

## *BEER*

red cypress subdivisions pilsner  
6  
central 28 trekker farmhouse  
6  
first magnitude wakulla hefeweizen 6  
mia mega mix pale ale  
6  
green bench sunshine city ipa  
6  
barrel of monks three fates  
belgian tripel  
7  
engine 15 nutsack brown ale  
6  
red cypress death roll stout  
7

## *LIMITED RELEASE*

barrel of monks raspberry wit  
7  
mia big in japan sake ale  
11  
red cypress carl ipa triple dry hop  
10  
jdubs chocolate peppermint porter 11  
mia moo over miami milk stout  
10

## *RESERVE*

hourglass brewing SMaSH 17  
25  
red cypress brewery re-carl  
oaked sour ipa  
22  
red cypress brewery crushed velvet strawberry & cherry american wild ale 27  
hourglass brewing ferme de cassis 25  
gravity brewlab evil twin two tickets belgian grand cru  
11  
cigar city cafe con leche stout  
20  
7venth sun and terrapin  
scotch barrel aged scotch ale  
\$45  
funky buddah morning wood bourbon maple bacon coffee porter \$50  
funky buddah last buffalo  
bourbon coconut coffee porter  
\$50

## *MEAD/CIDER*

garagiste meadery pinon  
9/54  
garagiste meadery oak tupelo  
11/65  
slim pickens passing me by  
peach vanilla cider  
7

## *DESSERT WINE*

kracher auslese '12 375 ml austria  
40  
trimbach gewurtztraminer vt '14 375ml france  
60  
la fleur d'or sauternes '13 bordeaux france  
10/72  
peyrade muscat de frontignan nv france  
10/40  
quinta de la rosa tawny porto nv portugal  
10/40

## *DESSERT*

### *CREME BRULE*

vanilla bean, berries, garden mint  
10

### *BUTTERSCOTCH SUNDAE*

butterscotch blondie, brown butter ice cream, butterscotch caramel, cinnamon toast rocher, caramelized  
banana  
10

### *CHOCOLATE SYMPHONY*

petite chocolate eclair,  
chocolate salted caramel macaron,  
white chocolate ice cream, peanut pretzel crunch, valrhona dulcely custard  
10

### *BROWN BUTTER CAKE*

spiced granny smith apples, caramel sauce, cinnamon anglaise, marcona almond brittle, whipped vanilla  
creme fraiche  
10

### *DAILY ICE CREAM OR SORBET TRIO*

10

*On rare occasion, if the Front of House  
Manager & Sommelier are notified,  
we allow wines to be brought in house.  
Corkage fee is \$35*