STRANGE COLT BREWERY

At "The Colt", we are dedicated to unique craft beer. Brewmasters Tom Streeter and Scott Hestilow prepare an assortment of craft beers in small batches. Try something new, because it may not be around for long. Our beers prefer good rock and roll music, but enjoy a mix as well. The craft brewing process typically takes 3-4 weeks, or longer for Lager styles. Only fine craft beers from other independent breweries are given the privilege to complement our taps. So sit back and enjoy this brief vacation from your everyday life. And take a growler home to share with friends and family.

Craft Beer: Pints \$6 64 oz Growler fill \$18 32 oz Growler fill \$11

(Bigger pours and growler discounts when you join our exclusive Paddock Club)

Available in 5 ounce Tasters (\$2 each) and Four Flavor Beer Taster Flights (\$8)

Add an all-natural *FLAVOR* to any beer: Raspberry, Key Lime, Grapefruit, Tangerine, or Peach

STRANGE KÖLSCH 4.7% ABV
BRAVE INDIAN I.P.A. 6.1% ABV
HOLSTEINER HEFEWEIZEN 5.4% ABV
WAR HOURSE IMPERIAL I.P.A. 8.4% ABV (10 oz)
BAREBACK CHOCOLATE BOCK 6.2% ABV
SHIRE HORSE STOUT 5.8%

MANGO-HABANERO IPA 6.1% ABV
SEABISCUIT SAISON 5.3% ABV
BUCKIN' BELGIAN STRONG ALE 8.3% (10 oz)
Mine that Bird's MARZEN 5.0 % ABV
PEACHES FOR MR. ED (Sour Ale) 5.4 % ABV
ONE HORSE WINTER ALE 5.3% ABV

Hard Seltzer: Truly Raspberry Lime, Blueberry Acai, Wild Berry, Black Cherry \$5

Ciders: Angry Orchard (ask your server about our guest Ciders) \$6

WiNe: \$7 (per glass) / \$25 (per bottle)

MALBEC (1853 Old Vine Estates) PINOT NOIR (Jean Balmont 2017) CABERNET/SAUVIGNON (Jean Balmont 2017)
MOSCATO (La Torretta 2017) PINOT GRIGIO (La Villa 2017)

Champagne: PROSECCO (Lagioiosa)

CHARDONNAY (Westerly 2014) \$9 per glass / \$30 per bottle

WHAT IN THE NAME OF ...?

We were searching for a name that embodied the character of our beers, and the culture of beer enthusiasts. Born from British roots, we were enamored by the classic neighborhood pubs of Europe. The Strange Colt is a humble horse. He left the herd years ago, walked a few dirt roads, got a few scars. But only one tattoo. Today he leads a cult of beer enthusiasts into a new frontier of gastronomic wonderness. Keep it Strange.





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Beverages

<u>Sodas:</u> A&W Root Beer Sunkist Coke Diet Coke Coke Zero Sprite Dr. Pepper \$2 Sweet or Unsweet Tea Kids size Apple Juice \$1.00 Strange Colt Nitro Cold Brew Coffee \$5.00 (cream/sugar upon request)

Our Craft Beer Guide

Strange Kölsch – Strange Colt Brewery – ABV 4.7 %

A dry, light to medium body beer with light malty sweetness. Low to medium hop bitterness with minimal aroma and a slight fruit flavor. Golden blonde in color; if you're into lighter brew, this is the beer to try!

Holsteiner Hefeweizen – Strange Colt Brewery – 5.4% ABV

A Bavarian-style ale brewed with malted wheat that has notes of banana, clove and citrus.

Seabiscuit Saison – Strange Colt Brewery – 5.3% ABV

A light ale with citrusy notes and spices, brewed with malted wheat, German hops and French specialty yeasts.

Bareback Chocolate Bock - Strange Colt Brewery - ABV 6.2 %

A clean, crisp traditional German-style lager made with malted grains that give it a nutty, chocolate flavor.

Peaches for Mr. Ed - Strange Colt Brewery - ABV 5.4 %

Born from collaboration with our friends from Beardless Brewhaus in Milton, FL. A classic Berliner Weiss (sour beer), accented with the perfect amount of peaches. Lightly hopped and easy sipping.

War Horse Imperial IPA - Strange Colt Brewery - ABV 8.4 %

A big, aggressive Imperial IPA hopped in the West Coast style with lots of American hop varieties.

Buckin' Belgian Strong Ale - Strange Colt Brewery - ABV 8.3 %

A versatile beer with notes of pear and clove, this Belgian-style golden ale finishes crisp and dry.

Mango-Habanero IPA - Strange Colt Brewery – ABV 5.8% The sweetness of the Mango balances with the bite from the habanero. Not too spicy, not too sweet.

Brave Indian IPA - Strange Colt Brewery – ABV 5.8% Our flagship take on the classic American India Pale Ale.

Join our exclusive PADDOCK CLUB for only \$50

Strange Colt T-shirt or hat of your choice - larger sized beer pours for the regular price - Growler fill discounts on any beer – monthly brewer events to talk beer and upcoming brews- special recognition and warm and fuzzy feeling.





STRANGE COLT BREWERY

Please inform your server if you have any specific food allergies. Our menu items may contain tree nuts, gluten, seafood, etc.

Appetizers:

Spent Grain Pretzels w/ Beer Cheese or Spicy Mustard \$9 (a buck more for both)

Using spent grains from our craft beers, we created a unique version of the timeless pretzel. Sprinkled with sea salt and served with our own beer cheese sauce.

Charcuterie Board (for 1-2 people \$18) (for 2-4 people \$25)

A unique selection of shaved deli meats and artisanal cheeses; cashew crusted Brie - sliced Granny Smith
Apples - assorted fresh berries - Niceville Honey - olive medley - Wickles (sweet & spicy pickles)
assorted crackers and toasted crostinis

***may contain nuts

***gluten free crackers available

Spinach & Artichoke Dip w/ Toasted Crostini \$9

The gluten free classic dip with a blend of parmesan, white cheddar, and cream cheeses; spinach and artichoke hearts.

Gluten free crackers upon request.

"Brat-Cho" \$10

Pub Style Nacho using our signature beer cheese, pico de gallo, and a sliced beer bratwurst; all melty together in a pile of goodness. (or you can substitute smoked chicken for the brat)

Sarads:

The Colt House Salad \$9

Artisan Mix of lettuces – Raspberry Vinai<mark>grette – P</mark>ecans – Dried Cranberries – Goat cheese
Heirloom cherry tomato halves - Shredded Smoked Chicken
(or add Smoked Pork Belly \$3 more) - GLUTEN FREE

Flathreads:

Barbeque Chicken or Buffalo Chicken Flatbread \$11

Three cheese medley - Roasted chicken - House beer BBQ sauce - red onions

Sausage & Beer Cheese Flatbread \$11

House beer cheese sauce - Vermont white cheddar - Italian sausage - sliced mushrooms

Margherita Flatbread \$10

Marinara – Three cheese medley – Heirloom cherry tomato halves – fresh basil – balsamic glaze

Little Horsie Foods:

Cheese or Pepperoni Flatbread \$7

Grilled American Cheese Sammich with Kettle Cooked Potato Chips \$7

Three Cheese Macaroni and Cheese Bowl \$7

Entrées:

Smoked Chicken Wings \$12

Six Mesquite smoked chicken wings - served with carrots, celery sticks, and baked 3 cheese macaroni *or* kettle cooked potato chips

Guest choice of dry seasoning, Buffalo sauce, or Beer BBQ sauce
Choice of Ranch or Blue Cheese Dressing
Gluten Free

El Cubano Loco \$12

Our take on the classic Cuban sandwich with Smoked Szechuan Pork Belly – Salami – Smoked Gouda Wickles (sweet and spicy pickles) - Sweet Asian Mustard With choice of kettle cooked potato chips *or* baked three cheese macaroni

The Bratwurst \$11

Our plump German style pork bratwurst takes a hot soak in the Shire Horse Stout, then hops on the smoker for a nice finish. Served on a bun with sauerkraut, caramelized onions, and spicy mustard.

With choice of kettle cooked potato chips *or* baked three cheese macaroni

Big Kid Grilled Cheese \$10

Toasted to perfection with American, White Cheddar, and Smoked Gouda Cheeses.

Your choice to leave it plain or add Prosciutto or Salami

With choice of kettle cooked potato chips or baked three cheese macaroni

Desserts:

Strange Colt Bread Pudding \$9

An English inspired masterpiece. Served warm and never dry, accented with raisins.

Topped with our signature Strange Colt caramel sauce or chocolate sauce. (Add vanilla ice cream for only a buck more)

Shire Horse Stout Brownie \$9

Our stout beer accents the brownie in a subtle way. This is just a perfectly moist yummy brownie, topped with our signature Strange Colt caramel sauce. (Add vanilla ice cream for only a buck more)

Strange Colt Stout Beer Ice Cream Float \$8

The roasted maltiness of our Stout Beer mingles with the vanilla cream, for an awesome alcoholic endcap. (Adults only)