

# BEER



# ON TAP

## KÖLD ONE

GERMAN STYLE KÖLSCH | ABV 4.6% | IBU 19 | SRM 3.5

Our award winning take on a classic Kölsch, that quenches the thirst with a crisp Noble hop finish. Pilsner base malt accentuated by Vienna malt, this is not your Dad's lawnmower beer!

TASTING NOTES: Drying, Malty, Mouth-Coating, Pear  
#notyourdadslawnmowerbeer

AWARD: 2016 TAP NY Hudson Valley Bronze - Light Lager

Stange \$5 | FULL \$7 | CROWLER \$10

## LED ASTRAY

India Pale Ale (IPA) | ABV 6% | IBU 18 | SRM 5

We balanced a hop and malt profile that results in an IPA that is hoppy and delicious. A generous amount of oats lead to a hazy beer with a great mouthfeel.

Tasting Notes: Lemon, Citrus, Malt Body

#LEDASTRAY

HALF \$5 | FULL \$7 | CROWLER \$10

## PK PALE ALE

PALE ALE | ABV 5.4% | IBU 18 | SRM 5

This pale ale stays true to its roots by keeping the hops in check which results in a very drinkable beer that can still be appreciated by "hopheads". Two row base malt accentuated with Victory, Munich, Red Wheat malts. Balanced by a schedule of American "C" hops.

Tasting Notes: Malty, Dry, Citrus, Balanced

#pkpaleale

HALF \$5 | FULL \$7 | CROWLER \$10

## CROSS REFERENCE BLACKBERRY

AMERICAN SOUR PALE ALE | ABV 4.8% | IBU 18 | SRM 5

Cross reference is our American Sour Pale Ale Series. It bridges a mild Kettle Sour, with an American Pale Ale, with the dry hop character of a dank IPA. This particular bridge highlights Citra hops and is finished with blackberries.

Tasting Notes: Malty, Tart, Grapefruit, Blackberry

#blackberrybridges

\$7/16 oz | POUR | CROWLER \$10

## FORTY FIVE HUNDRED

MEXICAN LAGER | ABV 4.7% | IBU 26 | SRM 4

A crisp, refreshing, light bodied malt flavor, with a well balanced finish, it's a beer that promises to quench your thirst on a hot summer day. Its name is made to honor the memory of the 4500 Mexican soldiers who defeated 6500 French soldiers with a much better artillery in the battle of Puebla, Mexico on May 5th 1862.

HALF \$5 | FULL \$7 | CROWLER \$10

## MIRANDA

BELGIAN WITBIER | ABV 4.7% | IBU 11.5 | SRM 4

Miranda was named after our brewer Fernando's daughter. It is our spin on a Wit beer and is brewed with Coriander seed and Sorachi Ace hops. The hops bring out the notes of lemon and dill while the Belgian yeast brings that classic flavor profile to the beer.

Tasting Notes: Lemon, Dill, Coriander

#miranda

HALF \$5 | FULL \$7 | CROWLER \$10

## BARREL AGED PANDAMONIUM (2017)

IMPERIAL RUSSIAN STOUT | ABV 11.1% | IBU 85 | SRM 56

Our RIS rested one year in Bourbon and Grape Brandy barrels imparting aromas of fig and tobacco leaf with complex dark fruit flavors and a touch of Bourbon heat.

Tasting Notes: Fig, Raisin, Roasted Malt

#barrelagedpandamonium

13oz Pour \$11 | CROWLER \$21

## MOB BARLEY

Barley Wine | ABV 8.7% | IBU 58 | SRM 17

Our English Barley Wine is brewed with strength and complexity. It's a brawny malt forward beer that has notes of toffee, dark fruits, and a warming alcohol presence. We balanced all this with an assertive hop profile to make a beer that is best enjoyed in style by the fireside.

Tasting Notes: Toffee, Dark Fruits, Malt

13oz Pour \$8 | CROWLER \$20

## ALPHA AMBER

AMBER ALE | ABV 5.2% | IBU 38 | SRM 12

An ale that runs with the big dogs. High Alpha American hops flood this amber ale. Seven "C" hop charges, from a first wort hop, to a flame out addition, this ale a complex hop profile. Two row base with Caraamber, acidulated malt, and Victory build a malt profile that stands up to the hop schedule.

Tasting Notes: Lemon, Resin, Malty, Balance

HALF \$5 | FULL \$7 | CROWLER \$10

Flight of Five MHBC Brews | \$15

# BEER



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## EMILY

BELGIAN PALE ALE | ABV 6.2% | IBU 25 | SRM 5

Take the classic Belgian Pale Ale and go after it with Amarillo for late kettle additions and dry hop. We love the interplay of the floral and citrus notes of Amarillo with the high ester profiled and dry finish of Belgian yeast.

Tasting Notes: Floral, Bready, Spice, Citrus

**HALF \$5 | FULL \$7 | CROWLER \$10**

## KILT SPINNER

WEE HEAVY ALE | ABV 7.7% | IBU 26 | SRM 19

A malty beer aged on oak, this beer is complex and warm, like a hand made quilt. Two row base malt accentuated with Munich, Crystal 40, Carafo II, and a touch of Black Patent. Balanced with earthy Fuggle-hops.

Tasting Notes: Fruit, Ester, Malt, Caramel

#kiltspinner

**HALF \$6 | FULL \$8 | CROWLER \$12**

## NORTHWEST TERRITORY

IMPERIAL IPA | ABV 9.3% | IBU 91 | SRM 6.3

Our nod to the West Coast style of IPAs. Maris Otter base malt creates this behemoth malt profile. Dry on the finish, and egregiously hopped at over 5 pounds per barrel! Hop Heads Rejoice!

Tasting Notes: Dry, Pine, Resin, Grapefruit

#nwt

**\$9/13oz POUR | CROWLER \$17**

## RAGING LEPRECHAUN

Irish Red Ale | ABV 4.6% | IBU 24 | SRM 18

Our Irish Red Ale is a balanced beer with moderate malt character. Well attenuated and presents with caramel notes, complimented by light toast and roast flavors. The vibrant deep reddish color comes from a small dose of highly kilned malts. East Kent Golding hops balance the malt profile while bringing pleasant hints of floral and spice aromas. Cheers!

Tasting Notes: Caramel, Biscuity, Spice, Light Roast

**HALF \$5 | FULL \$7 | CROWLER \$10**

## VELVET PANDA

AMERICAN STOUT | ABV 5.2% | IBU 44 | SRM 39

Our award winning Stout has a velvety mouth feel and nicely balanced bitterness. Two row base malt accentuated by roasted barley, Carafo II, flaked oats & barley, chocolate & Black Malt.

Tasting Notes: Roasted Barley, Coffee, Chocolate, Dry

#velvetpanda

Awards: 2013 & 2014 People's Choice Award - Hudson Valley Craft Beer Festival

**HALF \$5 | FULL \$7 | CROWLER \$10**

## HELLES A REAL HOT PLACE

Munich Helles Lager | ABV 4.8% | IBU 18 | SRM 4

In German, "helles" denotes something light, bright or blonde. All of which describe this beer. This lager has a muted hop character to let the full bodied malt shine through. Prost!

Tasting Notes: Light, Crisp, Bright

**HALF \$5 | FULL \$7 | CROWLER \$8**

## MHBC LABS #4

DDH FRUITED KETTLE SOUR IPA | ABV 6.7% | IBU 15 | SRM 4

We use pale malt, oats, white wheat, and milk sugar to create a malt profile that is balanced and light in color. The body of the beer is smooth and slightly thick. Once initial fermentation is almost complete, we secondary the beer with Pink Guava. Finally, we double dry hop the beer with Cashmere and El Dorado hops.

Tasting Notes: Tart, Guava, Lemongrass, Sweet

**TEKU \$7 | CROWLER \$12**



Flight of Five MHBC Brews | \$15