# Year Round Fayorites



#### WEISS NIX Weissbier

A classic unfiltered Bavarian-style wheat beer, with an inviting fruity/ spicy aroma reminiscent of banana, citrus, and clove. 14 IBUs 5.3% abv

#### **MCLOVIN** Irish Red Ale

Our famous red ale boasts a deep copper color and smooth, toasty caramel malt character, with just a touch of roasted barley in the finish for an exceptionally easy-drinking pint. 21 IBUs 5.3% abv

Silver Medal - 2014 World Beer Cup® Bronze Medal - 2012 World Beer Cup®



#### MOSASAUR (aka "Mosey")\* IPA

We make gratuitous use of Mosaic hops, noted for tropical, citrus, and berry fruit notes in this India pale ale. Bitterness is mellow, hop flavor is abundant. 68 IBUs 6.9% abv



#### SCAREDY CAT\*

#### **Oatmeal Stout**

A hearty and full-bodied dark beer with rich malt flavors of molasses, cocoa, caramel, and espresso.

30 IBUs 6.3% abv

Gold Medal - 2016 World Beer Cup® Silver Medal - 2016 Best of Craft Beer Awards Bronze Medal - 2018 Best of Craft Beer Awards Bronze Medal - 2015 Great American Beer Festival® Gold Medal - 2024 Great American Beer Festival®

#### SISTER GOLDEN Kölsch

Crisp and refreshing German-style golden ale, with classic malt character and just a kiss of noble hops. Uncomplicated and easy-drinking.

20 IBUs 4.9% abv



#### DIAMOND STAR HALO\* Kettle Sour Ale

Crisp and quenching, tart and tangy kettle sour with notes of sourdough and citrus. Serious pucker-power! 7 IBUs 4.8% abv



#### WOODSHED \* **Oaked IPA**

Our flagship beer walks the line between tradition and invention. Inviting floral/citrus hop aromas and vanillinrich French oak notes accent this perfectly balanced, distinctive India pale ale. 65 IBUs 6.5% abv



VINTAGE

**BREWING C**?

#### DEDICATION Abbey 'Extra' Dubbel

Brewed in the tradition of the Trappist brewing monks of Belgium-featuring aromas of stone fruit, ginger, anise, & raisins and a bold, complex depth of malt flavor.

18 IBUs 9,2% abv

Bronze Medal - 2015 Great American Beer Festival® Gold Medal - 2016 World Beer Cup® Silver Medal - 2016 Best of Craft Beer Awards Bronze Medal - 2018 Best of Craft Beer Awards

Available to go in 6-pack cans!



#### **BEE'S KNEES**\*

#### Cream Ale

The humble cream ale has a history intertwined with the American working-class. We give ours a rural twist by brewing with oats, flaked maize, & WI clover honey. Mildly sweet, light and refreshing, & with a touch of honey in the finish- *the perfect way to toast a busy day!* 16 IBUs 5.0% abv



#### MALTIPLICITY Maibock

Welcome Spring with a crisp, golden Maibock. Crafted from imported Munich and Vienna malts, our take on this classic style showcases locally grown Mount Hood hops for a balanced bitterness & mild floral/spicy character. *Good things come in multiples!* 28 IBUs 6.7% abv



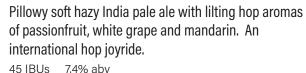
#### BETTER OFF RED\*

#### Hopped-up American Red Ale

Brewed with a careful blend of American malts and six types of hops that vie for attention in a high- flying balancing act. Ask any Badger...you're better off red. 45 IBUs 6.6% abv

Silver Medal - 2016 Great American Beer Festival®

#### VAPOUR TRAIL Hazy IPA





#### BOCK'S O-CHOCOLATES\*

#### Chocolate Doppelbock

This rich and decadent true lager is lovingly crafted with imported chocolate malts, Dutch-process cocoa powder and liquified cocoa nibs for the perfect chocolate ménage à trois.

24 IBUs 7.2% abv

• Available to go in 6-pack cans!



#### **P'S AND Q'S** English-style Best Bitter

Classically malty and deftly balanced with choice UK and American hops, this London-inspired pub ale conjures thoughts of cozy corner pubs and raising a pint with mates. Well peng innit?

35 IBUs 5.6% abv



#### GO MAN GO Mango IPA

A side project specialty brew - crowd favorite. 6.3% abv



#### WHADDYA SAY BRO\* Hazy IPA

Here's a single hop hazy IPA brewed exclusively with Sabro hops, whose distinctive aromatics abound with pineapple, tangerine, and apricot fruitiness, plus suggestions of coconut, mint, and cedar. We kept the brewing malts light, clean, and simple to really let this hoppy wunderkind shine.

55 IBUs 5.9% abv



#### **TIPPY TOBOGGAN** *Roggen Bock*

Brewed with rye, European specialty malts & Czech Saaz hops, this old-world bock is a distant cousin to our Weiss bier and features a similarly fresh fruity aroma but with a complex nutty/spicy malt character.

22 IBUs 6.9% abv

Bronze Medal - 2017 Best of Craft Beer Awards



#### SAUK NESS MONSTER

Scottish-style Strong Ale

We brew a line of custom beers for our Sauk City VBC location which rarely pop up in Madison. This classic Scottish-style 'Wee Heavy' strong ale expresses deep caramel and toffee richness with a subtle hint of roasted barley. Limited release in West Madison!

24 IBUs 7.7% abv

## Select any of our beers for a sample flight



#### LATE TO THE PARTY

#### Coconut Cheesecake Tart

A side project specialty brew - crowd favorite. 5.5% abv



#### **CITRA ZEN** Pale Ale

Tropical and citrus fruit hop aromas abound in this American-style pale ale, bursting with blissful Citra and Centennial hops. 55 IBUs 6.4% abv



#### ASK AMELIA

#### **NEIPA**

Bursting with Nectaron and Paradigm hops, this hazy IPA fairly floats from the glass with fruity aromas of pineapple, mandarin and apricot. Perfect for raising a toast to new friends and old...and very old. 6.0% abv



#### CARAVANS AND SHIFTING SANDS

#### Ancient Grain & Spice Ale

This uncommon brew imagines bygone trade pathways from the Middle East to the Sahel, brewed with West African fonio grain along with wheat, maize and honey, then spiced with citron peel, long pepper, grains of paradise and a touch of allspice.







#### **BOURBON BA DEDICATION 2019** Barrel-aged Abbey Dubbel

This super limited, mega-aged version of our 2019 Great American Beer Fest gold medal-winning Abbey Dubbel has slumbered quietly a FULL 5 YEARS in bourbon barrels from our friends at Wollersheim Distillery. We think it's pretty exceptional and extend our heartfelt gratitude & cheers to our friends and fans helping us celebrate 15 years of Vintage Brewing Company! ~11.8% abv



#### TREPIDATION...

#### **Belgian-style Abbey Ale**

The "big brother" in our Abbey ale family. Subtle flavors of mandarin, pepper, tropical fruit, & vanilla are fused in a gently warming alcohol heat. Sinfully smooth for its towering strength.

21 IBUs 10.4% abv





#### LEMON MERINGUE PIE

Just like the pie, this sour ale is delightfully tart and fruity with lemon, marshmallow and natural flavors. 5.6% abv



#### APPLE GINGER **ALMOND PIE**

Our twist on an all-American classic, this year's apple pie variant features a zesty kick of ginger and hint of toasted almonds.

6.2% abv



#### **BANOFFEE PIE**

Rich and decadent Biere de Garde style amber ale with caramelized banana puree, English toffee and marshmallow fluff. Banana + Toffee = Delicious. 7.5% abv

## DERBY PIE

Who needs a horse race and fancy hats when you've got this decadent Louisville treat? Brown sugar, pecans, dark chocolate and bourbon vanilla make evervone a winner.

7.0% abv

Try all 4 as a flight

## Guest Taps

## Hollywood Nights GF

ALT Brew Locally brewed gluten-free Blonde IPA

## Artisan Cider GF

Mershon's Cidery Local craft cider from fresh-pressed apple and wildflower honey

#### Peach Escape GF Mershon's Cidery

Local craft cider with fresh-pressed peach and apple with a touch of honey

#### Lemongrass Ginger Kombucha GF Nessalla

Local craft-brewed kombucha

## Our Beer Jo Go!

#### Our Fresh Brews Available in:

- ► CROWLER 32 oz fresh cans
- ► GROWLER 1/2 gal fresh jugs
- ► 6 PACK 12 oz cans (select varieties)
- ► **BOMBER** 22 oz bottles (limited-release only)
- ► KEGS 5 gal or 15.5 gal (selections limited & keg reservations required)



#### **Double IPA** Giant Jones Brewing Co.

Organic DIPA with dank & tropical hop aromas (10 oz glass) <sup>8.8% abv</sup>

### Grand Stout





#### To Those Who Wait Working Draft Beer Co.

Light and crisp Czech-style pilsner 4.4% abv

## Pulp Culture



Working Draft Beer Co. Hazy IPA with tropical & citrus notes 6.3% abv



#### CHECK OUT OUR PRIVATE EVENT SPACES

Whitney Way in Madison Water Street in Sauk City