



TWO BY TWO BREWING CLUNY TAP-TAKEOVER

MARCH 13TH - 15TH

KEG

***FIRST POUR* PINEAPPLE SABRO SOUR • 6.0% (COLLAB WITH STU BREW)**

Dry hopped, soured saison, with Sabro hops and pineapple puree.

***ONE OFF KEG* MOSAIC, SABRO AND IDAHO 7 PALE • 4.5%**

Full bodied modern pale ale, oats and wheat give body, Mosaic, Sabro and Idaho 7 give tropical hop character.

***ONE OFF KEG* CHINOOK CITRA CRYO IPA • 6.0%**

Full bodied IPA, wheat and oats give body and texture, while the classic American hop bill gives tropical, mango and pine notes.

***NEW BEER* NEW ENGLAND IPA • 6.5%**

Full bodied IPA with oats and wheat giving body and texture, Sabro, citra and mosaic hops add a complex tropical character.

***NEW BEER* SABRO CITRA PALE • 4.2%**

Full bodied session strength New England pale. oats add body and texture, Tropical mango coconut pineapple hop character.

***NEW BEER* CITRA NEW ENGLAND PALE 4.5%**

Single-hopped full bodied and juicy.

Fruity esters from the yeast and a tropical mango hop character.

CASK

***NEW BEER* AMARILLO AZACCA EKUANOT PALE • 5.2%**

Seasonal special one off pale, oats and wheat add body and texture, Amarillo, Azacca and Ekuanot in the whirlpool, Citra and Simcoe dry hop make a big juicy tropical beer.

FLYING RHINO • 5.2%

Our house Rye Pale Ale, citrus Pine character from Simcoe hops and a slight peppery Rye malt character combine to make a sweet full bodied amber pale.

SESSION IPA • 4.0%

Our house session pale.

Light, bitter, zesty, Citra and Ekuanot hops.

CHOCOLATE ORANGE PORTER • 5.0%

Raw Organic Cacao with fresh Orange create a beautifully balanced and complex porter.