

CRISP

■ (DELICATE FRUIT)
DIAMONDBACK / ATMOSPHERIC CHANGES (#1) 3/7
 KOLSCH / 4.9% / MD / 42° / GRAND PILSNER / 16 OZ.

UNION / ANTHEM (#7) 3/7
 CREAM ALE / 5.4% / MD / 42° / GRAND PILSNER / 16 OZ.
hopped w/ columbus & mosaic

■ (SUBTLE HOP)
UNION / SKIPJACK (#10) 3/7
 BOHEMIAN PILSNER / 5.1% / MD / 42° / GRAND PILSNER / 16 OZ.
hopped w/ perle, mandarina bavaria & zipper saazer

■ (MALT ACCENTED)
BLUEJACKET / FOR THE COMPANY (#5) 3/7
 HELLES LAGER / 5.2% / DC / 42° / GRAND PILSNER / 16 OZ.

BROOKLYN / LAGER (#6) 2/6
 VIENNA LAGER / 5.2% / NY / 42° / BECHER / 14 OZ.
hopped w/ ahtanum, cascade, saphir, vanguard & hallertauer mittelfruh

TART & FUNKY

■ (DELICATE)
UNION / OLD PRO (#3) 2/6
 GOSE / 4.2% / MD / 42° / TULIP / 13 OZ.

BURLEY OAK / SORRY CHICKY (#8) 4/9
 BERLINER WEISSE / 4.4% / MD / 42° / TULIP / 13 OZ.

GRIMM / AMARILLO POP! (#20) 5/10
 BERLINER WEISSE / 4.8% / NY / 48° / TULIP / 10 OZ.
hopped w/ amarillo; finished w/ vanilla & lactose

BLACK FLAG / SYNTHWAVE (#16) 4/9
 SOUR IPA / 7.2% / MD / 48° / BECHER / 14 OZ.
brewed w/ lactose; finished w/ blackberry & vanilla beans

■ (EARTHY)
CAPTAIN LAWRENCE / BARRELL SELECT: GOLD (#25) 6/12
 SOUR BLOND ALE / 6.5% / NY / 48° / TULIP / 10 OZ.
aged 3 years in oak barrels

■ (FRUITY & VINOUS)
VERZET / OUD BRUIN VINEYARD (#30) 7
 SOUR BROWN ALE / 6.0% / BELGIUM / 48° / SNIFTER / 4 OZ.
verzset oud bruin finished w/ white wine grapes

ANCHORAGE / EASY EVIL (#50) 6/12
 SAISON - DARK / 8.0% / AK / 54° / TULIP / 10 OZ.
hopped w/ motueka & saaz; fermented w/ brettanomyces; finished w/ black raspberry

ROAST

■ (SOFT & SILKY)
RAR / BUCKTOWN BROWN (#29) 2/6
 AMERICAN BROWN ALE / 5.4% / MD / 48° / NONIC PINT / 16 OZ.
hopped w/ cascade

BLUEJACKET / THE PALACE AT 4 AM (#46) 3/7
 SWEET STOUT / 7.5% / DC / 54° / GOBLET / 12 OZ.
brewed w/ lactose; finished w/ indonesian sumatra ketiara & ecuadorian rio blanco coffee from vigilante (md)

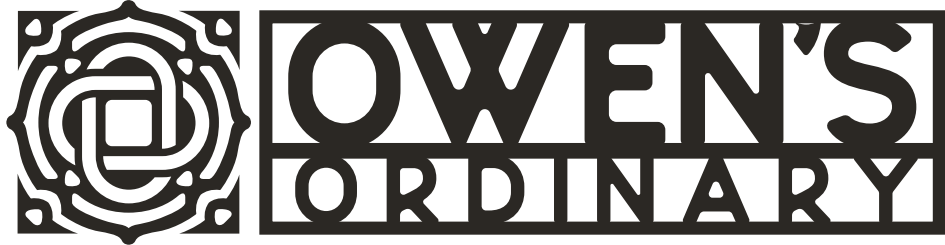
BLUEJACKET / MY FAVORITE THINGS (#49) 3/8
 IMPERIAL SWEET STOUT / 9.0% / DC / 54° / GOBLET / 12 OZ.
brewed w/ lactose; finished w/ cinnamon, vanilla beans & maple syrup; collaboration w/ rar (md) & hardywood park (va)

DOGFISH HEAD / WOOD-AGED BITCHES BREW (#47) 4/9
 IMPERIAL STOUT / 9.0% / DE / 54° / GOBLET / 12 OZ.
aged in palo santo & oak barrels; conditioned w/ zambezi honey

DOGFISH HEAD / PALO SANTO MARRON (#44) 5/10
 IMPERIAL BROWN ALE / 12.0% / DE / 54° / SNIFTER / 10 OZ.
aged in paraguayan palo santo wood barrels

■ (DARK & DRY)
EVOLUTION / LUCKY 7 (#26) 2/6
 ROBUST PORTER / 5.8% / MD / 48° / NONIC PINT / 16 OZ.

FOUNDER / KBS 2018 (#45) 6/12
 IMPERIAL STOUT / 12.3% / MI / 54° / SNIFTER / 10 OZ.
finished w/ coffee & chocolate; cave-aged 1 year in bourbon barrels



OWEN'S DRAUGHTS

THE EXTRAORDINARY BEER PROGRAM AT OWEN'S ORDINARY IS DRIVEN BY 50 ROTATING DRAFTS, AND ANOTHER 150 BOTTLES METICULOUSLY CURATED BY BEER DIRECTOR GREG ENGERT. THE VIBRANT MARYLAND CRAFT BREWING SCENE RECEIVES SPECIAL ATTENTION, WITH A BROAD AND DEEP SELECTION OF HYPER-LOCAL ALES AND LAGERS AVAILABLE FROM TAP, CAN AND BOTTLE. THE FINEST MID-ATLANTIC BREWS, ALONG WITH DELICIOUS AMERICAN CRAFT BEERS AND OUTSTANDING INTERNATIONAL FINDS, ROUND OUT A LIST THAT GUARANTEES SOMETHING SUITED TO EVERY PALATE, AND SOMETHING TO PAIR WITH EVERY PLATE.

OUR ENTIRE TEAM BRINGS CARE, PASSION & PRECISION TO THE SERVICE OF OUR BEERS, TIRELESSLY BUILDING EXPERIENCES AROUND EACH SELECTION. TEMPERATURE-CONTROLLED TAPS ENSURE THAT EACH SELECTION IS PROPERLY TASTED, WHILE A WIDE VARIETY OF GLASSWARE IS EMPLOYED TO BEST HIGHLIGHT THE EFFUSIVE FLAVOR COMPLEXITIES OF EACH BEER, WHETHER SERVED FROM OUR STATE-OF-THE-ART, CUSTOM DRAFT SYSTEM OR PROPERLY Poured FROM BOTTLE OR CAN.

FRUIT & SPICE

■ (BRIGHT)
THE BREWER'S ART / CHROMEO (#15) 2/6
 SAISON - BLOND / 4.5% / MD / 48° / TULIP / 13 OZ.
hopped w/ palisade, simcoe & centennial

MANOR HILL / GRISETTE (#39) 2/6
 GRISETTE / 4.7% / MD / 48° / TULIP / 13 OZ.
hopped w/ mosaic & hallertau blanc

ALLAGASH / WHITE (#2) 2/6
 WITBIER / 5.0% / ME / 48° / TULIP / 13 OZ.

RAR / GROOVE CITY (#4) 2/6
 HEFEWEIZEN / 5.2% / MD / 42° / GRAND PILSNER / 16 OZ.

PERENNIAL / PRISM: AMARILLO + WAKATU (#27) 5/10
 SAISON - BLOND / 6.2% / MO / 48° / TULIP / 10 OZ.
hopped w/ amarillo & wakatu

THE BREWER'S ART / BEAZLY (#36) 2/6
 BELGIAN STRONG BLOND ALE / 7.3% / MD / 48° / TULIP / 13 OZ.
hopped w/ styrian golding

UNION / PARKWAY (#31) 2/6
 SAISON - BLOND / 7.5% / MD / 48° / TULIP / 13 OZ.
brewed w/ wheat, spelt & rye; hopped w/ ctz & amarillo

THE BREWER'S ART / PRODIGAL SON (#33) 2/6
 SAISON - BLOND / 8.0% / MD / 48° / TULIP / 13 OZ.

■ (DARK)
WAREDACA / LIVERPOOL (#38) 2/6
 SAISON - DARK / 4.8% / MD / 48° / TULIP / 13 OZ.
dry-hopped w/ azacca; finished w/ sage

THE BREWER'S ART / RESURRECTION (#41) 2/6
 DUBBEL / 7.0% / MD / 54° / GOBLET / 12 OZ.

FEATURED BOTTLES

■ (FRUIT & SPICE)
DE DOLLE / OERBIER 14
 BELGIAN STRONG DARK ALE / 9.0% / BELGIUM / GOBLET / 11.2 OZ.

DE RANKE / NOIR DE DOTTIGNIES 12
 BELGIAN STRONG DARK ALE / 9.0% / BELGIUM / GOBLET / 11.2 OZ.
hopped w/ challenger & saaz

HOP

■ (BOLD, HERBAL & CITRIC)
BLACK FLAG / ANOTHER HAZY BOI (#21) 3/7
 AMERICAN PALE ALE / 5.8% / MD / 48° / BECHER / 14 OZ.
hopped w/ galaxy, citra & ella

RAR / PULP (#37) 3/7
 AMERICAN PALE ALE / 6.2% / MD / 48° / BECHER / 14 OZ.
hopped w/ motueka, citra & falconer's flight

DIAMONDBACK / GREEN MACHINE (#23) 3/7
 AMERICAN IPA / 6.2% / MD / 48° / NONIC PINT / 16 OZ.
brewed w/ wheat; hopped w/ citra & ella

STONE / TANGERINE EXPRESS (#14) 3/7
 AMERICAN IPA / 6.7% / CA / 48° / NONIC PINT / 16 OZ.
hopped w/ citra, centennial, sterling, azacca & mosaic; finished w/ tangerine & pineapple

MAINE / LUNCH (#12) 45/9
 AMERICAN IPA / 7.0% / ME / 48° / SNIFTER / 10 OZ.
hopped w/ simcoe, centennial, warrior & amarillo

DIAMONDBACK / TPS REPORTS (#40) 3/7
 AMERICAN IPA / 7.0% / MD / 48° / BECHER / 14 OZ.
hopped w/ lemongrass & summer

RAR / TWO-HOUR PARKING (#32) 3/8
 AMERICAN IPA / 7.2% / MD / 48° / BECHER / 14 OZ.
hopped w/ calypso & ekuanot; finished w/ vanilla & lactose; collaboration w/ magnify (nj)

RAR / GRAPEFRUIT NECTAR (#35) 3/8
 AMERICAN IPA / 7.4% / MD / 48° / NONIC PINT / 16 OZ.
naticoke nectar finished w/ grapefruit

BLUEJACKET / TURNING ROAD (#28) 3/7
 AMERICAN IPA / 7.6% / DC / 48° / BECHER / 14 OZ.
brewed w/ wheat & oats; hopped exclusively w/ mosaic

WAREDACA / BAYMORE (#11) 3/7
 DOUBLE IPA / 8.0% / MD / 48° / BECHER / 14 OZ.
brewed w/ wheat & oats; hopped w/ citra & mosaic

BLUEJACKET / NASHVILLE SKYLINE (#17) 4/9
 DOUBLE IPA / 8.0% / DC / 48° / BECHER / 14 OZ.
double dry-hopped w/ citra & vic secret; finished w/ pineapple, apricot, mango, blood orange & tangerine; collaboration w/ rar (md) & hardywood park (va)

DIAMONDBACK / LESS THAN SUPPER (#13) 3/7
 DOUBLE IPA / 8.4% / MD / 54° / BECHER / 14 OZ.
brewed w/ flaked oats; hopped w/ citra, columbus, denali & simcoe

■ (MALTY BACKBONE)
UNION / CHESSIE 2014 (#43) 45/9
 AMERICAN BARLEYWINE / 9.8% / MD / 54° / SNIFTER / 10 OZ.
hopped w/ columbus & centennial

FOUNDERS / DANKWOOD (#42) 6/12
 TRIPLE IPA / 12.2% / MI / 54° / SNIFTER / 10 OZ.
redankulous aged in bourbon barrels

MALT

■ (TOASTY & NUTTY)
BLUEJACKET / STRUTTER (#24) 2/6
 ALTBIER / 5.1% / DC / 48° / BECHER / 14 OZ.

JAILBREAK / THE INFINITE (#34) 2/6
 AMBER ALE / 5.3% / MD / 48° / NONIC PINT / 16 OZ.

BLUEJACKET / NOWHERE LULLABY (#18) 3/7
 DOPPELBOCK / 8.5% / DC / 48° / BECHER / 14 OZ.