

# BEER MENU

## UKIAH BREWING COMPANY



### BEER BY THE GLASS

Half Pints \$3.50/\$4 Pints \$7-10  
22oz Pints \$10-12 Pitchers \$20-25

### FLIGHTS & LARGE FORMAT

Sampler \$2.50 Flight of Four \$10 Eight \$20  
Crowler Cans \$14-16 New Glass Growler \$7  
Growler Refill \$28-\$32

## UBC BEER

### UKIAH PILSNER

**LIGHT** 5.4% abv - IBU 30

**\$7**

The return of a longtime UBC favorite. Saaz Hops, Budejovice yeast. Light, crisp, and balanced.

### WILLITS WIT

**LIGHT** 5.3% abv - IBU 30

**\$7**

Another return of a UBC staple. A classic Belgian style wheat beer made with orange peel and coriander. Spicy and crisp with aromas of banana and orange.

### 'LIL QUEY QUEY LAGER

**MEDIUM** 5.4% abv - IBU 25

**\$7**

Our brewer's take on an international classic. Crisp, dry, light, and refreshing, this original recipe is a toast to good friends and colleagues. Reliably crisp and dry, we use a high percentage of traditional flaked maize with a little Halertau Blanc late addition hops thrown in for a new twist.

### NOYO HARBOR NEIPA

**HOPPY** 7.2% abv - IBU 45

**\$8**

UBC's first New England-style hazy IPA. Simcoe, Mosaic, and Belma hops. Imperial Juice yeast. Intense citrus and melon aromas lead to a pillowy & juicy mouthfeel.

### COLD IPA

**HOPPY** 7.5% abv - IBU 53

**\$8**

Part of our seasonal experimental IPA series. Double dry hopped with Belma and Mosaic. German lager yeast fermented at 59f. Assertive hop bitterness with tropical-floral and green fruit notes.

### ORR SPRINGS IPA

**HOPPY** 6.5% abv - IBU 55

**\$7**

New & Improved recipe. Classic west coast-style IPA inspired by the best of Britain. Cascade & Simcoe hops. White Labs Burton Yeast. Crisp red apple & citrus notes on a firm hop frame.

### PALACE PORTER

**MEDIUM** 6.0% abv - IBU 26

**\$7**

The caramel, munich, and chocolate malts are in focus here for this English style porter. Cascade hops. English Ale yeast.

### BLACK OAK COFFEE OATMEAL STOUT

**MEDIUM** 6.7% abv - IBU 31

**\$7**

Cascade Hops, chocolate, oat, and caramel malts, Black Oak Coffee. White Labs English Ale yeast. Lighter bodied for a stout, you'll find Espresso, gingerbread, and raisin notes.

### WEST COAST DOUBLE IPA #2 (seasonal)

**HOPPY N HEAVY** 9.0% abv IBU 66

**\$10/12oz**

The 2nd batch of our experimental series of really big IPAs. Aggressively hopped with a unique blend of Warrior, Summit, Belma, Cascade, and Mosaic hops, then double dry hopped with more Belma and Mosaic. A unique floral aroma leads to a surprisingly balanced mouthfeel given its high alcohol.

## GUEST BREWERIES

### GOWAN'S HEIRLOOM CIDER **LIGHT**

**\$8**

6.8% abv - IBU N/A Local Macintosh apples. Aromatic & floral with notes of pineapple & citrus. Boonville, CA.

## BOTTLES & CANS

and just clap your hands

**FACTION SAISON DE ALAMEDA** 6.1% abv - IBU N/A

**MEDIUM**

**12OZ BOTTLE \$20**