



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	10
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
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	12
Paradise Pils	A very pale, crisp, sessionable Pilsner with great noble hop flavor and aroma and a clean finish	4.5	13
Witbier	A mild wheat beer brewed with coriander, and orange peel, and fermented with Belgian yeast	5.1	15

Hoppy

Overbite IPA	An American IPA with big malt character giving perfect balance to the abundance of Pacific Northwest hops	7.5	6
Hopstash IPA	A pale, dry, and crushable IPA, hopped with Chinook, Cascade, and Azacca for a hoppy, citrus aroma and flavor	6.2	14
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
Hype Juice IPA	This unfiltered New England Style IPA is packed full of juicy hop aroma and flavor	7.0	2
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	11
Bing's Revenge	A west coast style IPA with assertive bitterness and flavors of citrus, pine, and resin	7.0	16

Malty

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
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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

Apricot Tribunal	An intensely sour blonde ale, with apricot juice added for balance	5.0	3
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Handpump/Cask Conditioned

Cask Coffee Kolsch	A traditional Kolsch base with coffee steeped during cold conditioning for a smooth extraction of coffee flavor and aroma, served on the hand pump for a smooth finish	5.3	
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

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	
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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**

Tramintette | 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.

OFBC Margarita | Hidden Still Tequila Silver with MLH Distillery Sweet Triple Sec and our house margarita mix. Ask your server about what flavors are available today!