

DRINK LOCAL!

The freshest & best from NYC & beyond!

Today's Drafts

Sorry, no samples! // Growlers are available in various sizes, inquire with your bartender

Schilling "Jakobus"

Littleton, NH • Pilsner • 5% ABV

German-style hopped w/ Hallertau Mittelfruh & Saphir - light bitterness, floral & cracker notes

16oz 10 8oz 6 4oz 4

Wild East "Seneca"

Brooklyn, NY • Lager • 5.2% ABV

Pale lager brewed exclusively with malt and hops grown in NY state. Drinks light and smooth with a cracker-like malt base, wheaty accents and a hint of nutty sweetness in balance with herbal, peppery hops. Crisp and snappy with a clean, moderately dry finish.

16oz 10 8oz 6 4oz 4

Springs "Tautog"

Springs, NY • Black Lager • 5% ABV

Traditional German Schwarzbier brewed with German pilsner and dark specialty malts and German noble hops

16oz 10 8oz 6 4oz 4

Wild East "Temperance" NITRO

Brooklyn, NY • Dark Mild • 3.1% ABV

Balanced, toasty English-style crusher

16oz 9 8oz 5 4oz 3

Finback IPA

Queens, NY • IPA • 6.8% ABV

East Coastified West Coast-style dry hopped w/ Chinook & Columbus

16oz 10 8oz 6 4oz 4

Fox Farm "Burrow"

Salem, CT • Double IPA - Hazy • 8.2% ABV

Hopped w/ Mosaic & Motueka

14oz 12 8oz 7 4oz 4

Wild East "Recursive Island"

Brooklyn, NY • Wild Pale Ale • 5.5% ABV

Hazy Pale Ale hopped w/ Cashmere & aged in wine barrels for 11 months // Light funk and mild acidity w/ bold notes of papaya, pineapple stone fruits and Sauvignon Blanc // Collab with Crooked Run

14oz 10 8oz 6 4oz 4

Wild East "Pêche Dulcet"

Brooklyn, NY • Sour/Wild Ale • 6.4% ABV

75% barrel-aged brett blonde blended with 25% barrel-aged mixed-fermentation saison of barrel-aged mixed fermentation sour ales, conditioned on fresh locally-grown New Jersey peaches for 4 months

8oz 10 4oz 6

Transmitter "S10"

Brooklyn, NY • Saison • 4% ABV

w/ foraged NYS spruce tips

14oz 10 8oz 6 4oz 4

Wayside "Cyserkin"

Bloomville, NY • Cider • 6.5% ABV

Fermented from a blend of apples & honey // light & dry with a touch of farmhouse funk

14oz 12 8oz 7 4oz 4

CANS // Lager & Pilsner

[including Dark Lager!]

Hudson Valley "One Long Beautiful Table"

Beacon, NY • Pilsner • 5% ABV

Botanical Pilsner hopped with Hallertau Blanc and blended with a touch of direct-press Cabernet Rose wine; conditioned on Mediterranean bay leaves and orange peel // collaboration with Ci Siamo restaurant

16oz Can 11

Human Robot "Il Cielo"

Philadelphia, PA • Pilsner • 4.5% ABV

Bright & vibrant Italian-style

16oz Can 12

Suarez Family "Palatine"

Livingston, NY • Pilsner • 4.8% ABV

Here for a good time, not a long time

16oz Can 10

Suarez Family "Qualify"

Livingston, NY • Pilsner • 5% ABV

Yup

16oz Can 10

Threes "Hereafter"

Brooklyn, NY • Lager • 5.5% ABV

w/ notes of dried herbs, golden crust & spice

16oz Can 9

Threes "Courage, My Love" [HH]

Brooklyn, NY • Lager • 5% ABV

Hoppy Pale Lager w/ notes of orange blossom, light cracker, faint blackberry, honeysuckle and a playful bitterness

16oz Can 10

Strangebird "Bird Light"

Rochester, NY • Light Lager • 4.5% ABV

Imagine a world where Light Lager isn't just pissy, flavorless empty calories

12oz Can 7

Twelve Percent Beer Project "Snappy"

North Haven, CT • Light Lager • 5% ABV

Infinitely crushable American Light Lager // aka "Twelve Percent House Lager"

12oz Can 5

Drowned Lands "Leys"

Warwick, NY • Amber Lager • 5.2% ABV

LAST ONE Vienna Lager fermented clean and cool in stainless steel - toasted malt, balanced and clean

16oz Can 10

Hudson Valley "End Of The Line" [HH]

Beacon, NY • Amber Lager • 5% ABV

Oak aged Marzen-style Lager, brewed with a variety of specialty malt & cold-conditioned in oak for five months

16oz Can 10

Cantina Cantina "Trixie"

Southold, NY • Dark Lager • 5% ABV

Brown Lagerbier

16oz Can 10

Hudson Valley "Incantations"

Beacon, NY • Dark Lager • 5% ABV

Black Lager conditioned on roasted Yaupon tea, sourced in collaboration from Yesfolk in Troy, NY, which is the only caffeine containing plant native to North America!

16oz Can 11

Human Robot "Kleiner Wald"

Philadelphia, PA • Dark Lager • 4.4% ABV

Roasty w/ a touch of Tettnang hops for balance and spice

16oz Can 12

Suarez Family "River"

Livingston, NY • Dark Lager • 4.4% ABV

LAST ONE Czech-style Black Lager

16oz Can 10

CANS // Hoppy

Equilibrium "Hop Layers"

Middletown, NY • Pale Ale • 5.5% ABV

Hopped solely with Strata w/ notes of smooth cannabis, melon, guava, and citrus

16oz Can **10**

Springs "Sandy Loam"

Springs, NY • Pale Ale • 4.5% ABV

Malted barley and wheat, delicately hopped with whole cone oast-dried organic Cascade and Columbia hops

16oz Can **10**

Back Home "New Day"

Brooklyn, NY • IPA • 6.5% ABV

Special release just for Nowruz (the Persian New Year), which falls on March 20th, using traditional ingredients that are meaningful to the holiday - apples, sumac and wheat - as well as being dry hopped with Mosaic hops

12oz Can **11**

Kiuchi "Hitachino Nest: Dai Dai" [HH]

Naka-shi, Ibaraki • IPA - English-style • 6% ABV

Brewed with Japanese wild-bred mandarin orange - 'Fukure Mikan' - and aroma hops with hints of orange; lots of umami!

12oz Can **11**

Hudson Valley "Archangel"

Beacon, NY • Double IPA - Hazy • 9% ABV

Double IPA w/ raw wheat & flaked oat, brewed & double dry-hopped w/ Galaxy & Motueka

16oz Can **14**

Greenpoint "Nöne Möre Black" [HH]

Brooklyn, NY • Black IPA • 6.66% ABV

Hopped w/ Simcoe, Amarillo, Talus & CTZ, collaboration with the mighty Saint Vitus Bar

16oz Can **10**

CANS // Sour/Wild

Arrowood Farms "Porch Beer: Currant"

Accord, NY • American Wild Ale • 4.8% ABV

Wild Ale with black currant, 100% NYS ingredients, and a native mixed culture captured wild on their farm, fermented four weeks in oak

16oz Can **12**

Hudson Valley "Citra Incandenza"

Beacon, NY • Sour IPA • 6% ABV

Sour IPA w/ wheat, hopped exclusively w/ Citra

16oz Can **12**

Finback "Starchild"

Queens, NY • Sour Ale • 6.4% ABV

Brewed with grapefruit juice & peel

16oz Can **11**

Kills Boro "Star Gazing" [HH]

Staten Island, NY • Sour Ale • 8% ABV

A lactose-free dessert sour conditioned on acai, strawberry, banana and marshmallow

16oz Can **12**

BOTTLES // Sour/Wild [small format]

330ml, 375ml, 500ml

Arrowood Farms "Red Goat"

Accord, NY • Sour - Flanders Red • 6.5% ABV

Red wine barrel aged red Farmhouse Ale conditioned with fresh hand-pressed strawberry juice, bottle-conditioned with maple syrup

500ml Bottle **26**

Arrowood Farms "Berry Picker's Path"

Accord, NY • Sour/Wild Ale • 6.3% ABV

Farmhouse ale aged on NY cherries, red and black currants, bottle-conditioned with maple syrup

500ml Bottle **26**

BOTTLES // Sour/Wild [small format]

330ml, 375ml, 500ml

Arrowood Farms "Brewer's Garden"

Accord, NY • Sour/Wild Ale • 6% ABV

Rye farmhouse ale whirlpooled with lemon verbena, lime balm, pineapple weed, chamomile & aged in white wine barrels, bottle-conditioned with maple syrup

500ml Bottle **26**

Arrowood Farms "New Moon"

Accord, NY • Sour/Wild Ale • 5.8% ABV

A dark mixed culture Farmhouse Ale split between used rye whiskey and red wine barrels, bottle-conditioned with maple syrup

500ml Bottle **26**

Arrowood Farms "Starling: Peach"

Accord, NY • Sour/Wild Ale • 5.4% ABV

Native yeast fermented, aged for 8 weeks in stainless on fresh local peaches, aged hops and brettanomyces

500ml Bottle **24**

Finback "Time As An Ingredient" [HH]

Queens, NY • Sour/Wild Ale • 8.5% ABV

Bold, tart mixed culture Farmhouse Ale brewed w/ apricots

500ml Bottle **32**

Plan Bee Farm "Currant (Black Wax)"

Poughkeepsie, NY • Sour/Wild Ale • 6% ABV

100% NYS ingredient mixed culture Farmhouse Ale brewed with NYS black currants & aged in oak

375ml Bottle **26**

Plan Bee Farm "Pastelle"

Poughkeepsie, NY • Sour/Wild Ale • 6% ABV

100% NYS ingredient mixed culture Farmhouse Ale brewed with NYS honey and lavender & aged in oak

375ml Bottle **26**

Plan Bee Farm "Ash"

Poughkeepsie, NY • Sour/Wild Ale - Dark • 6% ABV

100% NYS ingredient mixed culture dark Farmhouse Ale brewed with roasted malts & aged in oak

375ml Bottle **26**

Suarez Family "Domain Fruit (Blend 3)"

Livingston, NY • Sour/Wild Ale • 5% ABV

Mixed culture ale featuring apricots, golden cherries, and gooseberries

500ml Bottle **36**

Suarez Family "Domain Fruit (Blend 4)"

Livingston, NY • Sour/Wild Ale • 5% ABV

Mixed culture ale combining red magic plums, a melange of different peach varieties, and rhubarb - notes of sauvignon blanc, Spree, citric lemon, super dry and has relatively high yet balanced acidity with a super clean fermentation profile

500ml Bottle **36**

Suarez Family "Merkel Morello: 2022 Harvest"

Livingston, NY • Sour/Wild Ale • 5% ABV

Mixed culture beer conditioned on English Morello cherries from harvest 2021 - notes of punchy cranberry, light bodied red wine, clean/precise acidity, fresh pomegranate and big fruit but with a crisp and snappy finish

500ml Bottle **36**

Suarez Family "Merkel Sam: 2021 Harvest"

Livingston, NY • Sour/Wild Ale • 5% ABV

Mixed culture beer conditioned on Sam cherries from the 2021 harvest - their first beer brewed with a sweet cherry variety w/ notes of cherry candy, red fruited jam & rose petals

500ml Bottle **36**

BOTTLES // Sour/Wild [large format]

750ml, 1.5L

Gueuzerie Tilquin "Saison Lambic Fruits des Bois"

Anderlecht, Brussels • Lambic • 7.5% ABV

Collaboration with L'Ermitage // Made from the fermentation of 170g of a mix of blackcurrant, redcurrant, raspberry, blackberry and blueberry per litre in a blend of Saison de L'Ermitage and 1, 2, and 3 year old lambics

750ml Bottle **65**

Gueuzerie Tilquin Cassis Rullquin

Rebecq, Wallonie • Lambic • 7.7% ABV

Beer of mixed fermentation, the Cassis Rullquin is made from the fermentation of 160 g of blackcurrants by liter in a blending of 7/8 of Rulles Brune and 1/8 of 1 year old lambics, which has matured for 8 months on oak barrels. Unfiltered and unpasteurized, this beer is refermented for 6 months in the bottle.

750ml Bottle **56**

Gueuzerie Tilquin Oude Gewurzt Tilquin à l'Ancienne 2020/21

Rebecq, Wallonie • Lambic • 8.4% ABV

Proper spontaneously fermented conditioned on Gewurztraminer grapes

750ml Bottle **65**

Gueuzerie Tilquin Oude Pinot Gris Tilquin à l'Ancienne 2020/21

Rebecq, Wallonie • Lambic • 8.5% ABV

Proper spontaneously fermented conditioned on Pinot Gris grapes

750ml Bottle **65**

Gueuzerie Tilquin Oude Pinot Meunier Tilquin à l'Ancienne 2020/21

Rebecq, Wallonie • Lambic • 7.9% ABV

Beer of spontaneous fermentation, the Old Pinot Meunier Tilquin is made from the fermentation of 250 g of grapes by liter of lambic. The grapes were grown biodynamically by our neighbours at Domaine W. Unfiltered and unpasteurized, this beer is refermented in the bottle.

750ml Bottle **65**

Gueuzerie Tilquin Oude Pinot Noir Tilquin à l'Ancienne 2020/21

Rebecq, Wallonie • Lambic • 8.8% ABV

Proper spontaneously fermented conditioned on Pinot Noir grapes

750ml Bottle **65**

Gueuzerie Tilquin Oude Rhubarbe Tilquin à l'Ancienne 2021/22

Rebecq, Wallonie • Lambic • 6.3% ABV

This beer was obtained by fermenting 240 gr of fresh rhubarb per litre of lambic. The rhubarb has been produced locally by the Ferme de la Bosse Jauque.

750ml Bottle **56**

Gueuzerie Tilquin Oude Riesling Tilquin à l'Ancienne 2020/21

Rebecq, Wallonie • Lambic - Fruit • 8.1% ABV

Proper spontaneously fermented conditioned on Riesling grapes

750ml Bottle **65**

Arrowood Farms "Farmhouse Table Beer"

Accord, NY • Sour/Wild Ale • 5.1% ABV

A white wine barrel aged mixed culture Farmhouse Ale bottle-conditioned with maple syrup

750ml Bottle **29**

Suarez Family "Backroads"

Livingston, NY • Sour/Wild Ale • 5.6% ABV

Mixed culture oak aged ale brewed with foraged staghorn sumac and tangerine marigold flowers grown near the brewery

750ml Bottle **36**

Suarez Family "Covering Ground"

Livingston, NY • Sour/Wild Ale • 5.6% ABV

Mixed culture ale brewed sweet woodruff and Moldovan dragonhead balm for a heady, herbally influenced notes of limeade, lime peel, gooseberry, apricot skin, incense, tepache, spice bush, warm spices, holiday cookies & white grape

750ml Bottle **36**

CANS & BOTTLES // Belgian-style & Wheat

Oxbow "Harvest"

Newcastle, ME • Saison • 7% ABV

Wet hopped Saison brewed with Maine grown hops and grains

12oz Can 9

Stillwater Artisanal "Extra Dry" [HH]

Grand Mound, WA • Saison • 4.2% ABV

Sake-style saison w/ rice & hopped with Citra, Hallertau Blanc & Sterling

16oz Can 9

Suarez Family "Kinda Classic"

Livingston, NY • Saison • 4.5% ABV

Subdued amounts of classic Belgian spice, earthy, lemony, a healthy dose of bergamot/earl gray, with an underlying pilsner malt character

500ml Bottle 18

OEC "Saturnalia" [HH]

Oxford, CT • Abbey Ale - Quad • 10.2% ABV

Belgian Trappist-style strong dark ale brewed with traditional ingredients and methods

12oz Can 12

Harlem "Renaissance" [HH]

Harlem, NY • Witbier • 5.8% ABV

Lightly spiced with coriander, cumin, grains of paradise & orange peel - a toast to the 100th Anniversary of the Harlem Renaissance

16oz Can 9

OEC "White Ale"

Oxford, CT • Witbier • 5.2% ABV

Spiced with coriander and curaçao orange peel

16oz Can 9

CANS & BOTTLES // Dark

Suarez Family "Estimation"

Livingston, NY • Altbier • 4.8% ABV

A classic interpretation of the native Dusseldorf style - kinda like a dark Kolsch

16oz Can 11

Strangebird "Spiderland"

Rochester, NY • Brown Ale / Kentucky Common • 6% ABV

Complex, fruity & dry

16oz Can 9

Grimm Artisanal Ales "Love Is Everywhere"

Brooklyn, NY • Porter • 6.6% ABV

Oat Porter conditioned on Madagascar vanilla beans // an homage to the great Pharaoh Sanders

16oz Can 12

Kills Boro "Luxury Loungewear"

Staten Island, NY • Imperial Pastry Stout • 13% ABV

Pastry Stout brewed w/ pale malt, malted oats, aromatic malt, crystal malt, chocolate malt, midnight wheat & molasses, conditioned on cacao nibs, graham cracker, marshmallow & vanilla beans

16oz Can 14

JW Lees "Harvest Ale 1986 Yeast"

Middleton, Greater Manchester • Barleywine • 12.5% ABV

The legendary English strong ale brewed in 2021 but refermented with yeast cultured from an original 1986 bottle, the first batch ever, which adds increased gravity and unique complexity

275ml Bottle 16

JW Lees "Harvest Ale" 2001

Middleton, Greater Manchester • Barleywine • 11.5% ABV

The classic English Strong Ale aged 22 years to perfection!

275ml Bottle 24

Cider

Wayside "Cyserkin"

Bloomville, NY • Cider • 6.5% ABV

Fermented from a blend of apples & honey // light & dry with a touch of farmhouse funk

14oz 12 8oz 7 4oz 4

Phonograph "Brut Rosé"

Seneca Falls, NY • Cider • 6.2% ABV

A blend of heirloom apples and wine grape skins creates both balance and texture in this light, tart rosé cider

12oz Can 10

Cider

Phonograph "Harvest Semi-Sweet"

Seneca Falls, NY • Cider • 5.6% ABV

Refreshing, complex, semi-dry, unfiltered. made from NYS bittersweet and heirloom apples

12oz Can **10**

Phonograph "Harvest Un-Sweet"

Seneca Falls, NY • Cider • 5.4% ABV

Refreshing, complex, dry and unfiltered, made from NYS bittersweet and heirloom apples

12oz Can **10**

Wild Arc Farm "Cider (Golden Russet/Ben Davis/Ida Red/Callery Pear)" 2021

Pine Bush, NY • Cider • 7% ABV

Macerated callery pears into a sparkling cider blend before racking into stainless where it conditioned for 4 months before canning and was refermented in the can for natural carbonation

375ml Can **18**

Hard Seltzer

Spindrift Spiked Lime

Newton, MA • Hard Seltzer • 4% ABV

w/ real squeezed juice

12oz Can **7**

Spindrift Spiked Pineapple

Newton, MA • Hard Seltzer • 4% ABV

w/ ripe, juicy Costa Rican pineapples

12oz Can **7**

Spindrift Spiked Mango

Newton, MA • Hard Seltzer • 4% ABV

w/ Alphonso mango puree and a splash of orange juice

12oz Can **7**

WINE

(mostly) from New York State

Red

\$10 glasses & 20% off bottles for Happy Hour!

Usonia Cabernet Franc 2021

Aged in 60% stainless steel and 40% neutral barrel for 8 months, unfiltered and unfiltered. Lively, dry, red fruit, moderate tannins

glass **14** bottle **68**

Rose Hill "New Phone Who Dis?" 2021

65% Cabernet Franc, 30% Cabernet Sauvignon, 5% Petit Verdot, all from the North Fork. Aged in stainless & neutral French oak. Bright, delicately tart & complex. Decants well!

glass **16** bottle **90**

Wild Arc Carbonic Concord

2.5 glasses per can! // Lightly sparkling ✨ // A pomace wine made from macerating pressed organic NYS Concord grape skins, stems and seeds with water and naturally refermenting in the can. Tastes like the best grape soda you've ever had! *chilled only!

375ml Can **21**

@beerstreetnorth // @beerstreetsouth

March 17, 2023

White

Usonia Tocai Friulano 2021

Fully skin-fermented, exudes notes of pine resin, green peppercorn and pineapple - lush and textural, yet fresh and quaffable. Hand harvested, destemmed, spontaneously fermented on the skins for roughly two weeks, aged $\frac{2}{3}$ in stainless steel and $\frac{1}{3}$ in neutral barrel for 8 months. Lightly sulfured after malolactic and at bottling, unfinned and unfiltered // A portion of all Tocai Friulano sales will be donated to the Queer Farmer Network!

gl 14 bottle 68

Las Jaras Waves White 2021

Aromas of pippin apple, honeydew melon and grapefruit along with hints of wet stone. The palate shows melon, grapefruit and a gentle sparkle with racy acidity. Made from a blend of Grüner Veltliner, Chenin Blanc, Chardonnay from organically farmed vineyards.

375ml can 21

Skin Contact

Wild Arc Skin Contact Sparkling Piquette 2021

2.5 glasses per can! A pomace wine made from macerating pressed skins, stems and seeds with water, this is an ancient beverage that makes the most of the grape harvest. In this case, Chardonnay and Riesling grapes! Dry and light, alluring aromatics of white flowers, russet pears and stone fruit. Sorta like an 'Orange Wine Lite' experience. Wild yeasts, no filtering or fining, very low additions of sulfites being the only thing added.

BACK SOON

Rosé

Wild Arc Rosato Piquette 2021

2.5 glasses per can! A sparkling wine made of pulp leftover from crushed grapes, later mixed to re-ferment in the can with the wine made from the previously crushed grapes. A tart, fun, and unique super refreshing sipper that evokes a slightly tart raspberry soda!

375ml Can 18

Cantina Cantina "Sun Structures" 2020

A stunning rose of Syrah from Long Island, grown without herbicide on North Fork of the island. Fermented spontaneously and bottled with absolutely nothing added, not even sulfite additions. Wonderful notes of white currant, underripe strawberry and sea salt. New York's answer to Spain's Txakoli.

bottle 55

Herman J. Wiemer Dry Rosé 2021

Predominantly Pinot Noir and a small percentage of Cabernet Franc sourced from their vineyards alongside Seneca Lake. Dry and refreshing with notes of strawberry, watermelon rind and white raspberry.

bottle 68

Bubbles

Cantina Cantina "Ries Piece" Pétillant Naturel 2019

Hand harvested grapes from a Tokay and Georgian Riesling clone developed in Geisenheim. Whole cluster pressed and barrel fermented with native yeasts. Bottled at the end or primary fermentation to capture the natural bubbles. Hand riddled and recently disgorged off the lees. No additives, no fining, no filtration. Sustainably farmed on Long Island, no herbicides. 40 cases produced.

bottle 72



SAKE



Brewed in Brooklyn! \$10 glasses & 20% off bottles for Happy Hour!

Kato Sake Works Junmai

Notes of dry apple, wildflower honey, prickly pear, bamboo shoots

4oz 12 2oz 7 750ml Bottle 68

Kato Sake Works Kimoto Nigori

Brewed without additives and coarsely filtered for silky mouthfeel, fermented with a lactobacillus starter for a gently acidic & complex character. Tastes like: Fresh grass, white chocolate, cane sugar, late apples

750ml Bottle 68