

# STRANGE COLT BREWERY

At "The Colt", we are dedicated to making unique craft beer. Be sure to try something new, for it may not be around for long. Our beers prefer good rock and roll music, but also enjoy a pop mix at times. The craft brewing process typically takes 2 - 4 weeks, or longer for Lager styles. We want you to sit back and enjoy this brief vacation from everyday life. Consider joining our Paddock Club; we are working to make it more exclusive and a heightened experience for the lover of beer. And be sure to take a growler or some cans home as well, to share with others.

**Brewmasters: Tom Streeter and Scott Hestilow**

**Brewer's Apprentice: Colby Avery**



## Strange Colt...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.

 [strangecoltbrewery](https://www.facebook.com/strangecoltbrewery)

 [strangecoltbrewery](https://www.instagram.com/strangecoltbrewery)

# Our Craft Beers:

**Pints \$6      64 oz Growler fill \$18      32 oz Growler fill \$11**

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

**Cans to Go (Four 16 oz Cans) \$16** \*\*upgrade for high gravity beers (Paddock Club \$15)

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

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

**Strange Kölsch**      Alcohol By Volume 4.7 %      International Bittering Units 24

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**      ABV 4.7%      IBU 12

A Bavarian-style ale brewed with malted wheat. The German yeast adds notes of banana, clove, and citrus.

**Riding Dubbel Belgian**      ABV 6.8 %      IBU 19

A slightly hazed medium amber Belgian-style Dubbel. With a malty sweetness, a slight roasty flavor, and mild hop bitterness with no lingering hop flavors.

**Peaches and Cream Sour Ale**      ABV 4.4 %      IBU 10

A classic Berliner Weiss (sour beer), accented with the peaches, and a little lactose for fun. Easy drinking, low hop profile. Think "Summer Breeze"...

**Draught Horse Irish Red Ale**      ABV 5.7 %      IBU 20

A bold Irish Red with a malty backbone, accentuated with a roasted barley kick. **Sláinte mhaith!**

**Highlander Scottish Ale**      ABV 5.0 %      IBU 21

A malt forward classic from the North, accentuated with a little peat smoked malt. A borrowed tradition from the Scotch Whiskey trade.

**War Horse Double IPA**      ABV 7.3 %      IBU 91

A big, aggressive Imperial IPA hopped in the West Coast style with lots of American hop varieties. A small amount of lactose is added for balance. Brewed and dry hopped with Columbus, Simcoe, Centennial, Amarillo, and Cascade.

**Crazy Horse New England IPA**      ABV 6.2%      IBU 45

Featuring English Marris Otter malts, and heavily dry hopped with Citra, centennial, and Warrior hops

**Brave Indian INDIA PALE ALE**      ABV 5.6%      IBU 54

Our flagship is a solid take on the classic West Coast style India Pale Ale. Featuring Mosaic, Citra, and Centennial hops.

**El Caballo Loco (Mango-Habanero INDIA PALE ALE)**      ABV 5.6%      IBU 54

Our Brave Indian IPA takes a mysterious side road. The slight sweetness of the mango balances with the bite from the habanero. Not too spicy, not too sweet. It is just too strange to ignore!

**Shire Horse Stout**      ABV 5.8 %      IBU 43

Our stout has a rich, roasted malt flavor. A toast to some fine ales from the Emerald Isle.

# Beverages:

Canned Sodas: A&W Root Beer Sunkist Coke Diet Coke Coke Zero Sprite Dr. Pepper \$2  
Bottled Sweet or Unsweet Tea \$2 Kids size Apple Juice \$1.00

**Strange Colt Nitro Cold Brew Coffee \$5.00**  
(cream/sugar upon request)



## Hard Seltzer:

TRULY is available in varietal flavors, ask your server for the current stock \$5

## CiderS:

Cans: Cider Boys Apple Cider Boys Apple with Strawberry \$7  
-ask your server about seasonal cider varieties

## WineS:

\$8 (per glass) / \$28 (per bottle)

### White Wine

**PINOT GRIGIO** Zenatto (Italy)  
**MOSCATO** Analisa Moscato d'Asti (Italy)  
**PROSECCO** La Gioiosa Et Amorosa (Italy) Zardetto (Italy)  
**CHARDONNAY** St. Kilda (Australia)  
**SAUVIGNON BLANC** Ponga (New Zealand)

### Red Wine

**MALBEC** 1853 Old Vine Estates 2015 (Argentina)  
**PINOT NOIR** Jean Balmont 2017 (France)  
**CABERNET/SAUVIGNON** Trim Cab/Savig (CA)  
**CABERNET/MERLOT** Alkoomi 2016 (Australia)



# Appetizers:

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

## Spent Grain Pretzels

**w/ Beer Cheese or Spicy Mustard \$9**

(\$1 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.



## The Charcuterie Board

(for 1-2 people \$18) (for 2-4 people \$25) → pictured here

A unique selection of shaved deli meats and artisanal cheeses, cashew encrusted Brie, sliced Granny Smith apples, assorted fresh berries, Brackin Local Honey, olive medley, Wickles (sweet & spicy pickles), assorted crackers **\*\*allergy notice: contain cashews on the Brie\*\***

Gluten free crackers available for \$2 more



## Spinach & Artichoke Dip \$9

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

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.

*(you may substitute smoked chicken for the brat)*



## Salads:

### The Colt House Salad \$9

Artisan Mix of lettuces, Raspberry Vinaigrette,  
Toasted Pecans, Dried Cranberries, Goat cheese,  
Heirloom cherry tomatoes, Shredded Smoked Chicken  
**GLUTEN FREE**



## Soups:

### Soup Special \$8

April creates a delightful soup weekly based on season, or whatever inspires her. Enjoy! Served with a small suitable side.



## Flatbreads: \$11 (Serves 1-2 people)

### Barbeque Chicken or Buffalo Chicken Flatbread

Three cheese medley, smoked chicken, red onions.

### Sausage & Beer Cheese Flatbread

Beer cheese sauce, white cheddar,  
Italian sausage, sliced mushrooms

### Margherita Flatbread

Marinara, three cheese medley, fresh basil  
Heirloom cherry tomatoes, balsamic glaze

### Supreme Flatbread

Marinara, mozzarella, Italian sausage, pepperoni,  
green peppers, red onions

### Spinach and Artichoke Flatbread

Smoked chicken, spinach and artichoke cheese dip, mozzarella



## Sides:

**Soup of the Day** \$5 with Entrée **Sides:** Tortilla Chips, Kettle Cooked Potato Chips, Mac and Cheese

**Side Salad** A smaller version of our house salad. \$5 with Entrée

## Entrées:

### Smoked Chicken Wings \$12

10 Mesquite smoked chicken wings –  
served with carrots and celery sticks. Wings are seasoned.  
Guest choice of Buffalo sauce, “DYNOMITE” Habanero  
Buffalo Sauce, Mango-Habanero Chili 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.  
Served with kettle cooked potato chips *or* a cup of our soup  
of the day *or* macaroni and cheese *or* a side salad



### 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.  
Served with kettle cooked potato chips *or* a cup of our soup  
of the day *or* macaroni and cheese *or* a side salad



### Sweet and Spicy Capicola Club Sandwich \$12

A delightful club featuring capicola ham, with spicy capicola  
added for a little kick. Bacon, tomato, gouda cheese, and  
our Strange Colt Aioli \*\*\***non-spicy option also available**\*\*\*  
Served with kettle cooked potato chips *or* a cup of our soup  
of the day *or* macaroni and cheese *or* a side salad



**BUT WAIT THERE IS MORE...**



## Entrées:

### Big Kid Grilled Cheese \$10

Toasted to perfection with American, White Cheddar, and Smoked Gouda Cheese. Your choice to leave it plain *or* add Prosciutto *or* Salami. Bacon for only a buck more. Served with kettle cooked potato chips *or* a cup of our soup of the day *or* macaroni and cheese *or* a side salad



## DeSSERTs:

### Shire Horse Stout Brownie \$9

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



### Shire Horse Stout Beer Float \$8

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



### A&W Root Beer Ice Cream Float \$6

No creative description of this dessert is needed. It's just yummy.

### Orange Soda Ice Cream Float \$6

This is orange yumminess...







Another fun brew festival



Take some cans with you...make friends easily!



The Goliath Stout is born on St. Paddy's Day



Dallas Cook, a brew friend from Beardless Brewhouse

Scottie is working the Mash Tun. Doogle is watching his recipe come to life.



Doc and Colbtrain at the end of a fermenter cleaning day. It is all worth it.

