

OUR HOUSE-MADE CRAFT BEERS



HARD SELTZER

10oz-\$5 / 16oz-\$7 / PT-\$28

Dragon fruit. San Francisco's first craft brewed hard seltzer! Low calories & carbs/gluten-free
5.0% abv

LIMITED RELEASE BARREL AGED SERIES

IMPERIAL STOUT 750 ML - \$45

Our first release, barrel aged for 24 months in Four Roses Bourbon barrels.
11.2% abv // 26 ibus // 650 bottles

BELGIAN-STYLE FLANDERS SOUR

750ML - \$39

Spontaneously fermented sour aged in French Burgandy barrels for 18 months. Served with balsamic/cipolini aged cheddar
8.5% abv // 17 ibus // 350 bottles

Brewmaster

JUSTIN BOEHLE



@sfbrewingco

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www.sfbrewingco.com



FOG CITY HAZY IPA *

10oz-\$7 / 16oz-\$9 / PT-\$35

New England Style IPA, made with malted barley, wheat, and oats. A blend of progressive fruit forward hops carries this beer's aromas of passion fruit, guava, and pineapple. Dryhopped with Vic Secret, Citra, Mosaic and Simcoe hops with a foggy and cloudy body
6.7% abv // 45 ibus

VELVET HAMMER DBL HAZY IPA*

10oz-\$8 / 13oz-\$11

This dbl hazy is designed to pack a punch, but still go down smooth. The 'juice' yeast strain creates maximum haze and contributes a stone fruit aroma which complements the 4lbs per barrel juicy blend of Citra, Mosaic, Nelson hops
8.7% abv // 55 ibus

GRAPEFRUIT BY THE BAY IPA

10oz-\$6 / 16oz-\$8 / PT-\$33

Our West Coast Style IPA is brewed with grapefruit zest and Citra hops to create a lively, bright, and incredibly refreshing brew that's bursting with citrus aromas
6.7% abv // 45 ibus

ITALIAN-STYLE PILSNER

10oz-\$6 / 16oz-\$8 / PT-\$33

A dry hopped pilsner that focuses exclusively on noble hop varieties. Ours is brewed using signature Saaz hops, adding that little extra pop of grassy and herbal aromas.
5.5% abv // 28 ibus

ALCATRAZ AMBER ALE*

10oz-\$6 / 16oz-\$8 / PT - \$33

This well-balanced and full-flavored beer has a rich malty body and pleasant caramel character. It begins with a range of floral and citrus hop notes capped by a clean bitterness. Every sip will bring you closer to 'The Rock'!
6.0% abv // 35 ibus

DOUBLE HAPPINESS MILKSHAKE IPA

10oz-\$5 / 16oz-\$8 / PT - \$33

THIS BEER CONTAINS LACTOSE! Brewed with malted barley, oats, and pureed DBL Happiness Oranges, then dry hopped with Citra hops and conditioned with vanilla, orange zest and Belgian candy sugar.
6.0% abv // 25 ibus

'DANKQUATOR'

10oz-\$7 / 16oz-\$10

Special collaboration release between SFBCO and 7 Stills Brewery and Distillery. DDH Hazy India Pale Ale, showcasing of the finest Southern Hemisphere hops. African Queen, Southern Passion, Vic Secret, Motueka
7.8% abv // 20 ibus

LOMBARD LAGER

10oz-\$6 / 16oz-\$8 / PT-\$33

We took a swing at America's favorite beer, the American Pale Lager. Brewed with malted barley, rice, and lightly hopped with Hallertau hops, this beer yields a crisp and oh so crushable flavor.
5.0% abv // 19 ibus

MARINA BLONDE ALE

10oz-\$7 / 16oz-\$9 / PT-\$35

This easy-to-drink blonde is refreshingly crisp with a medium body and light malt sweetness. The balanced hop aroma does not dominate this delicious brew. Savor the flavor and take it slow; these blondes are worth waiting for
4.8% abv // 30 ibus

ELECTRIC SLIDE STRAWBERRY LEMONADE SOUR

10oz-\$9 / 13oz-\$11

This mouth puckering kettle sour is fermented with our house lactobacillus flora which provides a tart citrusy backdrop for the copious amounts of pureed strawberries added to each glass
5.9% abv // 16 ibus

REVENGE OF THE NERDS SOUR

10oz-\$9 / 13oz-\$11

Brewed with local backberries and NERDS candy. Prior to yeast fermentation, we add pureed fruit and sour the brew in our kettle with our lactobacillus culture that we have kept alive for the past 10 years. Served with crushed NERDS on the rim of the glass
6.5% abv // 15 ibus

"STAY FROSTY, MY FRIENDS" COLD IPA:

10oz-\$6 / 16oz-\$8 / PT-\$33

Fermented ice cold with both lager and ale yeast. A mix of new age hops along with some traditional Noble hops highlight the floral aroma of a 'NEIPA' with the citrusy and piney aroma of a West Coast IPA
6.9% abv // 50 ibus

POLK STREET PALE ALE*

10oz-\$6 / 16oz-\$8 / PT-\$33

The simple malt bill on this ale allows us to focus on the dry hop character. Dry-hopped with Mosaic and Citra hops creates a brew with pleasant grapefruit and tangerine aroma.
5.6% abv // 37 ibus

BOURBON BARREL-AGED NITRO IMPERIAL STOUT

13oz-\$25

This Imperial Stout was aged in Woodford Reserve whiskey barrels for 36 months. We nitrogenated this malty and full bodied brew to express the rich notes of chocolate, espresso, vanilla and cherry. *****LIMIT ONE PER GUEST
13.5% abv // 12 ibus

FLIGHTS CAN'T DECIDE? TRY A FLIGHT!

BUILD YOUR OWN FLIGHT! FROM A SELECTION OF FOUR 5OZ TASTERS:

NERDS SOUR (\$5), HARD SELTZER (\$3), DBL HAPPINESS MILKSHAKE IPA (\$4),
GRAPEFRUIT IPA (\$4), FOG CITY HAZY IPA (\$4), LOMBARD LAGER (\$4), POLK ST. PALE (\$4),
VELVET HAMMER DBL HAZY IPA (\$5), ELECTRIC SLIDE SOUR (\$5), ITALIAN PILS (\$4),
MARINA BLONDE ALE (\$4), 'DANKQUATOR' (\$5), ALCATRAZ AMBER (\$4), COLD IPA (\$4)

* DENOTES AVAILABLE YEAR ROUND