

# DRAFT BEER



## 1. DC Dirt - Porter

5.6% ABV | 25 IBU

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

## 2. Hefe Wagen - Hefeweizen

5.6% ABV | 10 IBU

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

## 3. Skookum - PNW Red Ale

6.8% ABV | 38 IBU

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

## 15. The Floor is Guava - Guava Raspberry Gose

6.1% ABV | 8 IBU

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

## 17. Dissent - Hazy IPA

6.8% ABV | 22 IBU

16oz **\$9.50** 10oz **\$7.50** 5oz **\$3.75**

## 18. Biscui-cuffs - Biscuit & Coffee Imperial Pastry Stout

10% ABV | 18 IBU

10oz **\$8** 5oz **\$4.25**

## 23. Ruckus Red - Irish Red Ale

5.1% ABV | 22 IBU

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

## 27. FuROARi Lite - Italian Pilsner

4.1% ABV | 18 IBU

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

## 28. Woman Eyes - Berliner Weisse

6.1% ABV | 8 IBU

16oz **\$9** 10oz **\$6.75** 5oz **\$3.50**

Add Cherry or Pomegranate syrup \$.75

## 29. Lightweight Flannel - West Coast Pale Ale

5.3% ABV | 26 IBU

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

## 32. MBT Keller - Kellerbier

5.3% ABV | 20 IBU

16oz **\$9.50** 10oz **\$7.25** 5oz **\$3.75**

## 34. Berry-ocracy - American Wheat Ale w/ Blackberry \*Soul Mega Collab\*

5.5% ABV | 20 IBU

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

## 42. Heavyweight Flannel - West Coast DIPA

8.6% ABV | 65 IBU

16oz **\$10.75** 10oz **\$8** 5oz **\$4.25**

## 206. Tastes Like Flannel- West Coast IPA

7.2% ABV | 69 IBU

16oz **\$9.25** 10oz **\$6.75** 5oz **\$3.75**

OUR BREWERY HAS BEEN OPERATING WITH EXTRAORDINARY INCREASES IN THE COST OF DOING BUSINESS. HIGH INFLATION, RISING WAGES AND SUPPLY CHAIN CHALLENGES HAVE CONTINUED BEYOND THE PANDEMIC CREATING A DIFFICULT OPERATING ENVIRONMENT. WE HAVE RELUCTANTLY CHOSEN TO IMPLEMENT A SEPARATE 3.5% SERVICE FEE. WE APPRECIATE YOUR SUPPORT AND UNDERSTANDING. THIS FEE WILL DISPLAY AS SURCHARGE RSF ON YOUR RECEIPT. THIS FEE WILL ONLY BE APPLIED TO FOOD AND BEVERAGES ORDERED IN THE TAPROOM AS WELL AS FOOD FOR PICK UP. THIS IS NOT A TIP.

# SPECIALTY COCKTAILS

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## K1. HORSE & BUGGY - \$16

SAGAMORE RYE, APEROL, PINEAPPLE, LEMON, BROWN SUGAR GINGER SYRUP

## K2. URSULA'S KISS - \$15

ASSEMBLY GIN, LEMON, LAVENDER BUTTERFLY PEA SYRUP

## K3. AT THE DRIVE IN - \$15

CIVIC VODKA, CHERRY-LIME SYRUP, LIME, SPRITE

## K4. THE ALICE - \$15

EL SILENCIO MEZCAL, SUZE, GRAPEFRUIT, LIME, SIMPLE

## K5. LIKE A LYON - \$15

LYON DARK RUM, COINTREAU, LEMON, SUGAR RIM

## K6. DARK HORSE - \$17

TCAPRI BLANCO TEQUILA, MR. BLACK COFFEE LIQUEUR, LIME, AGAVE, HABANERO SEA SALT RIM

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## CIDERS, SELTZERS & WINE

### C1. DLC - Red Bear Black Currant Cider

16oz \$10 10oz \$7.50 5oz \$3.75

### C2. Lost Boy - Ciderita \*Limited\*

16oz \$10.75 10oz \$8.75 5oz \$4.50

### C3. Doc Waters - Double Hopped Cider

16oz \$10.50 10oz \$8 5oz \$4.25

### C4. Doc Waters - Tart Cherry Cider

16oz \$10.50 10oz \$8 5oz \$4.25

### House Wine - \$12

Red, White, Rose, Sparkling

## Non-Alcoholic Mocktails - \$14

### M1. Summer Night City

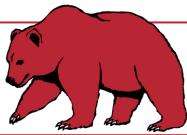
Lyre's Dark Cane & White Cane "Spirits", Lyre's Orange Sec, Lime, Brown Sugar Ginger Syrup

### M2. Heart of Sass

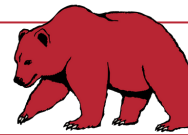
Lyre's Pink "Gin", Lyre's Orange Sec, Lime, Pomegranate Syrup, Cranberry

Ask your bartender about  
our alcoholic frozen  
drinks!

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# BEER TO GO



## 1. DC Dirt - Porter

ABV 5.6% | IBU 25

16oz Can **\$5.75**

16oz 4-pack/64oz Growler Fill **\$15.50**

## 2. Hefe Wagen - Hefeweizen

5.6% ABV | IBU 10

16oz Can **\$5.75**

16oz 4-pack/64oz Growler Fill **\$15.50**

## 3. Skookum - PNW Red Ale

6.8% ABV | IBU 38

16oz Can **\$6.50**

16oz 4-pack/64oz Growler Fill **\$17.50**

## 5. 5 Hop - IPA \*5 Year Anniversary Release\*

7.5% ABV | IBU 36

16oz Can **\$6.50**

16oz 4-pack/64oz Growler Fill **\$17.50**

## 15. The Floor is Guava - Guava Raspberry Gose

6.1% ABV | 8 IBU

16oz Can **\$7.25**

16oz 4-pack/64oz Growler Fill **\$19.50**

## 17. Dissent - Hazy IPA

6.8% ABV | IBU 22

16oz Can **\$6.50**

16oz 4-pack/64oz Growler Fill **\$17.50**

## 18. Biscui-cuffs - Biscuit & Coffee Imperial Pastry Stout

10% ABV | IBU 18

16oz Can **\$7.25**

16oz 4-pack/64oz Growler Fill **\$19.50**

## 23. Ruckus Red - Irish Red Ale

5.1% ABV | IBU 22

16oz Can **\$5.75**

16oz 4-pack/64oz Growler Fill **\$15.50**

## 27. FuROARi Lite - Italian Pilsner

4.1% ABV | IBU 18

16oz Can **\$5.75**

16oz 4-Pack/64oz Growler Fill **\$15.50**

## 28. Woman Eyes - Berliner Weisse

6.1% ABV | IBU 8

16oz Can **\$5.75**

16oz 4-pack/64oz Growler Fill **\$15.50**

## 29. Lightweight Flannel - West Coast Pale Ale

5.3% ABV | IBU 26

16oz Can **\$6.50**

16oz 4-Pack/64oz Growler Fill **\$17.50**

## 30. Second Wind - India Pale Lager

5.5% ABV | IBU 24

16oz Can **\$6.50**

16oz 4-Pack/64oz Growler Fill **\$17.50**

## 32. MBT Keller - Kellerbier

5.3% ABV | IBU 20

16oz Can **\$6.50**

16oz 4-pack/64oz Growler Fill **\$17.50**

## 34. Berry-ocracy - American Wheat Ale w/ Blackberry \*Soul Mega Collab\*

5.5% ABV | IBU 20

16oz Can **\$7.25**

16oz 4-pack/64oz Growler Fill **\$19.50**

## 42. Heavyweight Flannel - West Coast DIPA

8.6% ABV | IBU 65

16oz Can **\$7.25**

16oz 4-pack/64oz Growler Fill **\$19.50**

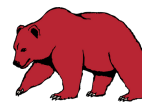
## 206. Tastes Like Flannel- West Coast IPA

7.2% ABV | IBU 69

16oz Can **\$6.50**

16oz 4-pack/64oz Growler Fill **\$17**

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE DO NOT MAINTAIN SEPARATE VEGAN COOKING EQUIPMENT. IF YOU HAVE A DIETARY RESTRICTION OR ALLERGY, PLEASE LET US KNOW. CALORIE COUNTS ARE ESTIMATES AND NOT EXACT.



[VEG. = VEGETARIAN]  
[VGN. = VEGAN]  
[GF. = GLUTEN FREE]  
[N = CONTAINS NUTS]

## SHAREABLES & SOLOS

### A1. CHEESE CURDS \$12

AGED WHITE CHEDDAR CHEESE CURDS, BEER BATTERED AND FRIED GOLDEN BROWN. SERVED WITH MAPLE-CHILI VINAIGRETTE.  
[VEG.]

### A2. BAVARIAN PRETZELS \$13

BUTTERED & SALTED. SERVED WITH WHOLE GRAIN MUSTARD & RED BEAR BEER CHEESE.  
[VEG.]

### A3. WASHINGTONIAN WINGS \$18

A DOZEN JUMBO WINGS SEASONED WITH OUR HOUSE DRY RUB AND 51ST STATE IPA, LIGHTLY BREADED AND FRIED. TOSSED IN ONE OF OUR HOUSE-MADE SAUCES (MUMBO, TERIYAKI, BUFFALO, OR THAI CHILI), OR SERVED NAKED WITH YOUR CHOICE OF DIPPING SAUCE  
HALF DOZEN - \$11

### A4. BEER BATTERED TENDERS \$19

YOUR CHOICE OF SIX OR TWELVE JUMBO HAND-BREADED TENDERS, TOSSED WITH YOUR CHOICE OF DIPPING SAUCE  
HALF DOZEN- \$14

### A5. QUESADIVA \$17

FLOUR TORTILLA, CAJUN-STYLE CHICKEN, PICO DE GALLO, HOUSE-MADE GUACAMOLE, & LIME-AIOLI

### A6. ONION RINGS - \$10

CRISPY BEER-BATTERED ONION RINGS SERVED WITH PEPPERCORN AIOLI  
[VEG.]

### A7. FRIED PICKLES - \$12

PANKO SEASONED PICKLES, FURIKAKE SEASON, SERVED WITH SPICY AIOLI  
[VEG.]

### A8. WAFFLE FRIES - \$8

CRISPY, SEASONED FRIES.  
[VEG.]

### A9. MUSHROOM QUESADILLA - \$17

SPINACH FLOUR TORTILLA, SPINACH-MUSHROOM MIX, WHITE CHEDDAR-GRUYERE MIX, & PICO DE GALLO, LIME AIOLI [VEG]

## BETWEEN THE BUNS

### B1. BEAR BURGER \$18

FLAME-GRILLED PATTIES, TOPPED WITH MUENSTER CHEESE, SERVED WITH URSULA SECRET SAUCE, SHREDDED LETTUCE, TOMATO, & RED RAW ONION

### B2. URSULA BACON SMASH \$15

TWO SMASH PATTIES, TOPPED WITH CARAMELIZED ONIONS, & WHITE AMERICAN CHEESE.  
ADD XTRA PATTIE - \$5

### B3. FRIED CHICKEN SANDWICH \$17

FRIED CHICKEN SANDWICH TOSSED IN THAI FIGHTER SAUCE, TOPPED WITH ASIAN SLAW, & PICKLES

### B4. CUBANO \$16

CUBANO ROAST PORK, SMOKED HAM, SERVED ON WARM ROLL WITH SPICY MUSTARD, SWISS CHEESE, & PICKLES

### B5. BEYOND BURGER \$17

FLAME-GRILLED BEYOND PATTIE, TOPPED WITH MUENSTER CHEESE, RED ONION, MIXED GREENS, & SPICY AIOLI  
[VEG.]

ALL SANDWICHES COME WITH CHIPS. SUBSTITUTE FRENCH FRIES OR ONION RINGS \$3 OR CAESAR OR HOUSE SALAD \$2

VEGAN CHEESE, SWISS, YELLOW AMERICAN, SMOKED MOZZARELLA AVAILABLE WITH UPCHARGE

### B6. CHIPTOLE CHICKEN CHEESESTEAK \$16

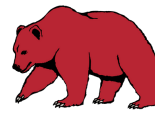
GRILLED CHICKEN WITH SAUTEED MIXED PEPPERS, SERVED ON A WARM VIENNA ROLL WITH CHIPOTLE MAYO, WHITE AMERICAN CHEESE, BACON

#### DIPPING SAUCES:

BUFFALO, BBQ, HONEY MUSTARD, RANCH, THAI FIGHTER, TERIYAKI, MUMBO, PEPPERCORN AIOLI, & HOT HONEY LEMON PEPPER

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CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. WE DO NOT MAINTAIN SEPARATE VEGAN COOKING EQUIPMENT. IF YOU HAVE A DIETARY RESTRICTION OR ALLERGY, PLEASE LET US KNOW. CALORIE COUNTS ARE ESTIMATES AND NOT EXACT.



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## GREENS & THINGS

### G1. BLACKENED CAESAR SALAD \$17

CHOPPED ROMAINE, BLACKENED CHICKEN TOSSED IN OUR HOMEMADE CAESAR DRESSING, TOPPED WITH SHAVED PARMESAN, & GARLIC-HERB CROUTONS.

### G2. WALDORF SALAD \$18

GEM LETTUCE, PULLED CHICKEN, GREEN APPLE, GREEN GRAPES, LEMON POPPY DRESSING TOPPED WITH CRUSHED WALNUTS.

### G3. HOUSE SALAD \$9

LETTUCE MIX, CUCUMBERS, CHERRY TOMATO, RADISH, & LEMON VINAIGRETTE.

[VGN]

ADD BLACKENED CHICKEN- \$7

### G4. COBB WRAP \$13

WOOD-GRILLED CHICKEN SALAD, ARTISAN ROMAINE, BACON BITS, CHOPPED CILANTRO, & AVOCADO, WRAPPED IN FLOUR TORTILLA

SUBSTITUTE FOR SPINACH WRAP- \$2

### G5. FRIED CHICKPEAS HUMMUS \$10

FRESH CHICKPEAS HUMMUS, TOPPED WITH SUMAC VINAIGRETTE, & SERVED WITH PITA CHIPS  
SUBSTITUTE ROASTED VEGGIES- \$3  
[VGN] [GF]

### G6. FURROARI TASSO CHICKEN \$19

FURROARI TASSO HALF CHICKEN, YUCCA FRIES & HOUSE-MADE SLAW, SALSA VERDE

## HAPPY HOUR SPECIAL

(NOT Available To-Go)

Mon - Thurs. 12 - 5pm

### HH1. WASHINGTONIAN WINGS \$8

HALF DOZEN OF OUR WASHINGTONIAN WINGS, TOSSED IN OUR HOUSE DRY RUB AND FRIED CRISPY - SERVED WITH YOUR CHOICE OF SAUCE.

### HH2. 3 CHEESE GRILLED CHEESE \$11

MELTED SMOKED MOZZARELLA, & PEPPERJACK GOUDA CHEESE MIX ON TOASTED, BUTTERED SOURDOUGH. SERVED WITH CHIPS.

### HH3. RED BEAR SLIDER \$12

(2) 3 OZ. GRILLED BEEF SLIDER, TOPPED WITH CARAMELIZED RED ONIONS, AMERICAN CHEESE, & URSULA SECRET SAUCE. SERVED WITH CHIPS.

### HH4. SMASH BURGER \$10

(1) SMASH PATTY, TOPPED WITH CARAMELIZED ONIONS, & WHITE AMERICAN CHEESE. SERVED WITH CHIPS.  
ADD EXTRA PATTIE -\$5

### HH5. CHICKEN TENDER & FRIES \$11

THREE OF OUR JUMBO HAND BREADED TENDERS TOSSED IN YOUR CHOICE OF SAUCE. SERVED WITH WAFFLE FRIES.

## DESSERTS

### D1. SPIKED APPLE BREAD PUDDING \$11

HOUSE-MADE APPLE BRIOCHE BREAD PUDDING TOPPED WITH BOURBON CARAMEL SAUCE & VANILLA ICE CREAM.

### D2. BISCUI-CUFF BROWNIE \$13

HOUSE-MADE BROWINE INFUSED WITH OUR BUSCUI-CUFF STOUT. TOPPED WITH CARAMEL SAUCE & VANILLA ICE CREAM.

### D3. BIG SCOOP OF ICE CREAM \$10

ASK YOUR BARTENDER ABOUT OUR OPTIONS.

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# BRUNCH

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## BREAKFAST SAMMI \$16

TOASTED VIENNA ROLL, CHEESY EGGS, AVOCADO, BACON, SPICY AIOLI, SIDE OF CHIPS

## NUTELLA FRENCH TOAST

**\$14**

NUTELLA STUFFED TOAST, TOPPED WITH WHIPPED CREAM AND SIDE OF SYRUP

## NEW RESOLUTION TACO

**\$15**

2 CORN TORTILLAS SERVED WITH RED BEANS SOFRITO PUREE, FAJITA MIX TOFU SCRAMBLE, CORN PICO DE GALLO

## BRUNCH TACOS \$15

TWO CORN TORTILLA; MARGUEZ CHORIZO, SCRAMBLED EGGS, PICO DE GALLO, SALSA VERDE, SIDE OF HOME FRIES  
[GF]

## BREAKFAST QUESADILLA \$16

FLOUR TORTILLA, CHEESY-EGGS, SAUTEED MIX PEPPERS, BACON, PICO DE GALLO, LIME AIOLI

## VEGAN HASH BOWL \$18

ROASTED SWEET POTATOES, MIXED PEPPERS, CARAMELIZED ONIONS, HOME FRIES, MUSHROOMS, AND TOMATOES SERVED WITH SLICED AVOCADO  
[VGN]

## STEAK HASH \$17

HOME FRIES, GRILLED RIBEYE STEAK, WITH SAUTEED MIX PEPPERS, 2 FRIED EGGS

## BREWER'S BURRITO \$15

GRIDDLED HALF-SMOKE WITH MIXED PEPPERS MIX, CHEESY EGGS, SIDE OF HOME FRIES  
SUB FOR STEAK \$3

# BRUNCH DRINKS

Bloody Mary - \$11

Mimosa - \$11

Hot Coffee - \$4

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