

nonesuch RIVER BREWING



Beer Menu

5 Oz- \$2.50 10 Oz- \$4.50 16 Oz- \$7

Flight of 5 - \$11.50

BLONDE ABV 4.8% IBU 29 - An easy-drinking anytime ale. Delicately-bittered with Golding & Saaz hops. - Pairs with Goronson Farm Garden Salad, Maine Lobster roll, or Fish & Chips

POMEGRANATE BLONDE ABV 4.8% IBU 29 - Nonesuch Blonde infused with pomegranate juice to add fresh sweetness to this Nonesuch favorite. - Pairs with Cobb Salad, Maine Lobster Mac N Cheese, or Crab Crusted Haddock

SOLSTICE ABV 5.2% IBU 28 - Enjoy the bright height of summer refreshment. A zesty, balanced blend of lemon and ginger. - Pairs with Pretzel Bites, Grilled Fish, or Local Corn Salad

IPA 2.0 ABV 5.3% IBU 85 - A toast to the East Coast balanced by a hit of hops. Bright, tropical and citrusy with a clean malt finish. - Pairs with Wings, Grilled Chicken Sandwich, or Crab Sandwich

***DOUBLE IPA** (12oz. Pour \$8) ABV 8.1% IBU 93 - The spirited beer-child of British and American innovation. Malt forward, with earthy undertones and citrus notes. - Pairs with Strong Cheeses, Fried Chicken Sandwich, or NRB Cubano (*\$1 upcharge on 5oz pours or to add to flights)

SAP HOUND MAPLE CREAM ALE ABV 5.2% IBU 26 Brewed with local Maple syrup from our friends at Sap Hound. Smooth drinking light ale with a touch of sweetness up front and a balanced Maple syrup touch on the back end. Let's bring back breakfast beers! - Pairs with Fried Chicken Sandwich, Smokehouse Burger, or Maine Maple Chili Wings

IRISH RED ABV 4.4% IBU 23 - An American take on the Emerald Isle classic. Fuggle-hopped for an earthy start to a richly roasted finish. - Pairs with Pork Sugo, Backyard Farms BLT, or Veggie Pasta

PIVOT IPA: ABV 5.4% IBU 75 Featuring Maine Barley and white wheat malt, a touch of honey malt and oats. Hazy, earthy citrus thirst quencher. Double Dry Hopped. - Pairs with Pretzel Bites, Onion Rings, or Tropical Burger

IKAWA PORTER ABV 5.7% Mild Porter is married with Bourbon Barrel coffee from the Rwanda Bean Co. This collaboration has created a roasty smooth dark beer to warm and energize your soul. -Pairs with Chicken Wings, Steak and Frites, or Death by Chocolate

WARRIOR MILK STOUT ABV 5.8% IBU 65 - This beer was made to commemorate Captain Christopher Sullivan and to compliment our veterans who have made the sweet life we all enjoy possible by keeping the darkness of our enemies at bay. ***Contains LACTOSE*** -->Proceeds from this beer will be donated to the **Travis Mills Foundation** -Pairs with Poutine, Italian Sandwich, or Churros

Let us know what you think: Rate our beers on Untappd and BeerAdvocate

