



**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 14oz shaker or 4.5oz sampler.

Sorry, 6oz pours are not available in flights.

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

<i>Blanche de Bruxelles</i>	4.5% Classic Belgian witbier, cloudy golden color, bubbly, coriander and bitter orange peel. (BEL, Wit \$3.5/\$7)
<i>Harpoon UFO Twist</i>	4.8% Grapefruit and Bergamot filled wheat beer, great body with a little zest. (MA, Hefe \$3.5/\$7)
<i>Ommegang Witte</i>	5.2% American take on a classic Belgian style wit, orange peel, coriander, hazy color. (NY, Wit \$3.5/\$7)
<i>Samuel Adams Hopscape</i>	5.5% Four types of West Coast hops add bold piney & citrus notes to this golden wheat ale. (MA, Wheat \$3.5/\$7)
<i>Schneider Aventinus</i>	8.2% Addictive wheat dobbelbock, complex spicy chocolate aroma. (GER, Weizenbock \$4.5/\$8)*

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

<i>Harpoon Fresh Tracks</i>	6.2% Incredibly drinkable, hop forward, bright and golden. (MA, Pale \$3.5/\$7)
<i>Trophy Brewing Trophy Wife</i>	4.9% Session IPA, full of Mosaic hops. (NC, IPA \$4.5/\$9)
<i>New Belgium Voodoo Ranger 8-Hop</i>	5.5% Brilliantly balanced pale packed w/citrus & tropical fruit flavors. (CO, APA \$3.5/\$7)
<i>Sierra Nevada Pale</i>	5.6% Delightful example of an American pale ale. (CA, Pale \$3.5/\$7)
<i>New Belgium Citradelic</i>	6% Citra hops & tangerine elevate each sip into a plane of juicy, tropical pleasure. (CO, IPA \$3.5/\$7)
<i>Stone IPA</i>	6.9% Extra hoppy, subtle malt, citrusy refreshing. (CA, IPA \$4/\$8)
<i>New Belgium Voodoo Ranger IPA</i>	7% Bursting w/tropical aroma & juicy fruit flavors from Mosaic & Amarillo hops. (CO, IPA \$3.5/\$7)
<i>Maine Beer Co. Lunch</i>	7% West-coast style IPA, intense tropical and citrus hops. (ME, IPA \$6/\$11)*
<i>Bear Republic Hop Shovel</i>	7.5% Wheat and rye give a nice smooth body to this american hop IPA. (CA, IPA \$4/\$7)*
<i>Troegs Nugget Nectar</i>	7.5% Hophead nirvana IPA, Nugget, Tomahawk, and Warrior hops. (PA, IPA \$4/\$8)
<i>Lord Hobo Boomsauce</i>	8% Imperial IPA, a blend of 3 of their beers, big, strong hop flavor. (MA, Imperial IPA \$4.5/\$8)*
<i>Green Flash West Coast</i>	8.1% A glorious blend of hops, the epitome of a west coast style IPA. (CA, Imp. IPA \$4/\$7)*
<i>Flying Dog Raging Bitch</i>	8.3% American IPA meets Belgian funk, sweet malty body, fruity yeast, pine and grapefruit hop. (MD, Belgian IPA \$3.5/\$7)*
<i>Dogfish Head 90min IPA</i>	9% Imperial IPA, strong malt backbone balanced with aggressive hop, big and bold. (DE, Dbl IPA \$4/\$7)*
<i>Avery Maharaja</i>	10.2% A Great King among imperial IPAs, using an insane malt bill to balance the tangy, pungent hops. (CO, DIPA \$4/\$7)*

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

<i>New Belgium Fat Tire</i>	5.2% Balanced amber w/biscuit-like malt flavors coasting in equilibrium w/ hoppy freshness. (CO, Amber \$3.5/\$7)
<i>Down the Road Hooligan Nut Brown</i>	4.5% Traditional English-style brown w/notes of biscuit, caramel & toffee. (MA, Brown \$4.5/\$9)
<i>2SP Rummy Sticks</i>	8% Rum barrel aged English Strong Ale from one of our favorite PA breweries. (PA, English Strong \$6.5/\$12)*
<i>2SP Solera Nectar</i>	8% Barolo barrel-aged old ale; sweet, oaky, vinous nose matched on the palate. (PA, Old Ale \$5.5/\$10)*
<i>Barrel House Z Townie Strong</i>	9.2% Beautiful strong Irish ale aged in rum barrels, a tribute to Boston and the people who make it great. (MA, Irish \$5/\$9)*
<i>Avery Smael's</i>	***14.2% Super-caramelly oak aged English-style strong, the last batch ever. (CO, Barleywine, \$13)***6oz pour sorry no flights

Wilds & Sours: Wild yeast strains, open fermentation, vinous natures... Bring on the tart, Bring on the funk

<i>Jack's Abby Berliner Lager</i>	3.5% A taste of summer on a mid-winter day; fruity, citrusy, dry & tart. (MA, Berlinerweisse \$4/\$8)
<i>New Belgium Tart Lychee</i>	7.5% 56% ale aged in oak, 44% ale brewed w/lychee & cinnamon; tart, sweet, spicy. (CO, Sour \$7.5/\$14)*
<i>Duchesse de Bourgogne</i>	6% Outrageously complex Flanders red bursting w/sour cherry, apple & chocolate malts. (BEL, Sour \$6.5/\$12)*
<i>Verhaeghe Echt Kriekenbier</i>	6.8% Refreshingly slightly tart cherry Flemish red ale, aged in oak. (BEL, Sour \$7/\$13)*
<i>New Belgium Transatlantique Kriek</i>	8% Spontaneously fermented lambic ale made w/Polish sour cherries, crisp & effervescent. (CO, Kriek \$7.5/\$14)*
<i>New Belgium Love Apple Felix</i>	7.5% Blonde sour ale aged in oak foeders, secondary aging in Leopold Bros. Apple Whiskey barrels. (CO, Sour \$7.5/\$14)*
<i>Wicked Weed Silencio</i>	***7.4% Sour black ale, aged in Kentucky bourbon barrels, Madagascar vanilla, El Silencio coffee. (NC, Sour \$14)6oz pour***
<i>Lagunitas Dark Swan</i>	8.7% Experimental sour ale, fermented with dark red wine grapes, yeast. (CA, Sour \$5/\$9)*

Flights available! Your choice of four small pours for \$15

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Porters & Stouts: Dark, roasty malts & robust flavors

<i>Rhinegeist Penguin</i>	7% Blonde stout, full of cacao nibs, and coffee, mindbendingly blonde. (OH, Stout \$4/\$7.5)*
<i>Dogfish Head Chocolate Lobster</i>	5.6% Rich, dark ale w/notes of chocolate, roast & a touch of ocean; "It wasn't a rock..." (DE, Porter \$8/\$15)*
<i>Sam Adams (Nitro) Coffee Stout</i>	5.8% Jet black, rich, robust, bittersweet, Sumatran and Indian Monsoon coffee develop a deep roast flavor. (MA, Stout \$3.5/\$7)
<i>Night Shift Awake</i>	6.7% Coffee porter aged w/Counter Culture coffee, notes of fresh roasted coffee & dark chocolate. (MA, Porter \$4.5/\$9)
<i>Singlecut Eric More Cowbell (Nitro)</i>	5.6% Creamy milk stout, slightly sweet, roasty, hints of chocolate. (NY, Milk Stout \$4/\$8)
<i>Jack's Abby Smoke & Dagger (Nitro)</i>	5.6% Beechwood-smoked malts, coffee & chocolate notes, creamy nitro mouthfeel. (MA, Rauchbier \$3.5/\$7)
<i>Ballast Point Peppermint-Mocha Victory at Sea</i>	10% Imperial porter, brewed with Café Calabria coffee, vanilla, and peppermint. Not as sweet as it may sound, a nice fresh dry finish. (CA, Imp. Porter \$4/\$7)*
<i>Jack's Abby Barrel-aged Cordon Rouge Framinghammer</i>	12% Fraser's Framinghammer, aged in brandy barrels with orange peels. (MA, Porter \$6.5/\$12)*
<i>Jack's Abby Barrel-Aged Framinghammer</i>	12% Bourbon barrel-aged Baltic Porter. (MA, Porter \$5.25/\$9.5)*

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

<i>UFF Ginger Root Kombucha</i>	1.5% Freshly juiced ginger root, highly effervescent. (ME, Kombucha \$4.5/\$9)
<i>Bantam Rojo</i>	5.4% Blend of fermented apples, slightly sour cherries, and black peppercorns. (MA, Cider \$3.5/\$6)*
<i>Angry Orchard Crisp Apple</i>	5% Fresh apple aroma, ripe apple flavor, balanced sweetness and dryness. (OH, Cider \$3/\$6)
<i>UFF Baby Jimmy</i>	****6.8% Young unfiltered cider stored in old Jim Beam barrels. (ME, Cider \$13)*****6oz pour sorry no flights
<i>Downeast Bourbon-Barrel aged cider</i>	6.9% Experimental and never been released before, aged in wet Heaven Hill bourbon barrels for 4 months. (\$4/\$7)*
<i>Ballast Point Red Velvet Cake (Nitro)</i>	5.5% The color of red velvet cake, full of chocolate aromas, subtle earthy notes of beet, uniquely amazing! (CA, Stout \$4.5/\$9)
<i>Eden Imperial Rose Cider</i>	11% Imperial rose cider, made from red currants and heirloom apples, sparkling dry beauty. (VT, Imp Cider \$7/\$13)*

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

<i>Transmitter s4 Saison Dolium</i>	7.2% French yeast imparts hints of pepper and stone fruit, white wheat malt, effervescent. (NY, Saison \$7/\$13)*
<i>Bacchus Oud Bruin</i>	4.5% Dark brown Flemish ale, matured in oak, pleasant wine like taste. (BEL, Oud Bruin \$7.5/\$13)*
<i>Allagash Tripel</i>	9% Rich, fruity, intricate tripel. "One of the greatest American beers brewed in the Belgian style." - BA (ME, Tripel, \$4/\$7)*
<i>St. Bernardus Abt 12</i>	10% Dark Belgian quad, complex fruity aroma, long bittersweet finish, one of the best beers in the world. (BEL, Quad \$6/\$11)*
<i>Allagash Hibernial Fluxus</i>	8% Roasty espresso, sweetness from fig, yeasty full body, limited and rare. (ME, Belgian Stout \$7.5/\$14)*

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

<i>Narragansett Lager</i>	5% Hi! Neighbor!, Have a 'gansett. (RI, Lager \$2/\$4)
<i>Portico Fuzzy Logic</i>	5.4% Wicked local Kolsch, Belgian yeast provides a subtle fruitiness. (MA, Kolsch \$3/\$6)

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Bottles & Cans: A few for the timid, many for the adventurous; table sharing will make you popular

<i>Green's Rotating Style (Gluten-Free)</i>	Please ask your server which style of Green's Gluten free we have today. (16.9oz/\$12)
<i>Captain Eli's Rootbeer N/A</i>	n/a Craft rootbeer straight out of Portland, ME (12oz/\$5)
<i>Paulaner Weizen-Radler N/A</i>	.5% Abv low enough abv to be considered non-alcoholic, refreshing citrus with weizenbier aromas. (12oz/\$5)
<i>Tecate</i>	4.55% Crisp and refreshing, try one and be hooked. (12oz/\$3.5)
<i>Aecht Schlenkerla Helles</i>	4.3% German lager, rated in the top 50 best beers, unique smokey flavor with a light body. (16.9oz/\$14)
<i>New Belgium Dayblazer</i>	4.8% Refreshing golden ale, brewed w/the finest malts & hops giving a sweet citrus finish w/a touch of honey. (12oz/\$6)
<i>Allagash Hoppy Table Beer</i>	4.9% Classic Belgian citrus aroma, light bodied, pine and stonefruit hop presence. (12oz/\$8)
<i>Maui Pineapple Mana</i>	5.5% Refreshing ale brewed with organic wheat and fresh Maui gold pineapple. (12oz/\$8)
<i>Hitachino Nest Red Rice Ale</i>	7% Specialty grain ale from Japan, made with Belgian yeast. (11.2oz/\$15)
<i>Shacksbury Farmhouse Cider</i>	6.5% The prosecco of ciders, bubbly, light body, barrel aged. (500ml/\$19)
<i>B. Nektar Kill All The Golfers</i>	6% Dry hopped mead, black tea with honey, and fresh squeezed lemon. (500ml/\$19)
<i>Eden Sparkling Cider (Dry)</i>	8.5% Heirloom apple cider, bottle conditioned, aged in French oak puncheons. (375ml/\$24)
<i>Jack's Abby House Lager</i>	5.2% Golden landbier, a lager with a touch of sweetness, bright maltiness. (16oz/\$6)
<i>Transmitter G2</i>	5.6% Belgian golden ale, tropical fruit aromas, Abbey yeast, truly unique. (750ml/\$36)
<i>Orval</i>	7.2% Trappist ale, the only beer brewed by this monastery, aromatic dry hops, dry finish. (11.2oz/\$16)
<i>Captain Lawrence Flaming Fury</i>	8% Barrel aged sour golden ale, aged with fresh local peaches, earthy, fruity, SOUR. (375ml/\$30)
<i>Boulevard Love Child #7</i>	8.2% 7th edition of this amazing sour series, flanders red, full of Brettanomyces and lactobacillus (25.4oz/\$49)
<i>Lord Hobo Steal This Can</i>	6.5% Piney east coast style IPA. (16oz/\$9)
<i>Young's Double Chocolate</i>	5.2% Made with real chocolate, rich, smooth, and creamy. (14.9oz/\$10)
<i>Samuel Smith Nut Brown</i>	5% Brown ale, nutty, dry finish, rich amber color. (12oz/\$9)
<i>Dogfish Head 60min IPA</i>	6% Dogfish's flagship beer, citrusy hops, notes of cedar, pine, and candied orange. (12oz/\$7)
<i>Duvel</i>	8.5% Belgian strong ale, blend of pilsner malts and bohemian hops. (11.2oz/\$12)
<i>Unibroue Maudite</i>	8% Belgian style amber, bubbly body, subtle hint of sweet smoke, devilishly balanced. (750ml/\$25)
<i>The Bruery Saison Rue</i>	8.5% Saison, unfiltered, bottle conditioned, fruity yeast notes. (750/\$39)
<i>Westmalle Trappist Dubbel</i>	7% Reddish brown trappist ale, malty and fruity. (11.2oz/\$18)
<i>Dupont Avec Les Bons Voeux</i>	9.5% Abbey Tripel, mellow bitterness, fruity, complex taste. (25.4oz/\$34)
<i>Cascade Sang Rouge</i>	8.06% Aged up to 30 months in oak, up to nine lots of reds are blended together, rich deep sour notes. (750ml/\$59)
<i>Stillwater As Follows</i>	9% Belgian strong ale, big, bold, hoppy, and gold. (12oz/\$10)
<i>Avery Tangerine Quad</i>	10% Belgian quad, brewed with tangerine, aged in bourbon barrel. (12oz/\$25)
<i>Dogfish Head Red & White</i>	10% Belgian strong wit, fermented with Pinot Noir juice. (750ml/\$49)
<i>Orkney Skull Splitter</i>	8.5% Satiny smooth Scotch, strong and rich like the vikings. (16.9oz/\$16)
<i>Ommegang Three Philosophers</i>	9.7% Blend of Belgian dark ale and cherry ale, roasty and sweet, boozy. (12oz/\$14)
<i>Rochefort Trappist 10</i>	11.3% Trappist quad, strong plum, raisin, black current. (11.2oz/\$19)
<i>Evil Twin Yang</i>	10% Imperial IPA, big and bursting with flavor (12oz/\$11)
<i>Avery Vanilla Bean Stout</i>	10.8% Imperial stout, aged in bourbon barrels, brewed with a trio of vanilla beans. (12oz/\$25)
<i>***Stone/Maui Collaboration***</i>	9.1% Aloha! Berlin. Imperial porter brewed with coffee, toasted coconut and hazelnuts. 1.5L/\$120)
<i>Avery Xolotl Barrel Aged #37</i>	13.7% Bourbon barrel aged, cacao nibs, vanilla beans, chiles, and cinnamon. (12oz/\$29)
<i>Avery Tweak</i>	17.81% Imperial stout, immense flavor, roasty espresso, bourbon barrel aged. (12oz/\$25)

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