



## FLIGHTS

### Tap Flight

\$12

Your choice of three 2oz pours of our on-tap meads.

\$5 off any growler purchase.

### Barrel Aged Flight

\$28 or \$10

Four 2oz or 1/2oz pours of our barrel aged meads.

\$5 off any bottle purchase.

## ON TAP

	2oz	6oz	32oz
<b>The Dandy Lion</b> (aged 2 years, sweet, citrus, 12.5% abv) Water, locally foraged dandelion petals, clover honey, oranges, yeast.	\$4.00	\$12.00	\$48.00
<b>Elderflower</b> (aged 1 year, semi-dry, floral, 9% abv) Water, clover honey, elderflowers, yeast.	\$4.00	\$12.00	\$48.00
<b>Oaked Alaska Wildflower</b> (aged 2 years, dry, floral, 10.5% abv) Water, local Stoked® wildflower honey, yeast.	\$4.00	\$12.00	\$48.00
<b>Cranberry Sima</b> (aged 1 month, semi-sweet, citrus, 5% abv) Water, pressed cranberries, whole lemons, yeast.	\$4.00	\$12.00	\$48.00
<b>Cherry Bourbon</b> (aged 2 years, semi-dry, "Manhattan", 12.8% abv) Water, clover honey, buckwheat honey, cherry bitters, yeast.	\$4.00	\$12.00	\$48.00
<b>Birch Blast</b> (aged 1 year, semi-sweet, floral, 9% abv) Water, clover honey, Bridge Creek® birch syrup, yeast.	\$4.00	\$12.00	\$48.00
<b>Calendula</b> (aged 1 year, semi-dry, floral, 9% abv) Water, clover honey, calendula petals, yeast.	\$4.00	\$12.00	\$48.00
<b>Berry Berry Good</b> (aged 1 year, dry, tart, berry, 8% abv) Water, clover honey, locally harvested rhubarb, raspberries, blueberries, yeast.	\$4.00	\$12.00	\$48.00
<b>Spruce Tip</b> (aged 6 months, semi-sweet, citrus, 5% abv) Water, clover honey, locally foraged spruce tips, lemons, organic sugar, yeast.	\$4.00	\$12.00	\$48.00
<b>Alaska Fireweed</b> (aged 2 years, semi-dry, nutty, 8% abv) Water, local Stoked® fireweed honey, yeast.	\$4.00	\$12.00	\$48.00
<b>Apple Ginger</b> (aged 1 year, semi-dry, tart, apple, 9.5% abv) Local Oceanside Farm® crabapple cider, water, clover honey, ginger, yeast.	\$4.00	\$12.00	\$48.00

## BARREL AGED

	20Z	40Z	375/750
<b>Oak Aged Black Currant</b> (aged 1 year, 15.8% abv) Water, clover honey, local black currants, yeast.	\$6.00	\$12.00	\$32 \$48
<b>Bourbon Barrel Aged Buckwheat</b> (aged 2 years, 15.8% abv) Water, clover honey, buckwheat honey, yeast.	\$6.00	\$12.00	\$26 \$42
<b>Birch Bitter</b> (aged 2 years, 15.2% abv) Water, clover honey, buckwheat honey, local Bridge Creek® birch syrup, yeast.	\$8.00	\$16.00	
<b>Buffalo Trace® Experimental 2x</b> (aged 3 years, 15.8% abv) Water, clover honey, yeast. Aged in 2 consecutive Buffalo Trace® barrels.	\$10.00	\$20.00	

## COCKTAILS

<b>Odin's Old Fashioned</b> \$15 Bourbon barrel mead, muddled orange, Luxardo® cherry.	<b>Oh BEEhave</b> \$15 Bourbon barrel mead, orgeat, fresh ginger and lemon.
<b>Rosemary's Baby</b> \$15 Bourbon barrel mead, rosemary syrup, cranberry juice.	<b>Rim of Fire</b> \$15 Bourbon barrel mead, chili syrup, fresh lemon and lime.
<b>Aurora Lemonade</b> \$15 Bourbon barrel mead, lemon and pea flower syrups.	<b>Odin's Storm</b> \$15 Bourbon barrel mead, ginger beer, fresh lime juice.

## CHEESE & CHARCUTERIE

<b>Barely Buzzed</b> (Cow, USA) "Utah cheddar" with Turkish espresso and lavender.	<b>Blu di Bufala</b> (Buffalo, Italy) Creamy, tangy buffalo milk blue cheese with Italian flair.
<b>Cambozola</b> (Cow, France) Creamy, blue-veined delight with mushroom notes.	<b>Dream Weaver</b> (Goat, USA) Sweet goat cream, with notes of yeast and vanilla.
<b>Drunken Goat</b> (Goat, Spain) Tangy, fruity indulgence soaked in red wine bliss.	<b>Humboldt Fog</b> (Goat, USA) Fresh goat cheese surrounded by a pungent runny shell.
<b>Leonora</b> (Goat, Spain) Velvety, luxurious goat cheese with a delicate tang.	<b>Manchego DOP 3</b> (Sheep, Spain) Fruity, balanced sheep's milk with a semi-soft texture.
<b>Moosbacher</b> (Cow, Austria) Bold, robust Alpine cheese with a hint of sweetness.	<b>Port Salut</b> (Cow, France) Creamy, mild French cheese with a buttery finish.
<b>Volendam</b> (Cow, Netherlands) Smooth, creamy Dutch delight with a buttery finish.	<b>Bresaola, Coppa, Prosciutto, Speck, Lumpfish Roe</b> * Meats are cut and packaged daily.

Almonds, Caperberries, Cashews, Chocolate Almonds, Cornichons, Dark Chocolate, Fig Spread,  
Pitted Greek Olives, Pistachios, Praline Pecans, Sweetie Drop Peppers