OLD FORGE BREWING COMPANY | BEVERAGES

BEER

		abv	Tap #
Light and Crisp			
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
Hefeweizen	A Bavarian style hefeweizen pours a hazy golden color with hints of banana and clove	5.5	11
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	2
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
pHaze Change	A New England style IPA with heavy handed additions of cryo hops in the boil and dry hopping.	6.0	14
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	13
Born and Bred Backyard IPA	Made with Pennsylvania grown and malted barley, this session IPA has flavors of tropical fruit, citrus, malt, and a clean slightly bitter finish	4.5	16
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
Specialty/Seasonal			
Peach Tribunal	An intensely sour blonde ale, with peach juice added for balance	5.0	15
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	7
Going Gold Golden Lager	A light colored lager with notes of malty sweetness, honey, and clean bitterness with a touch of sweet fruit from the hops	6.0	3
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	5.1	
Cask American IPA	A West Coast style IPA brewed specifically for cask, with a bold hop presence and a slightly maltier finish	7.4	
Coming Soon			
Falling Down Brown Ale	A cross between a brown ale and an IPA, with dark caramel and chocolate malts, brown sugar, and plenty of hops	6.5	
Pumpkin Ale	A seasonal ale brewed with real pumpkin, brown sugar, subtle spices, and vanilla	4.6	

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 crips 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**

Blueberry | Sweet fruit wine made with locally sourced blueberries. **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 | Bull Town 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!