere	Florida	Origine	9.0%		•	•	•		Bière de garde		750ml	\$15.68
		Saison Athene	7.5%	•	•	•	•		Saison with chamomile, rosemary, and black pepper	Spices	750ml	\$13.78
		Serge	6.5%	•	•	•	•		Amber-colored farmhouse ale		750ml	\$14.73
Standard	Seattle, WA	Aleph Naught	?		•	•	•		Lager co-fermented with brett and blended with barrel-aged beer		750ml	\$14.25
		Apostle	?		•	•			Brett-fermented beer aged on tart cherries	Cherries	375ml	\$9.50
		Brett Earl	?		•	•	•		Oak-aged bière de garde		750ml	\$14.25
		Time Crystals	?		•	•			Oak-aged ale with tangerine and brettanomyces		375ml	\$9.03
Stillwater	Everywhere	Duck Sauce	9.0%	•		•			Double IPA with apricot, plum, pineapple, ginger, and candi syrup	Apricot, plum, pineapple, ginger	16oz 4x16oz	\$6.65 \$21.38
		General Gose	4.5%			•			Sour amber wheat ale brewed with orange peel powder, thai chili powder, sea salt, and MSG	Orange, chili powder, salt, MSG	16oz 4x16oz	\$6.18 \$19.48
Structures	Bellingham, WA	The Landscape	6.4%		•	•			Saison fermented in oak casks		500ml	\$9.50
		Vintage Isolation	7.4%		•	•			Saison aged 16 months in Walla Walla pinot noir barrels		750ml	\$16.63
Thiriez	France	Amber	5.8%	•			•		Rustic farmhouse amber ale		330ml	\$5.70
		Blonde	6.0%	•					Dry-hopped French farmhouse ale		330ml	\$5.70
		Train to Mars	5.0%	•					Saison de Mars brewed with Mosaic, Aramis, and Simcoe. Collaboration with Get Radical.		750ml	\$11.88
		Vielle Brune	6.5%		•	•	•		Dark farmhouse ale aged in red wine barrels		750ml	\$13.78
Three Magnets	Olympia, WA	Autumnal	8.1%		•	•	•		Dark farmhouse solera barrel-aged ale, blended with fresh ale		750ml	\$15.68
		Because Ghosts	6.3%	•	•	•			Light, effervescent mixed culture beer w/a hint of smoke		750ml	\$12.35
		Calloused Heart	5.0%	•	•	•			Mixed fermentation grisetite		750ml	\$12.35
		Chef's Choice	5.1%				•		Culinary black ale brewed with shiitake mushrooms and black pepper	Mushrooms, pepper	16oz	\$4.75
		Helsing Junction Solera 2017	7.0%		•	•			Barrel-aged ales from 2014, 2015, and 2016 blended with fresh 2017 ale		750ml	\$16.63
		Jibicho Cream Ale	5.7%				•		Cream ale fermented on Ethiopian coffee beans	Coffee	16oz	\$4.75
		Karakterbier	6.9%	•	•	•			Hoppy Belgian-style urban farmhouse ale.		750ml	\$12.83



Brewery	Location	Beer Name	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
				hoppy	funky	tart	malty	roasty				
		Showdown on Blueberry Hill	5.2%		•	•	•		Farmhouse ale with Bow Hill blueberry powder, conditioned on lavender and orange peel. Collaboration with North Fork!	Blueberry powder, lavender, orange peel	16oz	\$5.70
		The Tub	4.7%	•			•		Grisette-style ale		16oz	\$4.75
Tilquin	Belgium	Oude Gueuze	7.0%		•	•			Blend of 1-, 2-, and 3-year-old lambic		375ml	\$13.78
		Stout Rullquin	7.0%		•	•	•	•	Stout barrel-aged with one-year old lambic		750ml	\$31.36
Tin Dog	Seattle, WA	Black Tripel	9.4%		•	•	•		Sour tripel with dark malt		355ml	\$11.40
		Errant Whispers	6.0%		•	•			Barrel-aged sour beer with peaches	Peaches	750ml	\$19.00
Toccalmatto	Italy	Dr. Caligari	6.3%		•	•			Imperial raspberry Berliner Weisse	Raspberries	330ml	\$6.65
		Saison de Pom	6.7%		•	•	•		Beer fermented with apples. Collaboration with Arizona Wilderness	Apples	330ml	\$7.60
Traquair	Scotland	House Ale	7.2%				•	•	Scottish ale fermented in oak barrels		500ml	\$8.55
		Jacobite Ale	8.0%				•	•	Strong barrel-aged ale with coriander	Coriander	500ml	\$8.55
Trois Dames	Switzerland	Brett Pale Ale	5.4%	•	•	•			Hoppy pale ale with WA brett & hops. Collab w/E9!		330ml	\$8.55
TRVE	Colorado	Dhumavati	7.1%		•	•	•		Mixed culture smoked ale		375ml	\$9.98
Two Metre Tall	Australia (Tasmania)	Forester Wild Ale	5.5%	•	•	•	•		Hoppy amber ale with native Tasmanian hops		500ml	\$10.93
Upright	Portland, OR	Baurenhaus Ensemble	5.5%						Open-fermented, barrel-aged hefeweizen, matured with brett. Collaboration with The Commons.		375ml	\$11.40
		Fatali Four	4.5%		•	•	•		Barrel-aged beer with fatali peppers	Fatali peppers	750ml	\$14.73
		Hearts Beat	7.0%		•	•			Barrel-aged kriek with fresh cherries	Cherries	375ml	\$11.40
		IVES #3	7.0%		•	•	•		Blend of six different barrels from 2016 & 2017		375ml	\$11.40
		Kopstootje	5.4%		•	•	•		Vermouth barrel-aged beer with Genever botanicals	Botanicals	375ml	\$11.40
		Saison Ellende	5.2%		•	•			Amaro-inspired beer blended from nocino, fortified Muscat, and Pinot Noir barrels		375ml	\$11.40
Urban Family	Seattle, WA	Cardinal Horizon	6.5%		•	•			Tart wheat beer with red currants and cherries	Currants, cherries	500ml	\$9.50
		Fortune's End	7.5%		•	•	•		Dark sour with blackberries	Blackberries	500ml	\$9.50
		Preservation	6.5%		•	•			Sour ale with raspberries and blackberries	Raspberries, blackberries	500ml	\$9.50
		Violet Tempest	7.0%		•	•			Sour ale with blackberries and grapefruit zest	Blackberries, citrus	500ml	\$9.50
		Virtual Paradise	8.8%		•	•			Sour ale with jackfruit, passionfruit, pineapple, coconut, & vanilla. Collaboration with Bottle Logic.	Jackfruit, passion fruit, pineapple, coconut, vanilla	500ml	\$10.45
		Foeder Thawree 2017	9.5%		•	•	•	•	Dry Belgian dark strong ale aged in oak foeders		500ml	\$9.50

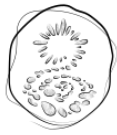


Garden Path
FERMENTATION

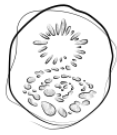
GUEST BOTTLED BEER

updated 3/23/2020

Brewery	Location	Beer Name	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
				hoppy	funky	tart	malty	roasty				
Wander	Bellingham, WA	Willows Loganita Foeder Beer	5.4%	•	•	•			Foudre-fermented saison. Collaboration with The Willows Inn on Lummi Island		500ml	\$7.60
		Intermission	6.8%		•	•			100% spontaneously fermented beer, aged in oak for two years		500ml	\$14.25
Wander	Bellingham, WA	Plum Bob	7.4%		•	•			Beer fermented for 9 months in oak with plums	Plums	500ml	\$12.83
		Sauraha	7.1%		•	•			Foudre-aged sour blonde ale		500ml	\$10.45
		Sossusvlei	6.6%		•	•	•		Flanders-style red ale aged for 18 months in oak barrels		750ml	\$16.63
		Vanilla Emissary	10.1%				•	•	Bourbon-barrel aged imperial stout with vanilla	Vanilla	500ml	\$13.78
		Wild Warehouse 2017	6.8%		•	•			Barrel-aged farmhouse ale		750ml	\$16.63
		Wild Warehouse 2018	6.8%		•	•			Chardonnay-barrel-aged farmhouse ale		500ml	\$11.40
Wild Beer Company	England	Modus Vivendi	7.0%		•	•	•	•	Old ale matured in oak with wild yeast		330ml	\$10.93
		Wild Summer Blend 2016	4.7%		•	•			Master seasonal blend of multiple barrel-aged, wild fermented beers		750ml	\$27.08



Producer	Location	Product Name	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
				dry	funky	tart	fruity	fannic				
~ Cider ~												
Alpenfire	Washington	Calypso	6.9%	•			•	•	Heritage apples fermented with blackberries and aged in rum barrels	Blackberries	500ml	\$13.30
		Ember	7.5%	•			•	•	Old-world bittersweet estate blend sparkling cider		750ml	\$17.58
		Flame Method Champenoise	8.5%	•	•	•	•	•	Estate bittersweet sparkling cider, aged 15 months sur lie before riddling and disgorging		750ml	\$22.33
		Foxwhelp 2016	6.9%	•	•	•	•	•	Bittersweet cider with estate grown Foxwhelp apples		750ml	\$17.58
		Glow	8.2%	•	•		•	•	Rosé cider with organic Aerie Redflesh apples		750ml	\$21.85
		Pirates Plank 2015	6.9%	•	•	•	•	•	Dry cider with estate-grown early season bittersweet and bittersweet apples		500ml	\$12.83
		Rosy Pommeau	18.0%	•	•		•	•	Blend of brandy and cider made with Aerie Redflesh apples		375ml	\$24.7
		Smoke	18.0%	•	•		•	•	Organic blend of bittersweet apples and brandy aged in oak		375ml	\$24.70
Art + Science	Oregon	Clutch Cider	7.2%	•	•	•	•	•	Orchard field blend from Northrup Acres in Yamhill County		750ml	\$18.53
		Humble Cider 2016	7.2%	•	•	•	•	•	Naturally fermented and carbonated cider from foraged Willamette Valley apples		500ml	\$11.40
		Little Apples	7.0%	•	•	•	•	•	Native yeast fermented cider made with foraged crabapples		750ml	\$19.00
		Mountain Rose	7.2%	•	•	•	•	•	Cider from biodynamic Mountain Rose apples		750ml	\$21.85
		Symbiosis 2016	10.8%	•	•	•	•	•	50% grapes and 50% foraged apples, co-fermented and barrel aged for 10 months	Grapes	750ml	\$26.60
Ciderie Txopinondo	France	Sagarnoa Elevé sur Lie	6.0%	•		•	•	Traditional Basque cider aged on lees		750ml	\$10.45	
Dupont	France	Cidre Bouché Brut	5.5%			•	•	Traditional naturally sparkling cider		375ml	\$9.03	
Eaglemount	Port Townsend	Brambleberry Burn	7.0%	•			•	Heirloom apples fermented with berries and jalapeno	Berries, jalapeno	750ml	\$18.05	
Eden Specialty Ciders	Vermont	Brut Nature	8.0%	•		•	•	Bottle-conditioned, barrel-fermented, naturally sparkling cider made from heirloom and bittersweet apples		750ml	\$16.15	
Eve's Cidery	New York	Albee Hill	7.8%	•		•	•	Still, dry cider with 64% heirloom apples and 36% dessert fruit		750ml	\$15.68	
Fable Farm	Vermont	Emanation	6.0%	•	•	•	•	•	Dry, sparkling, naturally fermented cider with foraged apples		500ml	\$15.68
		Koan	6.4%	•	•	•	•	•	Dry sparkling, native yeast fermented, barrel-aged cider with red and black currants, aronia berries, and Concord grapes	Currants, aronia berries, grapes	500ml	\$15.68
		Leo	8.0%	•	•	•	•	•	Dry, sparkling natural co-fermentation of foraged apples and Vermont white grapes	Grapes	750ml	\$22.33
		Vinous Venus	8.5%	•	•	•	•	•	Dry, rosé-hued grape and apple wine	Wine grapes	750ml	\$22.33
Floréal	Oregon	Floréal Cider III	8.0%	•	•	•	•	Barrel-fermented, naturally conditioned cider made with heirloom Mt Hood apples		750ml	\$29.93	
Foggy Ridge	Virginia	First Fruit Cider	7.0%	•		•		Blend of early season American heirloom apples		750ml	\$15.68	
Herb's Cider	Bellingham, WA	5/4: Traditional Bittersweet	6.4%	•		•	•	•	Crisp, acidic blend of traditional bittersweet and bittersweet apples		500ml	\$9.50
		7/4: Bourbon Barrel Dry	7.3%	•	•		•	•	Blend of organic apples aged in freshly emptied bourbon barrels		500ml	\$9.50
		Double Drag Tap: Gravenstein	7.5%	•		•	•	•	Heirloom blend of Gravenstein and crabapples, with secondary fermentation in French cognac barrels		750ml	\$19.00
		Forte Keeved Golden Russet	6.3%		•		•	•	Single varietal Golden Russet cider, wild fermented and keeved to preserve natural sweetness		750ml	\$20.90
Isastegi	Spain	Sagardo Naturala	6.0%	•	•	•	•	Classic Basque cider. Serve cold, poured from a great height		750ml	\$10.45	



BOTTLED CIDER, PERRY, FRUIT WINE, & MEAD

updated 3/23/2020

Producer	Location	Product Name	ABV	Characteristics					Description/Notes	Special Ingredients	Size	Price
				dry	funky	tart	fruity	tannic				
Le Père Jules	France	Pommeau	17.0%	•	•		•		Blend of cider and apple brandy; rich and wonderful		750ml	\$26.13
		Cidre de Normandie	5.0%				•		Sparkling Normandy cider		750ml	\$11.88
Le Val de la Chèvre	France	Cidre Fermier Brut	4.5%	•	•		•		Sparkling Brittany field blend cider		750ml	\$11.40
Madrone Cider	Friday Harbor, WA	Dry Hopped	7.1%	•	•		•	•	Naturally sparkling cider dry-hopped with Simcoe, Mosaic, and Citra	Hops	750ml	\$15.68
		Ginger & Lime	7.2%	•			•	•	Naturally sparkling cider fermented with ginger root and lime zest	Ginger, lime	750ml	\$15.68
		Marionberry	7.2%	•			•		Naturally sparkling cider fermented with Washington marionberries	Marionberries	750ml	\$15.68
Peckham's	New Zealand	Cider with Cardamon	5.3%	•		•	•	•	Medium dry cider with aromatic green cardamon pods	Cardamon	330ml	\$5.70
		Cider with Feijoa	5.0%	•			•	•	Farmhouse cider with heritage apples and feijoa guava	Feijoa guava	330ml	\$5.70
Sea Cider	Canada	Ruby Rose	9.9%				•	•	Semisweet cider with rhubarb and rose hips		750ml	\$19.95
~ Cider (continued) ~												
Son of Man	Oregon	Sagardo	6.0%	•	•	•	•	•	Basque-style cider with Oregon apples		750ml	\$15.68
Thistly Cross	Scotland	Ginger Cider	4.0%				•		Medium-bodied fruity cider with fresh ginger root	Ginger	500ml	\$8.55
		Whisky Cask Cider	6.9%				•		Medium-bodied cider aged in Glen Moray whisky casks	Whisky casks	500ml	\$8.55
Trabanco	Spain	Cider Cosecha Propia	6.0%	•	•	•	•		Natural cider with native Asturian apples fermented with native yeast		700ml	\$10.45
West County Cider	Massachusetts	Cidre de Garde	6.3%	•	•		•		Table cider made from heirloom New England apples		750ml	\$15.20
		McIntosh	6.5%	•			•		Dry, complex ider made with McIntosh apples harvested at various stages through the season		750ml	\$16.15
Worley's Cider	England	Mendip Hills	6.4%	•	•		•	•	Lightly sparkling cider made from late-season Somerset apples		500ml	\$6.65
		Red Hen	6.2%	•	•		•	•	Lightly sparkling semi-dry cider made from early-season Somerset apples		500ml	\$6.65
		Special Reserve	5.4%	•	•		•		Naturally sparkling keeved cider		750ml	\$6.65
~ Perry, Cherry Wine, Mead, & Other Fruit ~												
Achillée	France	2018 Quetsches Alors!	5.5%	•	•	•	•	•	Foot-crushed estate plums co-fermented with Riesling grapes. Fruity, sparkling, semi-dry.	Plums, grapes	750ml	\$18.05
Art + Science	Oregon	Humble Perry 2017	7.2%	•	•	•	•	•	Naturally fermented and carbonated perry from biodynamic Mt. Hood pears		500ml	\$14.73
		Pilfered Perry 2017	6.1%	•	•	•	•	•	Naturally fermented and carbonated perry from foraged pears		750ml	\$18.53
Eaglemount	Port Townsend	Honey Pear	9.0%				•	•	Mead-style pear wine crafted from heirloom pears and Washington honey	Pears	750ml	\$19.00
		Quince Cider	8.0%			•	•	•	Cider crafted from quince grown at Willowrose Bay in the San Juan Islands	Quince	750ml	\$19.00



Producer	Location	Wine	Description/Notes	Price
~ Bubbles ~				
Ameztoi	Getaria (Spain)	Hijo de Rubentis 2012	Sparkling rosé txakolina aged on lees and fermented via Méthode Traditionelle	\$26.13
Cantina Coviolo	Emilia-Romagna (Italy)	NV Lambrusco Biologico	Medium-bodied sparkling organic Lambrusco	\$12.83
Château Pierre-Bise	Anjou (France)	NV Crémant de Loire	Sparkling Chenin, 24 months on lees	\$20.43
Denny Bini	Emilia-Romagna (Italy)	NV Malvasia dell'Emilia IGP Frizzante 'Levante'	Gently sparkling white with 100% Malvasia grapes	\$22.80
Fausse Piste	Columbia Valley (WA)	2018 Muscat "Fish Sauce"	Semi-sparkling natural Muscat	\$28.03
Jané Ventura	Penedes (Spain)	2016 Brut Rosé Cava	100% Grenache cava	\$16.63
Liébart-Reigner	Champagne (France)	NV Brut "Les Sols Bruns"	Grower champagne with 70% Meunier, 30% Pinot Noir, 3 years on lees	\$39.91
Podere il Sailceto	Modena (Italy)	2018 Lambrusco di Sorbara "Falistra"	Naturally fermented Lambrusco di Sorbara	\$21.85
Quarticello	Emilia-Romagna (Italy)	2016 Malvasia Emilia Frizzante "Despina"	Dry sparkling white with Malvasia grapes	\$16.63
Terre di Marca	Veneto (Italy)	Prosecco Brut Bio	Organic, spontaneously fermented sparkling Glera	\$15.20
Terres Dorées	Beaujolais (France)	2018 Méthode Ancestrale FRV 100	Sparkling Gamay produced via Méthode Ancestrale	\$18.53
~ White ~				
Ameztoi	Getaria (Spain)	2017 Getariako Txakolina	Effervescent, refreshing Basque white	\$19.00
Arzabro	Basque (Spain)	2016 "Luzia di Ripa" Txakoli	Crisp, astringent, minerally Basque white	\$17.58
Battenfeld Spanier	Rheinhessen (Germany)	2016 Grüner Sylvaner	Minerally, slightly rich Sylvaner	\$16.63
Casa de Mouraz	Tondela (Portugal)	2017 "Alr" Vinho Verde	Light, bright Vinho Verde	\$16.63
		2015 Dao Branco	Field blend of Malvasia, Encruzado, Bical, Cerceal-Branco, & other native varietals	\$15.20
Caves Messies	Mealhada (Portugal)	NV Santola Vinho Verde	Light, crisp vinho verde with 50% Loureiro, 50% Pedema	\$9.98
Coffele	Veneto (Italy)	2015 Soave Classico DOC "Castel Cerino"	Organic wine with 95% Garganega, 5% Chardonnay	\$14.73
Corisca	Rias Baixas (Spain)	2016 Albariño	Certified organic Albariño	\$20.43
Domaine le Galantin	Bandol (France)	2015 Bandol Blanc	White with 60% Clairette and 40% Ugni Blanc	\$20.90
Domaine de Majas	Roussillon (France)	2015 Côtes Catalanes Blanc	White w/45% Macabeu, 45% Rolle, & 10% Carignan blanc, aged in concrete on lees	\$18.05
Domaine de la Briaudière	Loire (France)	2017 "Vielles Vignes"	Muscadet-Sèvre et Maine sur lie	\$15.68
Domaine Riberach	Côtes Catalanes (France)	2016 Synthèse Blanc	Naturally fermented dry white with Maccabeau, Grenache, Carignan	\$20.90
Domaine de la Pepière	Loire (France)	2018 Muscadet Sèvre et Maine sur Lie	Naturally fermented Muscadet	\$15.68
Domaine du Viel Orme	Loire (France)	2016 Touraine Chenonceaux	Sustainably farmed, naturally fermented Sauvignon Blanc	\$17.58
Domaine Léon Boesch	Alsace (France)	2017 Sylvaner "Les Pierres Rouges"	Dry, concrete fermented Sylvaner	\$15.20
Donkey & Goat	Berkeley (California)	2013 Untended Chardonnay	Minimal intervention California Chardonnay naturally fermented in neutral French oak	\$34.21
Dönnhoff	Nahe (Germany)	2016 Tonschiefer Riesling Dry Slate	Dry Riesling grown on a sandy slate hillside	\$24.70

Eladio Piñeiro	Rias Baixas (Spain)	2016 Albariño "Envidia Cochina"	Biodynamically grown Albariño, naturally fermented and aged on lees	\$22.80
Evohé	Tokaji (Hungary)	2016 "Evolucio" Furmint	85% Furmint, 15% Harslevlu, partially aged on lees for 6 months	\$12.83
Fraga do Corvo	Monterrei (Spain)	2016 Godello	Bright, aromatic white with 100% Godello--a grape recently saved from extinction!	\$15.68
François Cazin	Loire (France)	2017 Cheverny Blanc	Hand-harvested, naturally fermented blend of 70% Sauvignon Blanc and 30% Chardonnay	\$17.58
~ White (continued) ~				
Gautheron	Bourgogne (France)	2016 Chablis AOC Premier Cru	Chablis fermented in stainless steel on lees for 9 months	\$28.03
Geoffrey Chevalier	Bourgogne (France)	2016 Macon-Fuissé	Chardonnay naturally fermented on lees	\$19.95
Kiona	Columbia Valley (WA)	2016 Chardonnay	A blend of 83% unoaked and 17% oaked Chardonnay from Red Mountain	\$16.63
L'Archetipo	Puglia (Italy)	2017 Greco Bianco IGP Salento	Organic, hand-harvested Greco Bianco with 4-5 days skin contact, aged on lees	\$18.05
Lyrarakis	Crete (Greece)	2016 Dafni Psarades	100% Dafni (a nearly extinct varietal saved by the winemaking family); a bright, fascinating white with herbal notes	\$19.00
Montenidoli	Tuscany (Italy)	2016 Tradizionale	Naturally skin-fermented Vernaccia. A bold, complex, fascinating orange wine	\$19.00
Nikolaihof	Wauchau (Austria)	2016 Grüner Veltliner Hefeabzug	Naturally fermented Grüner Veltliner, bottled from the lees	\$24.70
		2012 Neuburger Burggarten	Full-bodied Austrian white	\$30.88
Occhipinti	Sicily (Italy)	2016 SP68 Bianco	Naturally fermented biodynamic blend of 60% Zibibbo and 40% Albanello	\$25.18
Orr	Woodinville (WA)	2017 Old Vine Columbia Valley Chenin Blanc	Dry, naturally fermented Chenin Blanc	\$23.75
Pardas	Penedes (Spain)	2018 Rupestris	Naturally fermented, minimal intervention wine with organic, hand-harvested Xarel-lo and Malvasia de Sitges grapes	\$16.63
Pelissero	Piemonte (Italy)	2015 Moscato d'Asti DOC	100% Moscato	\$15.68
Terre di Marca	Veneto (Italy)	2017 Frizzante Bianco Bio	100% Glera white, unfiltered and fermented in the bottle ("colfundo style")	\$16.63
Troon	Applegate Valley (OR)	2018 Vermentino Kubli Bench Estate	Medium-bodied organic Vermentino	\$18.05
~ Orange Wine (Skin-Fermented Whites) ~				
AmByth Estates	Paso Robles (CA)	2016 "Priscus"	Amphora-aged, skin-macerated blend of biodynamically grown Grenache Blanc, Roussanne, Marsanne, and Viogner	\$33.26
Andrea Occhipinti	Lazio (Italy)	2018 Fremito	Skin-macerated Grechetto	\$19.00
Béatrice et Pascal Lambert	Loire (France)	2017 Chenin Amphora "Ligeris Dolium"	Hand-harvested Pinot Gris and Chenin Blanc fermented and aged in clay amphora	\$33.26
Calcarius	Puglia (Italy)	NV Orange Puglia	Unfinned, unfiltered skin-contact Falanghina orange wine.	\$26.60
Denavolo	Emiglia-Romagna (Italy)	2018 "Catavela"	Whole-cluster fermented white field blend	\$18.05
		Dinavolino	Natural orange wine with Malvasia Candia, Ortrugo, Marsanne, and one unidentified local varietal	\$21.85
Montenidoli	Tuscany (Italy)	2016 Tradizionale	Naturally skin-fermented Vernaccia. A bold, complex, fascinating orange wine	\$19.00
Riberach	Côtes Catalanes (France)	2018 Parenthèse	Dry white skin-contact Maccabeau	\$25.65
Vini Conestabile della Staffa	Umbria (Italy)	2017 Trebbiano Bianco "degli Innesti"	Spontaneously fermented Trebbiano with 8 - 10 days skin contact, aged in glass demijohns	\$30.41
Wild Arc Farm	Hudson Valley (NY)	2017 Chardonnay	Hudson Valley Chardonnay with 48 hours of whole cluster fermentation	\$25.65
~ Rosé ~				
Château de Rouet	Provence (France)	2018 Côtes de Provence Rosé	Pale, dry Provençal rosé with Cinsault and Grenache	\$15.68
Frank Cornelissen	Etna (Italy)	2017 Susucaru Rosato	Naturally fermented field blend rosé with Malvasia, Moscadella, Cattaratto, and Nerello Mascalese	\$30.41
JP Brun	Beaujolais (France)	2018 La Rosé d'Folie	100% Gamay Beaujolais rosé	\$16.15
Lamoresco	Sicily (Italy)	2018 Rosato	Spontaneous co-fermentation of Frappato and Zibibbo	\$30.41
Puig de Solivella	Catalunya (Spain)	2018 Rosé	Naturally fermented rosé with 80% Trepát and 20% Garnacha	\$12.35

Rezabal	Getaria (Spain)	2018 Txakoli Rosé	Almost-sparkling rosé txakolina fermented with indigenous yeast	\$13.78
Smockshop Band	Columbia Valley (WA)	2017 Rosé Columbia Valley LE	Naturally fermented rosé with lower elevation Grenache and Zinfandel, aged in oak on lees for two years	\$24.70
Terre di Marca	Veneto (Italy)	2017 Frizzante Rosé Bio	100% Raboso rosé, unfiltered and fermented in the bottle ("colfundo style")	\$16.63
~ Red ~				
Ampeleia	Tuscany (Italy)	2018 Kepos IGT Costa Toscana	Biodynamically farmed red blend with Alicante Nero, Mourvedre, and Carignan	\$24.70
Cantalupo	Piemonte (Italy)	2010 Ghemme Anno Primo	100% Nebbiolo aged for 24 months in Slovenian oak casks	\$36.11
Chateau d'Oupia	Languedoc (France)	2016 VdP de l'Herault "Les Hérétiques"	100% naturally fermented Carignan	\$11.40
Chateau les Croisille	Cahors (France)	2016 Cahors "Croizillon"	100% naturally fermented organic Malbec with short maceration, in concrete	\$15.68
Chateau Sicot	Bordeaux (France)	2016 Bordeaux Supérieur	Organic estate red with Merlot, Cab Sauvignon, Cab Franc, and Malbec.	\$14.73
Domaine du Cros	Rhône (France)	2016 Marcillac "Lo Sang del Pais"	Hand-harvested, naturally fermented Fer Sevardou	\$14.73
Domaine Richard Rottiers	Beaujolais (France)	2017 Moulin à Vent "Foudre"	Organic Gamay Noir fermented in concrete and aged 6 months in large old foudres	\$21.85
Dufaitre	Beaujolais (France)	2018 Beaujolais-Villages "Prémices"	100% organic, naturally fermented Gamay	\$20.90
Eric Texier	Rhône (France)	2018 Chat Fou	Red blend, co-harvested and fermented with white varieties. 60% Grenache, 15% Cinsault, 15% Carignan, 10% Chasselas	\$19.00
Frank Cornelissen	Etna (Italy)	2017 Susucaru Rosso	Naturally fermented field blend, of mostly Nerello Mascalese (85%) with other local varieties	\$30.41
Freigeist	Pfalz (Germany)	NV Dry Hopped Red Wine	Full-bodied red with Dornfelder grapes, dry-hopped with Citra during fermentation	\$26.13
Furlani	Trentino-Alto Adige (Italy)	2017 Rosso Negrik	Spontaneously fermented Negara	\$19.00
L'Archetipo	Puglia (Italy)	2015 Litrotto Rosso	Organic, naturally fermented red field blend of Montepulciano, Merlot, Cabernet Sauvignon, Primitivo, Susumaniello, aged 36 months on lees	\$18.53
		2016 Niuru Maru IGP Salento	Sustainably farmed, hand-harvested natural Negroamaro	\$19.95
Lamoresca	Sicily (Italy)	2018 Frappato "Nerocapitano"	100% Frappato, spontaneously fermented in concrete with no sulfur, filtering, or fining	\$30.41
Lar de Maia	Castilla y Leon (Spain)	2015 5°	Intensely fruity naturally fermented blend of 95% Tempranillo and 5% Garnatxa	\$17.10
Las Jaras	Mendocino (CA)	2018 Glou Glou	Bright, fresh red with organic/sustainable Carignan, Zinfandel, Valdiguie, and Charbano	\$25.65
		2018 Sweet Berry Wine	Crisp, bright red with hand-harvested, organic, naturally fermented old vine Carignan, Zinfandel, and Cabernet. Dr. Steve Brule approves!	\$34.21
Le Piane	Piemonte (Italy)	2016 Maggiorina	Field blend of 13 different varieties	\$18.05
Lopez de Heredia	Rioja Alta (Spain)	2009 Vina Cubillo	Rioja with Tempranillo, Mazuelo, Graciano, Garnacha	\$22.80
Occhipinti	Sicily (Italy)	2016 SP68 Rosso	Naturally fermented biodynamic blend of 70% Frappato and 30% Nero d'Avola	\$25.18
Pardas	Penedes (Spain)	2016 Sus Scrofa	100% handpicked Sumol, fermented with wild yeast and minimal SO2 and filtration	\$17.58
Quinta do Pinto	Lisboa (Portugal)	2014 Vinhas do Lasso Red	Native yeast fermented blend of Aragonez, Touriga Nacional, and Castelao	\$12.83
Requiem	Columbia Valley, WA	2016 Cabernet Sauvignon	Biodynamic native yeast Cabernet Sauvignon	\$19.00
Smockshop Band	Columbia Valley, WA	2017 Pinot Noir Columbia Gorge	Whole-cluster, foot-pressed, naturally fermented Pinot Noir, aged on lees in small Burgundian casks	\$29.93
Terres Dorées	Beaujolais (France)	2018 Rouge l'Ancien	Naturally fermented old-vine Gamay	\$17.10
Vino di Anna	Sicily (Italy)	2016 Vino Rosso "Jeudi 15"	Foot-pressed, naturally fermented blend of 90% Nerello Mascalese, 5% Nerello Cappuccio, and 5% Alicante	\$33.26
~ Sherry ~				
César Florido	Jerez (Spain)	Amontillado Cruz del Mar	Amontillado with Palomino grapes aged for 8 years in solera	\$19.00
Gutiérrez Colosia	Jerez (Spain)	Amontillado	Palomino, aged under flor for 3 years and oxidized for a minimum of 5 years	\$15.20
		Fino en Rama	Paloino, unfiltered, hand bottled direct from the barrel	\$23.75

	PX (Pedro-Ximénez)	Overripened, sun-dried Pedro-Ximénez grapes, with so much oxidation it will thrill you	\$21.38
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