



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 – Hitch a Rye'd Pale Ale

4.9% ABV • 26 IBU • \$6.00 16oz • \$2 2oz

Leave it all behind with this spicy and full-bodied pale ale full of flaked rye and Chinook and East Kent Golding hops. You'll be left with your hand out and thumb up.

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 – Vlad the Impaler • NW Sour

12.3 % ABV • \$8.50 8oz • \$6 4oz • \$3.5 2oz

Quads triples and blondes aged in bourbon and wine barrels with orange peel and coriander



The Lodge Den 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.

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4.9% ABV • 26 IBU • \$6.00 16oz • \$2 2oz

Leave it all behind with this spicy and full-bodied pale ale full of flaked rye and Chinook and East Kent Golding hops. You'll be left with your hand out and thumb up.

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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.

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

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6 – Squirrel Away IPA

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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.

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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 – Vlad the Impaler • NW Sour

12.3 % ABV • \$8.50 8oz • \$6 4oz • \$3.5 2oz

Quads triples and blondes aged in bourbon and wine barrels with orange peel and coriander



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

6.6% ABV • \$7.50 8oz • \$4.50 4oz • \$2.50 2oz •

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

12 – Bourbonic Plague • NW Sour

10.5% ABV • \$8.5 8oz • \$5.50 4oz • \$3 2oz

Spiced porters aged in Bourbon barrels for two years with dates, vanilla and spices

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 – Crazy Navel 2016 • NW Sour

7.6% ABV • \$7.5 8oz • \$4.5 4oz • \$2.5 2oz

Sour blond and wheat ales aged in oak wine barrels with navel orange 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 – Cheery Vlad • NW Sour

11.2% ABV • \$8.5 8oz • \$6 4oz • \$3.5 2oz

Sour quad ale aged in bourbon barrels for 22 months with fresh Oregon grown sour cherries.

17– Porter-pourri • NW Sour

7% ABV • \$8.5 8oz • \$6 4oz • \$3.5 2oz

Sour blond and spiced porter ales aged in oak wine barrels with rose hips, rose petals and hibiscus.

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



The Lodge Den 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

6.6% ABV • \$7.50 8oz • \$4.50 4oz • \$2.50 2oz •

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

12 – Bourbonic Plague • NW Sour

10.5% ABV • \$8.5 8oz • \$5.50 4oz • \$3 2oz

Spiced porters aged in Bourbon barrels for two years with dates, vanilla and spices

13 – BA Glass Mitten • Nitro

8.5% ABV • \$6.5 12oz • \$3.25 4oz • \$2 2oz

A Barrel Aged 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.

14 – Holler Mountain Triple • NW Sour

8.5% ABV • \$8.5 8oz • \$6 4oz • \$3.5 2oz

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

15 – Cherry Vlad • NW Sour

11.2% ABV • \$8.5 8oz • \$6 4oz • \$3.5 2oz

Spiced quad ale aged in bourbon barrels with sour pie cherries

16– Foudre Project #1 • NW Sour

9.2% ABV • \$7.50 4oz • \$3.5 2oz

A blend of Triples aged in one of our foudre

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 – Single Barrel Quad • NW Sour

10% ABV • \$8 8oz • \$5.5 4oz • \$3 2oz

Spiced Quad ale aged in a bourbon barrel

