



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 10oz pour



ALSO AVAILABLE IN BOTTLES: \$4
MILLER HIGH LIFE
MILLER LIGHT



Hand Drawn Cask Engine- True English satyle cask ale, unually specialty and one time ever offerings

2SP Rolled Out

5% This semisweet chocolate brew has a smooth and creamy mouthfeel. 'Tis the stout season.
 (PA, Oatmeal Stout \$4/\$7.5)

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

2SP Weiss Wit

4% blend of a Berliner Weiss and a Belgian White this beer has a nice subtle tartness that is finished
 with nice flavors coriander. (PA, Witbier \$3/ \$6)

***Toolbox Das Froot**

4.5% A pale, sour wheat ale with apricots & peaches. Both shine through in aroma and taste with a
 hint of funk. Finish is dry and sweet with lingering fruit flavor. (CA, Berliner Weisse \$5/\$10)

Sierra Nevada Kellerweis

4.8% The traditonal Bavarian style of open fermentation. Our hazy-golden hefeweizen is deeply
 flavorful, refreshing and perfect for a sunny day. (CA, Hefeweizen \$3/\$6.5)

Allagash White

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

***Marz Brewing
 Jungle Boogie**

5.4% Just enough complex malt character to balance the Mosaic hops and fruity Rooibos tea flavors.
 (IL, American Wheat \$5/\$10)

**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)

*****Yards/ City Tap
 Cookie Swap Weiss*****

6.2% Our 4th collaborative effort with Yards. Inspired by cookie exchanges of the season, we brewed
 a holiday inspired weizenbock with molasses & ginger. Light, spiced nicely and perfect for the season.
 (Philly, Weizenbock \$3/\$7)

***Schneider Aventinus**

8.2% Notes of ripe bananas, raisins and plums meet liquorice and roasty aromes. Full-bodied and
 warming, with a well-balanced and smooth finish (GER, Weizenbock \$4.5/\$8.5)

Pilsners, Lagers & Bocks: Slower fermentation is worth the wait for clean, crisp beers, from pilsners to bock

Bud Light

4.2% America's favorite light beer. Not much else to say. (MO, Adjunct Lager \$3/\$6)

Pilsner Urquell

4.4% It is called the "model of meter" among beers. Its unparalleled exceptionality is guaranteed by
 the same recipe dating from 1842. (Czech Republic, Pilsner \$3.5/\$7)

Stella Artois

5% Euro Lager does the job just fine...slight malt sweetness, honest beer (BEL, Euro Lager \$3/\$6.5)

Jacks Abby House Lager

5.4% Sweet and golden with a full, malty body—this is a special beer for year-round enjoyment.
 (MA, Munich Helles Lager \$3/\$6.5)

Double Nickel Flager

6% Fläger has a smooth malty body with a refreshing bitter finish. A deep orange hue and is capped
 with a creamy white head. (NJ, IPL \$3/\$6)

***Jack's Abby
 Kiwi Rising**

8.5% This is an intensely hoppy and strong lager that we refer to as a Double India Pale Lager. Over
 four pounds of hops per BBL of New Zealand (Kiwi) hops. (MA, IPL \$3/\$6)

Belgians: *Yeast-driven, spanning from crisp light saisons to sweet boozy tripels to bold malty darks*

PALM Belgian Ale	5.4% The aroma suggests sugary dusted dark skinned fruits such as plums and black raisins over a golden caramel malt base. Belgian version of an English pale ale. (BEL, Belgian \$3.5/\$7)
Ommegang Abbey Ale	8.2% Deep burgundy color with a big, fluffy head. Complex fruit aromas with a layered sweetness (honey, then caramel, then toffee) with a hint of licorice and chocolate. (NY, Dubbel \$3.5/\$7.5)
*Tripel Karmeliet	8.4% There is plenty of citrus in the note, also bitter lemon and sugar. A bit of malt on the tongue combined with sweet ripe fruit ,exotic like banana. offers light citrusy touches but sweet malts as well. (Belgium, Tripel \$5/\$10)
*Lost Abbey Gift of the Magi	9.5% Gold in color and bittered with the bark of Frankincense. The beer starts off with an initial malt sweetness that fades into a firm but subtle hop presence. (CA, Biere de Garde \$3.5/\$7)

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

Avery El Gose	4.5% A timeless, traditional tart gose with its zesty and salty disposition is brightened by a tangy citrus twist. A bier for every día! (CO, Gose \$3/\$6.5)
Crispin Original Cider	5% Crisp clean apple, slight cream of lemon, hint of lemongrass. (CA, Cider \$3/\$6.5)
Wyndridge Apple Cider	5.5% Simplicity is a beautiful thing. Hard press local apples & yeast. Clean, crisp, not too sweet. (PA, Cider \$3/\$6)
*Free Will Blood and Guts	6% Notes of chocolate and a mild roasty character are combined with the funk and complexity of wild yeast, and balanced by a clean sour note that follows you through the finish, where the cherry character shines through. (PA, Dark Wild Ale \$5/\$10)
Down East Winter Blend	6.5% Add cinnamon bark and nutmeg to finish, but not overwhelming, finishes clean with enough kick for a cold winter night. (MA, Cider \$3/\$7)
*Anderson Valley Pinchy Jeek	8.5% Bourbon Aged Pumpkin Ale. The barrel imparts notes of coconut, vanilla, and oak to compliment the tang of the spices and a hint of hops. (CA, Barrel Aged Spiced \$4/ \$8)
*Southern Tier Cold Pressed Coffee Pumking	8.6% Aroma is mild organic coffee with a subtle spice. Taste is lightly spiced coffee. Almost like a pumpkin latte'. Lots of character with layers of complexity. (NY, Imp. Pumpkin \$3.5/\$7)
*Fegley's Pumpin Aint Easy	9% A dry hopped kettle sour with a citrusy and earthy aroma, aggressive bitterness balanced with a tart finish. (PA, Sour Ale \$4/\$7.5)
*Troegs Mad Elf	11% You probably know but if not: ripened cherries, raw honey and cocoa with notes of cinnamon, clove and allspice. (PA, Fruit Beer \$3.5/\$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 Winter days. (Philly, "Pugilist" Ale \$3/\$6.5)
Rogue Winter Private Reserve	5.3% Santa is a hophead! A variation of Rogue's winter seasonal with double the hops, including a mystery hop called Rudolph. (OR, Amber Ale \$4/\$8.5)
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)
Sweetwater Hash Brown	6.2% This is a brown ale with IPA type IBUs. There is citrus and pine resin on the nose. Has a medium body with average carbonation. This is a brown ale with great balance and an IPA feel. (GA, Hoppy Brown Ale \$3/\$6.5)
Goose Island Festivity	7.7% Pours a deep chestnut brown with gorgeous ruby highlights, thick tan head. Wrapped caramel and dark fruit malt flavors inside a creamy toasty brown ale. (IL, Winter Warmer \$3/\$6)
21st Amendment Fireside Chat	7.9% Pull up a chair close to the fireplace and grab a pint of this to warm your soul during the cold winter months. (CA, Spiced Winter Ale \$3/\$6.5)
Nodding Head Sled Wrecker	8% dark red, malty and moderately spiced... brewed using Barbados molasses and an assortment of dried fruits (Philly, Winter Warmer \$3.5/\$7.5)
*Dark Horse Winter Warmer	8.75% Spicy aromas like cinnamon and clove give this dark brown winter warmer a proper holiday welcome. (MI, Winter Warmer \$3/\$6)

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

Other Farm Canoe Trip	4.8% The lighter malt base combined with the late addition of Mosaic hops make a nice floral finish for this session-able ale. (PA, Session IPA \$2/\$4)
Sierra Nevada Pale Ale	5.6% Amber color, medium body, strong aroma, earthy hop character, classic. (CA, APA \$3/\$6.5)
Goose Island IPA	5.9% A fruity aroma, set off by a dry malt middle, and long hop finish. (IL, American IPA \$3/\$6)
New Belgium Accumulation	6.2% Ditch the dark beers and try this winter seasonal. Resinous and slightly cloying from all those hop oils but finishes clean. (CO, White IPA \$3/\$6.5)
Søle Rage Quit	6.2% Pours gold with a small white head. Aroma is citrus, floral and earthy. Taste is mild bitters which a touch of sweetness. Medium bodied, slick and juicy. (PA, Oat IPA \$5/\$9.5)
Green Flash Tangerine Soul Style	6.5% Enjoy a SoCal summer year round. Tangerine zest carries throughout, accented by bright, flowery tropical flavors and a sweet finish. (CA, IPA \$3.5/\$7.5)
Bell's Two Hearted Ale	7% Intense hop aroma and malt balance. Hopped exclusively with the Centennial hop varietal from the Pacific Northwest which lends to characters of grapefruit and pine (MI, IPA \$3/\$7)
Flying Dog Bloodline (NITRO)	7% a flavor profile that harnessed the best aspects of both the hops (Warrior, Citra, and Galaxy) and the citrus. (MD, IPA, \$3.5/\$7.5)
Lost Abbey Merry Taj	8% First IPA for Lost Abbey. Brewed with the freshest hops available. Features 5 different hop varieties: Chinook, Centennial, Amarillo, Cascade, Simcoe. (CA, IPA \$4/\$9)
*Levante Panic Room	8.4% Piney, citrusy and earthy tones erupt from a beer crafted with eight hop varieties worldwide. The amount of hops used presents a floral aroma and potent hop bitterness that's balanced with a residual malt finish. (DIPA, PA \$3/\$6)
*Flying Dog The Truth	8.7% The Truth's sharp hop bitterness begins with pine on the nose and evolves into bright citrus and subtle stone fruit flavors. (MD, DIPA \$3/\$6.5)
*DC Brau Belgian On The Wings of Armageddon	9.2% One badass beer. BOTWOA is a single hop beer utilizing Falconers Flight. Malted wheat to carry the intense hop character onto the pallet. (DC, DIPA, \$4/\$8)
*2SP Zoltan the Imperialist	7.2% This is a stick-to-your-ribs red IPA for the colder months. Tons of juicy, citrus hops with a big, sticky malt body that helps balance the bitterness. (PA, Hoppy Red Ale \$3/\$6)

Porters & Stouts: Dark, roasty malts & robust flavors

Cape May Avalon Coffee Stout	4.6% A very dark, full-bodied, slightly roasty ale brewed with local house roast coffee from Avalon Coffee. Making moves in South Jersey. (NJ, Stout \$3/\$6)
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)
Left Hand Milk Stout (Nitro)	6% Milk Stout Nitro cascades beautifully, building a tight, thick head like hard whipped cream. The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. Initial roasty, mocha flavors rise up, with slight hop & roast bitterness in the finish. (CO, Milk Stout \$3/\$6.5)
Founders Porter	6.5% Pours silky black with a creamy tan head. The nose is sweet with strong chocolate and caramel malt presence. (MI, Porter \$3/\$6)
Misphillion Black Tie	6.6% Suit up. Brewed with Eldorado, Chinook, and Cascade hops, this roasty beer is complimented by citrus and floral aromas from the hops. (DE, Hoppy Black Ale \$3/\$6.5)
*Lagunitas Night Time	8% Packed full of highly roasted malts then bitterly balanced with fistfuls of the dankest hops. (CA, Black Ale \$3/\$6)
Founders Breakfast Stout (Nitro)	8.3% Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roasted java nose. (MI, Oatmeal Stout \$4/\$8.5)
*Hardywood Gingerbread Stout	9.2% Creamy libation with a velvety mouthfeel and an intriguing evolution of notes from milk chocolate and vanilla, to cinnamon, to a snap of ginger in the finish. (VA, Imperial Stout \$4/\$7.5)
*Saucony Creek Imperial Vanilla Porter	9.5% A smooth, dark, creamy Porter aged on American Oak and whole Madagascar Vanilla beans. Notes of sweet fig, caramel and chocolate fudge lie under the dry toasted oak and sweet fresh vanilla flavors. (PA, American Porter \$4/\$7.5)

Also offering Victory Rootbeer (N/A) 16oz \$3