

## **Abolitionist Ale Works On Tap**

### **Alpha Mayle IPA**

ABV: 6.5%

A balanced IPA hopped with Citra and Simcoe. Hints of citrus hops balanced with a bready malt backbone.

### **Hoppy Retreat Session IPA**

ABV: 4.6%

100% Equinox Hops. Loads of tropical hop goodness packed into a session ale.

### **Hoppy Retreat (Funky Fiasco)**

ABV: 4.6%

100% Brett Session IPA. Funky fruit aromas with hints of mangos and tropical fruit juice.

### **Rye Pale Ale**

ABV: 5.3%

A copper to amber beer hopped with Mosaic and Citra Hops. Fruity hop flavors balanced by a malt backbone with subtle hints of caramel and spice.

### **Rye Dyed**

ABV: 5.3%

Our rye pale ale dry hopped with mosaic hops and hibiscus flowers. Hibiscus adds a beautiful red hue with hints of earthy tartness.

### **Wild Wit Wedding**

ABV: 5.1%

A wheat ale fermented with wild WV yeast, tangerines, coriander and peppercorns. Hints of citrus and spice with an easy drinking wheat backbone.

### **Washington St. Wheat**

ABV: 4.6%

An easy drinking wheat ale with a nice wheat/bready malt backbone.

### **Dark Raider**

ABV: 5.3%

A dark ale fermented in a Smooth Ambler Whiskey Barrel. Hints of roasted malt and dark chocolate with subtle whiskey and oak notes.

### **Dirty Beard Imperial Stout W/ Chocolate & Coffee**

ABV: 9.0%

Imperial Stout fermented in Smooth Ambler Whiskey Barrels with Coffee and Chocolate. Big roasted malt flavors with a punch of chocolate and coffee with a subtle hint of whiskey and oak.

### **Abolitionist Ale**

ABV: 6.2%

An Amber Saison fermented in wine barrels with Brett. Funky fruity nose with malty, red wine and tart cherry flavors.

### **West by Quad**

ABV: 9.5%

A dark strong ale fermented in wine barrels with wild WV honey combs. Rich malty flavors dominate with hints of dark fruit and honey sweetness, finishing with hints of oak.

### **Sour Bouquet**

ABV: 4.2%

Quick sour with Hibiscus and dry hops. Lacto sourness with hints of earthiness and funk.

### **Purple is the New Black**

ABV: 5.6%

Baltimore Whiskey Co. Gin Barrel aged with black mulberries and rosemary. Berry fruitiness is balanced by subtle malt notes with boozy gin botanical notes.