

# Baja Bean Co.

9 W Beverley St 24401-4202 · +15408859988 · Updated: Jan 14, 2026

[View online menu](#)



## APPETIZERS AND SALADS 8

| Queso                                                                                                      |  | AVAILABLE OPTIONS                                         |
|------------------------------------------------------------------------------------------------------------|--|-----------------------------------------------------------|
| Warm melted queso blanco with our fresh salsa                                                              |  | \$7.00                                                    |
|                                                                                                            |  | Add Fresh Jalapeños or Chorizo: \$9.00                    |
| Jalapeno Taquitos                                                                                          |  | \$7.00                                                    |
| Five crispy corn tortillas filled with cream cheese and pickled jalapenos; served with a side of guacamole |  |                                                           |
| Lotsa Guacamole                                                                                            |  | \$6.00                                                    |
| Ripe avocados, lovingly smashed daily                                                                      |  |                                                           |
| Fajitas Nachos                                                                                             |  | \$9.00                                                    |
| Fresh corn chips covered with queso and shrimp, chicken OR steak grilled with onions, peppers, and salsa   |  |                                                           |
| Grande Nachos                                                                                              |  | AVAILABLE OPTIONS                                         |
| Fresh corn chips, beans, cheddar, lettuce, tomato, jalapeños, guacamole, and sour cream                    |  | \$9.00                                                    |
|                                                                                                            |  | Add Chicken or Ground Beef: \$11.00                       |
| Baja Tostada                                                                                               |  | AVAILABLE OPTIONS                                         |
| Baja beans, lettuce, tomato, and cheese on a crispy fried flour tortilla "plate."                          |  | \$8.00                                                    |
| Served with sour cream and guacamole                                                                       |  | Add Shredded Chicken, Ground Beef, or Vegetables: \$10.00 |
| Baja Chop                                                                                                  |  | \$10.00                                                   |
| Grilled chicken, guacamole, cotija, bacon, roasted corn salsa and tomato over iceberg with cilantro cream  |  |                                                           |
| House Salad                                                                                                |  | \$4.00                                                    |
| Shredded Iceberg, veggies & cheese                                                                         |  |                                                           |

## BUILD YOUR OWN PLATE 12

|                                                                                                                |        |
|----------------------------------------------------------------------------------------------------------------|--------|
| Tacos                                                                                                          | \$5.00 |
| TWO hard OR soft tacos filled with ground beef, shredded chicken, OR beans and cheese; lettuce on the side     |        |
| Super Tacos                                                                                                    | \$6.00 |
| TWO hard OR soft tacos filled with steak, pollo, chorizo, shredded pork OR beef and cheese, lettuce and tomato |        |
| Super Fish Tacos                                                                                               | \$6.00 |
| TWO soft tacos filled with beer-battered cod OR shrimp with lettuce, salsa, and cilantro cream                 |        |

|                                                                                                    |               |
|----------------------------------------------------------------------------------------------------|---------------|
| <b>Enchilada</b>                                                                                   | <b>\$3.00</b> |
| Ground beef, shredded chicken, pork OR cheese                                                      |               |
| <b>Baja Bean &amp; Cheddar Burrito</b>                                                             | <b>\$5.00</b> |
| <b>Chicken or Ground Beef &amp; Cheese Burrito</b>                                                 | <b>\$6.00</b> |
| <b>Chimichanga</b>                                                                                 | <b>\$6.00</b> |
| Shredded chicken, ground beef OR black bean with queso in a crispy burrito                         |               |
| <b>Super Chimichanga</b>                                                                           | <b>\$7.00</b> |
| Marinated chicken, steak, shrimp, pork OR chorizo with queso in a crispy burrito                   |               |
| <b>Chile Relleno</b>                                                                               | <b>\$6.00</b> |
| Roasted Anaheim stuffed with jack; battered and fried. These take days to prepare so Please Enjoy! |               |
| <b>Jalapeno Slaw</b>                                                                               | <b>\$2.00</b> |
| <b>Roasted Corn Salsa</b>                                                                          | <b>\$2.00</b> |
| <b>French Fries</b>                                                                                | <b>\$3.00</b> |

**ADD ONS** 4

|                                                                                                                  |               |
|------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Add Ons #1</b>                                                                                                | <b>\$1.00</b> |
| sour cream, shredded jack or cheddar, black or Baja beans, Baja rice, spinach, bacon, fresh or pickled jalapeños |               |
| <b>Add Ons #2</b>                                                                                                | <b>\$2.00</b> |
| fried eggs, grilled vegetable medley, shredded chicken, ground beef, corn salsa, jalapeño slaw                   |               |
| <b>Add Ons #3</b>                                                                                                | <b>\$3.00</b> |
| guacamole, sliced chicken breast, crispy chicken, shredded beef or pork, house made chorizo, Soyrizo             |               |
| <b>Add Ons #4</b>                                                                                                | <b>\$4.00</b> |
| queso, marinated steak or chicken, grilled shrimp                                                                |               |

**BAJA SPECIALTIES** 19

|                                                                                                                                                            |                |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Street Tacos</b>                                                                                                                                        | <b>\$10.00</b> |
| Marinated chicken, steak, pork OR shredded beef, avocado, cotija, onions, cilantro, and honey diablo on blistered flour tortillas with Baja beans and rice |                |
| <b>Grilled Tacos</b>                                                                                                                                       | <b>\$9.00</b>  |
| Two flour tortillas grilled and filled with shredded chicken OR pork, crispy bacon, lettuce, tomato, and chipotle ranch; served with Baja beans and rice   |                |
| <b>Fish Tacos</b>                                                                                                                                          | <b>\$10.00</b> |
| San Diego style! Soft flour tortillas, beer-battered cod, salsa, lettuce, and cilantro cream with black beans and rice                                     |                |

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| <b>Popeye Burrito</b>                                                                                                                                                                                      | <b>\$10.00</b>                 |
| Marinated chicken, spinach, corn salsa, and rice topped with Spicy chipotle OR mild tomatillo and cilantro cream                                                                                           |                                |
| <b>Big Burrito</b>                                                                                                                                                                                         | <b>\$9.00</b>                  |
| Black beans, rice, guacamole, corn salsa, lettuce, and tomato inside; topped with mild chile ancho, jack and sour cream. Vegan available!                                                                  |                                |
| <b>Chori-Pollo</b>                                                                                                                                                                                         | <b>\$11.00</b>                 |
| Chicken grilled with Spicy chorizo topped with queso; served with rice, black beans, and tortillas                                                                                                         |                                |
| <b>Chorizo Hash</b>                                                                                                                                                                                        | <b>\$11.00</b>                 |
| House made chorizo over potatoes grilled with peppers and onions; topped with two fried eggs and cheese                                                                                                    |                                |
| <b>The Whole Enchilada</b>                                                                                                                                                                                 | <b>\$10.00</b>                 |
| Shredded chicken, corn salsa, and cheddar topped with tomatillo sauce and jack; served over rice                                                                                                           |                                |
| <b>Chili Lime Tacos</b>                                                                                                                                                                                    | <b>\$10.00</b>                 |
| Grilled chili lime chicken inside two blistered flour tortillas with cotija and jalapeño slaw. Served with a side of black beans and rice                                                                  |                                |
| <b>Word Travels Burrito</b>                                                                                                                                                                                | <b>\$10.00</b>                 |
| Shrimp, pork, bacon, rice, and jack cheese; topped with cilantro cream                                                                                                                                     |                                |
| <b>Enchiladas Cubanas</b>                                                                                                                                                                                  | <b>AVAILABLE OPTIONS</b>       |
| Shredded pork grilled with salsa in flour tortillas topped with tomatillo and cilantro cream over black beans and rice                                                                                     | \$10.00                        |
|                                                                                                                                                                                                            | Add Fried Eggs on Top: \$12.00 |
| <b>Combo Caliente</b>                                                                                                                                                                                      | <b>\$13.00</b>                 |
| Spicy burrito with Baja beans and our homemade chorizo, a chicken, cheese and jalapeño enchilada topped with honey Diablo; served with jalapeno cream cheese taquito, Baja rice, corn salsa and sour cream |                                |
| <b>Shredded Beef Enchilada Plate</b>                                                                                                                                                                       | <b>\$12.00</b>                 |
| Three shredded beef enchiladas topped with enchilada sauce. Served with a side of rice, guac and Pico                                                                                                      |                                |
| <b>Queso Burrito</b>                                                                                                                                                                                       | <b>\$10.00</b>                 |
| Shredded chicken, cheese, roasted corn salsa and rice topped with queso                                                                                                                                    |                                |
| <b>Tijuana Tacos</b>                                                                                                                                                                                       | <b>\$10.00</b>                 |
| Two crispy flour tacos stuffed with black beans, jack and seasoned potatoes. Served over rice with a side of sour cream and guacamole                                                                      |                                |
| <b>Vegan TJ Ts</b>                                                                                                                                                                                         | <b>\$10.00</b>                 |
| Two crispy flour tacos stuffed with soyrizo, black beans, roasted corn salsa and shredded potatoes; served over rice with a side of guacamole                                                              |                                |
| <b>Smothered and Covered Burrito</b>                                                                                                                                                                       | <b>\$12.00</b>                 |
| Shredded pork, black beans, rice, tomatillo and jack. Topped with queso, fresh tomatillo, Pico and avocado                                                                                                 |                                |

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|------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| <b>Arroz con Pollo or Shrimp</b>                                                                                                               | <b>\$12.00</b>           |
| Grilled chicken OR shrimp served over rice with grilled vegetables, corn salsa, and creamy queso. Want it Spicy? Ask for chipotle sauce on top |                          |
| <hr/>                                                                                                                                          |                          |
| <b>Quesadilla</b>                                                                                                                              | <b>AVAILABLE OPTIONS</b> |
| Served with a side of sour cream                                                                                                               | \$7.00                   |
| Add Pork, Ground Beef, or Grilled Vegetables:                                                                                                  |                          |
|                                                                                                                                                | \$9.00                   |
| Add Pollo, Steak or Shrimp: \$11.00                                                                                                            |                          |

**FAJITAS** 2

|                                                          |                |
|----------------------------------------------------------|----------------|
| <b>Mixed</b>                                             | <b>\$16.00</b> |
| choose 2 of the above                                    |                |
| <hr/>                                                    |                |
| <b>Fajitas</b>                                           | <b>\$20.00</b> |
| Mixed fajitas with an extra plate of sides and tortillas |                |

**NORTH OF THE BORDER** 3

|                                                                                            |                          |
|--------------------------------------------------------------------------------------------|--------------------------|
| <b>Baja Burger</b>                                                                         | <b>AVAILABLE OPTIONS</b> |
|                                                                                            | \$10.00                  |
| Add Jack, Cheddar, Jalapeño Slaw, Fried Egg, Bacon, Fresh or Pickled Jalapeños for (Each): |                          |
|                                                                                            | \$1.00                   |
| <hr/>                                                                                      |                          |
| <b>Chicken BLT Wrap</b>                                                                    | <b>\$9.00</b>            |
| Crunchy chicken, smoked bacon, cheddar, lettuce, tomato and chipotle ranch                 |                          |
| <hr/>                                                                                      |                          |
| <b>Pork Torta</b>                                                                          | <b>\$9.00</b>            |
| Shredded pork, cotija, jalapeño slaw, and our house-made Honey Diablo on a Kaiser roll     |                          |

**FOR LITTLE BEANS** 4

|                                    |               |
|------------------------------------|---------------|
| <b>Taco</b>                        | <b>\$5.00</b> |
| ground beef, chicken or bean       |               |
| <hr/>                              |               |
| <b>Corndogs</b>                    | <b>\$6.00</b> |
| <hr/>                              |               |
| <b>Cheese or Chicken Quesadita</b> | <b>\$6.00</b> |
| <hr/>                              |               |
| <b>Chicken Tenders</b>             | <b>\$6.00</b> |

**SWEETS** 3

|                        |               |
|------------------------|---------------|
| <b>Fried Ice Cream</b> | <b>\$6.00</b> |
| <hr/>                  |               |
| <b>Churros</b>         | <b>\$6.00</b> |
| <hr/>                  |               |

Flan

\$6.00

CURRENTLY ON DRAFT 12

Southern Tier Nu Skool

6%

AVAILABLE OPTIONS

pint: \$5.50

growler: \$14.00

3 Notch'd Willamette IPA

4.7%

AVAILABLE OPTIONS

pint: \$5.00

growler: \$13.00

Alewerks Weekend Lager

4.8%

AVAILABLE OPTIONS

pint: \$5.00

growler: \$13.00

McKenzie's Black Cherry Cider

5%

AVAILABLE OPTIONS

pint: \$5.00

growler: \$13.00

Green Flash Cosmic Ristretto

8.2%

AVAILABLE OPTIONS

pint: \$6.00

growler: \$15.00

Parkway Ravens Roost

7.1%

AVAILABLE OPTIONS

pint: \$5.00

growler: \$13.00

Peak Superfresh

7.6% (no growler)

\$7.00

3 Notch'd Minute Man

7%

AVAILABLE OPTIONS

pint: \$5.00

growler: \$13.00

Stone Jindia Pale Ale

8.7%

AVAILABLE OPTIONS

pint: \$6.00

growler: \$15.00

Alpine Nelson

7%

AVAILABLE OPTIONS

pint: \$8.00

growler: \$20.00

Hofbrau Hefeweizen

5.1%

AVAILABLE OPTIONS

pint: \$4.00

Baja growler: \$10.00

Reissdorf Kolsch

4.8%

AVAILABLE OPTIONS

pint: \$5.50

Baja growler: \$15.00

AMERICAN PA & IPA 8

|                                                                                                                                                                               |               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Ballast Point Grapefruit Sculpin, 7% ABV</b>                                                                                                                               | <b>\$5.00</b> |
| The tart freshness of grapefruit complements our IPA's citrusy hop character. This easy-drinking ale tastes like summer                                                       |               |
| <b>Reaver Beach Brewing Co. Bridge of Bones, 7% ABV</b>                                                                                                                       | <b>\$6.00</b> |
| India Pale Ale from Virginia Beach                                                                                                                                            |               |
| <b>Six Point Puff, 9.8% ABV</b>                                                                                                                                               | <b>\$6.00</b> |
| A hazy, unfiltered pour with an extra dose of dry hops a new blend devised just for Puff                                                                                      |               |
| <b>Ale Werks Secret Admirer, 8% ABV</b>                                                                                                                                       | <b>\$7.00</b> |
| Its intense hop kick comes from a healthy dose of Mosaic hops. You may just fall in love with this DIPa                                                                       |               |
| <b>Pale Fire Clock Cleaner Triple IPA, 11% ABV</b>                                                                                                                            | <b>\$9.00</b> |
| Limited run                                                                                                                                                                   |               |
| <b>Firestone Walker Wookus, 8.2% ABV</b>                                                                                                                                      | <b>\$6.00</b> |
| An imperial black rye IPA that is wickedly hoppy, righteously spicy and fearsome in flavor                                                                                    |               |
| <b>Maine Beer Mo, 6% ABV</b>                                                                                                                                                  | <b>\$9.00</b> |
| Our first run at an American Pale Ale. Flavors and aromas of zesty citrus, passionfruit, & pine present. A very subtle malt sweetness for balance, but intended to finish dry |               |
| <b>Bells Two Hearted Ale, 8% ABV</b>                                                                                                                                          | <b>\$5.00</b> |
| A crisp finish and incredible floral hop aroma                                                                                                                                |               |

**GLUTEN FREE / CIDER**
11

|                                                                                                                                                                                                          |                |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Rekorderlig Mango Raspberry, 4.5% ABV</b>                                                                                                                                                             | <b>\$5.00</b>  |
| A tropical cider with the intense fragrance and flavor of ripe mango with a hint of wild raspberries                                                                                                     |                |
| <b>Rekorderlig Passion Fruit, 4.5% ABV</b>                                                                                                                                                               | <b>\$5.00</b>  |
| All the aromatic brilliance you expect from fresh tropical Passionfruits. Blended with the iconic Rekorderlig Pear Cider you have a match made in heaven                                                 |                |
| <b>Schilling Cider Rhubarb Lumberjack, 5% ABV</b>                                                                                                                                                        | <b>\$5.00</b>  |
| Earthy, rugged, and just the right amount of dry. But, underneath all of that rough and tough, as sweet as an early autumn pea                                                                           |                |
| <b>Schilling Cider Pomegranate Mischief, 5% ABV</b>                                                                                                                                                      | <b>\$10.00</b> |
| Refreshing and never too aggressive. Edgy with a tart bite of Washington Cranberry and bold California Pomegranate                                                                                       |                |
| <b>Schilling Cider Blackberry Pear Emerald City, 6.7 ABV</b>                                                                                                                                             | <b>\$10.00</b> |
| Full bodied, balanced, and fruit forward                                                                                                                                                                 |                |
| <b>Schilling Cider Peach Citra Road Trip, 6.6 ABV</b>                                                                                                                                                    | <b>\$10.00</b> |
| Sweet and juicy peach and farm fresh citra hops                                                                                                                                                          |                |
| <b>Buskey Tart Cherry Cider, 6.3% ABV</b>                                                                                                                                                                | <b>\$5.00</b>  |
| Cherries lend this cider its signature blush color while complementing the apples to create one of the most bright and refreshing ciders you've ever had                                                 |                |
| <b>Buskey RVA Cider, 5.1% ABV</b>                                                                                                                                                                        | <b>\$5.00</b>  |
| This refreshing cider fermented beautifully, was cold crashed to hold its signature flavor, and then was slightly back sweetened with unfermented juice to let you fully experience the virginian apples |                |

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Potter's Concord Brett, 9% ABV</b>                                                                                                                                            | <b>\$12.00</b> |
| Wild yeast cider was re-fermented in oak barrels on Concord grapes from Wenger Grape Farm in Waynesboro, VA. Expect a tart, sour cider reminiscent of Lambic-style Belgian beers |                |
| <b>Potter's Craft Grapefruit Hibiscus, 9.5% ABV</b>                                                                                                                              | <b>\$10.00</b> |
| With juicy grapefruit aromas, bright acidity from the Gold Rush apples, pale pink color from hibiscus petals, it is satisfying every bit of our need for grapefruit              |                |
| <b>Crispin Honey Crisp, 4% ABV</b>                                                                                                                                               | <b>\$8.00</b>  |
| A cloudy hard cider. Serve over fresh ice, experience the smooth, fullbodied crisp taste of Crispin Honey Crisp                                                                  |                |

SPECIAL DEALS / CLOSEOUTS 3

|                                                     |                                                                                         |
|-----------------------------------------------------|-----------------------------------------------------------------------------------------|
| <b>Blue Toad Fall Harvest Cider</b>                 | <b>\$2.00</b>                                                                           |
| <b>JK's Scrumpy Northern Neighbor Cider, 6% ABV</b> | <div>AVAILABLE OPTIONS</div> <div>22oz: \$3.00</div> <div>12 Pack / 22oz: \$20.00</div> |
| <b>Founders All Day IPA</b>                         | <div>AVAILABLE OPTIONS</div> <div>12oz Can: \$3.00</div> <div>15 Pack: \$17.00</div>    |

STOUT, PORTER & BROWN 4

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Terrapin Moo-Tella, 8.5% ABV</b>                                                                                                                                                                                | <b>\$11.00</b> |
| A decadent Chocolate Hazelnut Imperial Milk Stout                                                                                                                                                                  |                |
| <b>Firestone Walker Velvet Merken, 8.5% ABV</b>                                                                                                                                                                    | <b>\$10.00</b> |
| No further discount. A roasty dark chocolate, coffee accented mild mannered stout and comes out transformed as a milk chocolate, smooth dark cherry, vanilla and coconut infused masterpiece. 100% Oak Barrel Aged |                |
| <b>Perennial Sump, 10.5% ABV</b>                                                                                                                                                                                   | <b>\$17.00</b> |
| No further discount. Imperial Stout blended w/ locally roasted coffee                                                                                                                                              |                |
| <b>Youngs Double Chocolate Stout, 7% ABV</b>                                                                                                                                                                       | <b>\$6.00</b>  |
| Chocolate malt and real dark chocolate are combined in this full flavored dark beer. Satisfyingly indulgent, but never overly sweet                                                                                |                |

HARD TO CLASSIFY 19

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|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Maine Beer Thank You, 5.3% ABV</b>                                                                                                                                                              | <b>\$9.00</b>  |
| Our take on the American Wheat Ale style, it features hop aromas and flavors reminiscent of cantaloupe, raspberries, peach, and lime, balanced with a subtle wheat bread background from the malts |                |
| <b>Firestone Under Currants, 6.3% ABV</b>                                                                                                                                                          | <b>\$13.00</b> |
| No further discount. A convergence of supple tannin and deep purple pigments, gooseberry jam, a mouth-watering acidity and earthy leather elicit notes of a beer having vinous roots               |                |
| <b>Peak Sweet Tart Blueberry, 4.6% ABV</b>                                                                                                                                                         | <b>\$5.00</b>  |
| Marries crisp, fruity goodness with a touch of sour that is entirely refreshing. With a ros -like effervescence and a tartness that teases your taste buds                                         |                |

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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------|
| <b>Avery Apricot Sour, 7.3% ABV</b>                                                                                                                                                                                                                                | <b>\$13.00</b>              |
| No further discount. Barrel Aged Sour. Bushels of juicy apricots and bright bursts of barrel-aged tartness are seamlessly infused to cultivate this deliciously distinctive & succulent sour ale                                                                   |                             |
| <b>Stiegl Grapefruit Radler, 2.5% ABV</b>                                                                                                                                                                                                                          | <b>AVAILABLE OPTIONS</b>    |
| A distinct tart flavor, citrusy aroma, lively effervescence and natural cloudiness                                                                                                                                                                                 |                             |
|                                                                                                                                                                                                                                                                    | 16oz Can: \$5.00            |
|                                                                                                                                                                                                                                                                    | 4 Pack - To Go Only: \$9.00 |
| <b>Lagunitas Dark Swan, 8.5% ABV</b>                                                                                                                                                                                                                               | <b>\$5.00</b>               |
| An experimentally hopped sour ale fermented w/ dark red wine grapes                                                                                                                                                                                                |                             |
| <b>Anderson Valley Framboise Gose, 4.2% ABV</b>                                                                                                                                                                                                                    | <b>\$5.00</b>               |
| Brewed with rose hips and raspberries                                                                                                                                                                                                                              |                             |
| <b>Firestone Walker Sucaba, 13% ABV</b>                                                                                                                                                                                                                            | <b>\$10.00</b>              |
| No further discount. Big boozy bourbon + American oak aromas combined w/ chocolate malty undertones... w/ hints of dark chocolate, vanilla, tobacco, coconut and dark cherry                                                                                       |                             |
| <b>Firestone Walker 21st Anniversary, 11.8% ABV</b>                                                                                                                                                                                                                | <b>\$12.00</b>              |
| No further discount. A magical blend of chocolatey and mild Velvet Merkin with luscious caramel complexity and a creamy malt symphony. The rum barrel-soaked and lean Helldorado brings a fresh splash of island-spice to a ridiculously balanced barrel-aged brew |                             |
| <b>Maine Beer Zoe, 7.2% ABV</b>                                                                                                                                                                                                                                    | <b>\$9.00</b>               |
| Happy, Hoppy, Amber-Ale                                                                                                                                                                                                                                            |                             |
| <b>North Coast Old Stock, 11.9% ABV</b>                                                                                                                                                                                                                            | <b>\$20.00</b>              |
| No further discount. Well-designed to round-out and mellow with age. North Coast Brewing Co. Old Stock Ale is a vintage dated ale                                                                                                                                  |                             |
| <b>Lefthand au Blé de Minuit, 6.8% ABV</b>                                                                                                                                                                                                                         | <b>\$6.00</b>               |
| Dry and crisp farmhouse-style ale. Mild tartness with Colorado barley and midnight wheat                                                                                                                                                                           |                             |
| <b>Firestone Walker Agrestic, 12.8% ABV</b>                                                                                                                                                                                                                        | <b>\$12.00</b>              |
| No further discount. Immediately, toasted oak and lemon pith swirl on the nose and palate, followed by an amazing harmony of vanilla, coconut, Earl Grey tea and spice. The finish is crisp, with mouth-watering acidity and chewy tannins                         |                             |
| <b>Firestone Walker Helldorado, 12.8% ABV</b>                                                                                                                                                                                                                      | <b>\$10.00</b>              |
| An Imperial Blonde Ale/Blonde Barley Wine; with vanilla, light char and amazing lavender-honey notes. Rich boozy honey liqueur character                                                                                                                           |                             |
| <b>Kasteel Barista Choc Quad, 11% ABV</b>                                                                                                                                                                                                                          | <b>\$12.00</b>              |
| This beer builds bridges with the world of hot beverages, with warming alcohol in the finish                                                                                                                                                                       |                             |
| <b>Firestone Walker Stickee Monkee, 13.4% ABV</b>                                                                                                                                                                                                                  | <b>\$11.00</b>              |
| Rich dark wonderful molasses flavors. It has a full body and lush texture with barrel expression all over this beer: toasted oak, coconut, leather and cigar tobacco                                                                                               |                             |
| <b>Firestone Walker Bravo, 13.5% ABV</b>                                                                                                                                                                                                                           | <b>\$11.00</b>              |
| It is a lean simple barley wine brewed to show case barrel flavors. This batch has massive bourbon barrel notes that morph as the beer warms in the glass                                                                                                          |                             |



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|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Bitburger Radler, 2.5% ABV</b>                                                                                                                                  | <b>\$5.00</b> |
| A light, aromatic shandy with a typically dry, Pilsener taste. It has an exceptional citrus taste with a clear hop flavor                                          |               |
| <hr/>                                                                                                                                                              |               |
| <b>Crabbie's Ginger Beer, 4.8% ABV</b>                                                                                                                             | <b>\$6.00</b> |
| Real ginger, spices, and citrus fruits create a unique and refreshing ginger beer. Sweet, crispy, spicy, slightly carbonated. Best over ice with a slice of lemon! |               |