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FIREHOUSE NO. 1 GASTROPUB

DRINK MENU

GRAPES

FROM THE BARREL TO THE TABLE

	Gls
Rotating featured Chardonnay	\$12
Rotating featured Sauvignon Blanc	\$11
Franciscan, Cabernet, Napa, '16	\$12
Marietta, Old Vine Blend, Sonoma County, '15	\$10
Angeline, Pinot Noir, Napa, '14	\$12
Intrinsic, Malbec Blend, Columbia Valley, '17	\$11
Tanget, Rose (375ml can), Edna Valley,	\$19

FROM THE CELLAR

	Btl
Chard-Wente, Arroyo Seco/Monterey, '16	\$46
Chard (Estate)-Sanford, Sta Rita Hills, '16	\$75
Pinot Gris-King Estate, Willamette Valley, '16	\$51
Sauv Blanc—Kenwood Six Ridge, Sonoma, '16	\$52
Albarino-Paco & Lola, Rias Baixas, '14	\$55
Meritage-Mondavi's Maestro, Napa, '15	\$71
Red blend-Rowen, Sonoma County '15	\$99
Cab-Intrinsic, Columbia Valley, '16	\$48
Cab-Black Stallion, Napa, '15	\$69
Cab-Atlas Peak, Napa, '15	\$78
Cab-Joseph Phelps, Napa, '15	\$159
Cab Franc- Conn Creek, Napa, '14	\$79
Zin-(Bourbon Barrel aged)-Federalist, Mendocino, '15	\$47
Zin-Coppola's Director's Cut, Sonoma County, '14	\$51
GSM- Estancia, Monterey County, '14	\$42
Pinot Noir- Benziger, Sonoma, 14'	\$52
Pinot Noir- Patz & Hall, Sonoma Coast, '15	\$69
Pinot Noir- McIntyre Estate, Santa Lucia, '13	\$105

all btls/vintage subject to availability

MALT, YEAST, HOPS

DRAFT

				ABV
Rotating IPA from Fieldwork	12oz	\$7.25	TBD	
The Bruery's Mischief-Strong Belgian	12oz	\$8.50	9.50%	
Coronado Mermaids Red	16oz	\$6.75	5.70%	
Moden Times Pale Ale	16oz	\$8.75	5.00%	
Rotating Sour/Tart	8oz	\$10.25	TBD	
Stem Cider - Guava Chili	12oz	\$7.00	6.70%	Port Brewing's
Board Meeting-Brown Ale	12oz	\$7.50	8.50%	
The Bruery's So Happens It's Tuesday	8oz	\$13.0	14.6%	
Weihenstephaner-Hefeweissbier	16oz	\$6.75	5.40%	
Scrimshaw Pilsner	16oz	\$6.50	4.40%	

CRAFT BOTTLED BEER/CIDER

North Coast's Acme Pale Ale	12.0oz	\$6.25	5.0%
James E Pepper's Barel aged Ale	22.0oz	\$21.25	10.4%
2 Towns Made Marion Blackberry cider	12.0oz	\$6.25	6.0%
Fuller's London Porter	11.2oz	\$6.50	5.4%
Allagash Black	12.0oz	\$9.00	7.5%
Kasteel Rouge	11.2oz	\$15.5	8.0%
Stone's FML Double IPA	16.0oz	\$8.75	8.5%
Aspall Dry Cider	330ml	\$9.75	6.8%
Perry Miloslawski-Pear Cider	17.0oz	\$12.25	4.5%
Allagash Curieux	12.0oz	\$15.00	8.0%
Stone's Enter Night Pilsner	16.0oz	\$6.50	5.7%
Chimay Grand Reserve (Blue)	11.20oz	\$18.50	9.0%
Einstock Icelandic White Ale	12.0oz	\$6.50	5.2%
Mother Earth's Cali Creamin Ale	12.0oz	\$6.75	5.2%
Port Brewing's MONGO Double IPA	16.0oz	\$7.50	8.0%

BOOZE

CLASIC DAIQUIRI 11

Ron Abuelo Rum, Fresh lime juice, a touch of simple syrup

PEACH DON'T KILL MY VIBE 11

In house fresh lemonade and Stillhouse Peach Tea moonshine

NEW ORLEANS SAZERAC 12

High west double rye, peyschaud's bitters, herb saint

CORPSE REVIVOR (#2) 11

Blade gin, lillet blanc, combier, herb saint

MEDITERRANEAN GIN & TONIC 11.5

Gin, fever-tree mediterranean tonic, cynar, lillet blanc

ORIGINAL OLD FASHIONED 13

James e. pepper 1776 rye (100 Proof), angostura bitters, simple syrup

HABANERO MATADOR 11.5

House infused habanero, 100% agave tequila, pineapple juice, agave, lime juice

BLACKBERRY SOUR 11

Buffalo Trace 4 year, blackberry preserves, fresh sweet & sour