



City Tap House's philosophy on craft beer is clear.

Let it be at the heart of what we offer our valued guests.

Let our list be approachable, unpretentious and community-driven.

Let the bar and the kitchen challenge and elevate each other.

Let a walk through our door bring with it discovery and good times, shared with good people.

Welcome. We're happy to share our craft with you.

Our list is organized by style, and within that style from lightest in body to heaviest, which often but not always corresponds with ABV. It's purely subjective, so feel free to disagree.

Pricing has been determined by ounce. Items with an asterisk are 10oz pours, which may be due to alcohol content, style or rarity. Otherwise pricing is for a 16oz shaker or 5oz sampler.

^Denotes a 20oz Pour *Denotes a 10oz pour **Denotes a 6oz pour

Wheats: Typically soft on the palate, ranging from light & citrusy to big, fruity & spicy

Allagash White 5% The standard for American made Witbiers. Period. Coriander and citrus. (ME, Witbier \$3/\$6.5)

Weihenstephaner Hefeweiss 5.4% From the worlds oldest brewery, this classic naturally cloudy wheat beer has a wonderful yeasty fragrance and taste. (GER, Hefeweizen \$4/\$8.5)

Ciders, Sours, Spiced & Fruit Beers: More than just beer for non-beer lovers, often innovative & surprising

Cape May The Bog 3.9% Tart cranberry wheat beer blended with lemonade to create an uber-drinkable summer shandy. (NJ, Fruit Beer \$3/\$6.5)

****Rodenbach Fruitage** 4% Aged in oak barrels, partly macerated with full red fruits. Its unique fruity flavor thanks to the sour cherries, raspberries and cranberries. (Belgium, Fruit Beer \$9 for 6oz pour)

Perennial Tart Hopfentea 4.2% Collaboration with Hopleaf! We started by brewing a traditional German Berlinerweiss (MO, Berliner Weisse \$5/\$10)

Flying Dog Summer Rental Radler 4.5% Light, refreshing fruit beer brewed with grapefruit and passionfruit. (MD, Fruit Beer \$3/\$6.5)

***Bruery Frucht Lemon and Cherry** 4.6% Known for a tart flavor profile and traditionally low ABV, our German-style wheat beer is brewed with added cherry and lemon flavor. (CA, Berliner Weisse \$6/\$12)

Terrapin Maggie's Farmhouse 5.3% Flavor and aroma of a freshly picked peaches (to the tune of 1,000 pounds per 100 barrel batch!) combined with the complexity of a well executed farmhouse ale. (GA, Saison \$3/\$6)

Wyndridge Apples & Oranges 6% Collaboration with Wyndridge Brewery. Only available at City Tap House University City & Logan. Refreshing unfiltered cider with plenty of citrus and an off dry finish. (PA, Cider \$3/\$6)

Levante Frutti Di Ravenna 6.4% Naturally soured in the brew kettle with lactobacillus cultures, then fermented with raspberry and cherry puree. (PA, Fruited Ale \$4/\$8.5)

***Un Annee Le Seul V** 6.5% Blended golden sour ale with Kiwifruit (IL, Sour Ale \$4/\$8)

****Anderson Valley Thribble Currant**** 10.4% Born from an experimental fermentation project, Thribble Currant is a truly unique American sour ale. (CA, American Wild Ale \$10 for 6 oz pour)

Belgians: Yeast-driven, spanning from crisp light saisons to bold malty darks

New Belgium Fat Tire Belgian White 5.2% Fat Tire Belgian White is made with Seville oranges and Indian coriander (CO, Belgian-Style White Ale \$3.5/\$7)

Avery White Rascal 5.6% An authentic Belgian style white ale, this Rascal is unfiltered and cleverly spiced (CO, Belgian-Style White Ale \$3.5/\$7)

Slyfox Gristette 5.6% Gristette is a Belgian-style ale which was originally brewed in the Hainaut province to be the beer of the miners in the area. (PA, Belgian-Style Farmhouse Ale \$3/\$6.5)

****Alvine Omega** 6.0% Fresh and fruity, reminiscent of the juices from a fruit salad. Mild tartness brings out lime and mango, while sweetness becomes a balance. (BEL, Belgian Sour Ale \$11 for 6 oz pour)

Brewer's Art Resurrection 7.0% Made with five types of barley malt and lots of sugar, this beer is quite strong and flavorful, without being too sweet. (MD, Abbey-Style Dubbel \$3.5/\$7.5)

***Iron Hill Cannibal** 7.8% A golden Belgian style ale with complex flavors and a dry finish. (\$3.50/\$7)

Belgians (continued...): Yeast-driven, spanning from crisp light saisons to bold malty darks

- *Ommegang Bend The Knee** 9.0% Pours a golden hue with a large, frothy head. Both the aroma and flavor mix maltiness and citrus from the hops. (NY, Golden Ale, \$3.50/\$7)
- *Coppertail Unholy** 9% Fruity/funky notes from the traditional Belgian yeast paired with a sacrilegious American hop character. (FL, Belgian Trippel \$3.5/\$6.5)

Pilsners, Lagers & Bocks: Slower fermentation brings on fuller flavors, from golden pilsner to dark doppelbock

- Sole Blurred Lines** 5% Brewed with continental Pilsner malt, kettle hopped with floral Czech Saaz. (PA, German Pils \$4/\$8.5)
- 2SPils** 5% Golden color w/ a medium sized, white head that left nice lacing. Aroma of straw, pils malt, grassy hops. Taste of earth, toast, toffee, grass, sharper hop bitterness. (PA, German Pils \$3/\$6.5)
- Devils Backbone Vienna Lager** 4.9% Amber in color; subtle malt flavors with hints of caramel and toast. Silver Medal 2014 and Gold Medal 2012 World Beer Cup; Vienna Style Lager Gold Medal 2012, Silver Medal 2009 Great American Beer Festival Vienna Style Lager (VA, Vienna Lager \$3/\$6.5)
- Stella Artois** 5% Euro Lager does the job just fine...slight malt sweetness, honest beer (BEL, Euro Lager \$3/\$6.5)

Bitters, Browns, Scottish & Barleywines: Hops take a backseat to deep, sweet malt complexities

- Yards Brawler** 4.2% Malty backbone lends itself to round after round on cool Fall days. (Philly, "Pugilist" Ale, \$3/\$6.5)
- New Belgium Fat Tire** 6% The beer that put New Belgium on the map & inspired the collaboration beers on tap! A well-balanced ale with toasty, biscuit-like malt flavors coasting in equilibrium with hoppy freshness. (CO, Amber Ale \$3.5/\$7)
- Oskar Blues Old Chub (Nitro)** 8% Brewed with copious amounts of crystal and chocolate malts, and a dash of beechwood-smoked malts. Complex and rich, it finishes with a whisper of smokiness (CO, Scotch Ale \$3.5/\$6.5)
- *Founders Curmudgeon** 9.8% This old ale is brewed with molasses and an insane focus on the malt bill. Then Oak-Aged. The result is a rich, malty delight that's deceptively smooth and drinkable. (MI, Old Ale \$4.5/\$8)
- *Bell's Third Coast Old Ale** 10.2% American-style barleywine that has notes of dried fruit and caramel. (MI, Old Ale \$4/\$8)

Porters & Stouts: Dark, roasty malts & robust flavors

- ^Yards Love Stout (Nitro)** 5.5% Dark roasted malt make this rich well rounded stouts one of the worlds best! Seductively smooth. (PA, Dry English Stout \$3/\$6.5)
- *Victory Storm King** 9.1% A thundering hop presence collides with massive espresso and dark chocolate flavors in our dense and full-bodied imperial. (PA, American Imperial Stout \$3.5/\$7)

Pale Ales: Hop-forward with varying degrees of bitterness and aroma

- Golden Road Wolf Pup** 4% Bright and juicy with a touch of rye spice, Wolf Pup Session IPA takes the big hop presence of Wolf Among Weeds IPA and cuts the above in half. (CA, Session IPA \$3/\$7)
- Lagunitas Aunt Sally** 5.7% A Unique Dry-Hopped Sweet Tart Sour Mash Ale.(CA American Pale Ale, \$3.5/\$6.5)
- Stone Ripper** 5.7% Rich copper color, small silky head, rings of lacing. Hoppy aroma, citrus, orange peel. Taste also leans on the bitterness, more orange peel. Malts are obliterated, this is one hoppy APA, just like you would expect from Stone Brewing. (CA, American Pale Ale \$3/\$7)
- Fat Heads Head Hunter** 7.5% This tasty brew packs wicked hop flavors and aroma. Savage amounts of Simcoe, Columbus, and Cascade hops define this brews signature pine and citrus notes. (OH, IPA \$3.5/\$7.5)
- *Fatheads IBU-sive** 7.5% Featuring Mosaic HBC369 (hybrid of Simcoe & Nugget), this IPA also includes Columbus, Chinook, Simcoe & Citra. (OH, IPA \$3.5/\$7.5)
- *Weyerbacher DIPA #4** 9.0% Hazy and juicy New England-style Double IPA brewed with pilsner malt and oats. (PA, DIPA \$3/\$6.5)
- *Avery 24th Anniversary Ale** 9.7% Brewed with Idaho 7, Simcoe and Vic's Secret hops and belgian candi sugar. (CO, Double IPA \$3.5/\$7)
- *Yards Cape of Good Hope (CASK)** 9.7% West coast style double IPA, brewed with 100% pilsner malt, imparting a subtle maltiness and beautiful golden color. (PA, Double IPA \$3/\$6.5)