



The Lodge Upstairs Beer Bar Menu

1 – Portland Ale

4.9% ABV • 19 IBU • \$6.00 16oz • \$2 2oz

Golden Ale brewed with flavorful German Pilsner malt and Northern Brewers hops resulting in a balanced and approachable craft beer.

2 – Cascade IPA

6.1% ABV • 50 IBU • \$6.00 16oz • \$2 2oz

Our house IPA brewed with English malts and Columbus, Centennial, Mosaic, Citra and Idaho 7 hops.

3 – Jerry Rice Pale Ale

5.0% ABV • 20 IBU • \$6.00 16oz • \$2 2oz

Make the catch of the day with this rice pale ale! Made with flaked rice for a crisp dryness & Citra hops, this beer will make you do a touchdown dance in no time.

4 – Glass Mitten

8.1% ABV • 54 IBU • \$6.50 16oz • \$2 2oz

One way to keep warm this winter, Cascade and Centennial hops help balance a rich malt profile and provide a little citrus to brighten up the dark and cold days of the season.

5 – Brews of a Feather • Coffee Blonde

6.1% ABV • 15 IBU • \$6.50 16oz • \$2 2oz

Our blonde Coffee beer blended with Stumptown Coffee Roasters' Holler Mt. cold-brew, organic cacao nibs and vanilla beans.

6 – Squirrel Away IPA

6.7% ABV • 60 IBU • \$6.00 16oz • \$ 2 2oz

The season has changed and with it, our desire for full-bodied, amber colored IPAs has too. Centennial and Columbus hops bring orange peel and dankness to your glass.

7 – Kriek 2017 • NW Sour

7.7% ABV • \$7.50 8oz • \$4.50 4oz • \$2.50 2oz • \$14 Bottle

A blend of sour red ales aged in oak wine barrels for up to 17 months with Bing and sour pie cherries.

8 –Apricot 2017 • NW Sour

7.3% ABV • \$7.50 8oz • \$4.50 4oz • \$2.50 2oz

A blend of sour blond ales aged in oak wine barrels for up to 14 months with fresh apricots.

9 – Cuvee du Jongleur '17 • NW Sour

9.4 % ABV • \$7.50 8oz • \$4.50 4oz • \$2.50 2oz

Sour red, triple and quad sour ales aged in oak casks for up to three years.



The Lodge Den Beer Bar Menu

1 – Portland Ale

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The Lodge Upstairs Beer Bar Menu

10 – Honey Ginger Lime • NW Sour

6.52% ABV • \$7.50 Glass • \$2.50 Taster

Sour rye ales, barrel-aged and blended with ginger, lime zest and local Oregon honey.

11 – Cocoa Rojo • NW Sour

% ABV • \$7.50 8oz • \$4.50 4oz • \$2.50 2oz •

Sour red ales aged in oak barrels with liquid cocoa, elderberries and spices.

12 –Fruitopian Noyaux • NW Sour

9% ABV • \$8 8oz • \$5.50 4oz • \$3 2oz

Sour triple and wheat ales aged in wine and bourbon barrels with tangerine peel, raspberries and noyaux.

13 – Glueh Kriek 2018 • NW Sour • Served Hot!

8.6% ABV • \$8.50 8oz • \$6 4oz

A blend of red and blond ales with cherries, honey and spices. Served hot

14 – Citrus Vitis • NW Sour

8% ABV • \$8 8oz • \$5.5 4oz • \$3 2oz

Sour blond, strong blond, and wheat ales aged in oak wine barrels with chardonnay juice and lime zest.

15 – Cerise Nouveau 2018 • NW Sour

8.8% ABV • \$8 8oz • \$5.5 4oz • \$3 2oz

Sour red ale aged in Pinot Noir barrels with Bing cherries

16 – Love Apeel • NW Sour Shake Series:

7.8% ABV • \$8 8oz • \$5.5 4oz • \$3 2oz

Sour blond ale aged in rosé barrels with grapefruit peel, Amarillo hops and lactose.

17– Holler Mt Triple • NW Sour

8.5% ABV • \$7.00 8oz • \$4.50 4oz • \$2.00 2oz

Stumptown Collab: Sour triple ale blended with Stumptown's Holler Mountain coffee

18 – The Redwood • NW Sour

7.7 % ABV • \$8 8oz • \$5.5 4oz • \$3 2oz

Sour red ales aged in oak barrels with cinnamon, ginger, and cacao



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Sour red ales aged in oak barrels with liquid cocoa, elderberries and spices.

12 –Fruitopian Noyaux • NW Sour

9% ABV • \$8 8oz • \$5.50 4oz • \$3 2oz

Sour triple and wheat ales aged in wine and bourbon barrels with tangerine peel, raspberries and noyaux.

13 – Diesel 2018 • Nitro

10.5% ABV • \$6 8oz • \$3 4oz • \$2 2oz •

Imperial Stout aged in bourbon and pinot barrels with vanilla bean added during cold conditioning.

14 – Notorious B.O.G. • NW Sour

10.5% ABV • \$8.50 8oz • \$5.5 4oz • \$3 2oz

Sour quad ale aged in a single bourbon barrel over 18 months with orange peel and ginger.

15 – Cerise Nouveau 2018 • NW Sour •

8.8% ABV • \$8 8oz • \$5.5 4oz • \$3 2oz

Sour red ale aged in Pinot Noir barrels with Bing cherries.

16– Holler Mt Triple • NW Sour

8.5% ABV • \$7.50 8oz • \$4.50 4oz • \$2.00 2oz

Stumptown Collab: Sour triple ale blended with Stumptown's Holler Mountain coffee

17– Al Nocino • NW Sour

9% ABV • \$8 8oz • \$5.50 4oz • \$3 2oz

Sour blond, quad and imperial spiced porter ales aged in oak barrels with bing cherry, rose hips, hibiscus, and Stonebarn Brandyworks Nocino

18 – Double Dose • NW Sour

6.3% ABV • \$8 8oz • \$5.5 4oz • \$3 2oz

Spiced blond ale aged in wine barrels with coriander and orange peel.

