



# CRISP

## ■ (SUBTLE HOP)

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

## ■ (MALT ACCENTED)

**WAREDACA / MD16 (#6)** 3/7  
HELLES LAGER / 4.9% / MD / 42° / GRAND PILSNER / 16 OZ.

**BROOKLYN / LAGER (#4)** 2/6  
VIENNA LAGER / 5.2% / NY / 42° / BECHER / 14 OZ.  
*hopped w/ ahtanum, cascade, saphir, vanguard & hallertauer mittelfruh*

## ■ (DELICATE FRUIT)

**DIAMONDBACK / SISTER DISCO (#7)** 3/7  
AMERICAN BLOND ALE / 4.5% / MD / 42° / GRAND PILSNER / 16 OZ.  
*finished w/ lemon*

**UNION / ANTHEM (#5)** 3/7  
CREAM ALE / 5.4% / MD / 42° / GRAND PILSNER / 16 OZ.  
*hopped w/ mosaic & columbus*

# HOP

## ■ (BOLD, HERBAL & CITRIC)

**CUSHWA / ALWAYS SUNNY (#24)** 4/9  
AMERICAN PALE ALE / 5.1% / MD / 48° / GOBLET / 12 OZ.  
*hopped w/ lemondrop & summer*

**RAR / COUNTRY RIDE (#12)** 2/6  
AMERICAN PALE ALE / 5.8% / MD / 48° / NONIC PINT / 16 OZ.  
*hopped w/ mosaic & equinox*

**CUSHWA | ME, MYSELF & SIMCOE (#18)** 4/9  
AMERICAN IPA / 6.0% / MD / 48° / GOBLET / 12 OZ.  
*hopped exclusively w/ simcoe*

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

**BLACK FLAG | ORANGE PAIL (#20)** 2/6  
AMERICAN PALE ALE / 6.2% / MD / 48° / BECHER / 14 OZ.  
*finished w/ blood oranges*

**EVOLUTION / LOT 3 (#16)** 3/7  
AMERICAN IPA / 6.8% / MD / 48° / NONIC PINT / 16 OZ.  
*hopped w/ cascade, citra, centennial, chinook & amarillo*

**RAR / NANTICOKE NECTAR (#35)** 3/7  
AMERICAN IPA / 7.4% / MD / 48° / NONIC PINT / 16 OZ.  
*hopped w/ cascade, centennial & citra*

**CUSHWA | PC LOAD LETTER (#19)** 4/9  
AMERICAN IPA / 7.5% / MD / 48° / GOBLET / 12 OZ.  
*hopped w/ citra & denali*

**STONE / ///FEAR.MOVIE.LIONS (#17)** 3/8  
DOUBLE IPA / 8.5% / CA / 48° / BECHER / 14 OZ.  
*hopped w/ mosaic & loral*

## ■ (MALTY BACKBONE)

**UNION | CHESSIE 2014 (#36)** 3/7  
AMERICAN BARLEYWINE / 9.8% / MD / 54° / SNIFTER / 10 OZ.  
*hopped w/ columbus & centennial*

**DOGFISH HEAD | 120 MINUTE (#36)** 6/12  
AMERICAN BARLEYWINE / 18.0% / DE / 48° / SNIFTER / 10 OZ.  
*continually hopped in the boil for 2 hours; dry-hopped daily for 1 month; aged 1 month on whole-cone hops*

# MALT

## ■ (TOASTY & NUTTY)

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

**3 STARS / SOUTHERN BELLE (#45)** 3/7  
IMPERIAL BROWN ALE / 8.7% / DC / 54° / BECHER / 14 OZ.  
*brewed w/ wheat & oats; finished w/ pecans*



# OWEN'S ORDINARY

## 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*

**ALLAGASH / WHITE (#2)** 2/6  
WITBIER / 5.0% / ME / 42° / TULIP / 13 OZ.

**MANOR HILL / CF ALE (#9)** 2/6  
AMERICAN WHEAT ALE / 5.0% / MD / 42° / TULIP / 13 OZ.

**RAR / GROOVE CITY (#3)** 2/6  
HEFEWEIZEN / 5.2% / MD / 42° / GRAND PILSNER / 16 OZ.

**JAILBREAK / CHAIRY (#1)** 3/7  
CREAM ALE / 5.9% / MD / 42° / BECHER / 14 OZ.  
*brewed w/ oats & lactose; finished w/ vanilla & cherry*

**PERENNIAL / PRISM: AMARILLO + WAKATU (#27)** 3/8  
SAISON - BLOND / 6.2% / MO / 48° / TULIP / 13 OZ.  
*hopped w/ amarillo & wakatu*

### ■ (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*

### ■ (ROAST)

**DE LA SENNE / STOUTERIK** 12  
BELGIAN STOUT / 4.5% / BELGIUM / GOBLET / 11.2 OZ.

**BUXTON / RAIN SHADOW** 22  
IMPERIAL STOUT / 11.8% / ENGLAND / SNIFTER / 11.2 OZ.

### ■ (TART & FUNKY)

**CANTILLON / GUEUZE 100% LAMBIC 2015** 30  
GUEUZE / 5.0% / BELGIUM / TULIP / 12.7 OZ.  
*blend of cantillon-brewed lambics aged 1, 2 and 3 years in oak barrels*

## TART & FUNKY

### ■ (EARTHY)

**ALLAGASH | LITTLE BRETT (#37)** 4/8  
SAISON - BLOND / 4.8% / ME / 48° / TULIP / 10 OZ.  
*fermented w/ brettanomyces; hopped exclusively w/ mosaic*

**PERENNIAL / DISTANT LAND (#22)** 6/12  
SAISON - BLOND / 6.2% / MO / 48° / TULIP / 10 OZ.  
*brewed w/ flaked oats; conditioned w/ brettanomyces; hopped w/ mosaic*

### ■ (FRUITY & VINOUS)

**VERZET / OUD BRUIN VINEYARD (#30)** 6/12  
SOUR BROWN ALE / 6.0% / BELGIUM / 48° / SNIFTER / 10 OZ.  
*verzet oud bruin finished w/ white wine grapes*

**ALLAGASH | PICK YOUR OWN (#26)** 6/12  
SOUR RED ALE / 6.4% / ME / 48° / TULIP / 10 OZ.  
*aged for 27 months in oak feeders; finished w/ raspberry, cherry, strawberry & blueberry*

**RAR | INSPIRED BY: MAI TAI (#40)** 3/8  
SOUR RED ALE / 6.6% / MD / 48° / TULIP / 13 OZ.  
*finished w/ pineapple, orange, lime & lactose*

**DOGFISH HEAD | FRUIT-FULL FORT (#31)** 6/12  
FRUIT BEER / 15.0% / DE / 48° / SNIFTER / 10 OZ.  
*fort finished w/ raspberry, blackberry, boysenberry & elderberry*

## ROAST

### ■ (SOFT & SILKY)

**UNION / BLACKWING (#29)** 2/6  
SCHWARZBIER / 4.8% / MD / 48° / BECHER / 14 OZ.  
*hopped w/ perle*

**RAR / BUCKTOWN BROWN (#11)** 2/6  
AMERICAN BROWN ALE / 5.4% / MD / 48° / BECHER / 14 OZ.  
*hopped w/ cascade*

**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 / 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 (#28)** 3/7  
ROBUST PORTER / 5.8% / MD / 48° / NONIC PINT / 16 OZ.

**DOGFISH HEAD | WOOD-AGED BITCHES BREW (#42)** 4/9  
IMPERIAL STOUT / 9.0% / DE / 54° / GOBLET / 12 OZ.  
*aged in palo santo & oak barrels; conditioned w/ zambezi honey*

## 1/2 PRICE BOTTLES EVERY TUESDAY!

### SELECTED BOTTLED BEERS AND WINES ARE 1/2 OFF EVERY TUESDAY

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BEER DIRECTOR - GREG ENGERT