



## **BEER FLIGHTS**

**(3 oz of each beer)**

### **-Taste the Bay Flight 12**

Headlands Pt. Bonita  
Pine Street Kolsch  
Drakes 1500  
Oakland Black Lager

### **-Black and Tan 10**

Half Moon Bay Amber  
Drakes Nitro Stout  
Fort Point Red Ale  
Anderson Valley Bourbon Barrel Stout

### **-IPA Flight 13**

Sonoma Spring Subliminal Gold  
Anchor San Franpsycho  
Federation In the Weeds  
Dogfish 90 min.

### **-Belgian 14**

Fort Point Saison  
Henhouse Dubularity  
Bosteels Tripel Karmeliet  
St. Bernardus Abt

### **-From Dawn to Dark 10**

Federation Blond Ale  
Old Foghorn Barleywine  
Anderson Valley Stout

### **-Sour Flight 13**

Woodfour Sour Farmhouse Ale  
Calicraft Barrel Project  
Verhaeghe Duchesse de Bourgogne

## WHEAT BEER

**Bayerische Staatsbrauerei Weihenstephan, Hefeweissbier, Germany 16oz 9**  
*Nothing refreshes you more than this naturally cloudy wheat beer with its wonderful yeasty fragrance and taste. 5.4% ABV*

**Oakland United Beerworks, Apricot Cranberry Hefeweizen, Oakland CA 9oz 9**  
*Based on our popular summer seasonal Bavarian Hefeweizen, we've added the wonderful fall flavors of apricot and cranberry to balance the banana and clove flavors of a traditional Hefeweizen yeast. Think of it as a beer Bellini: crisp, refreshing and quaffable. 5.6% ABV*

## ALES

**Drake's Brewing Co., 1500, Pale Ale, San Leandro, CA 16oz 10**  
*A hop-forward American Pale Ale. For batch number 1500, Drake's Brewing Co. decided to brew a big hoppy beer, yet make it quaffable by keeping the alcohol level down. Loads of Simcoe and Amarillo hops are blended in the fermenter just after fermentation has finished to impart a huge aroma of pine and citrus. 5.5% ABV*

**Dogfish Head Brewery, 90 Minute, Double IPA, Milton, DE 12oz 10**  
*"Perhaps the best IPA in America." 90 Minute has a great malt backbone that stands up to the extreme hopping rate. This was the first beer Dogfish Head Brewery continuously hopped, allowing for a pungent – but not crushing – hop flavor. 9% ABV*

**Green Flash Brewing Co., West Coast IPA, Double IPA, CA 12oz 11**  
*Aroma's of sweet tropical passion-fruit, pungent grapefruit citrus and pine. Flavors of grapefruit zest bitterness supported by notes of dark caramel from British Crystal malt, finishes floral with dry woody hop notes. 8% ABV*

**Lagunitas Brewing Co., Little Sumpin' Sumpin', Pale Wheat Ale, Petaluma, CA 12oz 7**  
*Way smooth and silky with a nice wheately-esque-ishness. A truly unique style featuring a strong hop finish on a silky body. A hoppy pale wheat ale that is great for IPA fans but so smooth that the hefeweizen fans dig it too. 7.5% ABV*

**Federation Brewing, In the Weeds IPA, Oakland, CA 12oz 8**  
*A hybrid of an English IPA and American Pale Ale gives us this golden copper colored, easy drinking, aromatic IPA. 6.0% ABV*

**Sonoma Springs Brewing Co, Subliminal Gold IPA, Sonoma, CA 12 oz 9**  
*Our flagship IPA combines a crisp and refreshing malt build with a mix of amazing hops to produce distinct flavors of gooseberry, citrus, and passion fruit. This silky smooth brew is a creeper, enjoy responsibly! 7% ABV*

**Anchor Brewing Co., San Franpsycho IPA, San Francisco, CA 12oz 9**  
*San Franpsycho IPA is a delicious, balanced and easy-drinking beer that finishes with floral hops and big, juicy notes of peaches and apricots making it the perfect sessionable IPA. This beer is truly an original, just like the city itself, and now we're proud to share this brew with our friends and fans all over the world. So together, let's all crack open a beer and savor the city. Cheers! 6.3% ABV*

## MARZEN-GOSE-KOLSCH

**Pine Street Brewing Co., Sucker Free City, Kolsch, San Francisco, CA 16oz 10**  
*"Kölsch"-style beer is unique to Koln (Cologne), Germany. The taste is refreshing, gently fruity, with a crisp, dry finish. The best part? It's low in alcohol " ABV 4.6%*



## LAGERS

**Trumer, Pilsner, Berkeley, CA 16oz** 7  
*Classic German style pilsner from across the bay. 4.9% ABV*

**Headlands Brewery Co., Pt. Bonita, Pilsner, Mill Valley, CA 16oz** 10  
*Pt. Bonita is a Bohemian Pilsner. It's nice and spicy from the rye, and it has just enough noble hop character and body from the rustic grains. It's light, crisp, refreshing. 5.3% ABV*

**Oakland United Beerworks, Black Lager, Oakland, CA 12oz** 8  
*This is our tribute to a classic German Schwarzbier. Don't let the color fool you, it's light on the palate, and full of flavor. Notes of coffee and roast, with enough German noble hops to round out the malt profile. 5.2% ABV*

## CALIFORNIA COMMON

**O! Republic Brewery, Frontier Ale, California Common, Nevada City, CA 12oz** 8  
*This beer is somewhat of an identity crisis, as it's neither an altbier nor a common, truly. This beer has a rich malt aroma, deep amber color, medium body and sweetness, balanced by an assertive hop presence, including a pass through a hop back with whole leaf Tettnang. A beer unlike many others, it borrows the grain bill from an altbier or an amber ale, lagering from a Marzen, uses Nevada City water with no adjustments, and is hopped like it was a Pilsner or a pale ale. The result could have turned out like a clown car of flavors, but, instead, it's a car full of Jason Stathams. 6.4% ABV*

## BELGIAN / SAISONS / FARMHOUSE ALES

**Brouwerij Bosteels, Tripel Karmeliet, Belgium 9oz** 13  
*Gold to bronze color, with a creamy head with abundant herbs and fruity aromas of banana and vanilla. This beer has not only the lightness and freshness of wheat, but also the creaminess of oats, and it also has a spicy, lemony dryness reminiscent of quinine. 8.4% ABV*

**Brouwerij St. Bernardus, Abt 12, Quadrupel, Belgium 9oz** 13  
*Abbey ale brewed in the classic 'Quadrupel' style. Worldwide seen as one of the best beers in the world. It's a very balanced beer, with a full-bodied taste and a perfect equilibrium between malty, bitter and sweet. 10% ABV*

**Henhouse Brewing Co., The Dubularity, Dubbel, Santa Rosa, CA 9oz** 8  
*"We used a different Belgian yeast strain than the last batch, so it's a touch less bananas on the nose, definitely cocoa powder, plums, black cherries on the palate and an herbal dryness that is maximum delicious. Get on this Belgian-inspired level " 7.9% ABV*

**Federation Brewing, Behind You Blonde Ale, Oakland, CA 12oz** 8  
*"Our best seller—designed to drink like a pilsner, but have the smoothness of an ale. From a malt and hops perspective, basically a Bohemian pilsner, but fermented with a super-clean ale yeast. Crisp, clean, refreshing, easy-drinking. Pairs well with whiskey and mistakes." 5% ABV*

**Fort Point Brewing Co., Resonance, Saison, SF, CA 12oz** 9  
*Bright, rustic and complex, Resonance is an elegant symphony of flavor and aroma. Juicy notes of tropical fruit billow across the palate, balanced by a tart, dry effervescence in the finish. A unique interpretation on the classic Saison style, Resonance strikes a chord with its innovative technique and bright, fresh flavor. 6.5% ABV*



## AMBER

### Half Moon Bay Brewing Co., Amber Ale, Half Moon Bay, CA 12oz 7

A well-balanced, full-flavored amber ale. It has a rich, malty body with a pleasant caramel character from specialty Aromatic and Melonoidin malts. A complex hop aroma, with hints of floral and citrus from a combination of Summit, Cascade and Chinook hops. 5% ABV

### Fort Point Brewing Co., Westfalia, Nuremburg Red Ale, San Francisco, CA 8

12oz

Westfalia packs rich, caramel flavors into a rounded, mahogany body through a colorful blend of creamy malts. Traditionally fermented at cooler temperatures, Westfalia's rotbier style showcases a layered malt profile that creates a smooth, satisfying mouthfeel, perfect for any meal or enjoyed on its own. Inspired by a trip to Nuremberg, Germany, Westfalia imports an exemplary red ale to audiences closer to home. 5.6% ABV

## SOURS / LAMBIC BEERS

### Brouwerij Verhaeghe, Duchesse de Bourgogne, Flanders Ale, Belgium 9oz 13

It is a sweet-fruity ale with a pleasant fresh aftertaste. This ale is brewed with roasted malts and with hops with a low bitterness. After the main fermentation and the lagering, the "Duchesse de Bourgogne" matures further for many months in oak casks. Has a full, sweet and fresh taste. 6% ABV

### Woodfour Brewery Co., Sour Farmhouse Ale, Sour Ale, Sonoma, CA 9oz. 10

Spontaneously fermented farmhouse style ale; fruity apricot aroma with light funky notes and sour dry finish. 4.75% ABV

### Calicraft Brewing Co., Barrel Project, Mango Sour, Walnut Creek, CA 9oz 13

Sour Mango is a trifecta of fun. An experimental blend of floral wine yeast, tropical brettanomyces, and tart lactobacillus push the boundaries of both style & taste. Ripe mangoes amp up the tropical funk of brettanomyces. Lacto tartness echoes the flavors of farm fresh fruit. Share a pint...blur the line between beer & wine! 8.5% ABV



## PORTERS / STOUTS

### Drake's Brewing Co., Dry Nitro, Stout, San Leandro, CA 16oz 8

One of the best session stouts I've ever had. It's smokey with a super dry finish. Extremely creamy with notes of tobacco, black tea and dark chocolate. We're all proud to serve this beer at Press Club. 5.1% ABV

### Anderson Valley Brewing Co., Wild Turkey Bourbon Barrel, Boonville, CA 10

12oz

Complexity. Aged for three months in Wild Turkey Bourbon barrels, this luxurious stout has a deep ebony hue and a beautiful mahogany head. The woody, vanilla-like notes imparted by the barrels mingle with aromas of fresh baked bread, toffee, and espresso and envelop the rich chocolate and roasted barley flavors with a fine bourbon character. 6.9% ABV

## BARLEY WINE

### Anchor Brewing Co., Old Foghorn, Barelywine, SF, CA 9oz 8

Old Foghorn is brewed based on historic English barleywine methods. It is highly hopped, fermented with a true top-fermenting ale yeast, carbonated by a natural process called "bunging" to produce champagne-like bubbles, and dry-hopped with additional Cascade hops while it ages in our cellars. Made only from "first wort," the rich first runnings of an all-malt mash, three mashes are required to produce just one barleywine brew. 10% ABV

## CIDER

### South City Ciderworks, Dry me a River, San Bruno, CA 9oz 8

"This is our interpretation of an American dry cider. It starts crisp with light carbonation and finishes dry but not overly tart. We use fresh-pressed West Coast apples and ferment with a white wine yeast to retain a light apple nose but create a crisp finish. The name itself is meant to raise awareness on the drought and the challenges that face our natural habitat, but we've also heard several people sing it at events with the same melody as Justin Timberlake might. 6.9% ABV

