



# BEER MENU

### **ALE**

Ale is a beer that uses a top fermenting yeast, brewed at warmish temps, & has a fuller body & fruity taste. **Blonde Walks Into A Bar** 4.0% abv. 13.9 IBU Blonde Walks Into A Bar....well you know how the rest goes. Light, crisp, & easy drinking. Our Blonde Ale doesn't take itself too seriously, and neither should you. Lighten up and get yourself a Blonde!

**Leaping Lemur Cream Ale** 4.8% abv. 14.3 IBU Hops take a back seat in this smooth, luscious, and quaffable Ale. Brewed with Madagascar vanilla, this Cream Ale will have you leaping for more!

**Nutty Monkey** 4.8% abv. 14.3 IBU Our Leaping Lemur Cream Ale infused with natural pistachio.

**Hillsboro Pale Ale** 5.4% abv. 19.2 IBU Luscious golden color, easy drinking; a true "session" Ale. Hillsboro Pale is our version of "The Beer That Made Hillsboro Famous."

**Irish as Feck** 5.7% abv. 30.2 IBU Caramel malt sweetness and low bitterness make this traditional Irish Red a true crowd pleaser.

**Big Jim Bourbon Brown** 8.3% abv. 20.9 IBU Flavors of bourbon, roasted malt, and vanilla meld together for a deep, dark & delicious brew.

#### **HEFEWEIZEN**

Hefeweizen is a type of weiss beer—German for "white beer." Hefeweizen itself translates to "yeast wheat" in German.

**Big Hefe** 5.2% abv. 15.2 IBU This Hefeweizen is pale and refreshing. Banana and clove flavors are produced by the special yeast strain we use.

**JORTS** 5.2% abv. 15.2 IBU Tropical, fruity, and lip smacking good. This guava infused wheat beer will have you throwing on your jean shorts and heading to the beach.

Blue Hefe 5.2% abv. 15.2 IBU Our classic Hefeweizen with a blueberry infusion.

#### LAGER

Lager is a beer brewed with a bottom fermenting yeast, at colder temps and produces smoother taste.

**Pups – Light Lager** 3.9% abv. 11 IBU 112 Calories 7g Carbohydrates

The brewers used a traditional German Lager yeast strain, fermented, and conditioned at really cold temperatures! This beer is bright, crisp, and clean!

**Kickapoo Oil** 4.9% abv. 13 IBU This Black Lager takes its name from local business history. Dark roasted malts provide deep smooth flavors.

**Bohemian Club** 5.5% abv. 22.2 IBU Light in color and deep in flavor, this lager is crisp and smooth. This Czech Pilsner honors our Hillsboro heritage.

#### **IPA**

India pale ale (IPA) is a hoppy beer style within the broader category of pale ale.

**Snappy IPA** 7.0% abv. 77 IBU Citra hops provide the aroma and flavor for this super drinkable IPA. Named after our visionary Snapper Verbsky.

**Orange Dreamshake - Milkshake IPA** 5.5% abv. 42 IBU Think old school Creamsicle. Smooth, sweet, and fruity. Not your typical IPA. \*

**Treat Yo' Self - DDH-IPA** 8.8% abv. 38.1 IBU The double dry hopping method for this DDH-India Pale Ale, provides huge hop aromas and flavors with subdued bitterness. Look for hints of pear, cherry, mango, and tropical fruit. Unfiltered to provide enhanced hop & yeast expression.

X-Thiols 6.5% abv. 23.4 IBU Double dry hopped, Hazy IPA. Notes of passion fruit, guava, & citrus.





## BEER MENU

# STOUT / PORTER

Stout is a dark, top-fermented beer with a few variations.

Porter is a subset of Stout, which uses dark, crystal, and black malts to produce a medium body dark beer.

Joe Beer 5.8% abv. 23.9 IBU Dark, smooth, and delicious with chocolate undertones; a classic Porter. Named after our patriarch, Joe Verbsky. This beer is just like him, simple and no nonsense. It was his favorite beer.

**Peanut Butter & Jelly Joe** 5.8% abv. 23.9 IBU Joe Beer Porter infused with natural roasted peanut & wild strawberry.

**Contented Cow** 5.7% abv. 24.4 IBU The use of lactose (milk sugar) gives this Milk Stout a subtle sweetness that balances with the smooth bitterness that the caramel and roasted grains provide. The history of our building shows Carnation Milk used the slogan "Milk from Contented Cows". \*

**Toasted** 5.7% abv. 24.4 IBU Toasted coconut and dark chocolate infused milk stout. \* **Breakfast at Tiffany's** 5.7% abv. 24.4 IBU A French Toast inspired milk stout. \*

**Badger Sweat - Vanilla Bean Milk Stout** 5.7% abv. 24.4 IBU Lactose gives a subtle sweetness that balances with the 5 roasted malts we use. We then age with vanilla to provide a balance of creaminess and roastiness. \*Contains Lactose

### SOUR

Our sour beers use a special yeast that produces lactic acid to achieve a tart, crisp, flavor.

**Currant Mood- Fruited Sour** 5.0% abv. 10 IBU A fruited sour blended with real blueberry, cherry, and black currants.

**Thank You For Being A Friend - Watermelon Gose** 4.6% abv. 10 IBU "Friends with Benefits" series brewed in collaboration with our good friend & head brewer Micah @ Gravity Box Brewing Co. in Mauston. This Gose features pink Himalayan salt, coriander, and watermelon. Look for sweet, salty, and tart.

**Strawberry Shortcake** 5.1% abv. 10.5 IBU The strawberry shortcake sour is a light beer that showcases delectable strawberries and a copious amount of creamy vanilla.

### HARD SELTZER 4.5% abv. 0 IBU

Hard Seltzer is brewed using pure cane sugar, natural flavors, and is gluten friendly.

5<sup>th</sup> of July Bomb Pop seltzer. Sweet cherry, lime, and blue raspberry.

Georgia on my Mind Peach seltzer.

### SODA

**Beckham's Root Beer** Our house root beer is named after Kim & Snapper's first grandchild. This delicious root beer is rich in flavor, with hints of vanilla that boasts a creamy finish.

### **HBC QR CODES**







**HBC Beer Finder** 



HBC Untappd

**Alcohol By Volume (ABV)**: A measurement of the alcohol content in terms of the % volume of alcohol per volume of beer. **International Bitterness Units (IBUs)**: Can range from 0 (lowest—no bitterness) to above 100 IBUs.