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
Hefeweizen	A Bavarian style hefeweizen pours a hazy golden color with hints of banana and clove	5.5	11
Apricot Tribunal	An intensely sour blonde ale, with apricot juice added for balance	5.0	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	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
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
Malty			
Rebel Red Lager	A full-bodied malty lager with a nice toasty malt and biscuit flavor along with a mellow, slight noble hop flavor	5.7	12
Specialty/Seasonal			
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	14
Cranberry Cider	Our OFBC hard cider with cranberry added for complexity and depth of flavor	6.0	13
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			
Plowshare Porter	A cutting edge American Porter with plenty of chocolate malt and a shovel full of hops	5.7	
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	

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**

Country Spiced Apple | Sweet wine made with local apples and a light mulled spice. **Shade Mountain**

Cranberry | Semisweet wine made with cranberries with a tart finish. **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!