



FRESH PRETZEL - \$8
esb mustard, beer cheese

HOUSE CUT FRITTES - \$6
house-made brewers sauce

ANDOUILLE SAUSAGE & KALE SOUP - \$6
andouille sausage, kale, red kidney beans,
potatoes, beer, grilled garlic flat bread

TOMATO CREAM SOUP - \$6
italian plum tomatoes, basil, cream,
basil pesto, grilled garlic flat bread

MIXED GREENS SALAD – SM \$6 / LG \$9
mixed greens, tahini vinaigrette, mixed vegetables

BABY KALE CAESAR* - SM \$8 / LG \$11
traditional caesar dressing, croutons, parmesan cheese

GRILLED CHICKEN COBB SALAD - \$14
herb marinated grilled chicken, hard-boiled egg, red onion, blue cheese crumbles,
avocado, pepper bacon, cherry tomatoes, creamy herb dressing

GRILLED CHEESE AND TOMATO WITH TOMATO CREAM SOUP - \$13
fresh mozzarella, swiss cheese, white american, toasted como bread, served with tomato cream soup

CAP HILL BURGER* – ¼# \$12 / ½# \$15
natural beef, white american cheese, lettuce, tomato, pickle,
burger sauce, house cut frites

CHICKEN SALAD CLUB SANDWICH - \$14
picked confit chicken salad, pepper bacon, swiss cheese, lettuce, tomato, toasted como bread

BEER BRAISED REUBEN - \$15
beer braised corned beef, sauerkraut, swiss cheese, remoulade, rye

IPA PORK GREEN CHILI - \$13
dayglow hatch chili braised pork, white corn tortilla chips, cotija cheese, lime cabbage slaw, avocado

SOCKEYE BLT* - \$17
grilled alaskan sockeye, pepper bacon, mayo, toasted ciabatta

CHORIZO AND KALE CHEESEY NOODLES - \$15
house-made chorizo, baby kale, beer cheese sauce, cavatapi noodles

* THE CONSUMPTION OF RAW OR UNDER-COOKED POTENTIALLY HAZARDOUS FOODS MAY RESULT IN FOOD-BOURN ILLNESS

CHEF : ANDREW GRIBAS GM : AARON SHERMAN

COCKTAILS

ALL THE SANGRIA LADIES - \$11

absolut mandarin, cabernet, cranberry, orange

BURNING LOVE - \$12

'vida' mezcal, pineapple, lime, hibiscus, spicy salted rim

CHOCOLATE STRAWBERRY - \$10

pearl vodka, frangelico, muddled strawberry, half & half

GRAPEFRUIT MULE - \$11

absolut grapefruit, fresh pressed grapefruit, ginger beer, lime

SANGRE DE AGAVE - \$11

olmea altos blanco, goslings dark rum, cassis, lime, simple syrup

CAPITOL SPRITZ - \$10

lillet rose, aperol, sparkling wine

WINE

RED

HYATT CABERNET - \$10

BASEL CLARET - \$10

EL PORVENIR AMAUTA TANNAT - \$11

WHITE

PERTICO PINOT GRIGIO - \$10

PAUL MAS ESTATE CHARDONNAY - \$11

SPARKLING & ROSÉ

ISENHOWER ROSÉ - \$11

PAUL CHENEAU CAVA - \$10

ALBRECHT BRUT ROSÉ - \$11

BABE ROSÉ - \$9

CIDER

LOCUST DRY CIDER - \$7

LOCUST DARK CHERRY CIDER - \$7

LOCUST HIBISCUS CIDER - \$7

LOCUST HONEY PEAR CIDER - \$7

VIRTUE ROSÉ CIDER - \$7

BLOOD ORANGE MEZZO SPRITZ - \$7

**DON'T LEAVE EMPTY
HANDED, BEER AND
COCKTAILS TO GO!**

TAPLIST

IMMORTAL IPA 6.3% ABV | PINT - \$6.50

Brewed with Pale, Munich, Crystal and Cara-hell malts. Bittered with Chinook, finished with Amarillo and Centennial hops.

THANKS, IT'S CASHMERE HAZY IPA 6.4% ABV | PINT \$6.50

Cashmere hops bring forward aromas of pineapple, sweet orchard fruit, and clementine orange. Pale malt and flaked barley provide the body that this juicy beer needs.

SUPERFUZZ BLOOD ORANGE PALE 6.4% ABV | PINT \$6.50

Pale, Munich and Dextri-Pils malts and German Northern Brewer and Cascade hops to bitter and flavor. But it's Citra, Amarillo and blood orange peel and puree that'll really get you on your feet.

WISE ESB EXTRA SPECIAL BITTER 5.9% ABV | PINT \$6.50

A malty, hoppy, reddish-copper-colored ale. Brewed with Pale, Munich, Crystal, Cara-hell and Belgian Special B malts. Bittered with Chinook, finished with Cascade and Centennial hops.

HAULIN' OATS HAZY IPA 7.1% ABV | PINT \$6.50

The beer's malt bill is 50% oats, and a real man-eater. Your dreams will be made with the big pineapple notes and aromas of ripe melon and blueberry.

DISTRICT BRETT IPA 7.8% ABV | PINT \$6.50

A bit of pine and citrus on the nose, hints of pineapple, a bit of phenolic spice and smoke, with some light bitterness.

BACKLINE CZECH PILSNER 5.0% ABV | PINT \$6.50

A nod to the classic Czech Pils style, Backline balances an upfront spicy, herbal Saaz hop aroma with a rich and toasty malt profile.

WHERE THERE'S SMOKE 4.6% ABV | PINT \$6.50

A light malty sweetness from Pilsner, Vienna, and Beachwood Smoked Malts overtakes your palate, with a citrus brightness from Czech Saaz hops.

SCHARTZ THE BEER 4.3% ABV | PINT \$6.50

Pale, Munich, Roasted Barley, Chocolate, Carafa Special Type 2, CaraMunich Type 1, and Kiln Coffee malts. Bittered with GNB hops and a handful of Saaz for extra special flavor.

DRAGONSTOOTH STOUT 8.1% ABV | PINT \$6.50

Made with 10% rolled oats, roasted barley, Crystal, Munich and chocolate malts. Bittered with Magnum, finished with Cascade and Centennial hops

ROLLING STONE LAGER 4.8% ABV | PINT \$6.50

HOPS: Cascade, Crystal, Mandarina Bavaria MALTS: Pilsner, CaraBohemian, CaraFoam

SPLIT SHOT NITRO MILK STOUT 5.6% ABV | PINT \$6.50

Magnum hops add a touch of bitterness and milk sugar sweetens just a bit. Cold-infused Stumptown coffee provide richness.

SKUDDAR NORDIC IPA 6.8% ABV | PINT \$6.50

Brewed with Norwegian farmhouse yeast, this Nordic IPA produces aromas of tangerine and citrus. Mildly bitter, packed full of tangerine, citrus and hop flavor.

CONTACT HAZE IPA 6.0% ABV | PINT \$6.50

Contact Haze, a tangled chemistry of mild haze, low bitterness, and an explosion of hop aroma. Bursts of bright raspberry, currant, citrus, guava, and passionfruit, with a slight floral note.

SPACE DUST IPA 8.5% ABV | PINT \$6.50

The hopping is pure starglow energy, with Chinook to bitter and late and dry additions of Citra and Amarillo.

DAYGLOW IPA 7.4% ABV | PINT \$6.50

It drips with tropical, sunshiny Mosaic, and twinkles with touches of El Dorado and Centennial. A touch of wheat hazes the malt bill a bit around the edges.

