GastroBar

Eat Food

SMALL PLATES

	$
CHARCUTERIE* Housemade Mustard, Cornichons	8
CHICKEN LIVER Applewood Smoked Bacon, Pickled Shallots, Grilled Country Bread	6
WHIPPED RICOTTA Truffled Honey, Thyme, Grilled Country Bread	6
STEAMED PORK BUNS Sweet Chili, Scallion, Pickled Cabbage, Japanese Mayonnaise	6
TRUFFLE FRIES Garlic Aioli	6
SMOKED CHEDDAR ALE SOUP Chicharron, Croutons	6
ROASTED BONE MARROW Beef Oxtail Marmalade, Grilled Country Bread	10

LARGE PLATES

HOUSEMADE BEEF BURGER* Aged Cheddar, Caramelized Onion Relish, Tomato Marmalade, Brioche Bun	12
TRUFFLED GRILLED CHEESE Raclette Cheese, Braised Leeks, Sourdough Ciabatta	12
GRILLED LOCAL SAUSAGES Housemade Mustard, Pretzel Roll, Potato Salad, Sauerkraut	10
STEAK AND GUINNESS PIE Puff Pastry, Rosemary, Yukon Gold Potato	12
DUCK CONFIT CLUB Smoked Bacon, Shallots, Gruyere Cheese, Chipotle Aioli	12

FLATBREADS

WILD MUSHROOM, PARMESAN, TRUFFLE OIL	10
ROASTED TOMATO, BASIL, GOAT CHEESE	8

SIP COCKTAILS $12

FRESH TUNED HURRICANE
Bacardi Silver Rum, Kraken Dark Rum, Fresh Lime, Orange & Pineapple Juice, Passion Fruit Juice, Blossom Honey, Bitters

JACKSON PUNCH
Makers Mark Bourbon, 10 Cane Rum, Fresh Lemon Juice, Raspberries, Topped With Sparkling Wine

TO RITA: WITH PASSION
Don Julio Blanco Tequila, Fresh Lime & Orange Juice, Passion Fruit Juice, Chili Flakes, Ceylon Cinnamon, Blossom Honey

CUCUMBER MARGARITA
Don Julio Blanco Tequila, Fresh Cucumber, Fresh Lime & Orange Juice, Organic Agave Nectar

SUMMER SLING
Bombay Sapphire Gin, Fresh Lime, Orange & Pineapple Juice, Bitters, Milled Nutmeg, Topped With Sparkling Wine

MAXIMILIAN AFFAIR
Cazadores Reposado Tequila, Domain De Canton Ginger Liqueur, Fresh Red Bell Pepper, Fresh Lemon & Lime Juice, Organic Agave Nectar

BLUEBERRY MULET
Russian Standard Vodka, Blueberries, Domain De Canton Ginger Liqueur, Fresh Lime Juice, Organic Agave Nectar

HONEY BLOSSOM COLLINS
Russian Standard Vodka, Fresh Basil, Passion Fruit, Blossom Honey, Lemon Juice, Soda

DRINK WINE

SPARKLERS

	G	B
BRUT, Domaine Chandon, "Classic Brut", California	11	46
PROSECCO, Fantinel, Friuli-Venezia Giulia	9	39
BRUT ROSÉ, Fantinel, Friuli-Venezia Giulia	9	39

WHITE

CHARDONNAY, St. Francis, Sonoma, California	9	42
SAUVIGNON BLANC, Gran Araucaria,Chile		8
PINOT GRIS, J. Vineyards, California	11	52
GEWÜRZTRAMINER, Navarro, Anderson Valley, California	12	54
ALBARIÑO, Bodegas Laxas, Rais Baixas, ES	9	39
GARNACHA BLANCA, Scala Dei, Les Brugueres, Priorat, ES	16	58

ROSÉ/RED

ROSÉ, Bertani, Bertarose, Verona, IT	10	48
PINOT NOIR, Cherry Tart, California	13	61
TEMPRAÑILLO, Torres, Celeste, Ribera del Duero, ES	11	45
MERLOT, Kiona, Columbia Valley, Washington	13	61
SYRAH/CARIGNAN, Gérard Bertrand, Minervois, FR	9	37
CABERNET SAUVIGNON, Decoy, Sonoma, California	13	68
TOSCANA ROSSO, Lagone Aia Vecchia, Tuscany, IT	10	46

MIXOLOGY MONDAYS

Join us from 4:00pm - 6:00pm & 10:00pm - close
Gastrobar Cocktails $7.5

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GASTRO BAR

DRINK BEER

	STYLE	FROM	VOL	ABV%	$
Newcastle	Brown Ale	United Kingdom	Draft	4.7%	9.5
Murphy's	Stout	Ireland	Draft	4.3%	10
Old Speckled Hen	Pale Ale	United Kingdom	Draft	5.2%	10
Rogue XS Old Crustacean	Barley Wine	Oregon	750 ml	11.5%	50
Brooklyn Brown Ale	Brown Ale	New York	12 oz	5.6%	9.5
Fuller's London Pride	Brown Porter	United Kingdom	11.2 oz	4.7%	11
Rogue Chocolate Stout	Chocolate Stout	Oregon	22 oz	6.5%	38
Chimay Grand Reserve Blue	Dark Ale	Belgium	750 ml	9%	32
Delirium Nocturnum	Dark Ale	Belgium	11.2 oz	8.5%	18.5
Paulaner Salvator	Dopplebock	Germany	11.2 oz	7.9%	8.5
Chimay Premiere Rouge	Dubbel	Belgium	750 ml	7%	32
Ommeang Abbey Ale	Dubbel	New York	12 oz	8.5%	13
Delirium Tremens	Golden Ale	Belgium	11.2 oz	8.5%	18.5
Duval	Golden Ale	Belgium	11.2 oz	8.5%	16
Franszikaner	Hefeweizen	Germany	355 ml	5.5%	6.5
Goose Island Imperial IPA	Imperial India Pale Ale	Illinois	12 oz	9%	8.5
Dogfish Head 90 Minute IPA	India Pale Ale	Delaware	12 oz	9%	13
Rogue Farms 7 Hop	India Pale Ale	Oregon	22 oz	8.2%	35
Kronenbourg 1664	Lager	France	330 ml	5.9%	9.5
Samuel Adams	Lager	Massachusetts	12 oz	4.7%	8.5
Stella Artois	Lager	Belgium	330 ml	5%	9
Rogue Dead Guy Ale	Maibock	Oregon	12 oz	7%	11
Fuller's Vintage Ale 2011	Old Ale	United Kingdom	500 ml	8.5%	20
Lagunitas Pils	Pilsner	California	12 oz	6.2%	11
Goose Island 312	Pale Ale	Illinois	12 oz	4.2%	7
Lagunitas Lil' Sumpin Sumpin	Pale Ale	California	12 oz	7.5%	11
O'hara's	Red Ale	Ireland	330 ml	4.3%	8.5
Saison Dupont	Saison	Belgium	11.2 oz	6.5%	18.5
Belhaven	Scottish Ale	Scotland	355 ml	5.2%	15
Fuller's ESB	Special Bitters	United Kingdom	11.2 oz	5.9%	9.5
Anchor Steam Beer	Steam Beer	California	12 oz	5.5%	11
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La Fin Du Monde	Tripel	Canada	12 oz	9%	11
Moa St. Joseph's	Tripel	New Zealand	12.5 oz	9.5%	17
Hoegaarden	Wit Beir	Germany	350 ml	4.9%	8.5

DRINK FRUIT BEER & CIDER

Woodchuck	Amber Cider	Vermont	12 oz	5%	9.5
Lindeman's Framboise	Fruit Beer	Belgium	750 ml	4.6%	25
Magner's	Hard Cider	United Kingdom	11.2 oz	4.5%	11
Angry Orchard	Hard Cider	Boston	12 oz	5%	8.5

SEASONAL

	STYLE	FROM	VOL	ABV%	$
Victory Summer Love	Blonde Ale	California	11.2oz	5.2%	18.5
Einbecker Mai-Ur-Bock	Maibock	Germany	11.2 oz	6.5%	15
Anchor Brewing Co. Liberty Ale	India Pale Ale	California	12 oz	5.9%	11
BrewDog Hardcore IPA	India Pale Ale	Scotland	330 ml	5.6%	9
BrewDog Dead Pony Club	Pale Ale	Scotland	330 ml	3.8%	10

HOPOLOGY 101

POP QUIZ

WHAT IS THE OLDEST STYLE OF BEER?

A) Ale

B) English Lager

C) Belgium

D) Shout

TRUE -OR- FALSE

Beer was created by the Romans?

HOPPY FACT

Beer contains significant amounts of magnesium, selenium, potassium, phosphorus, biotin, and is chock full of B vitamins.

THAT'S WHAT THEY SAID

MATCH THE QUOTE

1) What wine goes with Captain Crunch?

2) He was a wise man who invented beer.

3) There are two kinds of people I don't trust: people who don't drink and people who collect stickers.

4) Milk is for babies. When you grow up you have to drink beer.

Chelsea Handler	#
George Carlin	#
Plato	#
Arnold Schwarzenegger	#

HOPOLOGY ANSWERS

Pop Quiz: A) Ales
False: The oldest records approx. 6,000 years old & refer to the Sumerians.
That's What He Said:
Chelsea Handler #3, George Carlin #1, Plato #2, Arnold Schwarzenegger #4

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CABERNET SAUVIGNON, Decoy, Sonoma, California	13	68
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TUESDAY BREW'S DAY

Join us from 4:00pm - 6:00pm & 10:00pm - close
2 for 1 Draft Beers

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Duval	Golden Ale	Belgium	11.2 oz	8.5%	16
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Goose Island Imperial IPA	Imperial India Pale Ale	Illinois	12 oz	9%	8.5
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Rogue Farms 7 Hop	India Pale Ale	Oregon	22 oz	8.2%	35
Kronenbourg 1664	Lager	France	330 ml	5.9%	9.5
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DRINK FRUIT BEER & CIDER

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SEASONAL

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BrewDog Dead Pony Club	Pale Ale	Scotland	330 ml	3.8%	10

HOPOLOGY 102

POP QUIZ

WHAT IS THE SCIENCE OF FERMENTING BEER CALLED?

A) Alcohology B) Zymurgy

C) Phymury D) Oenology

TRUE -OR- FALSE

Scientists use the same technology to monitor bubbles in beer as they do to monitor volcanoes.

HOPPY FACT

George Washington had his own brew house on the grounds of Mount Vernon.

BEER SCRAMBLE

COUNTRY	BEER NAME
GERMANY	ODEEGAHARN
1:	_____
USA	PITLGILSUNASA
2:	_____
USA	GERUO
3:	_____
BELGIUM	ATELISLARTSO
4:	_____
CANADA	UMFILANOEDND
5:	_____

HOPOLOGY ANSWERS

Pop Quiz: B) Zymurgy. True: Singly scattered waves can be used to predict volcanic eruptions, or the movement of particles in fluids like beer.

Beer Scramble: 1) Hoegaarden 2) Rogue 3) Lagunitas Pils 4) Stella Artois 5) La Fin du Monde

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CURE WHAT ALE'S YOU

Join us Wednesday 4:00pm - 6:00pm & 10:00pm - close
Buy 1 Belgium Ale, Get Your 2nd Half Off

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HOPOLOGY 103

POP QUIZ

WHAT ARE THE FOUR MAIN INGREDIENTS IN BEER?

A) Malt, water, sugar, hops

B) Water, hops, yeast, malts

C) Wheat, water, yeast, hops

D) Sugar, yeast, wheat, water

TRUE -OR- FALSE

Hops may be added at different times during the brewing process.

QUOTE OF THE DAY

"Beer is proof that God loves us and wants us to be happy."

- Benjamin Franklin -

BEER SCRAMBLE

COUNTRY BEER NAME

GERMANY ERANSKAZIFRN

1: _____

USA TEASERNCAMHBEOR

2: _____

CANADA DELMFDIANUON

3: _____

UK DSONLLPCHEEKED

4: _____

HOPOLOGY ANSWERS

Pop Quiz B) Water, hops, yeast, malts

True. Depending on the style of beer being made, brewers may call on different hops at different times throughout the brewing process. Beer Scramble 1)Franszikaner 2) Anchor Steam Beer 3) La Fin Du Monde 4) eckled Hen

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SMOKED CHEDDAR ALE SOUP Chicharron, Croutons	6
ROASTED BONE MARROW Beef Oxtail Marmalade, Grilled Country Bread	10

LARGE PLATES

HOUSEMADE BEEF BURGER* Aged Cheddar, Caramelized Onion Relish, Tomato Marmalade, Brioche Bun	12
TRUFFLED GRILLED CHEESE Raclette Cheese, Braised Leeks, Sourdough Ciabatta	12
GRILLED LOCAL SAUSAGES Housemade Mustard, Pretzel Roll, Potato Salad, Sauerkraut	10
STEAK AND GUINNESS PIE Puff Pastry, Rosemary, Yukon Gold Potato	12
DUCK CONFIT CLUB Smoked Bacon, Shallots, Gruyere Cheese, Chipotle Aioli	12

FLATBREADS

WILD MUSHROOM, PARMESAN, TRUFFLE OIL	10
ROASTED TOMATO, BASIL, GOAT CHEESE	8

SIP COCKTAILS $12

FRESH TUNED HURRICANE
Bacardi Silver Rum, Kraken Dark Rum, Fresh Lime, Orange & Pineapple Juice, Passion Fruit Juice, Blossom Honey, Bitters

JACKSON PUNCH
Makers Mark Bourbon, 10 Cane Rum, Fresh Lemon Juice, Raspberries, Topped With Sparkling Wine

TO RITA: WITH PASSION
Don Julio Blanco Tequila, Fresh Lime & Orange Juice, Passion Fruit Juice, Chili Flakes, Ceylon Cinnamon, Blossom Honey

CUCUMBER MARGARITA
Don Julio Blanco Tequila, Fresh Cucumber, Fresh Lime & Orange Juice, Organic Agave Nectar

SUMMER SLING
Bombay Sapphire Gin, Fresh Lime, Orange & Pineapple Juice, Bitters, Milled Nutmeg, Topped With Sparkling Wine

MAXIMILIAN AFFAIR
Cazadores Reposado Tequila, Domain De Canton Ginger Liqueur, Fresh Red Bell Pepper, Fresh Lemon & Lime Juice, Organic Agave Nectar

BLUEBERRY MULET
Russian Standard Vodka, Blueberries, Domain De Canton Ginger Liqueur, Fresh Lime Juice, Organic Agave Nectar

HONEY BLOSSOM COLLINS
Russian Standard Vodka, Fresh Basil, Passion Fruit, Blossom Honey, Lemon Juice, Soda

DRINK WINE

SPARKLERS

	G	B
BRUT, Domaine Chandon, "Classic Brut", California	11	46
PROSECCO, Fantinel, Friuli-Venezia Giulia	9	39
BRUT ROSÉ, Fantinel, Friuli-Venezia Giulia	9	39

WHITE

CHARDONNAY, St. Francis, Sonoma, California	9	42
SAUVIGNON BLANC, Gran Araucaria,Chile		8
PINOT GRIS, J. Vineyards, California	11	52
GEWÜRZTRAMINER, Navarro, Anderson Valley, California	12	54
ALBARIÑO, Bodegas Laxas, Rais Baixas, ES	9	39
GARNACHA BLANCA, Scala Dei, Les Brugueres, Priorat, ES	16	58

ROSÉ/RED

ROSÉ, Bertani, Bertarose, Verona, IT	10	48
PINOT NOIR, Cherry Tart, California	13	61
TEMPRAÑILLO, Torres, Celeste, Ribera del Duero, ES	11	45
MERLOT, Kiona, Columbia Valley, Washington	13	61
SYRAH/CARIGNAN, Gérard Bertrand, Minervois, FR	9	37
CABERNET SAUVIGNON, Decoy, Sonoma, California	13	68
TOSCANA ROSSO, Lagone Aia Vecchia, Tuscany, IT	10	46

CRUSH IT THURSDAYS

Join us from 4:00pm - 6:00pm & 10:00pm - close
30% Off Bottles of Wine From Our Gastrobar Wine List

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*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

GASTRO BAR

DRINK BEER

	STYLE	FROM	VOL	ABV%	$
Newcastle	Brown Ale	United Kingdom	Draft	4.7%	9.5
Murphy's	Stout	Ireland	Draft	4.3%	10
Old Speckled Hen	Pale Ale	United Kingdom	Draft	5.2%	10
Rogue XS Old Crustacean	Barley Wine	Oregon	750 ml	11.5%	50
Brooklyn Brown Ale	Brown Ale	New York	12 oz	5.6%	9.5
Fuller's London Pride	Brown Porter	United Kingdom	11.2 oz	4.7%	11
Rogue Chocolate Stout	Chocolate Stout	Oregon	22 oz	6.5%	38
Chimay Grand Reserve Blue	Dark Ale	Belgium	750 ml	9%	32
Delirium Nocturnum	Dark Ale	Belgium	11.2 oz	8.5%	18.5
Paulaner Salvator	Dopplebock	Germany	11.2 oz	7.9%	8.5
Chimay Premiere Rouge	Dubbel	Belgium	750 ml	7%	32
Ommeang Abbey Ale	Dubbel	New York	12 oz	8.5%	13
Delirium Tremens	Golden Ale	Belgium	11.2 oz	8.5%	18.5
Duval	Golden Ale	Belgium	11.2 oz	8.5%	16
Franszikaner	Hefeweizen	Germany	355 ml	5.5%	6.5
Goose Island Imperial IPA	Imperial India Pale Ale	Illinois	12 oz	9%	8.5
Dogfish Head 90 Minute IPA	India Pale Ale	Delaware	12 oz	9%	13
Rogue Farms 7 Hop	India Pale Ale	Oregon	22 oz	8.2%	35
Kronenbourg 1664	Lager	France	330 ml	5.9%	9.5
Samuel Adams	Lager	Massachusetts	12 oz	4.7%	8.5
Stella Artois	Lager	Belgium	330 ml	5%	9
Rogue Dead Guy Ale	Maibock	Oregon	12 oz	7%	11
Fuller's Vintage Ale 2011	Old Ale	United Kingdom	500 ml	8.5%	20
Lagunitas Pils	Pilsner	California	12 oz	6.2%	11
Goose Island 312	Pale Ale	Illinois	12 oz	4.2%	7
Lagunitas Lil' Sumpin Sumpin	Pale Ale	California	12 oz	7.5%	11
O'hara's	Red Ale	Ireland	330 ml	4.3%	8.5
Saison Dupont	Saison	Belgium	11.2 oz	6.5%	18.5
Belhaven	Scottish Ale	Scotland	355 ml	5.2%	15
Fuller's ESB	Special Bitters	United Kingdom	11.2 oz	5.9%	9.5
Anchor Steam Beer	Steam Beer	California	12 oz	5.5%	11
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La Fin Du Monde	Tripel	Canada	12 oz	9%	11
Moa St. Joseph's	Tripel	New Zealand	12.5 oz	9.5%	17
Hoegaarden	Wit Beir	Germany	350 ml	4.9%	8.5

DRINK FRUIT BEER & CIDER

Woodchuck	Amber Cider	Vermont	12 oz	5%	9.5
Lindeman's Framboise	Fruit Beer	Belgium	750 ml	4.6%	25
Magner's	Hard Cider	United Kingdom	11.2 oz	4.5%	11
Angry Orchard	Hard Cider	Boston	12 oz	5%	8.5

SEASONAL

	STYLE	FROM	VOL	ABV%	$
Victory Summer Love	Blonde Ale	California	11.2oz	5.2%	18.5
Einbecker Mai-Ur-Bock	Maibock	Germany	11.2 oz	6.5%	15
Anchor Brewing Co. Liberty Ale	India Pale Ale	California	12 oz	5.9%	11
BrewDog Hardcore IPA	India Pale Ale	Scotland	330 ml	5.6%	9
BrewDog Dead Pony Club	Pale Ale	Scotland	330 ml	3.8%	10

HOPOLOGY 104

POP QUIZ

WHICH OF THE FOLLOWING IS A TYPE OF HOP?

A) Warrior B) Teamaker

C) Nugget D) All of the above

TRUE -OR- FALSE

A 'beer engine' is the motorized mechanism that powers an electronic brewing system.

HOPPY FACT

Bottled beer was invented in London in 1568 and stored in brown or green bottles to avoid further fermentation during storage and transportation.

THAT'S WHAT HE SAID

MATCH THE QUOTE

1) "I feel sorry for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day."

2) "A fine beer may be judged with only one sip, but it's better to be thoroughly sure."

3) "Beer: So much more than just a breakfast drink."

4) "There are no great enologists. Only good grapes"

Czech Proverb #____

Homer Simpson #____

Michel Rolland #____

Frank Sinatra #____

HOPOLOGY ANSWERS

Pop Quiz D) All of the above

False: Beer Engine is a manual pump used to dispense cask beers.

That's What He Said: 1) Frank Sinatra 2) Czech Proverb 3) Homer Simpson 4) Michel Holland

GastroBar

Eat Food

SMALL PLATES

	$
CHARCUTERIE* Housemade Mustard, Cornichons	8
CHICKEN LIVER Applewood Smoked Bacon, Pickled Shallots, Grilled Country Bread	6
WHIPPED RICOTTA Truffled Honey, Thyme, Grilled Country Bread	6
STEAMED PORK BUNS Sweet Chili, Scallion, Pickled Cabbage, Japanese Mayonnaise	6
TRUFFLE FRIES Garlic Aioli	6
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TOSCANA ROSSO, Lagone Aia Vecchia, Tuscany, IT	10	46

FOODIE FRIDAY

Join us from 4:00pm - 6:00pm & 10:00pm - close
2 for 1 Small Plates with Any Beer, Wine or Cocktail from our GastroBar Wine List

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GASTRO BAR

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Ommeang Abbey Ale	Dubbel	New York	12 oz	8.5%	13
Delirium Tremens	Golden Ale	Belgium	11.2 oz	8.5%	18.5
Duval	Golden Ale	Belgium	11.2 oz	8.5%	16
Franszikaner	Hefeweizen	Germany	355 ml	5.5%	6.5
Goose Island Imperial IPA	Imperial India Pale Ale	Illinois	12 oz	9%	8.5
Dogfish Head 90 Minute IPA	India Pale Ale	Delaware	12 oz	9%	13
Rogue Farms 7 Hop	India Pale Ale	Oregon	22 oz	8.2%	35
Kronenbourg 1664	Lager	France	330 ml	5.9%	9.5
Samuel Adams	Lager	Massachusetts	12 oz	4.7%	8.5
Stella Artois	Lager	Belgium	330 ml	5%	9
Rogue Dead Guy Ale	Maibock	Oregon	12 oz	7%	11
Fuller's Vintage Ale 2011	Old Ale	United Kingdom	500 ml	8.5%	20
Lagunitas Pils	Pilsner	California	12 oz	6.2%	11
Goose Island 312	Pale Ale	Illinois	12 oz	4.2%	7
Lagunitas Lil' Sumpin Sumpin	Pale Ale	California	12 oz	7.5%	11
O'hara's	Red Ale	Ireland	330 ml	4.3%	8.5
Saison Dupont	Saison	Belgium	11.2 oz	6.5%	18.5
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Fuller's ESB	Special Bitters	United Kingdom	11.2 oz	5.9%	9.5
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Moa St. Joseph's	Tripel	New Zealand	12.5 oz	9.5%	17
Hoegaarden	Wit Beir	Germany	350 ml	4.9%	8.5

DRINK FRUIT BEER & CIDER

Woodchuck	Amber Cider	Vermont	12 oz	5%	9.5
Lindeman's Framboise	Fruit Beer	Belgium	750 ml	4.6%	25
Magner's	Hard Cider	United Kingdom	11.2 oz	4.5%	11
Angry Orchard	Hard Cider	Boston	12 oz	5%	8.5

SEASONAL

	STYLE	FROM	VOL	ABV%	$
Victory Summer Love	Blonde Ale	California	11.2oz	5.2%	18.5
Einbecker Mai-Ur-Bock	Maibock	Germany	11.2 oz	6.5%	15
Anchor Brewing Co. Liberty Ale	India Pale Ale	California	12 oz	5.9%	11
BrewDog Hardcore IPA	India Pale Ale	Scotland	330 ml	5.6%	9
BrewDog Dead Pony Club	Pale Ale	Scotland	330 ml	3.8%	10

HOPOLOGY 105

POP QUIZ

WHAT DOES IBU MEAN?

A) A hop-laden style of beer

B) Another term for ABV

C) The scale that measures a beer's bitterness

D) Measurement of darkness

TRUE -OR- FALSE

The liquid created by the mashing of malted barley called ale.

HOPPY FACT

Guinness is actually a light beer. At 125 calories a pint, it clocks in with fewer calories than Budweiser and Coors, and most ales and lagers.

BEER SCRAMBLE

COUNTRY — BEER NAME

IRELAND — PMSU'RHY

1: _____

UNITED KINGDOM
LESNCATEW

2: _____

USA — HDFIHESAOGD

3: _____

BELGIUM — NUPSAIDSOONT

4: _____

HOPOLOGY ANSWERS

Pop Quiz: C) The scale that measures a beer's bitterness

False: Wort

Beer Scramble: 1) Murphy's 2) Newcastle 3) Dogfish Head 4) Saison Dupont

GastroBar

Eat Food

SMALL PLATES

	$
CHARCUTERIE* Housemade Mustard, Cornichons	8
CHICKEN LIVER Applewood Smoked Bacon, Pickled Shallots, Grilled Country Bread	6
WHIPPED RICOTTA Truffled Honey, Thyme, Grilled Country Bread	6
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TRUFFLE FRIES Garlic Aioli	6
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50% off All IPA's from Our GastroBar Winelist

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HOPOLOGY 106

POP QUIZ

WHAT IS CRAFT BEER?

A) A specialty beer

B) A beer produced in limited quantities

C) A beer produced in America

D) A foul tasting liquid

TRUE -OR- FALSE

The world's oldest Brewery is located in Germany.

QUOTE OF THE DAY

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer."

- Abraham Lincoln -

HOPPY FACT

In 1985 Sam Adams was the first "foreign" beer to ever pass the stringent 'Reinheitsgebot' (quality standards) necessary for beer distribution in Germany

HOPOLOGY ANSWERS

Pop Quiz: B) A beer produced in limited quantities.

True: The Weihenstephan Brewery opened in 1040 in Munich, Germany.

GastroBar

Eat Food

SMALL PLATES

	$
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HOUSEMADE BEEF BURGER* Aged Cheddar, Caramelized Onion Relish, Tomato Marmalade, Brioche Bun	12
TRUFFLED GRILLED CHEESE Raclette Cheese, Braised Leeks, Sourdough Ciabatta	12
GRILLED LOCAL SAUSAGES Housemade Mustard, Pretzel Roll, Potato Salad, Sauerkraut	10
STEAK AND GUINNESS PIE Puff Pastry, Rosemary, Yukon Gold Potato	12
DUCK CONFIT CLUB Smoked Bacon, Shallots, Gruyere Cheese, Chipotle Aioli	12

FLATBREADS

WILD MUSHROOM, PARMESAN, TRUFFLE OIL	10
ROASTED TOMATO, BASIL, GOAT CHEESE	8

SIP COCKTAILS $12

FRESH TUNED HURRICANE
Bacardi Silver Rum, Kraken Dark Rum, Fresh Lime, Orange & Pineapple Juice, Passion Fruit Juice, Blossom Honey, Bitters

JACKSON PUNCH
Makers Mark Bourbon, 10 Cane Rum, Fresh Lemon Juice, Raspberries, Topped With Sparkling Wine

TO RITA: WITH PASSION
Don Julio Blanco Tequila, Fresh Lime & Orange Juice, Passion Fruit Juice, Chili Flakes, Ceylon Cinnamon, Blossom Honey

CUCUMBER MARGARITA
Don Julio Blanco Tequila, Fresh Cucumber, Fresh Lime & Orange Juice, Organic Agave Nectar

SUMMER SLING
Bombay Sapphire Gin, Fresh Lime, Orange & Pineapple Juice, Bitters, Milled Nutmeg, Topped With Sparkling Wine

MAXIMILIAN AFFAIR
Cazadores Reposado Tequila, Domain De Canton Ginger Liqueur, Fresh Red Bell Pepper, Fresh Lemon & Lime Juice, Organic Agave Nectar

BLUEBERRY MULET
Russian Standard Vodka, Blueberries, Domain De Canton Ginger Liqueur, Fresh Lime Juice, Organic Agave Nectar

HONEY BLOSSOM COLLINS
Russian Standard Vodka, Fresh Basil, Passion Fruit, Blossom Honey, Lemon Juice, Soda

DRINK WINE

SPARKLERS

	G	B
BRUT, Domaine Chandon, "Classic Brut", California	11	46
PROSECCO, Fantinel, Friuli-Venezia Giulia	9	39
BRUT ROSÉ, Fantinel, Friuli-Venezia Giulia	9	39

WHITE

CHARDONNAY, St. Francis, Sonoma, California	9	42
SAUVIGNON BLANC, Gran Araucaria,Chile		8
PINOT GRIS, J. Vineyards, California	11	52
GEWÜRZTRAMINER, Navarro, Anderson Valley, California	12	54
ALBARIÑO, Bodegas Laxas, Rais Baixas, ES	9	39
GARNACHA BLANCA, Scala Dei, Les Brugueres, Priorat, ES	16	58

ROSÉ/RED

ROSÉ, Bertani, Bertarose, Verona, IT	10	48
PINOT NOIR, Cherry Tart, California	13	61
TEMPRAÑILLO, Torres, Celeste, Ribera del Duero, ES	11	45
MERLOT, Kiona, Columbia Valley, Washington	13	61
SYRAH/CARIGNAN, Gérard Bertrand, Minervois, FR	9	37
CABERNET SAUVIGNON, Decoy, Sonoma, California	13	68
TOSCANA ROSSO, Lagone Aia Vecchia, Tuscany, IT	10	46

SUNDAY FUN DAY

Join us from 4:00pm - 6:00pm & 10:00pm - close
50% off Gastrobar Cocktails, Beers and Wine
by the Glass from Our GastroBar Winelist

Celebrity Cruises is proud to be DINEAWARE committed. If you have any allergies or sensitivities to specific foods, please notify your Maitre D' before ordering
*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

GASTRO BAR

DRINK BEER

	STYLE	FROM	VOL	ABV%	$
Newcastle	Brown Ale	United Kingdom	Draft	4.7%	9.5
Murphy's	Stout	Ireland	Draft	4.3%	10
Old Speckled Hen	Pale Ale	United Kingdom	Draft	5.2%	10
Rogue XS Old Crustacean	Barley Wine	Oregon	750 ml	11.5%	50
Brooklyn Brown Ale	Brown Ale	New York	12 oz	5.6%	9.5
Fuller's London Pride	Brown Porter	United Kingdom	11.2 oz	4.7%	11
Rogue Chocolate Stout	Chocolate Stout	Oregon	22 oz	6.5%	38
Chimay Grand Reserve Blue	Dark Ale	Belgium	750 ml	9%	32
Delirium Nocturnum	Dark Ale	Belgium	11.2 oz	8.5%	18.5
Paulaner Salvator	Dopplebock	Germany	11.2 oz	7.9%	8.5
Chimay Premiere Rouge	Dubbel	Belgium	750 ml	7%	32
Ommeang Abbey Ale	Dubbel	New York	12 oz	8.5%	13
Delirium Tremens	Golden Ale	Belgium	11.2 oz	8.5%	18.5
Duval	Golden Ale	Belgium	11.2 oz	8.5%	16
Franszikaner	Hefeweizen	Germany	355 ml	5.5%	6.5
Goose Island Imperial IPA	Imperial India Pale Ale	Illinois	12 oz	9%	8.5
Dogfish Head 90 Minute IPA	India Pale Ale	Delaware	12 oz	9%	13
Rogue Farms 7 Hop	India Pale Ale	Oregon	22 oz	8.2%	35
Kronenbourg 1664	Lager	France	330 ml	5.9%	9.5
Samuel Adams	Lager	Massachusetts	12 oz	4.7%	8.5
Stella Artois	Lager	Belgium	330 ml	5%	9
Rogue Dead Guy Ale	Maibock	Oregon	12 oz	7%	11
Fuller's Vintage Ale 2011	Old Ale	United Kingdom	500 ml	8.5%	20
Lagunitas Pils	Pilsner	California	12 oz	6.2%	11
Goose Island 312	Pale Ale	Illinois	12 oz	4.2%	7
Lagunitas Lil' Sumpin Sumpin	Pale Ale	California	12 oz	7.5%	11
O'hara's	Red Ale	Ireland	330 ml	4.3%	8.5
Saison Dupont	Saison	Belgium	11.2 oz	6.5%	18.5
Belhaven	Scottish Ale	Scotland	355 ml	5.2%	15
Fuller's ESB	Special Bitters	United Kingdom	11.2 oz	5.9%	9.5
Anchor Steam Beer	Steam Beer	California	12 oz	5.5%	11
Guinness	Stout	Ireland	440 ml	4.2%	9
La Fin Du Monde	Tripel	Canada	12 oz	9%	11
Moa St. Joseph's	Tripel	New Zealand	12.5 oz	9.5%	17
Hoegaarden	Wit Beir	Germany	350 ml	4.9%	8.5

DRINK FRUIT BEER & CIDER

Woodchuck	Amber Cider	Vermont	12 oz	5%	9.5
Lindeman's Framboise	Fruit Beer	Belgium	750 ml	4.6%	25
Magner's	Hard Cider	United Kingdom	11.2 oz	4.5%	11
Angry Orchard	Hard Cider	Boston	12 oz	5%	8.5

SEASONAL

	STYLE	FROM	VOL	ABV%	$
Victory Summer Love	Blonde Ale	California	11.2oz	5.2%	18.5
Einbecker Mai-Ur-Bock	Maibock	Germany	11.2 oz	6.5%	15
Anchor Brewing Co. Liberty Ale	India Pale Ale	California	12 oz	5.9%	11
BrewDog Hardcore IPA	India Pale Ale	Scotland	330 ml	5.6%	9
BrewDog Dead Pony Club	Pale Ale	Scotland	330 ml	3.8%	10

HOPOLOGY 107

POP QUIZ

WHAT CITY IN THE UNITED STATES HAS HAD THE MOST BREWERIES?

A) Portland

B) Boston

C) Philadelphia

D) Georgetown

TRUE -OR- FALSE

A traditional Black & Tan is a drink using a Stout beer layered on top of a lighter beer such as a Lager?

BEER SCRAMBLE

COUNTRY	BEER NAME
SCOTLAND	VHENBAEL
1: _____	
BELGIUM	VLDUE
2: _____	
USA	MUALESSAAMD
3: _____	

QUOTE OF THE DAY

"I enjoy cooking with wine, sometimes I even put it in the food I'm cooking."

-Julia Child's-

HOPOLOGY ANSWERS

Pop Quiz C) Philadelphia

True Guinness' web site says they prefer the all-Irish mixture of Guinness and Harp Lager, but many pubs use variation. Beer Scramble 1) Belhaven, 2) Duvel, 3) Samuel Adams