



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
Hefeweizen	A Bavarian style hefeweizen pours a hazy golden color with hints of banana and clove	5.5	2
OFBC Cider	A perfect balance of tartness, crispness, and sweetness using local apples from Dries Orchards	6.0	9
Otra Mas	A Mexican-style lager with lime and salt added	5.0	12
OFBC Seltzer	An assertively effervescent, clean hard seltzer served plain or ask your server about the seasonal flavor options	5.0	5

Hoppy

Enigma IPA	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	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
Hopstash IPA	A pale, dry, and crushable IPA, hopped with Chinook, Cascade, and Azacca for a hoppy, citrus aroma and flavor	6.2	16
Gator Hop IPA	A west coast style IPA brewed with tropical fruit forward hops, and a touch of Mango, Pineapple, and Passion Fruit added to enhance the naturally occurring hop flavors	6.0	15

Malty

A Sense of Wonder	Inspired by the Irish bread, Barmbrack, this malty, toasty ale has flavors of cinnamon, nutmeg, lemon zest, raisin, and currant.	5.1	13
Born and Bred Rustic Lager	Made with Pennsylvania grown and malted barley, this full-bodied lager has hints of sweet maltiness, toasted bread, and a touch of noble hops on the finish.	6.0	3

Dark and Roasty

Opulence Imperial Stout	Aged four months in bourbon barrels, this stout is rich and luscious with dark chocolate and espresso overtones	10.0	11
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

Specialty/Seasonal

Piggyback	A healthy dose of maple syrup and a touch of salt in a smoked Lager, inspired by maple bacon	5.4	7
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Handpump/Cask Conditioned

Cask Blonde	A Pilsner malt base utilizing whirlpool hop additions and dry hopping to get a fruity hop aroma and flavor with low bitterness and a soft smooth mouthfeel	5.1	
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	

WINE

White

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

Pinot Gris | This Alsatian-style, medium bodied pinot gris, exhibits bright citrus notes, hints of stone fruit, a balanced acidity, and a lovely, lingering finish. **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**

Blush

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

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.