# Craft Beers on Tap

**BEER / BREWERY**
- Big Wave Kona Brewing
- Blue Moon Molson-Coors
- Bud Light Anheuser-Busch
- Buenovexa Stone Brewing
- Coors Light Molson-Coors
- Duvel Single Brouwerij Duvel Moortgat
- German Shepheweizen Wasserhund
- Hardywood Pils Hardywood
- Hefeweizen Paulaner Brewery
- Liquid Escape VA Beer Co.
- Mango Cart Golden Road
- Miller Lite MillerCoors
- Modelo Especial Grupo Modelo
- Proper Lager O’Connor
- Sam Summer Sam Adams
- Saving Daylight VA Beer Co.
- Sommer Fling Smartmouth
- Stella Artois Anheuser-Busch
- Tangerine Wheat Lost Coast
- White Allagash
- Wit St. Bernardus

**STYLE**
- American Blonde Ale
- Belgian Witbier
- American Light Lager
- American Lager
- Light Lager
- Belgian Strong Ale
- German Hefeweizen
- German Pilsner
- Tart Ale
- Fruit & Field Beer
- American Light Lager
- American Adjunct Lager
- American Lager
- Hefeweizen
- Wheat Beer
- American Adjunct Lager
- Pilsner
- Tangerine Wheat Ale
- Belgian Witbier
- Belgian Wit

**ABV**
- 4.4%
- 5.4%
- 4.2%
- 4.7%
- 4.2%
- 5.9%
- 5.2%
- 5.3%
- 4.4%
- 4.0%
- 4.2%
- 4.4%
- 4.7%
- 5.9%
- 5.5%
- 6.7%
- 5.0%
- 9.5%
- 4.9%
- 6.3%
- 5.0%
- 6.0%
- 5.0%

**LOCATION**
- Honolulu, HI
- Golden, CO
- St. Louis, MO
- Escondido, CA
- Golden, CO
- Virginia Beach, VA
- Richmond, VA
- Munich, Germany
- Williamsburg, VA
- Los Angeles, CA
- Milwaukee, WI
- Norfolk, VA
- Boston, MA
- Williamsburg, VA
- Norfolk, VA
- Leuven, Belgium
- Eureka, CA
- Portland, ME
- Watou, Belgium

**GLASS**
- 7.50
- 6.50
- 5.50
- 7.50
- 7.00
- 7.50
- 5.50
- 7.50
- 6.50
- 5.50
- 9.50
- 7.50
- 8.00
- 7.00
- 5.50
- 7.50
- 6.00
- 7.00
- 7.50
- 7.50
- 8.75

**GROWLER**
- 29
- 21
- 21
- 30
- 21
- 29
- 28
- 30
- 32
- 25
- 21
- 24
- 30
- 28
- 28
- 29
- 29
- 30
- 30
- 35

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**BEER / BREWERY**
- Farmhouse Dry Potter’s Craft Cider
- Frederick H. Bruery Terreux
- Pineapple Cider Austin Eastciders
- Pineapple Passionfruit Schilling
- Sea Quench Dogfish Head
- Sour Monkey Victory
- Super Eight Dogfish Head
- Tart Cherry Buskey
- Unleashed Wasserhund
- VA Apple Bold Rock
- Zoons! Smartmouth

**STYLE**
- Cider
- Sour Berliner-Weisse
- Cider
- Cider
- Session Sour
- Sour Tripel
- Leipzig Gose
- Cider
- Boysenberry Gose
- Cider Blonde Ale
- Sour Gose

**ABV**
- 8.5%
- 4.4%
- 5.0%
- 6.7%
- 4.9%
- 9.5%
- 5.3%
- 6.3%
- 5.0%
- 6.0%
- 5.0%

**LOCATION**
- Free Union, VA
- Anaheim, CA
- Austin, TX
- Littleton, NH
- Milton DE
- Downingtown, PA
- Milton, DE
- Richmond, VA
- Virginia Beach, VA
- Nellysford, VA
- Norfolk, VA

**GLASS**
- 9.50
- 7.50
- 7.50
- 7.00
- 7.50
- 8.50
- 7.50
- 8.50
- 7.50
- 7.50
- 8.00

**GROWLER**
- 37
- 30
- 29
- 28
- 29
- 32
- 29
- 33
- 30
- 29
- 32
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<tr>
<th>BEER / BREWERY</th>
<th>STYLE</th>
<th>ABV</th>
<th>LOCATION</th>
<th>GLASS</th>
<th>GROWLER</th>
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</thead>
<tbody>
<tr>
<td>All Day IPA Founder’s</td>
<td>Session IPA</td>
<td>4.7%</td>
<td>Grand Rapids, MI</td>
<td>5.75</td>
<td>23</td>
</tr>
<tr>
<td>Delicious IPA Stone</td>
<td>American IPA</td>
<td>7.7%</td>
<td>Escondido, CA</td>
<td>8.00</td>
<td>32</td>
</tr>
<tr>
<td>El Guapo O’Connor</td>
<td>American IPA</td>
<td>7.5%</td>
<td>Norfolk, VA</td>
<td>7.50</td>
<td>29</td>
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<tr>
<td>Free Verse VA Beer Co.</td>
<td>New England IPA</td>
<td>6.8%</td>
<td>Williamsburg, VA</td>
<td>7.50</td>
<td>29</td>
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<tr>
<td>Gent Bent Parkway Brewing &amp; Hazy Like a Fox New Realm</td>
<td>American IPA</td>
<td>7.2%</td>
<td>Salem, VA</td>
<td>7.50</td>
<td>30</td>
</tr>
<tr>
<td>Hazy Little Thing Sierra Nevada</td>
<td>New England IPA</td>
<td>6.4%</td>
<td>Virginia Beach, VA</td>
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<td>29</td>
</tr>
<tr>
<td>Hoptopus Reaver Beach</td>
<td>Imperial IPA</td>
<td>8.8%</td>
<td>Virginia Beach, VA</td>
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<tr>
<td>Orange Crush Back Bay</td>
<td>Citrus IPA</td>
<td>6.1%</td>
<td>Virginia Beach, VA</td>
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<td>29</td>
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<tr>
<td>Pale Ale Sierra Nevada</td>
<td>Pale Ale</td>
<td>5.6%</td>
<td>Mills River, NC</td>
<td>6.50</td>
<td>25</td>
</tr>
<tr>
<td>Pernicious IPA Wicked Weed</td>
<td>Strong Pale Ale</td>
<td>7.3%</td>
<td>Asheville, NC</td>
<td>7.75</td>
<td>31</td>
</tr>
<tr>
<td>Proven Theory Benchtop</td>
<td>Citra Mosaic IPA</td>
<td>7.3%</td>
<td>Norfolk, VA</td>
<td>7.75</td>
<td>31</td>
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<tr>
<td>Ramble On Starr Hill</td>
<td>American IPA</td>
<td>7.0%</td>
<td>Crozet, VA</td>
<td>7.50</td>
<td>30</td>
</tr>
<tr>
<td>Saturday Morning Smartmouth</td>
<td>American IPA</td>
<td>6.6%</td>
<td>Norfolk, VA</td>
<td>10.00</td>
<td>50</td>
</tr>
<tr>
<td>Tangerine Express Stone</td>
<td>Hazy IPA</td>
<td>6.7%</td>
<td>Escondido, CA</td>
<td>7.50</td>
<td>30</td>
</tr>
<tr>
<td>Thunderpeel Flying Dog</td>
<td>New England IPA</td>
<td>6.2%</td>
<td>Frederick, MD</td>
<td>6.50</td>
<td>25</td>
</tr>
<tr>
<td>Tropicannon Heavy Seas</td>
<td>American IPA</td>
<td>7.2%</td>
<td>Baltimore, MD</td>
<td>7.50</td>
<td>29</td>
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<tr>
<td>Unraveled IPA Founders</td>
<td>American IPA</td>
<td>6.6%</td>
<td>Grand Rapids, MI</td>
<td>7.50</td>
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<table>
<thead>
<tr>
<th>BEER / BREWERY</th>
<th>STYLE</th>
<th>ABV</th>
<th>LOCATION</th>
<th>GLASS</th>
<th>GROWLER</th>
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<tbody>
<tr>
<td>Abt. 12 St. Bernardus</td>
<td>Belgian Quadruple</td>
<td>10%</td>
<td>Watou, Belgium</td>
<td>10.50</td>
<td>51</td>
</tr>
<tr>
<td>Barrel-Aged Danzig Devil’s Backbone</td>
<td>Baltic Porter</td>
<td>8.0%</td>
<td>Roseland, VA</td>
<td>7.50</td>
<td>30</td>
</tr>
<tr>
<td>Caramel Macchiato Old Bust Head</td>
<td>American Stout</td>
<td>5.5%</td>
<td>Warrenton, VA</td>
<td>9.50</td>
<td>37</td>
</tr>
<tr>
<td>Elbow Patches VA Beer Co.</td>
<td>Oatmeal Stout</td>
<td>6.2%</td>
<td>Williamsburg, VA</td>
<td>7.00</td>
<td>28</td>
</tr>
<tr>
<td>Guinness Draught Guinness</td>
<td>Irish Dry Stout</td>
<td>4.2%</td>
<td>Dublin, Ireland</td>
<td>7.50</td>
<td>29</td>
</tr>
<tr>
<td>Milk Stout Left Hand</td>
<td>Milk Stout</td>
<td>6.0%</td>
<td>Longmont, CO</td>
<td>7.00</td>
<td>28</td>
</tr>
<tr>
<td>Modelo Negra Grupo Modelo</td>
<td>Munich Dunkel</td>
<td>5.4%</td>
<td>Mexico City, Mexico</td>
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<td>24</td>
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<tr>
<td>Pearl Necklace Flying Dog</td>
<td>American Stout</td>
<td>5.5%</td>
<td>Frederick, MD</td>
<td>7.50</td>
<td>30</td>
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<tr>
<td>Octoberfest Sam Adams</td>
<td>Marzen Oktoberfest</td>
<td>5.3%</td>
<td>Boston, MA</td>
<td>7.50</td>
<td>30</td>
</tr>
<tr>
<td>O’Fest! Devil’s Backbone</td>
<td>Marzen Oktoberfest</td>
<td>5.9%</td>
<td>Roseland, VA</td>
<td>7.50</td>
<td>30</td>
</tr>
<tr>
<td>Oktoberfest Sierra Nevada</td>
<td>Marzen Oktoberfest</td>
<td>6.0%</td>
<td>Mills River, NC</td>
<td>7.50</td>
<td>30</td>
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<tr>
<td>Odis Nitro O’Connor</td>
<td>Oatmeal Stout</td>
<td>6.3%</td>
<td>Norfolk, VA</td>
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<tr>
<td>Vienna Lager Devil’s Backbone</td>
<td>Vienna Lager</td>
<td>5.2%</td>
<td>Roseland, VA</td>
<td>6.75</td>
<td>27</td>
</tr>
<tr>
<td>Vixen Red Old Bust Head</td>
<td>Irish Red Ale</td>
<td>5.4%</td>
<td>Warrenton, VA</td>
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<td>30</td>
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<tr>
<td>Xocoveza Stone</td>
<td>Stout</td>
<td>8.1%</td>
<td>Escondido, CA</td>
<td>8.00</td>
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<tr>
<td>Yuengling Lager Yuengling</td>
<td>Vienna Lager</td>
<td>4.5%</td>
<td>Pottsville, PA</td>
<td>5.50</td>
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## Canned

<table>
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<tr>
<th>Beer / Brewery</th>
<th>Style</th>
<th>ABV</th>
<th>Location</th>
<th>Can</th>
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<tbody>
<tr>
<td>Bavarian Prince New Realm</td>
<td>Marzen Oktoberfest</td>
<td>6.4%</td>
<td>Virginia Beach</td>
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</tr>
<tr>
<td>Bud Light Seltzer Anheuser Busch</td>
<td>Hard Seltzer</td>
<td>5.5%</td>
<td>St. Louis, MO</td>
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<tr>
<td>Cherry Hard Limeade Devil’s Backbone</td>
<td>Hard Limeade</td>
<td>6.1%</td>
<td>Roseland, VA</td>
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<tr>
<td>Corona Extra Grupo Modelo</td>
<td>Mexican Lager</td>
<td>4.5%</td>
<td>Mexico City, Mexico</td>
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<tr>
<td>Dale’s Pale Ale Oskar Blues</td>
<td>Pale Ale</td>
<td>6.5%</td>
<td>Brevard, NC</td>
<td>6</td>
</tr>
<tr>
<td>Face Plant Lost Rhino</td>
<td>American IPA</td>
<td>6.2%</td>
<td>Ashburn, VA</td>
<td>7</td>
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<tr>
<td>Imperial Cerveceria Costa Rica</td>
<td>Adjunct Lager</td>
<td>4.5%</td>
<td>Heredia, Costa Rica</td>
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<tr>
<td>Kona Island Seltzers Kona Brewing</td>
<td>Hard Seltzer</td>
<td>5.0%</td>
<td>Kailua, Hawaii</td>
<td>6</td>
</tr>
<tr>
<td>Lucky SOB Flying Dog</td>
<td>Irish Ale</td>
<td>5.5%</td>
<td>Frederick, MD</td>
<td>7</td>
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<tr>
<td>National Bohemian Pabst Brewing</td>
<td>Adjunct Lager</td>
<td>4.3%</td>
<td>Los Angeles, CA</td>
<td>4</td>
</tr>
<tr>
<td>Over the Moon Guinness</td>
<td>Milk Stout</td>
<td>5.0%</td>
<td>Dublin, Ireland</td>
<td>6</td>
</tr>
<tr>
<td>Pabst Blue Ribbon Pabst Brewing</td>
<td>Pilsner</td>
<td>4.6%</td>
<td>Los Angeles, CA</td>
<td>4</td>
</tr>
<tr>
<td>Proper Lager O’Connor</td>
<td>Pilsner</td>
<td>4.7%</td>
<td>Norfolk, VA</td>
<td>4</td>
</tr>
<tr>
<td>Red Stripe Desnoes &amp; Geddes Ltd.</td>
<td>Jamaican Lager</td>
<td>5.3%</td>
<td>Kingston, Jamaica</td>
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</tr>
<tr>
<td>Rhino Chasers Lost Rhino</td>
<td>Pilsner</td>
<td>5.6%</td>
<td>Ashburn, VA</td>
<td>7</td>
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<tr>
<td>Saint Archer Gold MillerCoors</td>
<td>Low Calorie Lager</td>
<td>4.2%</td>
<td>Milwaukee, WI</td>
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</tr>
<tr>
<td>Saturday Morning Smartmouth</td>
<td>American IPA</td>
<td>6.6%</td>
<td>Norfolk, VA</td>
<td>10</td>
</tr>
<tr>
<td>Strawberry Ginger Potter’s Craft Cider</td>
<td>Cider</td>
<td>5.5%</td>
<td>Charlottesville, VA</td>
<td>7</td>
</tr>
<tr>
<td>Tangerine Wheat Lost Coast</td>
<td>Tangerine Wheat Ale</td>
<td>4.7%</td>
<td>Eureka, CA</td>
<td>6</td>
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<tr>
<td>Too Juicy Two Roads</td>
<td>New England IPA</td>
<td>8.2%</td>
<td>Stratford, CT</td>
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</tr>
<tr>
<td>Truly Boston Beer Co</td>
<td>Hard Seltzer</td>
<td>5.0%</td>
<td>Boston, MA</td>
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<tr>
<td>White Claw Mark Anthony Brands</td>
<td>Hard Seltzer</td>
<td>5.0%</td>
<td>Chicago, IL</td>
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## Bottled

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<tbody>
<tr>
<td>Aventinus Schneider &amp; Sohn</td>
<td>Weizenbock</td>
<td>8.2%</td>
<td>Kelheim, Germany</td>
<td>8</td>
</tr>
<tr>
<td>Budweiser Anheuser-Busch</td>
<td>American Lager</td>
<td>5.0%</td>
<td>St. Louis, MO</td>
<td>5</td>
</tr>
<tr>
<td>Space Dust Elysian Brewing</td>
<td>American IPA</td>
<td>8.2%</td>
<td>Seattle, WA</td>
<td>7</td>
</tr>
<tr>
<td>Michelob Ultra Anheuser-Busch</td>
<td>Low-Calorie Lager</td>
<td>4.2%</td>
<td>St. Louis, MO</td>
<td>6</td>
</tr>
<tr>
<td>Non-Alcoholic St. Pauli Girl</td>
<td>Low-Alcohol Beer</td>
<td>0.5%</td>
<td>Quebec, Canada</td>
<td>6</td>
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<tr>
<td>Nitro Milk Stout Left Hand</td>
<td>Milk Stout</td>
<td>6.0%</td>
<td>Longmont, CO</td>
<td>6</td>
</tr>
<tr>
<td>Shiner Bock Spoetzel Brewery</td>
<td>Traditional Bock</td>
<td>4.4%</td>
<td>Shiner, TX</td>
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</tr>
<tr>
<td>Spaten Oktoberfest Spaten</td>
<td>Marzen Oktoberfest</td>
<td>5.9%</td>
<td>Munchen, Germany</td>
<td>7</td>
</tr>
</tbody>
</table>
# Wine & Bubbles

**Sparkling**
- **Cordorniu Brut Rosado Spain**
- **Riinaldi Pink Moscato Italy**
- **Zardetto Prosecco Italy**
- **Moët Impérial France**

**White**
- **Annalisa Pinot Grigio Italy**
- **St M Riesling Germany**
- **Matua Sauvignon Blanc New Zealand**
- **Imagery Chardonnay California**

**Rosé**
- **Band of Roses Washington**

**Red**
- **Match Book Cabernet California**
- **J. Lohr Los Osos Merlot California**
- **Dona Paula Estate Malbec Argentina**
- **Point North Pinot Noir Oregon**

**House Sangria**
- With Match Book Cabernet
- With J. Lohr Los Osos Merlot

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# Spirits

**Vodka**
- Absolut
- Deep Eddy Orange
- Ketel One
- Smirnoff
- Tito's

**Gin**
- Beefeater
- Bombay Sapphire
- Tanqueray

**Rum**
- Bacardi Superior
- Castillo
- Captain Morgan
- Gosling’s Black Seal

**Tequila**
- Casamigos Blanco
- Don Julio 1942
- Lunazul Blanco
- Lunazul Reposado

**Whiskey**
- Crown Royal
- Fireball
- Jameson
- Jack Daniels

**Bourbon**
- Bulleit Bourbon
- Evan Williams
- Maker’s Mark
- Woodford Reserve

**Scotch**
- Dewar’s White Label
- Johnnie Walker Black
- The Macallan 12 Year

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**Locally-Distilled Spirits**
- Ava Vodka
- Fourth Handle Gin
- High Rye 3yr Whiskey
- Old Cavalier Single Barrell 9yr Bourbon
- Old Cavalier 3yr Bourbon Cream Liquor
HAPPY HOUR
Mon-Fri 5pm - 7pm

$3 DOMESTICS
Bud Light
Coors Light
Miller Light

$4 WINE GLASSES
Annalisa Pinot Grigio
Match Book Cabernet
J. Lohr Los Osos Merlot

$4 CRAFT BEERS
Hazy Little Thing IPA
Left Hand Milk Stout
Unleashed Boysenberry Gose

$5 BEER COCKTAILS
ROOFTOP BEER-RITA
Lunazul Blanco Tequila, Lime Juice, Simple Syrup, Schilling Pineapple Passionfruit Cider

GRAIN ROYALE
Buskey Tart Cherry Cider, Chambord, Brut Sparkling Wine

VA CINNAMON
Bold Rock Virginia Apple Cider, Fireball Cinnamon Whiskey

BRUNCH
Sat & Sun 9am - 3pm

$25 ALL YOU CAN EAT

$2 BLOODY MARYS   $2 MIMOSAS   $5 GRAIN-MOSAS

LIVE ACOUSTIC MUSIC

MORE INFO @
GrainNorfolk.com
Facebook.com/GrainNorfolk