



OLD FORGE
BREWING COMPANY

BEVERAGES

BEER

Light and Crisp

		abv	Tap #
Endless Sun Ale	A light-bodied, low-hopped, pale golden ale with some wheat and lightly toasted malts	4.5	14
Blood Orange Gose	A sour wheat ale with sea salt and natural Blood Orange flavor	4.5	4
Forge Light	A light beer brewed in the classic German style with an all barley malt mash, a balanced malt profile, the slightest touch of hop character, and a clean lager finish	3.8	2
OFBC Cider	A perfect balance of tartness, crispness, and sweetness using local apples from Dries Orchards	6.0	9
Eat a Peach Radler	A 50/50 mixture of Hefeweizen and peach soda makes an extremely refreshing and surprisingly sweet mixture	2.7	15
OFBC Seltzer	An assertively effervescent, clean hard seltzer served plain or ask your server about the seasonal flavor options	5.0	5

Hoppy

Gold Dust	A hazy/juicy pale ale brewed in collaboration with our friends at Marleys and Rusty Rail for Going Gold benefiting Think Big Pediatric Cancer Fund.	5.2	3
Cloudsmack Hazy IPA	A heavily dry hopped Hazy IPA with hints of tropical fruit	6.0	10
Overbite IPA	An American IPA with big malt character giving perfect balance to the abundance of Pacific Northwest hops	7.5	6
T-Rail Pale Ale	An amber colored American pale ale, medium-bodied, with well-balanced malt and hop flavor, a hoppy aroma, and crisp finish	5.3	8
No Socks IPA	A West Coast style Double IPA, very pale in color, and hopped with Chinook, Cascade, Eldorado, and Eureka. It finishes dry and hoppy	8.0	11
Lupulin Daydreams IPA	This hazy IPA has intense tropical fruit, juicy citrus, and resinous hop notes from the double dry hopping with hops and cryohops.	6.0	12
Hopstash IPA	A pale, dry, and crushable IPA, hopped with Chinook, Cascade, and Azacca for a hoppy, citrus aroma and flavor	6.2	16

Malty

Oktoberfest Lager	Our take on the traditional Bavarian Oktoberfest beers. Assertive malt body, crisp finish, lagered naturally over the summer to gain carbonation, clarity, and flavor.	6.0	13
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Dark and Roasty

Slack Tub Stout (Nitro)	Dark and roasty, with a touch of molasses and a silky smooth finish due to the generous helping of oatmeal in the grist	5.2	1
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Specialty/Seasonal

Pumpkin Ale	A seasonal ale brewed with real pumpkin, brown sugar, subtle spices, and vanilla	4.6	7
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Handpump/Cask Conditioned

Cask American IPA	A West Coast style IPA brewed specifically for cask, with a bold hop presence and a slightly maltier finish	7.0	
Cask ESB	Extra Special Bitter is a traditional English style ale with deep malt flavor balanced with earthy hop bitterness. Cask conditioned and served on the hand pump	5.0	

Coming Soon

Cherry Tribunal	An intensely sour blonde ale, with sweet cherry juice added for balance	5.0	
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WINE

White

Niagara | True grape aromas abound in this sweet wine, reminiscent of fresh picked grapes and summer days. **Red Shale Ridge**

Gruner Veltliner | This dry white has a bright citrus aroma and is crisp on the palette. **Fero**

Chardonnay | This un-oaked Chardonnay is clean and crisp with a great minerality, hints of grapefruit and thyme and a pleasant chalkiness on the finish. **Red Shale Ridge**

Sauvignon Blanc | Light and crisp and boasting notes of lime and stonefruits with a subtle finish of basil and lemongrass. **Union Cellars**

Traminette | A semidry varietal with mouthwatering hints of grapefruit, lychee, and honey. **Union Cellars**

Fruit

Strawberry | This sweet fruit wine is bursting with ripe strawberries and a pleasantly tart finish. **Red Shale Ridge**

Elderberry | Sweet fruit wine made with 100% elderberry. **Shade Mountain**

Prehistoric Peach | Sweet fruit wine made with locally sourced peaches. **Shade Mountain**

Red

Cabernet Franc | Medium bodied with notes of tart cherries and vine ripe berries with subtle peppery and herbaceous undertones. **Union Cellars**

Estate Pinot Noir | Fruit and floral aromas from hand harvested grapes are preserved in French oak barrels. **Fero**

Prototype | A dry blend with fruit forward notes of pomegranate and currants and subtle nuances of cedar. **Union Cellars**

COCKTAILS

Gin and Tonic | Revivalist Gin with tonic water and a lime.

Dirty Martini | Revivalist Vodka chilled with olive juice.

OFBC Manhattan | Resurgent Young American Bourbon with maraschino cherry juice and Angostura aromatic bitters.