

CRAFT BEERS



OUR 100% NATURAL CRAFT BEERS ARE PROUDLY BREWED HERE IN OHIO

Pint 16oz. **Shorty** 12oz. **Flights** 6oz.
PICK 4 DIFFERENT
BEERS PER FLIGHT

- 1 - **La Nueva IPA.** 6.7% | HAZY IPA | AROMAS OF TROPICAL FRUIT, COCONUT & CITRUS W/ LOW BITTERNESS & A SOFT BODY 8/6/3.5
- 2 - **Blonde Mamacita.** 4.7% | BLONDE ALE | WONDERFULLY REFRESHING WITH A SWEET AROMA AND DRY FINISH 6/5.5/3.5
- 3 - **Funky Wit.** 5.4% | BELGIAN WITBIER | CITRUS AROMA WHILE CHAMOMILE ADDS DEPTH, TART & SPICY NOTES W/ A REFRESHING FINISH 7/6/3.5
- 4 - **El Capoccino.** 6.3% | BLONDE ALE | BREWED W/ COLOMBIAN COFFEE & MEXICAN VANILLA W/ WONDERFUL AROMAS & A ROBUST FLAVOR 7.5/6/3.5
- 5 - **Seltzer.** 5% | HARD AGAVE SELZER | AGAVE NECTAR, LIME PEELS, GOLDEN HUED W/ A DISTINCT LIMEY TARTNESS 6/5.5/3.5
- 6 - **La Bambina** 5.4% | ITALIAN PILSNER | FLORAL & SPICY HOP NOTES, CITRUSY AND CRACKER-LIKE MALT CHARACTER 7/6/3.5
- 7 - **Medusa.** 5% | HAZY PALE ALE | THICK BODY & SLIGHTLY SWEET W/ AROMAS OF GRAPEFRUIT, LEMON ZEST AND NOTES OF PINE 7/6/3.5
- 8 - **Churro Dreams.** 7% | CHRISTMAS ALE | CINNAMON & BROWN SUGAR, CREAMY BASE, MILDLY SWEET W/ A SPICY FINISH 7/6/3.5
- 9 - **Brown Ale.** 6.2% | 7 MALT MAHOGANY HUE W/ FRUITY AROMA, COCONUT & CARAMEL/COFFEE NOTES W/ NUTTY AFTERTASTE 7/6/3.5
- 10 - out
- 11 - out
- 12- **Tropical Thunder.** 6.5% | IPA | BREWED W/ REAL COCONUT FLAKES, PINEAPPLES, VANILLA, PERFECT PIÑA COLADA TASTE 8/7.5/4
- 13- out -
- 14 - **Red Ale.** 5.5% | RED ALE | FLORAL & SPICY HOP NOTES, CITRUSY AND CRACKER-LIKE MALT CHARACTER
- 15 - **Pulpo Libre.** 4.5% | MEXICAN LAGER | BREWED W/ MEXICAN YEAST STRAIN, LIGHT & REFRESHING FLAVOR W/ A CRISP FINISH 7/6/3.5
- 16 - out
- 17 - **Mexican Oktoberfest.** 6.5% | OKTOBERFEST | TOASTY, BREADY AND RICH TOFFEE FLAVOR, SMOOTH MEXICAN YEAST STRAIN 8/6.5/3.5
- 18 - **Red Prickly Pear Mamacita.** 4.7% | PRICKLY PEAR BLONDE ALE | OUR MAMACITA BLONDE ALE INFUSED W/ RED PRICKLY PEAR 7/6/3.5
- 19 - out
- 20 - **Coconut El Generalissimo.** 10.2% | IMPERIAL STOUT | SPIN OF OUR ORIGINAL RECIPE W/ COCONUT FLAKES 7/6/4
- 21 - out
- 22 - **El Generalissimo.** 10.2% | IMPERIAL STOUT | CHERRY AND DARK CHOCOLATE AROMA, CARAMEL NOTES 7/6/4
- 23 - **Padre's Peach.** 8.3% | BELGIAN TRIPEL | FRUITY NOTES OF BANANA & BUBBLEGUM W/ A PEPPERY SPICINESS 7/5.5/4
- 24 - **Nitro Brown Ale.** 6.2% | BROWN ALE | CHERRY AND DARK CHOCOLATE AROMA, CARAMEL NOTES 7/6/3.5

FOOD

Shareables

BAKED GREEK FETA | (veg) | HERB DU PROVINCE | OLIVE OIL & HONEY | SERVED W/ TOAST POINTS 12
JERK CHICKEN EGG ROLLS | SERVED W/ CURRY MASAA AIOLI / PINEAPPLE CHUTNEY 16
FRIED CALAMARI | BAHARAT SPICED BATTER | HOUSE MADE COCKTAIL SAUCE 15
BEER BRAT BITES | CHICKEN BRATWURST SAUSAGE | BEER GLAZE | FRIED ONIONS | MUSTARD AIOLI 14
STICKY BUFFALO CAULIFLOWER WINGS | (veg) | SERVED WITH BLUE CHEESE AIOLI 14
WINGS | CARIBBEAN-INDIAN SPICE RUB | HABANERO-MANGO BBQ 16
OYSTERS ON THE HALF SHELL | PASSIONFRUIT MIGNONETTE | HOUSE MADE COCKTAIL SAUCE | LEMON 15
VEGAN CRAB CAKE | (veg) | LIONS MANE MUSHROOM | CITRUS REMOULADE 13

Soup & Salad

CORN CHOWDER | SPICY CANDIED BACON | PICKLED CORN (veg avail.) 8
STUFFED AVOCADO SALAD | NAPA CABBAGE | CARROTS | EDAMAME | RED PEPPERS |
GREEN ONION | CRISPY NODDLES | PEANUT DRESSING 12
CAESAR SALAD | ROMAINE | CREAMY GUAVA CAESAR DRESSING | CHEESE CURDS | PLANTAIN CHIPS 13
ADD TO YOUR SALAD : W/ GRILLED CHICKEN + 9 OR W/ TENDERLOIN + 8 OR W/ BEER BATTERED COD +10 OR W/ CRISPY CHICKEN +10

Handhelds

SERVED W/ STEAK FRITES

SMASHBURGER | SHARP CHEDDAR | CRISP BACON | CHERRIE PEPPERS | SECRET SAUCE | LETTUCE | TOMATO | POTATO BUN 16
FRENCH DIP SANDWICH | THIN SLICED RIBEYE | MELTED CHEDDAR | CARAMELIZED ONIONS | BEER AU JUS DIP 16
SWEET & SPICY CHICKEN SANDWICH | ASIAN CREAMY COLESLAW | HOMEMADE PICKLES 17

Mains

FISH & CHIPS | BEER BATTERED COD | MALT VINEGAR AIOLI 22
TENDERLOIN | SPICED BUTTER | GARLIC FRIED RICE | FRIED BROCCOLINI 32
SWORDFISH | CITRUS THAI SAUCE | MANGO NOODLE SALAD 28
TOFU | RED CURRY | BROCCOLINI | GREEN PEPPER | TOMATO |CILANTRO | NAPPA CABBAGE | CARROTS | BASMATI RICE 24

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

DRINKS

DAILY FROM 3PM-6PM - \$5 DRAFTS - \$5 SELECT SPIRITS - \$5 WINE POURS

Cocktails

DID IT FOR DA GRAM | 15 YUZU, ORANGE, **El Silencio Mezcal**, AGAVE SELTZER
MOSCOW MULE | 11 GINGER BEER, LIME, **Tito's Vodka**, SODA
BOHEMIAN MOJITO | 14 MINT, PANELA, LIMES **Diplomatico Mantuano**, SODA
BICHOTA JUICE | 13 ROSES & STRAWBERRY, LEMON, **Tanqueray Gin**, **ORGANIC ROSÉ**
MY FAVORITE SONG (sangria) | 16 TROPICAL FRUIT WHITE SANGRIA
BOOTS WIT DA FUR | 11 PUMPKIN SPICE, **Captain Morgan**, contains lactose
BARBARIC MANNERS | 13 APPLE, MINT, AGAVE SYRUP, LEMON ZEST, SODA **Woodford Reserve Bourbon**

Mocktails

NON-ALCOHOLIC COCKTAILS

PALOMA SPRIZTER | 8 RUBY RED GRAPEFRUIT JUICE, GRANADINE, SELTZER
HOMEMADE GINGER BEER | 8 GINGER SYRUP, SODA WATER, LEMON JUICE
SANGRIA | 12 MANGO, PINEAPPLE, STRAWBERRIES, PASSIONFRUIT, SODA, THAI BASIL

Seltzers

PULPO AGAVE SELTZER W/ YOUR CHOICE OF FLAVOR

ORIGINAL | 6/ 5.5/3/5 MADE IN OUR BREWPUB W/ AGAVE NECTAR & LIME PEELS
passionfruit | strawberry | blood orange | kiwi

Organic Wines

| RED WINE |

MERLOT | PIZZOLATO | ITALY 14/44
CABERNET | COLONIA LAS LIEBRES | ARGENTINA 12/37
BONARDA | SANTA JULIA | ARGENTINA 10/30
MALBEC | SANTA JULIA | ARGENTINA 12/37
RED BLEND | R COLLECTION | CALIFORNIA 12/37

| WHITE WINE |

PINOT GRIGIO | TI AMO | ITALY 11/29
SAUV. BLANC | LA PLAYA RESERVA | CALIFORNIA 12/34
CHARDONNAY | SANTA JULIA | ARGENTINA 9/20
SAUV. BLANC | FERRARI-CARANO Fumé Blanc Vintage Select | CALIFORNIA 11/29

| BLUBBLY |

ROSÉ | LA CANTINA PIZZOLATO | ITALY 12/34
PROSECCO | LA CANTINA PIZZOLATO | ITALY 13/36
CAVA | CASTELLER | SPAIN 13/36

**LUNCH +
DINNER +
LATENIGHT
TAPROOM**

Pulpo
BEER COMPANY
EST 2020.

HOURS

SUN-THU 11AM-MIDNIGHT FRIDAY-SATURDAY 11AM-2:30AM