SOMETHING LIGHT/ALGO LIJERO

CHEVES

HEN HOUSE + LA CHEVE "QUIQUIRIQUI"breakfast kolsch abv 4.2%
"QuiQuiRiQui!"Los gallos te despiertan ...you get up, stretch. Te vas para afuera to get some solecito and grab a fresh guayaba from your tree... bite it. Te entras a tu casa, you grab a bitter coffee with your freshly baked concha... sounds nice right? Pues a entrarle! A Concha inspired beer loaded with Sabro hops and guava! This beer was made by Hen House + Cinthya, the owner of La Cheve, to support our local students aqui en Napa through If Given a Chance. THAT CAN ART THOUGH! El Xingon de Raul Mejia(@soytiger) keeps on killing it, lo queremos un monton. Cheers to la cultura, badass beer and education!
$7.00. 16 oz. can

LA CHEVE "AMERICAN DREAM" mexican lager abv 4.2%
An ode to Mama Juana & El Cheque. Traditional light and refreshing brew with lime + blood orange undertones. Salud Familia!
$3.00 5 oz | $4.50 10 oz. | $6.00 16 oz. | $13.00 CROWLER| $16.00 2L FILL|$35--Growler + FILL| $20 pitcher

SOLD OUT

SONOMA SPRINGS "EL VALIENTE" mexican pilsner abv 5.2%
Mexican Pilsners came from German immigrants migrating to Mexico in the 1900s. This beer is a celebration of that heritage. El Valiente is flavorful and refreshing. Perfecta para las fiestas con nuestra gente Valiente! Salud!
$7.00. 16 oz. can

DEL CIELO "COQUETA" blonde ale abv 5.0%
Coqueta is a classic American Blonde Ale with an earthy flavor, golden color, medium-light body, floral notes and slightly sweet finish.
$7.00, 16 oz can

OLD CAZ "LA CHISMOSA" amber Lager abv 5.8%
Juntate con tus compas y tus seres queridos y disfruta de esta Lager Ambar Mexicana con sus sabores caramelizado de malta, y el duo lupulo dinamico de Cascada y Hallertau! Tiempo para Chismear!
$7.00. 16 oz. can

SONOMA SPRINGS "LA MORENA" dark mexican lager abv 5.2%
This medium bodied dark lager boast notes of roasted malts while finishing clean and dry. Tettnanger hops give the beer light bitterness creating a crushable finish. Salud!
$7.00, 16 oz can

KING CONG "PRAGUE AT NIGHT" dark lager 5.3%
Light chocolate, crisp and bien drinkable! Salud!
$7.50, 16 oz can

KING CONG "DZUNGLE" pilsner abv 5%
A traditional gernam-style kolsch that balances subtle sweetness with a dry finish and hints of bread with light fruitiness.
$4.50 5oz| $6.00 10oz| $7.50 pint

LOST COAST "TANGERINE WHEAT" wheat beer abv 5.5%
A refreshing citrus ale, Tangerine Wheat combines our Lost Coast Harvest Wheat with natural Tangerine flavors. Brewed with a combination of wheat and crystal malts and finished with Perle hops
$5.50, 12 oz. can

MARIN BREWING "RASPBERRY TRAIL" fruit ale abv 5.0%
Light, crisp and clean, raspberry on the nose and in the taste. YUM!
$13.00, 22 oz. Bottle

MAUI BREWING "PINEAPPLE MANA WHEAT" wheat ale abv 5.5%
Maui Gold pineapple gives sweet aroma to this smooth-bodied, tropical brew. Brewed with organic wheat, malted barley, and fresh local Maui Gold pineapple.
$5.50, 12 oz can

MARIN BREWING "BLUEBERRY ALE" fruit ale abv 5.0%
Light, crisp and clean, with the aroma of a freshly-baked blueberry muffin and just a slight peppery blueberry taste.
$5.50, 12 oz. can

MOONLIGHT BREWING "DEATH & TAXES" black lager abv 5.3%
A deceptively light-bodied and highly drinkable San Francisco-Style Black Lager. Like iced coffee, but with a different effect.
$7.00, 16 oz. can

KING CONG "EXOTIC LUSH" what ale with Guava, key lime and blood orange 5.3%
Packed with 500 pounds of fruit purée. Guava was added first and then followed by key lime and blood orange soon after. It's fresh, exotic and fresh.
$7.50, 16 oz. can

On Draft House Brew Great American Beer Festival Gold Medal Winner

SOMETHING BITTER/ALGO AMARGO

CHEVES

KING KONG "LA CHINGONA DE LA CANTINA" guava dipa 9.0%

Para todas las chingonas o para los que celebran a nuestras chingonas! Salud!

$8.25 16 oz can

TEMESCAL "WEST" west coast ipa abv 7.0%

It's got the tropical, dank aroma of the hazy juice we all adore married to a lighter, crisper body where malt and yeast are background players. New-school Strata and Mosaic contribute big, peachy aroma, while old-school Simcoe lends a subtle bass note of pine and grapefruit! Delicious!

$7.50, 16 oz can

TEMESCAL BREWING "SCENIC ROUTE" west coast ipa abv 6.8%

This laid-back West Coast IPA is the perfect summer crusher after a long day on the road or a tough hike. With a trio of New Zealand hops — Nelson, Rakau, and Mosaic — it's dank and fruity, with a clean, bracing finish.

$4.50 5oz| $6.00 10oz| $7.50 pint

FOGBELT "SCREAMING GIANT" dipa abv 8.4%

Balanced double IPA with a strong malt backbone, enormous fruity notes, and some great bitterness. It is named after a twin redwood tree, fused at the bottom, located in Jedediah Smith State Park. It is ranked as one of the largest trees in the world.

$4.50 5oz| $6.00 10oz| $7.50 pint

PACIFICA BREWERY "RIWAKAWAY BEACH" hazy ipa abv 6.5%

Across the road from the Pacifica pub is beautiful Rockaway Beach. Kim brews this IPA with the incredible Riwaka hop from New Zealand enhanced with a splash of Nelson. Bright fruity aromas of kiwi, tangerine, and freshly plucked concord grapes dominate this beer. Fermented with a flavorful English yeast strain for enhanced fruitiness and soft mouthfeel.

$7.50 16 oz can

COLLAB:ORIGINAL PATTERN + DRAKES "BIRDS OF A FEATHER" ipa abv 6.8%

A collab with Drake's Brewing! A majority of New Zealand Nelson Sauvin hops bring notes of Sauvignon blanc grapes and stonefruit. A dash of Simcoe and Comet hops add flavors of grapefruit and grassiness.

$8.00 16 oz can

PACIFICA BREWING "TWO THINGS AT ONCE" brut ipa abv 6.4%

What happens when a bubbly brut and a west coast IPA have a baby? Pues aqui esta.

$7.50 16 oz can

GREAT NOTION "ORANGE CREAMSICLE" milkshake ipa abv 7.0%

Amarillo and Motueka hops, orange puree, vanilla, and milk sugar converge in this delicious interpretation of a childhood favorite.

$7.50 16 oz can

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SOMETHING BITTER/ALGO AMARGO

CHEVES

ALARO "CASTILLO" english style ipa abv6.8%
The perfect combination of American & English Pale Malts for a gorgeous copper color & solid malt-backbone, finely balanced with floral, citrus and herbal hop aromas & flavor from a variety of "C" hops."
$5.00 5oz| $6.50 10oz| $8.00 pint

LAUGHING MONK "Sister Alyssa" hazy ipa 6.5%
This hazy IPA honors a true trailblazer in professional sports! Sister Alyssa is dry-hopped with a superb combo of Simcoe and Amarillo hops. We are proud to honor Alyssa and all of the hard work she is doing as the first female coach in professional baseball history!
$4.50 5oz| $6.00 10oz| $7.50 pint

HEN HOUSE "MATTRESS MAFIA" ipa abv 6.8%
Citra & Mosaic hops are ganging up in this here beer to bring you flavors of green tea, stone fruit, breakfast cereal, and guava! Just a whole bunch of yes up in this beer!
$7.50, 16 oz can

CROWN & HOPS "BPLP:JUNETEENTH EDITION"hazy ipa abv 6.5%
This Friday is the celebration of Juneteenth, which commemorates a date two-and-a-half years after emancipation in Galveston, TX when enslaved Africans were finally free. This beer's limited edition label depicts a Juneteenth celebration that took place in Texas in the year 1900! Juneteenth marks our country's second independence day.
$7.50, 16 oz can

HEN HOUSE X HELLA COASTAL "TOWN RIDERS" hazy ipa abv 7.1%
Wai-iti, Strata, Sabro, and Citra are the hype hops in this hazy IPA throwing huge mango and passion fruit scents out of the glass and into your mind. For this fabulously flavorful collaborative IPA Hen House partnered with Oakland's up-and-coming Black-owned brewery, Hella Coastal. Together they're telling your tongue tales of papaya and orange pith in this cross-county high-five. Our can art celebrates the Oakland Black Cowboys Association, shining bright in it's 45th year! Yee-haw!
$7.50, 16 oz can

COLLAB: DEL CIELO+MORGAN TERRITORY"PUB SYSTEM PLAYDATE" dipa abv 8%
Mosaic (Tropical/Ripe Fruit), Sultana (Tropical/Citrus), and Strata (Dank, Citrus) create an enticing blend of ripe mango and pineapple flavors with a refreshing citrus note. Hints of zest and dank cannaboid resins keep the sweetness in check and let you know this is a proud West Coaster from the East side of the Bay!!!
$8.00, 16 oz can

GHOST TOWN "ONEROUS" hazy dipa abv 7.0%
Carrying some extra existential weight? Onerous can ease that crushing, monochrome burden by 8.3%. This Hazy Double IPA converts bales of Simcoe, Rakau, and Mosaic hops into a kaleidoscope of mangos, fuzzy peaches, apricots, and citrus. Onerous opens the portal to a colorful world of exotic fruit and Edenic pleasures, you need only to step through.
$8.00, 16 oz can

GHOST TOWN "FORGOTTEN"hazy ipa 6.66%
Mosaic, Centennial, and Citra hops- but we're waging an insurrection against quantitative survival in favor of qualitative immanence. Hold Forgotten's fleeting sensations of mango, papayas, and ruby red grapefruits in suspension while memory's atmospheric perspective flattens space and recedes until that temporal moment becomes alien. Let it vanish in time's unstoppable wake, then re-occupy your senses with another sip from the glass.
$7.50, 16 oz can

LAUGHING MONK "SISTER ALEX"hazy ipa 6.5%
This cheve is dedicated to Alex Morgan, local soccer legend and world-class athlete who deserves her own beer. It features citra and meridian hops for a full kick of lemon flavors and lobbed pass of tropical berries downfield.
$7.50, 16 oz can

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SOMETHING DARK/ALGO OSCURO

CHEVES

LA CHEVE "UN ARROZ CON MARIA JUAREZ" arroz con leche porter abv 6.3%
An ode to Maria Juarez. Light and creamy with chocolate notes from the rice + lactose. Vanilla + Cinnamon from Mexico was added to encompass the aromas in a delicious cup of arroz con leche.
$3.00 5 oz| $4.50 10oz |$6.00 pint| $13.00 32 oz Can| $18.00 2L FILL|$35--Growler + FILL, DRAFT

HEN HOUSE "FRESH POTS!" coffee saison abv 6.8%
This beer smells nothing like it looks, big big coffee nose, hella pale orange color. Big orangey Saison fermentation character, backed up with a bunch of Ethiopian light-roast from @acrecoffee lending some creamsicle and tiramisu mid-palate delights, hella dry finish so you know you're drinking Saison.
$7.50, 16 oz can

CROWN AND HOPS "ISLAND ANOMALY" stout with toasted coconut abv 6.0%
One of the most delicious ingredients to add to a stout is toasted coconut. Island Anomaly includes notes of chocolate, coffee and mild smoke, which pairs perfectly with toasted coconut making this beer straight FIRE
$7.50, 16 oz can

SOMETHING SOUR/ALGO AGRIO

DEL CIELO BREWING "GUAVA DREAMS" fruited sour with pink guava abv4.5%
Get lost in the middle of sensory experience, welcomed by the fresh guava aroma, followed by an explosion of tropical flavors and balanced sour notes.
$5.00 5oz| $6.50 10oz| $8.00 pint

DEL CIELO "Yerba Buena" Mint & Lime abv 4.8%
Mojito! That's fun to say. Part of our Cocktail Series, this one is based on a classic, the mojito. It's a gose style base, elevated by the hierba buena (mint), Colombian lima (lime), and Pink Himalayan Salt. We hope this one reminds you just enough of the cocktail, while also allowing the gose style to shine through. Best enjoyed while dreaming of your next vacation.
$7.50

GREAT NOTION "AGUAS FRESCAS" agua fresca sour abv 6.0%
Our favorite great-auntie Lou-Anne is taking a break from her usual baking madness and is serving up un refresco brimming with strawberry, hibiscus, and watermelon. This fruited sour's floral notes are balanced with a fruity sweetness suited for a mid-day pick me up.
$7.50

GREAT NOTION "MELLIFLUOUS" smoothie sour abv 6.0%
Mellifluous is our new series of smoothie style beers. This first batch is loaded up with strawberry, raspberry, banana, apricot, and blood orange
$7.50

DEL CIELO "SANDIA SLURP" fruited watermelon sour abv 4.5%
Made with over 250 pounds of actual watermelon and watermelon juice, its sweet with light tartness around that reminds one of a cold slice on a hot day. Here's to a seed-less summer!
$7.50

TEMESCAL BREWING "LAWN LAMA" guava gose abv 5.0%
This tart and pink-hued beer combines lemony acidity with guava, and pink himilayan salt. The acidity brightens the juicy, tropical flavor of copious amounts of pink guava. A dash of pink himilayan salt adds a subtle, refreshing salinity to the finish, and balances the acidity. We used a genetically modified yeast, from Berkeley Yeast, that produces the acidity, instead of kettle souring with bacteria, which is often fraught with off flavors like THP.
$7.50

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