



64oz Growler Menu

*In keeping with best sanitary practices, all prices include a fresh growler.
No refills available at this time.*

OUR BEER:

The Little Horse Around. (2nd Edition)

Dry-hopped, foudre-fermented table beer (4.1%)
\$23²⁸ 64oz

The Easygoing Drink. (4th Edition)

Lightly tart ale fermented in a foudre and finished
in stainless steel (4.2%)
\$21³⁸ 64oz

Ron's Not Bitter. (2nd Edition)

Our take on a classic English-style bitter made with
local ingredients and native yeast (4.3%)
\$21³⁸ 64oz

The Dry Hopped Streams Well. (3rd Edition)

Foudre-fermented farmhouse ale dry-hopped with
Loral and Palisade (5.4%)
\$23²⁸ 64oz

Amber Dreams of Electric Sheep. (2nd Edition)

Foudre-fermented, oak-matured, malt-accented,
native yeast amber ale (6.0%)
\$23²⁸ 64oz

The Old School the New. (2nd Edition)

Our take on what IPA once was, using a coolship
full of hops co-fermented with native yeast in an
open foudre (6.3%)
\$26⁶⁰ 64oz

The Prime Barrel Age. (3rd Edition)

Blend of mature barrel-aged beers (7.2%)
\$30⁴¹ 64oz

The Wet Hopped Ship. (2nd Edition)

Freshly picked Skagit-grown Cascade, Comet, and
Crystal hops were added to wort in our coolship
which was then fermented in an open foudre. (6.5%)
\$26⁶⁰ 64oz

The Curious Mix Methods. (3rd Edition)

Blend of spontaneously fermented beer with three
barrel-aged beers and a young beer made with our
house native yeast culture (6.6%)
\$30⁴¹ 64oz

The Garden Paths Led to Flowered. (4th Edition)

Hoppy golden ale, foudre-fermented with native
yeast, dry-hopped, and blended with mature barrel-
aged beer (7.1%)
\$26⁶⁰ 64oz

The Subtle Blend: Italian Plums.

Mature barrel-aged beer refermented with local
Skagit Italian plums (6.7%)
\$45¹³ 64oz

The Subtle Blend: Foraged Blackberries.

Mature barrel-aged beer refermented with
blackberries foraged from the brewery trails (7.3%)
\$45¹³ 64oz

OUR MEAD:

The Dry Table Strawberry Mead. (2nd Edition)

Bone-dry, light, effervescent mead made with
fireweed honey from The Valley's Buzz and
refermented with local organic strawberries (6.6%)
\$45¹³ 64oz

* Prices do not include sales tax. * 3% discount for cash payment. *



GUEST BEER:

The Commons (Brewery Heaven)

Flemish Kiss

Trappist-inspired Belgian-style ale (6.5%)

\$17⁵⁸ 64oz

Heater Allen (McMinnville, OR)

Rauch Tentbier

Smoked marzen/festbier. (5.0%)

\$17⁵⁸ 64oz

Jester King (Austin, TX)

Black Metal

Farmhouse imperial stout (10.4%)

\$30⁴¹ 64oz

Wander (Bellingham, WA)

Blue and Black Fruit Puncheon

Tart barrel-aged beer with currants and blueberries (7.0%)

\$29⁴⁶ 64oz

GUEST CIDER:

Alpenfire (Port Townsend, WA)

Traditional Heirloom Cider #22

2018 harvests of traditional cider apple field blends, fermented and aged for a year before blending. Medium dry. (6.5%)

\$30⁴¹ 64oz

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