

Year-Round Brews

12 oz. pour \$7.00 / Happy Hours \$6.00 18 oz. pour \$8.00 / Happy Hours \$7.00
Mass Krug (35.2 oz.) \$13 (excludes high gravity & specialty priced brews)
QA \$5 / Happy Hour \$4

YOGA PANTS®

Southern-Style Pale Ale (5.0% ABV): The perfect marriage of form and function... fashion and comfort... beauty and beast. The Yoga Pants truly has it all; easy drinking and respectable flavor. Not too bitter and hopped with only the sexiest varietals, this brew bears a sophisticated malt profile and brazen hoppiness. Pairs with Chicken Sandwich or Stuffed Mushrooms.
Malts: Pilsner, Wheat Hops: Mosaic, Nelson Sauvin, Idaho 7

WACKY® WIT

Belgian-Style Wheat Ale (4.1% ABV): This 2017 GABF Gold Medal winning, Old-world, Belgian-style of wheat ale is spiced with Curacao bitter orange peel, coriander seed and a touch of chamomile. Light and exotic, it's a party in your mouth! Pairs with Shrimp Tacodillas, or as a fantastic compliment to Chocolate Mousse Cake.
Malts: Pilsner, Wheat Hops: Czech Saaz
Special Additions: Curacao Bitter Orange Peel, Fresh-ground Coriander Seed, Dried Chamomile Flowers

SWAMP FOX®

American-Style IPA (7.0% ABV): Like its namesake, this ale is known for the sneak attack. Hop-heads will enjoy its assertive bitterness and huge floral, citrus, dry-hopped aroma. Pairs with Buffalo Wings, Tacodillas, or Ms. Karen's Chicken & Sausage Creole.
Malts: Irish 2-Row Hops: Centennial, Citra, Chinook

THE BOMB

*** * * ON SPECIAL \$1.00 OFF POURS * * ***

Irish-Style Dry Stout (3.9% ABV): Awarded 2014 World Beer Cup Gold, we brew this smooth black ale in the tradition of Irish-style dry stout. The Bomb's hue is as dark as a tomb though it is exceptionally light in body. Roasted barley lends a bold, coffee-like richness, yet the Bomb finishes tangy and bright on the palate. Finally, despite its inky black color and intensity of flavor, it is one of our lowest in alcohol (and calories). Pairs with BBQ Pork Shoulder or Baby Back Ribs.
Malts: Irish Stout Malt, Roasted Barley Hops: Warrior

Specialty Brews

TROLLEY HOPPER

12 oz. pour \$7.00 / Happy Hours \$6.00; 18 oz. pour \$8.00 / Happy Hours \$7.00

Double Dry Hopped IPA (6.6% ABV): When dark malt from a previous brew found its way into a pale golden ale, the brewers channeled their inner Bob Ross and embraced the "happy accident". Dry hopped with whole cone Chinook and Simcoe for the first round, followed by a hefty helping of Mosaic pellets on the second round. Make no mistake, this brew is crisp and more than a little hoppy. Pairs with Buffalo Wings, Tacodillas, or Ms. Karen's Chicken & Sausage Creole.
Malt: Pilsner, Wheat, Chocolate Rye Hops: Warrior, Chinook, Simcoe, Idaho 7, Mosaic

VOZ DE LA GENTE

12 oz. pour \$7.00 / Happy Hours \$6.00; 18 oz. pour \$8.00 / Happy Hours \$7.00

Mexican-Style Pilsner (5.5% ABV): Say it with me: "Voze day lah hen-tay" or, 'Voice of the People'. For those of you who don't want IPA, those just getting into craft beer, or those who just want a crisp, crushable lager, your voice is heard. We brewed this lovely lager with house-toasted corn, balanced with floral noble hops. Pairs wonderfully with Nachos Rio Luna, Tacodillas, Bratwurst, or a Burger!
Malt: Pilsner, Toasted Corn
Hops: German Hallertau, US Liberty

Specialty Brews Cont'd.

R.I.P. CURRENT

12 oz. pour \$7.00 / Happy Hours \$6.00; 18 oz. pour \$8.00 / Happy Hours \$7.00

Kettle-Soured Tiki Gose (5.5% ABV): Kettle-soured and dosed with pink Himalayan salt, you'll feel the spray of the waves as you duck-dive into cool liquid, ready to shoot the curl and hang ten. Fresh hand-zested citrus and tiki spices bring to mind the inspiration behind this brew; the Zombie cocktail, the original tiki cocktail created by Don the Beachcomber. Let the Current take you away!

Malt: Pilsner, Wheat

Hops: Czech Saaz Special Additions: Curacao Orange Peel, Indian Coriander, Pink Himalayan Salt, Grapefruit & Lime Zest, Tiki Spices

PORT OF CALL

\$8/8oz pour

Sour Barrel-Aged Wild Ale w/ Calamondins (6.4% ABV): "Weigh anchor," hollered The Captain, "Time and tide wait for no man and we're a-cruisin' for the coasts of Barbary!" And with that the crew stowed the last four casks of porter ale belowdecks. There it sat for nigh two-and-a-half years, until the day The Captain made for Savannah, the last Port of Call.. They drank and sang, until the sea called them home again.

Malt: Maris Otter, Pale Chocolate, Caramalt

Hops: UK Target

Special Additions: Calamondin Peels

Hops: Amarillo, Simcoe, Centennial

DEPRAVITY OR DIVINITY

\$8/8oz pour

Abbey-Style Dubbel (7.8% ABV): Our homage to a style first brewed by Belgian Trappist monks in the 1800's. Given their origin, American brewed Abbey-style beers have assumed a decidedly religious connotation. This dubbel is malt-forward with hints of raisin and plum intertwined with fruity yeast esters. Dark Belgian candi sugar syrup adds a bit of gravity to the situation, along with flavors of soft caramel and vanilla. When pairing with food, treat this beer like a red wine and savor it with Filet Mignon.

Malt: Pilsner

Hops: Czech Saaz

Special Additions: Belgian Dark Candi Sugar

ADMIRAL OF THE BLACK

\$8/8oz pour

Bourbon Barrel-Aged Double Porter (8.2% ABV): Brewed to celebrate the 21st anniversary of Savannah's oldest craft brewery, this smooth sipper is the bigger, badder brother of the Captain's Porter. An ample dose of lactose and cocoa, along with a small mountain of Tahitian Vanilla, provide a silky mouthfeel that belies the elevated ABV, while the Maker's Mark barrels give no small hint of bourbon character. Cheers to 21 years! Pair with dessert, or sip as an aperitif.

Malt: Irish Stout, CaraMalt, Pale Chocolate, Rolled Oats

Hops: UK Target

Special Additions: Lactose, Cocoa, Tahitian Vanilla, Aged in Maker's Mark Bourbon Barrels