

Redlight Redlight

• ESTD 2005 •
CRAFT BEER PARLOUR

Draught List 03.20.17

House Beers

Redlight Bankshot Wild Brown Ale 6% .25L

100% oak fermented American brown ale fermented with saison yeast instead of English ale yeast \$4.22

Redlight G&T Saison Wild Saison 5% .25L

Gin & Tonic inspired saison, brewed with Jack Rudy Tonic & juniper \$5.16

Light & Crisp

Tipopils Pilsner 5.2% .25L

Top 10 Pilsners in the world! \$5.16

Funky Buddha Floridian

Hefeweizen 5.2% .5L German-style wheat beer with aromas and flavors of banana, citrus, & clove \$6.10

Saint Bernardus Wit Witbier 5.5% .25L

Light, refreshing wheat ale with coriander and spices \$7.04

Reissdorf Kölsch 4.8% .4L

Light and crisp top-fermented specialty ale \$5.16

EKU Pilsner 5% .5L

Unfiltered pilsner, brewed in the Czech tradition \$6.10

Mead

GI Dansk Mjød Mead 19% 6 oz

Warm rich golden honey mead with notes of ginger \$9.86

Happy Hour: 5-7p & 12-2a every day! \$1 off all draughts, Redlight Redlight House Beers are \$3.50
Red Pig Special: Any Redlight Redlight House Beer and a Swine & Sons snack (Nashville Pork Rinds or Spicy Caramel Corn) for \$7.04

Ask about our Citizenship Program!

Tart/Sour/Wild

Inoculum Kuebiko Sour/Wild 2.9% .25L

American style sour with flavors of strawberry, lemon, and lime \$5.63

Stillwater Extra Dry Saison 4.2% 12oz

Saison brewed with sake rice and dry hopped with Citra, Hallertau Blanc, and Sterling. \$4.69

Hanssens Scarenbecca Kriek 6% 6 oz

Lambic with sour cherries and strawberries. \$9.86

Echt KriekenBier Fruit Beer 3.5% .25L

Flemish red with cherries \$7.98

Jolly Pumpkin/ North Peak Porcupine de Amore

Sour/Wild 8.1% .25L
Oak-aged passion fruit IPA blend with Rosie del Barrio \$6.57

2014 Zymatore Birra del Borgo 25 Dodici

Sour/Wild 9.5% .25L
Belgian-style strong ale w/raisins & orange peel aged in Ransom Spirits
Whiskey & Pinot Noir/Gin barrels \$7.04

Smokey

Schlenkerla UrBock Rauchbier 6.5% .25L

Rich smoked lager from Bamberg, Germany \$6.10

Draught List continued on reverse...

Malty & Sweet

Funky Buddha Last Snow Coffee Porter 6.4% 10oz Rich creamy porter layered with coconut and fresh-roasted coffee	\$6.10
Left Hand Milk Stout Nitro Sweet Stout 6% Pint Roasted malt and coffee flavors made with milk sugar	\$4.69
De Kazematten Grotten Sante Belgian Brown 6.5% .25L Cave aged in the Valkenberg cave system, recipe by Pierre Celis	\$7.04
Val-Dieu Grand Cru Belgian Strong 10.5% .25L Rich and complex, with notes of raisins and molasses	\$6.10
Uerige/Kehrwieder Jrön Grünhopfen-Sticke Altbier 6.2% .25L Wet-hopped altbier	\$5.16

Sharp & Hoppy

Red Cypress Devil's Chair IPA 6.66% Pint Bright fruity hops with a dry bitter finish	\$5.63
Mikkeller SD Folding Dishes Imperial IPA 9% 12oz Intensely hopped with a big body and bitter finish	\$6.10
Central 28 Up River Pale Ale 6% Pint Classic, aggressively hopped American pale ale	\$5.16
Ballast Point Grapefruit Sculpin IPA 7% Pint Citrusy IPA with grapefruit	\$4.69

Cask Beers

Fyne Ales Crystal Highlander ESB 4.8% 20 oz Dark amber colored bittersweet ale with an aroma of caramel malt and a hint of lemon	\$6.57
Oud Beersel Oude Lambick Unblended Lambic 5.7% .25L 1 year old unblended spontaneously fermented beer	\$9.86

Offerings by the Glass

Lindemans Gueuze Cuvée René Gueuze 5.5% 5oz Blend of young & old lambic	\$7.04
Timmermans Gueuze 2013 Gueuze 5.5% 6 oz Vintage blend of young & old lambic	\$9.86
Redlight Redlight House Braggot Bavik pilsner topped with either Dansk Mjod GI Mjod, Vikigernes Mjod, or Klapojster Mjod	\$5.16
Ribela Cidre 5.5% 6oz Tart, funky, dry	\$7.51
Txoponondo Sagarnoa Cider 6% 6oz Dry, tart French Basque cider	\$5.16
Dupont Pommeau de Normandie aged in Bourbon Barrel Pommeau, France 17% 6oz Blend of Calvados and Apple Juice	\$15.02

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