

LAGER

Lilliwaup Lager (4.5% abv) Light, crisp and crushable. Our flagship pale lager is brewed with artisan local malts and modern German hops.

Memories of Camp 3 (5.2% abv) Cream Ale Brewed with corn and barley and a warm lager fermentation. This beer has the fruit esters of an ale but with the lean and clean finish of a lager. Brewed with “Camp 3” hops which were found out by Brown’s Creek and cultivated in the Skokomish valley.

ALE

Hoodsport IPA (6.1% abv) Our Flagship IPA isn’t quite west coast, or New England style. It’s Hood canal style. Fruity, piney with just enough bitter bite to make it refreshing.

Then a Strange Thing Happened...(7.1% abv) Double-Dry-Hopped Hazy IPA. Big, over the top hops profile. This IPA has the juicy vibes of a New England IPA but with some resin stickiness of a West Coast IPA. Hopped with Nelson Sauvin, Hallertau Tradition, Contessa, Alora, Hercules, X09326.

Atmospheric River Red Ale (6.1% abv) Classic American style red ale made with loads of crystal malts from a British artisan maltster, give this beer notes of burnt sugar, toffee and dried fruit. Hopped with Bavaria Mandarina gives it a noble hop character with subtle hints of orange zest.

Dark and Smooth (4.1% abv) Brown Ale. This is a new recipe for a beer we’ve been brewing since opening in 2021. This version is heavily British influenced. Marris Otter as a base with a touch of brown malt and crystal. Rich and malty with subtle notes of toffee and bread crust yet delightfully sessionable.

Hood Canal Oyster Stout (6% abv) Brewed in collaboration with Alderbrook Resort & Spa, this full-bodied oatmeal stout showcases slightly sweet smoky notes from the roasted malt and balanced bitter umami, briny flavors. Pairs perfectly with oysters and other salty snacks.

Cow Clouds Hefeweizen (5.8% abv) Our ode to the Bavarian Classic. 70% wheat, 30% barley using a famous hefe yeast. Notes of banana and clove with a bright finish. Perfect for a summer day.

FANCY-SHMANCY

We Survived the Winter... (6.5% abv) Modern Saison. Using barley, rice and Alora hops, this bone-dry farmhouse ale is crisp and fruity. Brewed and fermented over the winter to be enjoyed as a celebration of the return of light.

Berry Bits (4.4% abv) A rustic ale brewed with pilsner and wheat malt, raspberries, blackberries, and some backyard hops. We fermented this Saison on top of berry mush leftover from when we pressed berries for our barrel aged sour. This beer is incredibly aromatic, bone-dry and light.

Sipping Sunset (6%) Belgian Golden ale brewed with peaches and spices. Fruity, dry and very lively. Most Belgian ales get their dry potency from adding beet or cane sugar to the kettle, in this we use peach juice.

Black Forest (9.2% abv) Belgian Dark Ale brewed with fir and spruce tips. Based on the monastic tradition of dark strong ales, this beer has the classic notes of dried fruit and chocolate, with subtle notes of resin and forest floor. The tips were foraged nearby in the spring of 2023.

Three Magnets Brewing Co., Olympia, WA

Self-Care Non-Alcoholic Beer \$6/can

Super Freak Flag Hazy-Double-IPA

Stottle Winery, Lacey WA

2019 Red Blend - 14.3% abv

Rich aromas of cherry pie filling, blackberry, a hint of cedar and sandal wood. Bold flavors of fresh blackberry, black cherry, cassis, spice, and subtle oak. (37% Grenache, 15% Merlot, 13% Cab, 8% Syrah, 8% Temp, 7% Malbec, 7% Mourvèdre, 4% Sangiovese)

\$10/ glass

2021 Viognier – 13.7% abv

Aromas of ripe peach, apricot, honeydew melon, pineapple, with a hint of strawberry and rose. Full velvety flavors of honeydew melon, peach, lemon, with a hint of crushed herbs, strawberry and lime.

\$11/ glass

Whitewood Cider Co., Tenino, WA

Red Cap Session Cider - 6.9% abv

Red Cap is as easy to drink as the session title suggests. This cider is an accessible approach to 100% heritage NW apple cider offerings and boasts a medium bodied, crisp apple forward flavor.

\$7 16oz can

Blackberry & Boysenberry Cider Shrub Spritz - 6.3% abv

This shrub inspired cider spritz is comprised of off-dry cider fermented from WA apples, blended with blackberry, boysenberry, and a kiss of cider vinegar.

\$8 16oz can

HOT FOOD

Grilled Cheese Sammie.....\$8

Fontina and white cheddar cheeses on sourdough

Pizza Grilled Cheese.....\$8

Mozzarella and Jack cheeses, pepperoni, tomato, pizza spice on sourdough

+ lil' scoop of creamy tomato basil soup.....\$2 +full cup of soup.....\$4

Ramen Noodle Cups.....\$4, \$5

no substitutions, food is prepared in an external commissary kitchen where nuts and other allergens may be present