



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
Raspberry Tribunal	An intensely sour blonde ale, with raspberry juice added for balance	5.0	3
Blood Orange Gose	A sour wheat ale with sea salt and natural Blood Orange flavor	4.5	4
OFBC Cider	A perfect balance of tartness, crispness, and sweetness using local apples from Dries Orchards	6.0	9
OFBC Seltzer	An assertively effervescent, clean hard seltzer served plain or ask your server about the seasonal flavor options	5.0	5
Paradise Pils	A very pale, crisp, sessionable Pilsner with great noble hop flavor and aroma and a clean finish	4.5	13

Hoppy

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
Love is Brewing Hazy IPA	A Hazy IPA with aromas of citrus, and tropical fruit, and flavors of orange, lemon, passion fruit, pineapple, and citrus zest	6.0	12
17th Anniversary Double IPA	Strong aroma and flavor of hop resin with notes of lemon and tangerine hide the deceptively high abv	9.0	10
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

Born and Bred Harvest Ale	Made with Pennsylvania grown and malted barley, a well-balanced ale with notes of sweet and toasted malts, and a clean English style hop flavor	6.6	11
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Dark and Roasty

French Vanilla Coffee Porter	An English style Porter steeped in medium roast Guatemalan coffee, and flavored with lactose and vanilla	5.0	2
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

Opulence Imperial Stout	Aged four months in bourbon barrels, this stout is rich and luscious with dark chocolate and espresso overtones	10.0	15
Shermanator	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

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	7.4	
Caskadia	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

Witbier	A mild wheat beer brewed with coriander, and orange peel, and fermented with Belgian yeast	5.1	
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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.