

WEBB'S CITY CELLAR

*GREEN BENCH
BREWING CO*



**Webb's City Cellar is where we go to escape
and explore. It's where we head when we need
a break from the dizzying heat, and our rapid
lives. This is the place that we slow down,
consider, and breathe.**

Welcome.



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Offerings marked with an * are for onsite consumption only

GREEN BENCH BOTTLES

WILD BEER

Clotho (2023) - 4.5% ABV \$5 / 330mL \$15 / 4-pack

Collab w/ Allagash - Wild, Belgian-Style Blonde Ale

A collaborative Belgian-style Blonde Ale, Clotho was weaved together using Maine-grown Pale Malts, Oats, and Wheat. We then hopped Clotho with continental European varieties and co-fermented with a classic Belgian yeast and Allagash's house Brettanomyces culture prior to bottle refermentation.

Drood (2020) - 14.7% ABV \$17 / 330mL

Double Barrel Aged Wild Belgian-Style Imperial Stout

A nearly 45 P Double Barrel aged Belgian-style Imperial Stout fermented with our house blend of wild yeasts, aged 12 months in Jamaican Rum Barrels prior to being aged an additional 24 months in used Bourbon Barrels, exuding flavors of brown sugar, chocolate covered raspberry, oaky vanillin, and chocolate covered espresso bean, layered over a full and silky mouthfeel.

Lachesis (2023) - 4% ABV \$5 / 330mL \$15 / 4-pack

Collab w/ Allagash - Foeder Fermented Black Table Beer

A collaborative Foeder fermented Black Farmhouse Ale, Lachesis was brewed with Maine-grown Pale Malts, Oats, and a touch of Black Malt. We fermented Lachesis with our house blend of S. diastaticus and Brettanomyces culture, prior to being dry hopped on loads of Hallertau Blanc, Citra, and Mosaic hops, just before bottle refermentation.

Stead Ale (2021) - 4.3% ABV \$4 / 330mL \$12/ 4-pack

Foeder Fermented Table Beer

A Foeder-fermented ale brewed with European Pilsner Malt, Oats & Wheat and double dry hopped with Simcoe & Lemondrop hops. Fermented with our house cultures of S. cerevisiae var. diastaticus & Brettanomyces. Stead ale has aromas of delicate grain, intense tropical fruit , soft spicy cracked white peppercorns and bright citrus peel with a dry finish.

Wild Shape (2021) - 6.7% ABV \$10 / 375mL

Stainless Steel Fermented Brett Witbier

Wild Shape is a unique take on an age-old classic. We brewed a traditional Belgian White using imported Pilsner Malt, Raw Wheat, Oats, Orange Peel, and Coriander. After fermentation with a blend of Brettanomyces yeasts we dry hopped with Citra and Galaxy prior to bottle conditioning with wild yeast.

GREEN BENCH BOTTLES

MIXED CULTURE BEER

Alice Blend 4 (2021) - 6.7% ABV

Wine Barrel Aged Sour Golden Ale

\$13 / 375mL

Alice Blend #4 is a blend of Foeder fermented and wine barrel aged Mixed Culture Golden Ales. The 32 barrels in the blend come from seven unique vintages, ranging from as young as 28 months and as mature as 34 months in barrel prior to blending. This is also the first Alice to showcase more than one base Golden Ale recipe in the blend, highlighting a distinctive combination of malts, varied mashing steps and procedures, the introduction of whole leaf hops that have been aged in our production facility for two years, and the continued development of our blending process and expertise. Alice Blend #4 boasts incredibly rich barrel character, layered tannin structure, nuanced fruit like tangerine, peach, and lychee, and a showcase of cellared floral hops, all culminating in the familiar dry finish and medium-high organic acid profile that we all love.

Andrassil (2021) - 5.5% ABV - Collab with Calusa

Blend of Wine Barrel Aged Sour Golden Ale & Table Saison with Peaches & Apricots

\$38 / 750mL

Andrassil, or "Crown of the Snow," is a collaborative grafting of Calusa's foeder fermented mixed culture table beer with foeder fermented and wine barrel aged mixed culture golden ales from Webb's City Cellar, aged on apricot and peach for 9 months. WoW reference: the night elves used a branch from the tree Nordrassil to grow another tree, Andrassil, in order to stop the spread of an evil material. Andrassil was corrupted by the old gods and was renamed Vordrassil when it had to be felled. 1 of 2 collaborations - see Vordrassil

The Liar's Club (2023) - 7.7% ABV

Co-Fermented Mixed Culture, Wine Barrel-Aged Golden Sour Ale & Wild Cider

\$38 / 750mL

The Liar's Club is a unique Beer/Cider Co-ferment that represents a harmonious balance of different styles and cultures. This hybrid consists of foeder fermented and wine barrel aged mixed culture Golden Ales, Brettanomyces fermented and wine barrel aged Table Beers, and a wild fermented cider blend of Muscadel de Lens and Marie Manard French Bittersweet, Gold Rush, and Gold Delicious apples from the Northeast, aged together for five months. The Liar's Club has a complex oak and fruit skin tannin structure, intricate organic acid profile, and stunning palate texture.

Lovely Bubbles (2021) - 4.5% ABV

Foeder Fermented Table Saison

\$13 / 375mL

Named for its delightful effervescence, this Foeder Fermented Mixed Culture Saison was brewed with Pils and Raw Wheat. We didn't barrel age this one so you can experience a true expression of our mixed culture profile without the tannic wine barrel characters of some of our other mixed culture beers. It's bright and bubbly, dry and refreshing, with lemon-like acidity and subtle, but complex Brettanomyces character.

Mira (2021) - 6.5% ABV

Wine Barrel Aged Sour Red Ale

\$15 / 375mL

Blended from several barrels of foeder fermented and wine barrel aged mixed culture beers, Mira Blend #1 is a complex showcase of elegant tannin structure, developed acid profiles, and a unique combination of fresh and dried fruits. A nod to Belgian-style Flanders Reds, Mira is blended with beers that range between 18 and 20 months of aging.

Oversaturated: Centennial (2022) - 6.7% ABV

Wine Barrel Aged Golden Sour with Fresh Whole Cone Centennial Hops & Florida Orange Blossom Honey

\$17 / 375mL

We oversaturated 120 pounds of Oregon-grown Fresh Hop Centennial on a blend of Foeder fermented mixed culture Golden Ales that were between 19 and 30 months aged in wine barrels. During the four months on the Fresh Hops, we refermented the beers on Florida harvested Orange Blossom Honey, resulting in a brightly tropical aroma, wonderful barrel tannin and organic acid profile, that sits beneath a floral bouquet.

Oversaturated: Strata (2022) - 6.7% ABV

Wine Barrel Aged Golden Sour with Fresh Whole Cone Strata Hops & Florida Orange Blossom Honey

\$17 / 375mL

We oversaturated 120 pounds of Oregon-grown Fresh Hop Strata on a blend of Foeder fermented mixed culture Golden Ales that were between 19 and 30 months aged in wine barrels. During the four months on the Fresh Hops, we refermented the beers on Florida harvested Orange Blossom Honey, resulting in a brightly tropical aroma, wonderful barrel tannin and organic acid profile, that sits beneath a floral bouquet.

GREEN BENCH BOTTLES

MIXED CULTURE BEER

Parallax (2023) - 8.8%

Bourbon Barrel Aged Dark Sour Ale with Raspberry

\$20 / 375mL

Parallax is a blend of foeder fermented and Bourbon barrel-aged mixed culture Dark Ales refermented on Raspberries prior to bottle conditioning.

Petals (2023) - 4.9% ABV

- Collab with Odd Breed Wild Ales

\$15 / 375mL

Blend of Wine Barrel Aged Sour Golden Ale & Table Saison with Blackberry & Black Currant

Collaborative blend of foeder fermented and wine barrel aged mixed culture saisons brewed with domestic Pilsner Malt, Raw Wheat, Malted Corn, and aged whole leaf hops. Petals has been resting in barrels since June of 2021.

Shopping Cart Cowboys (2023) - 5.7%

Wine Barrel Aged Golden Sour with Grapefruit

\$17 / 375mL

Never passing up an opportunity to draw a crowd, Doc Webb dressed his staff into cowboy costumes to collect shopping carts in the parking lot, encouraging them all to lasso the carts from customers. Shopping Cart Cowboys is a blend of foeder fermented and wine barrel aged mixed culture Golden Ales refermented on Grapefruit prior to bottle conditioning.

Vordrassil (2021) - 5.9% ABV

- Collab with Calusa

\$38 / 750mL

Blend of Wine Barrel Aged Sour Golden Ale & Table Saison with Blackberry & Black Currant

Vordrassil, or "Broken Crown," is a collaborative grafting of Calusa's foeder fermented mixed culture table beer with foeder fermented and wine barrel aged mixed culture golden ales from Webb's City, aged on blackberry & black currant for 9 months. WoW reference: Vordrassil is the name the ancient druids gave the remains of the world tree Andrassil when they felled it, and which was grown from a branch taken from the tree Nordrassil.

Voilà (2022) - 4.6% ABV

Blend of Wine Barrel Aged Sour Golden Ale & Table Beer

\$13 / 375mL

A unique blend of foeder fermented mixed culture Golden Ales aged 30 months in neutral wine barrels and 100% Brettanomyces fermented Table Beer aged 24 months in neutral wine barrels.

Wilbur (2023)

Wine Barrel Aged Sour Brown Ale

\$15 / 375mL

Wilbur is a foeder fermented Mixed Culture Dark Ale aged in neutral French oak red wine barrels. The aroma is dark cherry and slightly jammy with a rounded lactic nose. Flavors of tannin and wood character, along with a touch of caramel and lactic pucker, like tart cherries and cranberries. The Brett notes are fun, almost dusty and drying but the medium tartness encourages drinkability and finishes with a jam/wood/caramel flavor that is neither sweet or heavy.

GREEN BENCH BOTTLES

BARREL AGED CLEAN BEER

Big Velvet (2023) - 12.2% ABV

\$20 / 330mL

Bourbon Barrel Aged Imperial Stout

Big Velvet is as silky and decadent as they come. Loaded with flavors of chewy fudge, oaky vanilla, cinnamon, honey, and baker's cocoa, Big Velvet is a blended Imperial Stout aged for 22 months in Heaven Hill 7-year Bourbon barrels.

The Lifted Veil (2023) - 12.6% ABV

\$20 / 330mL

Blend of Rum Barrel Aged Imperial Stout & Bourbon Barrel Aged English-Style Barleywine

The Lifted Veil is a blend of Foursquare Rum barrel-aged Imperial Stouts, and Heaven Hill 7-year barrel-aged English-style Barleywines, all aged for nearly 2 years prior to blending. Bold and complex, The Lifted Veil is a treat: warm chocolate and sweet caramel with nuanced vanilla, cocoa, and molasses barrel character.

The Pursuit (2023) - 13.7% ABV

\$20 / 330mL

Rum Barrel Aged English-Style Barleywine

The Pursuit is a blend of English-style Barleywines aged 22 months in Foursquare Rum Barrels, engraved with flavors of dark maple syrup, dates, brown sugar, and rum cake.

GREEN BENCH BOTTLES

CIDER

Black Twig - 6.5 % ABV

\$20 / 750mL

Stainless Steel Fermented Dry Cider

Red apple peel, apricot and "damp leaves on the forest floor" aroma, with a touch of barnyard on the nose. Flavor of dried apple with a mild acidity. Gentle astringency in the finish. This blended cider is comprised of 80% Black Twig & 20% Chestnut Crab Apples

Giants In The Sky - 7.2% ABV

\$20 / 750mL

Wild Fermented Oak Aged Pet-Nat Dry Cider (2019 Harvest Season)

An ode to transformation and the small things that can have a huge influence. Fresh pressed Kingston Black, St. Edmund's Russet, Pioneer & Wickson Crab apples from our friends at Lagoner Farms in Williamson, NY. Wild Fermented in oak barrels with native yeast. Packaged before fermentation was complete, this cider is finished in the bottle to capture the natural carbonation, Petillant Naturel.

Malus 2019 - 6.9% ABV

\$20 / 750mL

Stainless Steel Fermented Off-Dry Cider

Cider pressed exclusively from heritage cider fruit from New York State. A combination of 12 different apples make up the blend, including Dabinette, Binet Rouge, Golden/St Edmunds/Roxbury Russets, Kingston Black, Harrison, Cox Pippin & more. Bracing acidity & a smooth astringent finish makes for a bright, refreshing cider. The first vintage of our evolving Malus lineage.

Malus 2021 - 6.8% ABV

\$20 / 750mL

Stainless Steel Fermented Dry Cider

Malus 2021 is the third vintage in our line of ciders pressed exclusively from heritage cider fruit from New York State. The blend includes Newtown Pippin, Roxbury Russet, Kingston Black, Dabinette, Harry Masters Jersey, Brown Snout, Baldwin, and Binet Rouge apples. Malus 2021 has a softer acid profile than the previous vintages, shifting more of the focus toward the higher tannic structure from the generous portion of bittersweet apples in the juice blend.

Redfield - 6.5 % ABV

\$20 / 750mL

Stainless Steel Fermented Single-Varietal Dry Cider

100% single-varietal cider made with Redfield apples from New York State, the gorgeous rose color comes straight from the red flesh of the apple at pressing. Bright cranberry and citrus up front. Soft astringency follows with crisp minerality and hints of the fertile soil where the apples were grown.

WEBBS CITY CELLAR GUEST BOTTLES

USA

ALLAGASH / Coolship Resurgam	\$24 / 375mL	GARDEN PATH / Curious Mixed Methods	\$24 / 750mL
Spontaneous 2019 6.4%		Mixed Culture 2019 6.6%	
<i>Maine-</i> Blend of 3 Year, 2 Year & 1 Year Oak Aged Spontaneous Ales		<i>Washington-</i> Blend of Foeder, Coolship & Barrel Aged Beers with Native Yeasts. Bottle Conditioned with Honey	
ALLAGASH / Coolship Resurgam	\$20 / 375mL	JESTER KING / Colour Five	\$48 / 750mL
Spontaneous 2021 6.4%		Mixed Culture 2021 7.1%	
<i>Maine-</i> Blend of 3 Year, 2 Year & 1 Year Oak Aged Spontaneous Ales		<i>Texas -</i> Farmhouse Ale Aged in Oak Barrels & Refermented on Texas Grown Blueberry	
ALLAGASH / White	\$6 / 440mL	JESTER KING / Sing Along Deathmatch	\$24 / 750mL
Clean 2023 5.2%		Mixed Culture 2021 8.4%	
<i>Maine-</i> Belgian-Style Witbier with Curacao Orange Peel & Coriander		<i>Texas - Collab with Freigeist -</i> Farmhouse Ale Refermented with Rosemary Smoked Honey & Plum	
ANCHORAGE / Arctic Saison	\$16 / 750mL	JESTER KING / Currant Grisette	\$24 / 750mL
Wild 2016 6.0%		Mixed Culture 2020 5.1%	
<i>Alaska - Collab with Hill Farmstead -</i> Foeder Fermented Rustic Saison		<i>Texas-</i> Mixed Culture Farmhouse Ale Refermented on Black Currants in Stainless Steel	
BIRDS FLY SOUTH / Brand New Eyes	\$8 / 480mL	JESTER KING / Black Atrial	\$50 / 750mL
Mixed Culture 2021 5.3%		Clean 2021 7.0%	
<i>South Carolina-</i> Open Fermented, Solera Blended Farmhouse Ale Aged in Red Wine Barrels with Motueka Hops		<i>Texas -</i> Imperial Stout refermented on Washington Grown Raspberry	
BIRDS FLY SOUTH / Rustic Sunday	\$8 / 480mL	JESTER KING / Tulle	\$48 / 750mL
Mixed Culture 2021 7.0%		Spontaneous 2021 5.8%	
<i>South Carolina-</i> Open Fermented, Solera Blended Farmhouse Ale Aged in Sauvignon Blanc Puncheons with Hallertau Blanc Hops		<i>Texas- Collab with The Veil-</i> Spontaneous Ale with Honey Aged in Oak Barrels for 4 Years	
CASA AGRIA / Saison Sotano	\$20 / 750mL	JESTER KING / SPON Rye	\$48 / 750mL
Mixed Culture 2019 5.9%		Spontaneous 2021 5.7%	
<i>California-</i> Blend of Foeder Fermented & Barrel Aged Farmhouse Ales		<i>Texas-</i> Spontaneous Ale Brewed with Rye & Aged in Oak Barrels for 4 Years	
CASA AGRIA / Oro del Sol	\$28 / 750mL	JESTER KING / Phaenomena	\$50 / 750mL
Mixed Culture 2019 6.2%		Spontaneous 2021 5.7%	
<i>California-</i> Blend of Foeder Fermented & Barrel Aged Farmhouse Ales Refermented on California Grown Midas Gold Plums		<i>Texas- Collab with Rare Barrel -</i> Blend of Spontaneous Ales Aged in Cognac Barrels for 3 Years	
CASEY / Funky Blender	\$30 / 750mL	JOLLY PUMPKIN / Bam di Castanga	\$9 / 375mL
Mixed Culture 2021 7.0%		Mixed Culture 2017 4.5%	
<i>Colorado-</i> Puncheon Aged Saison Fermented with Caseys House & Additional Cultures		<i>Michigan-</i> Foeder Aged Farmhouse Ale brewed with Chestnuts & Hopped with Michigan Grown Cascade & Chinook	
CASEY / Ghost Note: Laroda Plum	\$30 / 750mL	LOST ABBEY / A Still Small Voice	\$40 / 750mL
Mixed Culture 2021 6.5%		Mixed Culture 2021 7.0%	
<i>Colorado-</i> Oak Aged Spelt Saison Refermented on Colorado Grown Laroda Plum		<i>California - Collab with Hill Farmstead -</i> Oak Barrel Aged American Sour Ale Dry Hopped with Cascade	
FUNK FACTORY / Harvest Sun	\$28 / 750mL	LOST ABBEY / Red Poppy Grand Cru	\$40 / 750mL
Spontaneous 2018 7.0%		Mixed Culture 2021 6.8%	
<i>Wisconsin-</i> 3 Year Aged Method Traditionnelle Barrels Co-Fermented with Chardonnay Juice Then Rested on Spent White Peach		<i>California-</i> Oak Barrel Aged Flemish-Style Red Ale Refermented with Cherry	
GARDEN PATH / The Prime Barrel Age	\$25 / 750mL	ODD BREED / Artistic Bugs	\$17 / 500mL
Mixed Culture 2018 7.2%		Mixed Culture 2022 9.2%	
<i>Washington-</i> A Carefully Curated Blend of Several Renditions of Native Yeast Fermented Barrel Aged Beers. Bottle Conditioned with Honey		<i>Florida -</i> Strong Farmhouse Ale with Spices and Orange Strong Farmhouse Ale with Spices and Orange	

WEBBS CITY CELLAR GUEST BOTTLES

USA

ODD BREED / Smooth Pollinator - Palmetto \$16 / 500mL

Mixed Culture | 2019 | 8.3%

Florida - Strong Farmhouse Ale with Orange Peel, Coriander & Palmetto Honey

ODD BREED / Merkin \$23 / 750mL

Mixed Culture | 2022 | 8.0%

Florida - Collab with Cerveceria Granizo French Oak Barrel Aged Ale with Smoked Chilis, Coriander, and Salt

ODD BREED / Tilling Time \$44 / 750mL

Spontaneous | 2022 | 8.0%

Florida - Lambic-Inspired Spontaneously Fermented Ale Finished in Ardbeg 10-Year Scotch Casks

ODD BREED / Surf Zone \$42 / 750mL

Mixed Culture | 2022 | 10.8%

Florida - Barrel Aged Mixed Culture Double IPA Hopped with Whole Flower Strata & Refermented with Orange Blossom

OFF COLOR / Apex Predator \$6 / 440mL

Wild | 2023 | 6.5%

Illinois - Stainless Steel Fermented Farmhouse Ale Utilizing Free Rise Fermentation

PERENNIAL / Saison des Rêves \$8 / 440mL

Wild | 2023 | 5.2%

Missouri - Collab with De La Senne - Stainless Steel Fermented Spelt Saison Dry Hopped with Huell Melon

PRIMITIVE / Effectively Seasoned \$42 / 750mL

Spontaneous | 2022 | 6.0%

Colorado - Blend of Spontaneously Fermented Ales Aged 6-Years, 5-Years, 4-Years, 3-Years, 2-Years & 1-Year

PRIMITIVE / Room To Grow \$42 / 750mL

Spontaneous | 2022 | 6.5%

Colorado - Blend of Spontaneously Fermented Ales Aged 3-Years, 2-Years & 1 Year Refermented on Balaton & Montmorency Cherries

SCRATCH / Honey Beer \$28 / 500mL

Mixed Culture | 2022 | 8.9%

Illinois - Belgian Tripel Style Ale brewed with 55lbs of Estate Honey

SCRATCH / Dry Hopped Sassafras \$30 / 500mL

Mixed Culture | 2022 | 4.1%

Illinois - Sour Wheat Beer Conditioned on Foraged Sassafras Leaves & Dry Hopped with Local Macinac Hops

SCRATCH / Dry Hopped Peach \$30 / 500mL

Mixed Culture | 2022 | 5.5%

Illinois - Sour Wheat Beer Conditioned on Mieur Peaches Dry Hopped with Local Mackiniac Hops

TRANSIENT / Cherry Anachronism \$20 / 375mL

Spontaneous | 2017 | 6.0%

Michigan - Blend of Spontaneously Fermented Ales Refermented on Michigan Grown Montmorency Cherry

TRILLIUM / Wild Sinister Kid \$16 / 330mL

Mixed Culture | 2019 | 12.7%

Massachusetts - Wild Ale Aged in Red Wine & Bourbon Barrels Refermented on Pinot Noir Grapes & Black Currents

WICKED WEED / Cultura \$18 / 375mL

Spontaneous | 2019 | 6.0%

North Carolina - Blend of 3 Year, 2 Year & 1 Year Oak Aged Spontaneous Ales

WEBBS CITY CELLAR GUEST BOTTLES

BELGIUM

Blaugies Saison d'Epeautre Wild 6.0% 2022 <i>Wallonia</i> - Classic Belgian Saison brewed with Spelt	\$12 / 375mL	De Ranke Mirakel Spontaneous 5.5% 2019 <i>Wallonia</i> - Blend of 1 Year & 2 Year Girardin Lambic & 3 Year Aged Spontaneous Ale	\$22 / 750mL
Blaugies La Vermontoise Wild 6.0% 2022 <i>Wallonia</i> - Collab with Hill Farmstead - Classic Belgian Saison Spelt, then Dry Hopped with Amarillo	\$13 / 375mL	Orval Orval Wild 6.9% 2022 <i>Wallonia</i> - Authentic Trappist Ale Dry Hopped then Bottle Conditioned with Brettanomyces	\$8 / 330mL
De Ranke XX Bitter Clean 6.0% 2022 <i>Wallonia</i> - An Iconic Bitter Belgian Ale. Hopped Exclusively with Whole Flower Hops	\$7 / 330mL		

SEE PAGE 9 FOR OUR LAMBIC SELECTION

WEBBS CITY CELLAR GUEST BOTTLES

FRANCE

Brasserie Au Baron | Cuvee des Jonquilles \$16 / 750mL
Wild | 7.0% | 2022
Gussignies - Iconic Blonde Biere De Garde

WEBBS CITY CELLAR GUEST BOTTLES

ARTISAN CIDER

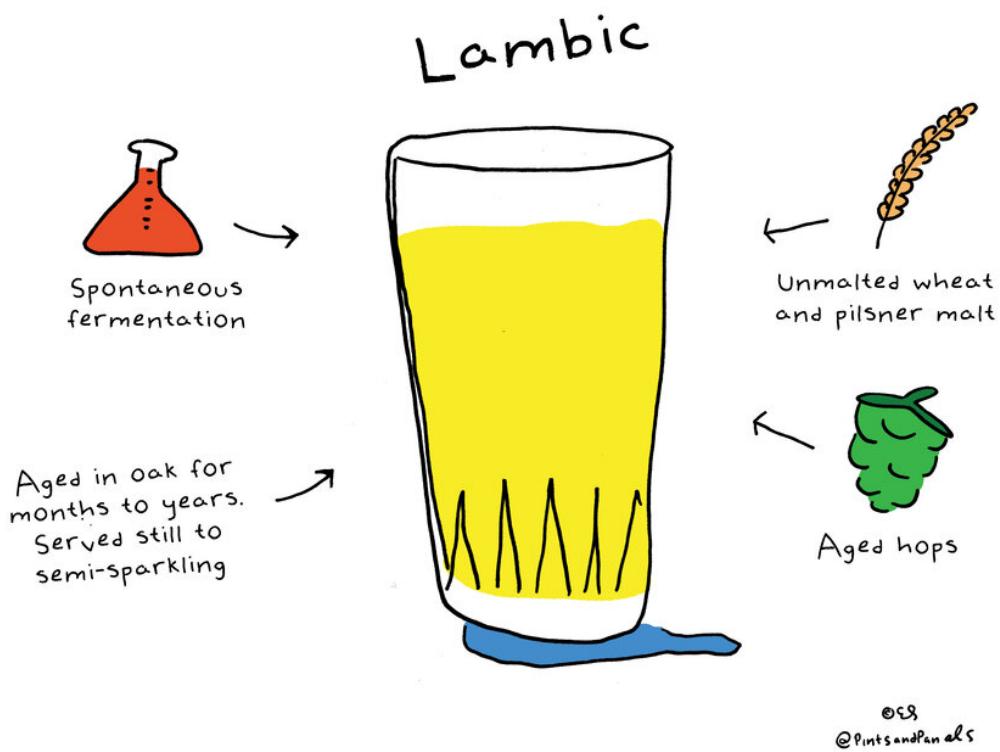
Antoine Marois Jurassique Cidre 5.5% 2021 <i>Normandy</i> - Organic Cidre Made from 5 Varietal of Bittersweet Apples	\$30 / 750mL
Antoine Marois La Roche 6.0% 2021 <i>Normandy</i> - Wild Fermented Cidre with Fermented in Stainless then Refermented in the Bottle	\$30 / 750mL
Bardos Winter Walker 6.5% 2022 <i>Sonoma County, CA</i> - Wild Fermented Barrel Aged Cider with 4 varietals of Gleaned Apples	\$14 / 500mL
Bardos Yeti 6.9% 2019 <i>Sonoma County, CA</i> - Wild Fermented Barrel Aged Cider with gleaned Gravenstein Apples	\$22 / 750mL

Domaine Dupont Bouche Brut 5.5% 2021 <i>Normandy</i> - Unfiltered, Unpasteurized Wild Fermented Dry Cider	\$10 / 375mL
Domaine Sicera Odette 3.5% 2021 <i>Normandy</i> - Poiré de Normandie with De Cloche, Plant de Blanc, Poire de Grise Pears	\$18 / 750mL
Uribarri Sagardotegia Sidra Natural 6.0% 2022 <i>Basque Country</i> - Wild Fermented, Still Cider with 100% Indigenous Basque Apples	\$15 / 750mL

LAMBIC BY THE BOTTLE

Dedicated to stringent traditions, prolonged barrel maturation & complex microbial fermentation. Allow us a few quick words on this pinnacle style.

First and foremost, lambic cannot be produced anywhere outside of Belgium's Senne River Valley, a region known as the Pajottenland. Clearly, this makes Green Bench ineligible of making a style that we wholeheartedly adore, so we respectfully pour some of the best the world has to offer. Fermented spontaneously, blended thoughtfully, poured carefully & enjoyed immensely. Raise a glass and enjoy!



DUE TO THE RARITY OF THESE BEERS, BOTTLES MARKED WITH *
ARE ONLY AVAILABLE FOR ON SITE CONSUMPTION. AN EFFORT TO
OFFER ALL OF OUR GUESTS THE OPPORTUNITY TO TRY THESE
ELUSIVE OFFERINGS

LAMBIC BY THE BOTTLE

BROUWERIJ 3 FONTEINEN

3 Fonteinen Oude Geuze - Blend n°84 - 7.4% ABV

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water - Bottled 10.11.2018

\$32 / 750 mL

This particular Oude Geuze has been blended with lambics from 8 different barrels and originating from 10 different brews. This blend consists of 1/3 of three-year lambics, coming from 3 barrels.

3 Fonteinen Oude Geuze - Blend n°52 - 6.6% ABV

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water - Bottled 03.13.2019

\$18 / 375 mL

This particular Oude Geuze has been blended with lambics from 10 different barrels and originating from 8 different brews. The oldest portion in this blend is a four-year old Boon lambic brewed on the 11th of May 2015. This blend consists of 50% young lambic and 50% old lambic of at least 3 years old. As such, the average age of this blend was 21 months on the moment of bottling.

3 Fonteinen Oude Geuze Cuvée Armand & Gaston - Blend n°81 - 6.7% ABV

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water - Bottled 10.03.2018

\$22 / 375 mL

A blend of one-, two- & three-year aged lambics, all brewed at Drie Fonteinen. This particular blend of Cuvee Armand & Gaston has been blended with lambics from 8 different barrels and originates from 9 different brews.

3 Fonteinen Golden Doesjel - Blend n°41 - 6.0% ABV

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water - Bottled 02.13.2020

\$24 / 375 mL

"The one knows it all, still has to be born" as Armand would say. From time to time we still get surprised by some of the results after blending lambic. Like this Golden Doesjel. While it was intended to be a Golden Blend, and despite the use of very potent jonge lambic, the fermentation in the bottle did not continue. And it remained flat. This blend was made with lambic from three barrels, originating from three brews with three different brewers, of which 50% was 3 Fonteinen brewed lambic. A nice gentle sipper.

3 Fonteinen Oude Kriek - Blend n°35 - 6.8% ABV

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Sour Cherries - Bottled 02.05.2020

\$22 / 375 mL

For this specific Oude Kriek, sour cherries were macerated with young lambic from 3 different brews and from one and the same barrel, during six months on stainless steel. It was blended with another young lambic to a final fruit intensity of 353 grams of sour cherries per liter of Oude Kriek. This bottle was cellared for almost 18 months before release.

3 Fonteinen Oude Kriek Intens Rood - Blend n°77 - 6.8% ABV

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Sour Cherries - Bottled 09.23.2020

\$28 / 375 mL

This specific Oude Kriek Intens Rood has macerated for almost 10 months on five different lambics from two barrels. Another four different lambics from another two barrels were used in the blending process. The final fruit intensity was about 442 grams of sour cherries per liter of Intens Rood.

3 Fonteinen Hommage - Blend n°72 - 6.3% ABV

60% Malted Barley, 40% Unmaltered Wheat, Raspberries, Sour Cherries, Old Hops, Water - Bottled 07.01.2020

\$34 / 375 mL

For this Hommage, a blend of Kriek and Framboos was used in a 40/60 proportion and with a final fruit intensity of 529 grams of fruit per liter of Hommage. The weighted average maceration time was five months, and both young and two-year old lambic from seven barrels and eleven brews was used. The bottle was left for a year in the warm room before its release.

3 Fonteinen Aardbei Oogst - Blend n° 6 - 5.7%

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Strawberry - Bottled 01/05/2021

\$60 / 750 mL

This Aardbei has shortly macerated on a stainless steel tank and then matured on a foeder for another two months. We used strawberries from Ferme Framboos that were hand-picked in the summer of 2020. We used a single jonge lambik, and we did not blend with any other lambik afterwards. The final fruit intensity amounts up to 623 grams of strawberries per litre of Aardbei.

3 Fonteinen Brambes Oogst - Blend n° 21 - 5.5%

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Blackberry - Bottled 01/26/2021

\$58 / 750 mL

For this Braam, we sourced hand-picked blackberries from Ferme Framboos in Huldenberg, Vlaams-Brabant, Belgium. We macerated these for three months in a 50/50 cut with lambic from five different barrels and five different brews. Before bottling, we added lambic from another barrel and two different brews. The majority of the lambic that we used are 3 Fonteinen brewed, and one quarter of those are from our own Brabant farmers' collective. The final fruit intensity is 384 grams of blackberries per litre of Braam.

3 Fonteinen Schaarbeekse Kriek Oogst - Blend n° 73 - 7.7%

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Schaarbeekse Cherry - Bottled 08/26/2022

\$70 / 750 mL

For this Schaarbeekse Kriek, we macerated locally grown and manually harvested sour cherries for almost fourteen months in wooden barrels, with both one-year and two-year old lambik. The final fruit intensity is about 318 grams of Schaarbeekse per litre of finished Schaarbeekse Kriek. The average age of this beer upon release will be at least two-and-a-half years. 100% 3 Fonteinen

BROUWERIJ 3 FONTEINEN

3 Fonteinen Prium Belle De Louvain - Blend n° 9 - 6.8%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Belle De Louvain Plum - Bottled 01/06/2021

This Prium features the Belle De Louvain, an ancient plum variety, popularly known in Brabant and Limburg province as Paterskloten and Hondskloten respectively. We sourced both these at Hoenshof in Limburg and at Willy's orchard on the Wijngaardberg around Rotselaar. We macerated the entire plums for almost five months on lambik from five different barrels and five different brews. Finally, we blended with some young lambik before bottling. Final fruit intensity is 380 grams of Belle De Louvain plums per litre of Prium. 100% 3 Drie Fonteinen

3 Fonteinen Oude Kriekenlambik - Blend n° 15 - 6.6%

\$40 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Sour Cherry - Bottled 01/13/2021

This is not "any" Oude Kriek, this is Zéér Oude Kriekenlambik. Instead of using one- and two-year old lambik for maceration and blending, this time we used 36% three-year old lambik (yes, like in more than thirty-six months) and 58% two-year old lambik. The lambikken come from twelve different barrels and eleven different brews. This blend consists of 60% 3 Fonteinen lambik. The final fruit is at 340 grams of sour cherries per litre of this Oude Kriek.

3 Fonteinen Frambozenlambik - Blend n° 33 - 5.0%

\$40 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Raspberry - Bottled 01/29/2021

For this Frambozenlambik, we macerated raspberries from Ferme Framboos for four months on jonge lambik at a fruit intensity of 382 grams of raspberries per litre of lambik. Lighter in colour due to the applied maceration technique, the raspberry characteristics in aroma and taste of this Frambozenlambik present themselves while opening up. We let this Frambozenlambik rest for almost 18 months before releasing it. 100% 3 Fonteinen brewed lambik.

3 Fonteinen Druif Muscaris - Blend n°16 - 9.1% ABV

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Muscaris Grapes, Old Hops, Water - Bottled 01.19.2021

This Druif features the Muscaris variety, a crossing between Solaris and Muskateller. This rather young variety originates from the Freiburg region in Germany and combines an intense muscat bouquet with a higher sugar density than other Muscat varieties (especially when harvested slightly late). Anyhow, we put the grape must with fifteen-months old lambik on a small oak foeder. The lambikken that we used for blending, was a three-year old lambik (and makes up more than 10% of the total volume). The final fruit intensity is 469 grams of Muscaris grapes per litre of Druif. 100% 3 Fonteinen brewed lambik.

3 Fonteinen / Brouwerij Loterbol - Tuverbol - 9.7%

\$20 / 375 mL

90% Tripel, 10% Lambic

A unique blend of 9/10 strong, tripel-like blond ale brewed at Duysters, with 1/10 aged lambic from 3 Fonteinen.

BROUWERIJ 3 FONTEINEN

3 Fonteinen Speling Van Het Lot XI.iii Pruim Mirabelle* - 9.8%

\$80 / 750 mL

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Mirabelle Plums - Bottled 01/31/2020

Wijndomein Hoenshof does not only have grapes in their orchards, but also quite some plum varieties. In the early summer of 2019, we harvested a good 200 kilos of Mirabelle plums. We macerated them on an ex-Bordeaux barrel, with four different lambikken from two different barrels. After five and a half months of maceration, we blended with some young lambik originating from one barrel but from three different brews. So, there are seven lambikken in this blend. Besides, the final fruit intensity clocks at 462 grams of plums per litre. 100% 3 Fonteinen brewed lambik.

3 Fonteinen Speling Van Het Lot XI.iv Pruim Sultana* - 6.8%

\$80 / 750 mL

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Sultana Plums - Bottled 01/13/2020

For the last two summer seasons, unfortunately, peach harvest was almost non-existing with Ludo Rosseels, the last peach grower of importance in Belgium. Luckily, he also has some plum trees that we are fortunate to be able to harvest from. Last summer, we were able to harvest about 250 kilos of Sultana plums from his fields. We macerated these on an ex-Bordeaux barrel with young lambik for five and a half months. We blended with some jonge lambik prior to bottling. This way, we used lambikken from four different barrels and four different brews. The final fruit intensity is at 500 grams of plums per litre. 100% 3 Fonteinen.

3 Fonteinen Speling Van Het Lot XI.vii Pruim Hondskloten* - 7.2%

\$80 / 750 mL

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Hondskloten Plums - Bottled 02/26/2020

Paterskloten (as called in the province of Vlaams-Brabant) or Hondskloten (as called in the province of Limburg) or Karnebroeken (as called around Bruges) are the common local names for a variety of stew plums, called the Belle De Louvain. The plums are typically rather large, egg-shaped, and dark purple red-ish. Beginning of September 2020, we macerated about 300 kilos of these on young lambik in an ex-Bordeaux barrel. Prior to bottling, we blended with a small portion of another two young lambikken. Consequently, the fruit intensity is still at 745 grams of Hondskloten per litre of plum lambik. 100% 3 Fonteinen brewed lambik

3 Fonteinen Speling Van Het Lot XVI.i Close, But No Schaarsbeekse* - 6.7%

\$80 / 750 mL

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Cherries - Bottled 01/20/2020

Every summer, our circle of local owners of Schaarsbeekse trees expands a little – also because we give away a tree or two left and right. In the summer of 2020, this community reached over seventy families. Every lot of cherries is also inspected carefully on colour and ripeness. This is how, last harvest, we received some highly qualitative cherries, but they appeared not to be real Schaarsbeekse; it held the middle between a sweet cherry and a smaller sour cherry and had a dark red skin rather than a deep purple one; probably Noordkrieken. Anyhow, we put them for more than six months in a small barrel, before blending and bottling. The final fruit intensity is at 417 grams of local sour cherries per litre of local Kriek. 100% 3 Fonteinen brewed lambik.

3 Fonteinen Speling Van Het Lot X.vii Druif Muscaris* - 8.4%

\$80 / 750 mL

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Muscaris Grapes - Bottled 01/09/2020

After a first run of grape based Spelingen from their 2018 harvest, and overwhelmed by the results, we continued experimenting with the grapes from Ghislain Houben and his son Jeroen from Hoenshof, Hoepertingen near Sint-Truiden, Limburg province, Belgium. For this Speling van het Lot, we macerated 250 kilos of Muscaris must for almost four months on an oak barrel. We bottled the grape lambic straight from the barrel to the bottle without any additional young lambic blended into it. Consequently, the final fruit intensity is 658 grams of grapes per liter of Druif. The lambics originate from 1 barrel and two different brews. 100% 3 Fonteinen.

3 Fonteinen Speling van het Lot X.VIII: Druif: Johanniter* -

\$80 / 750 mL

60% Malted Barley, 40% Unmaltered Wheat, Old Hops, Water, Johanniter Grapes - Bottled 01/09/2020

A grape maceration Speling, Johanniter is a hybrid grape, developed in Freiburg, Germany. It is named after its inventor, and derived from the Riesling, to which it resembles quite a lot. In the summer of 2019, we harvested a good 250 kilos and destemmed them in our barrel room, after which we immediately put on some young lambik from two different brews. We let them macerate for three and a half months on an ex-Bordeaux barrel before bottling them straight from the barrel. No lambik was added to the blend. Consequently, the final fruit intensity is 610 grams of grapes per litre. We found this Druif Speling to have evolved quite a bit over time, balancing the grape qualities and the traits of our lambik. 100% 3 Fonteinen.

LAMBIC BY THE BOTTLE

GUEUZERIE TILQUIN

Tilquin Gueuze l'Ancienne* - 7.0%

Blend of 3 Year, 2 Year & 1 Year Aged Lambic

Oude Gueuze Tilquin à L'Ancienne is a gueuze blended from Boon, Lindemans, Girardin, and Cantillon lambic. It is typically comprised of 50% one-year old lambic, 30% two-year old lambic, and 20% three-year old lambic.

\$28 / 750 mL

Tilquin Oude Mure Tilquin l'Ancienne* - 7.0%

Blend of 3 Year, 2 Year & 1 Year Aged Lambic w/ Blackberry

Oude Mûre Tilquin à l'Ancienne is made from the fermentation of 350 gr of blackberries per liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle.

\$20 / 375 mL

Tilquin Oude Mirabelle Tilquin l'Ancienne* - 7.0%

Blend of 3 Year, 2 Year & 1 Year Aged Lambic w/ Mirabelle Plum

Oude Mirabelle Tilquin à l'Ancienne is made from the refermentation of 240 grams of Mirabelle Plums per liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle

\$40 / 750 mL

Tilquin Oude Pinot Gris Tilquin l'Ancienne* - 8.4%

Blend of 3 Year, 2 Year & 1 Year Aged Lambic with Pinot Gris Grapes

Oude Pinot Gris Tilquin à l'Ancienne is made from the refermentation of 280 gr of Pinot Gris grapes by liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle

\$40 / 750 mL

Tilquin Oude Riesling Tilquin l'Ancienne* - 7.7%

Blend of 3 Year, 2 Year & 1 Year Aged Lambic with Riesling Grapes

Oude Riesling Tilquin à l'Ancienne is made from the refermentation of 350 gr of Riesling grapes by liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle

\$40 / 750 mL

Tilquin Rullquin (collab with Brasserie Artisanale de Rulles)* - 7.0%

Blend of 1 Year Aged Lambic & Stout de Gaume

Beer of mixed fermentation, the Stout Rullquin is obtained from a blending of 7/8 of Rulles Brune (Stout de Gaume) and 1/8 of a blend of 1 year old lambics, which has matured for 8 months on oak barrels. Unfiltered and unpasteurized, this beer is refermented for 6 months in the bottle

\$45 / 750 mL

WHITE

La Patience - Vin Blanc (2022)

\$8 / \$22

Languedoc-Roussillon, France - Grenache Blanc, Chardonnay, Vermentino

A lively white blend of Chardonnay, Vermentino, and Grenache Blanc from the south of France. Full-bodied and round, with a lower acidity. Peach, apricot, melon, and concentrated pineapple yield to a slightly spicy finish. This family estate located in the Costières de Nîmes takes its name from a wild, aromatic herb called "La Patience" that can be found throughout the vineyard. Certified organic in the country of origin, this wine is made from grapes grown without synthetic pesticides, fertilizers and herbicides in the vineyard.

Niburu- Tradition (2020)

\$12 / \$38 (1L)

Kamptal, Austria-Grüner Veltliner, Riesling, Muller Thurgau, and Fruhroter Veltliner

From Austria's Kamptal region, Julia Nather & Josef Schenter of Niburu brings us this one litre of excellence. A blend of all the estate's white grapes, it's tart and textured with green apples and stone fruits. It's the energetic little brother to Northern Austria's Gemischter Satz.

Domaine Turenne - Cotes de Provence Antoine Blanc

\$14 / \$36

Provence, France - Rolle

The road travelled over the last 30 years makes Philippe Benezet of Domaine Turenne proud. Phillippe has now found the right formula: healthy, organic grapes, indigenous yeasts, almost no sulphur and, above all, wines that express themselves better. In the early 2000's the entire winery was converted to Certified Organic.

Contantina Sotelo - Rosalia (2020)

\$14 / \$36

Rias Baixas, Spain - Albarino

Constantina Sotelo took over the family vineyards in Galicia in 1985. The location is in the beautiful Salnés Valley in Rías Baixas, close to the sea and a region known as the birthplace of Albariño. The 2.5 hectares of old vines are pie franco and trained in the pergola technique, which is traditional to the area. Constantina Sotelo makes the wines with minimum intervention, using vessels such as old chestnut barrels, terracotta amphorae, stone amphoras, terracotta bottles and concrete eggs to create different expressions of the Albariño grape.

Olivier Pithon - Mon P'tit Pithon Blanc (2022)

\$14 / \$36

Roussillon, France - Macabeu, Grenache Blanc, Grenache Gris

Hand harvested from 30 year old vines grown on clay and limestone soils. Direct pressing of whole bunches and fermented in stainless steel tanks only using naturally occurring indigenous yeasts. The wine undergoes full malolactic conversion and there is no stirring of lees. Aged for 6 months in stainless steel, unfined & unfiltered.

ROSE

Maloof, Where Ya PJ's At? (2022)

\$13 / \$32

Willamette Valley, Oregon - Pinot Gris, Riesling

Pinot Gris is separated in two with 20% fermented via carbonic maceration and the rest fermenter on the skins until completely dryness. They are then pressed off together and put into neutral oak barrels. The Riesling is direct pressed and fermented in neutral oak barrels. The juice is then combined in the spring, then bottled unfined and unfiltered.

Clos Roussely, Temps Danse Rosé (2022)

\$13 / \$32

Loire Valley, France - Pineau D'Aunis, Gamay

he young Vincent Roussely is the 4th generation of his family to grow grapes and make wines from the limestone-rich soils of Touraine. Upon taking over the estate in 2001, Vincent immediately converted all the vineyards over to organics, and today, the estate's wines are better than ever. Pale salmon in hue, this wine delivers delicate apricot & white peach

Malauva - Rosarella (2022)

\$15 / \$38

Umbria, Italy- Drupeggio, Procanico, Sangiovese, Trebbiano

Grapes went into open-top stainless-steel tanks into 2 fermentations. One tank with 50% destemmed Grenache Blanc and 50% whole cluster Sauvignon Blanc and the other with 100% destemmed Muscat and Chardonnay. Twice daily punchdowns for cap management. Once fermentations were complete, both tanks were drained of their free run and pomace was rehydrated with water to make piquette. The wine was aged in stainless steel until bottling in January 2023.

ORANGE / SKIN CONTACT

Jean-François Debourg, La Mandarinee (2022)

Beaujolais, France - Chardonnay, Viognier

\$13 / \$42 (1L)

Winegrower gone winemaker, Jean-François Debourg is located in the southern part of Beaujolais; Saint-Germain Nuelles. The winery dates back to 1850 and has been passed down from father to son for generations. A chance meeting with François Ecot (L'insolent in Burgundy) triggered a change of heart and the latter took him under his wing to teach him the rudiments of natural wine making. Since 2016, Winery has been in conversion to organic farming and all the vines will be certified in 2021.

Swick - Lacewing Amphora (2022)

Willamette, Oregon - Gewurztraminer

\$15 / \$38

Organically grown Gewurztraminer grapes harvested off 55 year old vines from Lacewing Vineyards in the Columbia Gorge. The grapes were macerated for 60 days on their skins then aged in amphora for 18 months. This vintage lends fruity tones of fresh juicy lychee, white peaches & nectar, while having complex clay like minerality from amphora aging.

Swick - Only Zuul (2022)

Willamette, Oregon - Gewurztraminer, Pinot Gris

\$16 / \$42

A 50/50 blend of organically farmed Pinot Gris from Flannigan Hill Vineyard and organically farmed Gewurztraminer from Lacewing Vineyard. The grapes were macerated for 60 days each and fermented separately. Before blending the ferments were aged in French oak and concrete eggs. Both of the grapes utilized are grey in color and result in a strikingly amber hue, with high minerality and tannic finish.

Casè - Casèbianco

Emilia-Romagna, Italy - Sauvignon Blanc, Malvasia, Moscato, Marsanne

- / \$42

Alberto Anguissola quit his promising finance career to make wine on a tiny parcel that sits 500 meters above the Trebbia River in the Val Trebbia. Casè is part of the close-knit and celebrated group of natural wineries in the Colli Piancenti, including La Stoppa, Denavolo, Vino del Poggio and Podere Pradarolo Super energetic and complex. Expect a little citrus, a little minerality, and even some soft florals, for what can be described as a fresh, aromatic, delicate and textural white. Wild fermented, unfiltered and unfiltered.

RED

La Patience - Vin Rouge (2022)

Languedoc-Roussillon, France - Carignan, Merlot

\$8 / \$22

A wonderful and certified organic blend of Carignan and Merlot. La Patience is a family estate using grapes grown without pesticides, fertilizers and herbicides on vines. Delicious table wine with notes of huckleberry, mushroom and blackberry jam.

Franschhoek Cellar - Stone Bridge (2022)

Western Cape, South Africa - Pinotage

\$10 / \$26

Built in 1825, the scenic Franschhoek mountain pass boasts the oldest stone bridge still in use in South Africa. Our own unique variety, Pinotage, is a fitting tribute to this historic landmark. The fruit-driven Pinotage, this wine was handled very gently in the cellar to preserve its generous aromas of black cherries, clove and raspberry jam. A smooth and juicy palate, redolent with ripe mulberries, and glimmers of tobacco and spice from gentle oaking, is followed by an appealingly savory finish.

J. Mourat - Collection Rouge

Loire Valley, France - Pinot Noir, Cabernet Franc, Negrette, Gamay

\$12 / \$30

Jérémie crafts extraordinary wines from his organic hillside vineyards where he grows Chardonnay, Chenin Blanc, Gamay, Pinot Noir, Cabernet Franc, Cabernet Sauvignon and Negrette. His farming is second to none, and in the cellar, Jérémie works as naturally as possible, utilizing traditional methods while not being afraid to experiment with modern practices and equipment. The results are true farmer's wines: unpretentious, delicious and extremely drinkable.

Swick - TLT

Willamette Valley, Oregon - Viognier, Syrah

\$15 / \$38

Organic Viognier from Greenwald Vineyard & Organic Syrah from Conley Vineyard intermingle in whole cluster maceration for 30 days. At 80% Viognier & 20% Syrah, this wine is vinified in intentionally inverse proportion from the classic Côte Rotie style wine of the Northern Rhône.

Swick - Palhete

Willamette Valley, Oregon - Verdelho, Touriga Nacional

\$15 / \$38

Organically grown Verdelho & Touriga Nacional from Sonrisa Vineyard vinified via whole cluster maceration for 30 days before pressing. The ferment was then aged in neutral oak barrels from 10 months before bottling. Palhete is an ancestral Portuguese style of wine, a celebrated field blend of Red and White grapes, a wine makers preference.

Vino Del Poggio - Vino Rosso

Emilia-Romagna, Italy - Barbera

\$16 / \$42

Andrea Cervini has always lived in the vineyard. When he was 13 years old, he used to help his uncle working in the vineyard. In 2006, he planted new vines, there is now 4 hectares divided in Malvasia di Candia Aromatica, Barbera and Bonarda, and built the winery. The vineyard is mainly planted on clay and limestone soil, at an altitude of 200 meters high in Val Trebbia area. There is no use of any pesticides in the vineyard. The vineyard is divided in 4 different small plots, including one planted in 1970.

CHERRY WINE & POMMEAU

Frederiksdal- Sur Lie - 14% ABV

\$6 / 2oz \$12 / 4oz \$36 / 500mL

Denmark - The French term 'sur lie' means that wine is left to rest on its sediment, or residual yeast particles, for an extended period. Frederiksdal's Sur Lie is aged in French oak casks and is the result of an amalgamation of 2-3 different vintages. The younger vintages provide fresh and subtle fruity notes, while the mature ones provide more complex tones.

Frederiksdal- Likor - 17% ABV

\$6 / 2oz \$12 / 4oz \$36 / 500mL

Denmark - In traditional liqueurs, juice, sugar and alcohol are simply mixed together. In this version, the cherries have been lightly fermented on cherry skins and stones before the alcohol and sugar source are added. For a well-balanced taste, Frederiksdal Likør has matured in small oak barrels for at least 6 months.

Etienne Dupont - Pommeau de Normandie - 17% ABV

\$4 / 2oz \$8 / 4oz \$40 / 750 mL

Etienne Dupont's Pommeau starts as a fresh pressed cidre juice made from bittersweet apples, mostly from Binet Rouge. It is then blended with Calvados eu de vie (white Calvados that has not yet been in barrels). It is then barrel-aged in oak casks for around 14 months.

WEBB'S CITY CELLAR

GREEN BENCH
BREWING CO

Our rubric is simply a guide. By no means are these definitions the industry standard or meant to replace anyone's specific lexicon. We use this guide to communicate, so please feel free to ask our staff for any clarification. Thank you.

SOUR BEER: refers to beers using bacteria (*Lactobacillus* and/or *Pediococcus*); may or may not include wild yeast (sometimes undetectable); acidity is noticeable and dominant

WILD BEER: refers to beers using wild yeasts (*Brettanomyces* or *S. diastaticus*); may or may not include bacteria (sometimes undetectable); wild yeast character is noticeable to dominant

CLEAN BEER: fermented with traditional brewer's yeast (ale or lager); not with wild yeast or bacteria

MIXED CULTURE BEER: fermented with a blend of wild yeast and bacteria; can contain brewer's yeast; this process takes several months to years and generally has noticeable bacteria and wild yeast character

SPONTANEOUS BEER: refers to beers that naturally ferment; no yeast or bacteria are added

HERITAGE CIDER: cider fermented with non-culinary or heirloom apple varietals using traditional wine making techniques

SIDRA NATURAL: naturally fermented Spanish cider, meant to be served fresh, with an acid forward expression and balanced tannin profile

BRETTANOMYCES: highly attenuative wild yeast that can contribute unique flavors of tropical fruit, leather, and grassy farmland

S. DIASTATICUS: considered a wild strain of *Saccharomyces* (traditional brewers yeast)

LACTOBACILLUS: lactic acid producing bacteria

PEDIOCOCCUS: lactic acid producing bacteria

FOEDER: large wooded vessel used for fermentation and/or aging; unlike stainless, foeders can breathe

KETTLE SOUR: using bacteria to very quickly create acidic wort by creating an environment that encourages acid production and then neutralizing the bacteria before fermenting, usually with brewer's yeast; this process takes a few days to weeks

SOLERA: process borrowed from sherry and balsamic vinegar production; blending of beer during aging in order to maintain consistent house culture profile by removing mature beer and replacing it with fresh wort or beer

Common Sour / Wild Beer Off Flavors

ACETIC ACID: aroma & flavor of vinegar; unwanted bacteria & too much oxygen

ETHYL ACETATE: aroma and flavor of nail polish remover; unwanted bacteria & too much oxygen

TETRAHYDROPYRADINE (THP): Cheerios, breakfast cereal, or cracker/biscuit

GREEN BENCH
BREWING CO