



# DRAFT BEER

## BARREL AGED SOURS & BRETT BEERS

*Complex, sour ales fermented with our house yeast culture, multiple Brett strains, and bacterial "bugs" to create a multi-layered sour sipper. Combined with extended oak barrel-aging and huge fruit additions, these are the pride of our barrel house. These bright, dry ales are barrel-aged for 90 days to a year, and are accented with fruit, hops, and spices.*

4oz Sample | 10oz Pour | 32oz Growler  
\$4 | \$8 | \$23

**BLANC FLAVOR WHEEL** 8.1%  
farmhouse ale with gooseberry, pineapple, lemongrass & passionfruit.

**ROSÉ SOUR** 8.7%  
sour farmhouse ale aged w/ merlot grapes, rose hips & rose petals

**SUNSHINE AND OPPORTUNITY** 6.9%  
oak aged mixed fermentation farmhouse ale

4oz Sample | 10oz Pour | 32oz Growler  
\$4.5 | \$9 | \$26

**ASTOUNDING ENTERPRISES** 9.2%  
imperial sour red ale aged with merlot grapes, raspberries, cacao & vanilla beans

**BLUEBERRY JACK** 7.2%  
dry-hopped sour ale w/ blueberries and blackberries, stillwater ales collab

**CHERRY BERRY** 7.4%  
sour red ale aged in wine barrels with cherries, raspberries, blackberries & vanilla beans

**FARMER'S RESERVE BLUEBERRY** 7%  
sour blonde barrel aged in wine barrels with blueberries

**FOUDRE PUNCH** 7.2%  
sour blonde barrel aged in oak foudres w/ raspberries, blueberries & cherries

**MARIPOSA** 7.2%  
dry-hopped sour blonde ale aged in wine barrels with mariposa plums

**PEACH GALAXY** 7.5%  
dry-hopped sour farmhouse ale w/ peaches & spices

**VALLEY OF THE HEARTS DELIGHT** 7.2%  
sour blonde ale aged in wine barrels with apricots & cherries

## FRESH BEER

**THEY'RE GOOD HOPS, BRENT DIPA** 7.5%  
double IPA dry-hopped with mosaic, el dorado, motueka & citra hops  
4oz: \$3 16oz: \$7 32oz: \$13 64oz: \$23

**WELCOME TO ALAMEDA IPA** 4.1%  
session IPA with melon, mosaic, citra & el dorado hops  
4oz: \$3 16oz: \$7 32oz: \$13 64oz: \$23

**A BREWERY TO CALL OUR OWN IPA** 6.2%  
hazy IPA with galaxy, citra & hallertau blanc hops  
4oz: \$3 16oz: \$7 32oz: \$13 64oz: \$23

**TIKI IPA** 4.7%  
fruited hazy IPA with citra & mosaic hops, coconut, mango & pineapple  
4oz: \$3 16oz: \$7 32oz: \$13 64oz: \$23

## CAN RELEASE

**DYNAMO DONUT IMPERIAL STOUT** 10.1%  
imperial stout brewed with maple sugar, vanilla beans & donuts  
16oz CAN Togo: \$5 16oz CAN Here: \$7 4 pack: \$20

## BEER ALTERNATIVES

**THE MORRIS WHITE WINE** \$13  
blend of sauvignon blanc & chardonnay, 6oz

**THE MORRIS RED WINE** \$13  
blend of cabernet sauvignon & barbera, 6oz

**SHANDY** \$9  
house made soda with sunshine & opportunity ~5%

**TANGELO-THYME SODA** \$6  
house made non-alcoholic soda

# EATS

## SHARE THESE

**FRIES \$5**

**CHEESE AND CHARCUTERIE PLATE \$16**

Central Coast Creamery "Bishop's Peak," cows milk, semi-hard cheese  
koji-cured pork culatello, almonds, pickled beets, toasted sourdough  
*Beer Pairing: Astounding Enterprises*

**BABY RED ROMAINE SALAD \$12**

avocado, grapefruit, blood orange, purple daikon,  
bayley hazen blue cheese  
*Beer Pairing: Foudre Punch*

**ROASTED RUTABAGA \$11**

spaghetti squash, labneh, mushroom broth, thyme  
*Beer Pairing: They're Good Hops, Brent DIPA*

**IPA GRAVY FRIES \$13**

cheddar curds, double dry-hopped galaxy pants gravy, green garlic  
*Beer Pairing: Dynamo Donut Stout*

**CAULIFLOWER \$10**

tahini, sunchoke, asparagus, purple daikon, toasted seeds  
*Beer Pairing: Welcome to Alameda Session IPA*

**FRIED FINGERLINGS \$10**

oyster mushroom conserva, savoy spinach, salsa verde  
*Beer Pairing: They're Good Hops, Brent DIPA*

**PORK SPARERIBS \$14**

bbq dry rub, VT maple, lemon crema, scallions  
*Beer Pairing: Valley of the Heart's Delight*

## SANDWICHES & THE BURGER

**FALAFEL \$14**

golden beet hummus, tzatziki, dill pickle, za'atar, pita bread  
*Beer Pairing: Sunshine & Opportunity*

**ROAST BEEF \$15**

slow roasted beef, pickled jalapeno, romaine, larb vinaigrette,  
fiscalini smoked cheddar  
*Beer Pairing: A Brewery to Call Our Own IPA*

**SMOKED TROUT MELT \$15**

Mount Lassen smoked trout, fontina cheese, dill pickles,  
creme fraiche, joesy baker sourdough  
*Beer Pairing: Blanc Flavor Wheel*

**FRIED CHICKEN \$15**

green garlic ranch, calabrian chile sauce, smoked bacon,  
red dandelion greens  
*Beer Pairing: A Brewery to Call Our Own IPA*

**DOUBLE CHEESEBURGER \$16**

8oz grass-fed CA antique beef, tillamook cheddar,  
pickled red onion, special sauce  
ADD SMOKED BACON +\$3  
*Beer Pairing: They're Good Hops, Brent DIPA*

## DESSERT

**MARCH BIRTHDAY CAKE \$8**

valrhona chocolate-vanilla bean marble cake w/  
vanilla buttercream  
*Beer Pairing: Astounding Enterprises*

**DYNAMO DONUT \$4**

maple glazed donut topped with bacon  
*Beer Pairing: Dynamo Donut Stout*

## HAPPY HOUR • WED-FRI 3-6PM

**CHEESEBURGER & BEER COMBO \$12**

1/4 lb patty of grass-fed antique beef, white cheddar, pickled red  
onion, special sauce with a full pour of any draft IPA

**WINGS & BEER COMBO \$12**

bbq dry rub, VT maple, lemon crema with any pour of any draft IPA

**\$2 OFF FULL POURS OF ANY DRAFT BEER • 20% OFF ALL GROWLER FILLS (TO GO ONLY)**

**🍷 BOTTLE LIST AVAILABLE UPON REQUEST 🍷**