



**OLD FORGE**  
BREWING COMPANY

**BEVERAGES**

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## BEER

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### *Light and Crisp*

		abv	Tap #
<b>Endless Sun Ale</b>	A light-bodied, low-hopped, pale golden ale with some wheat and lightly toasted malts	4.5	14
<b>Blood Orange Gose</b>	A sour wheat ale with sea salt and natural Blood Orange flavor	4.5	4
<b>OFBC Cider</b>	A perfect balance of tartness, crispness, and sweetness using local apples from Dries Orchards	6.0	9
<b>OFBC Seltzer</b>	An assertively effervescent, clean hard seltzer served plain or ask your server about the seasonal flavor options	5.0	5
<b>Hapless Wanderer</b>	A traditional Helles style lager that is crisp, clean, and refreshing	4.5	10
<b>Forge Light</b>	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	12
<b>Paradise Pils</b>	A very pale, crisp, sessionable Pilsner with great noble hop flavor and aroma and a clean finish	4.5	13
<b>Witbier</b>	A mild wheat beer brewed with coriander, and orange peel, and fermented with Belgian yeast	5.1	15

### *Hoppy*

<b>Overbite IPA</b>	An American IPA with big malt character giving perfect balance to the abundance of Pacific Northwest hops	7.5	6
<b>T-Rail Pale Ale</b>	An amber colored American pale ale, medium-bodied, with well-balanced malt and hop flavor, a hoppy aroma, and crisp finish	5.3	8
<b>Hype Juice IPA</b>	This unfiltered New England Style IPA is packed full of juicy hop aroma and flavor	7.0	2
<b>Enigma IPA</b>	This version of the Enigma IPA features mango and habanero peppers for a tropical fruit flavor and aroma with a slight kick of spice flavor in the finish	6.0	11
<b>Bing's Revenge</b>	A west coast style IPA with assertive bitterness and flavors of citrus, pine, and resin	7.0	16

### *Malty*

<b>Shermanator</b>	This doppelbock has rich malt flavors with low hop bitterness, is quite full-bodied with some alcoholic strength apparent and noticeable fruitiness	9.6	7
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### *Dark and Roasty*

<b>Slack Tub Stout (Nitro)</b>	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*

<b>Raspberry Tribunal</b>	An intensely sour blonde ale, with raspberry juice added for balance	5.0	3
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### *Handpump/Cask Conditioned*

<b>Cask Irish Red Ale</b>	Aromas and flavors of traditional floor malted barley with a light malt sweetness, toasted bread, and a touch of roast malt, all tied together with a delicate hop bitterness.	4.2	
<b>Caskadia</b>	Part red ale, part IPA, and brewed specifically to be served on cask with flavors of sweet malt, and citrusy, resinous, and piney hop flavors	6.5	

### *Coming Soon*

<b>Apricot Tribunal</b>	An intensely sour blonde ale, with apricot juice added for balance	5.0	
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## WINE

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### *White*

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**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**

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

### *Fruit*

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**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*

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**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**

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## COCKTAILS

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**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.