



OWEN'S ORDINARY

CRISP

■ (SUBTLE HOPPINESS)

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

■ (MALT ACCENTED)

FIRESTONE WALKER / LAGER (#3) 3/8
PALE LAGER | 4.5% | CA | 42° | BECHER | 14 OZ.
hopped w/ hallertau tradition, spalter select & saphir

ST. GEORGEN BRÄU / KELLERBIER (#9) 3/8
KELLERBIER | 4.9% | GERMANY | 42° | GOBLET | 12 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 / MIDNITE CRUISER (#6) 3/7
AMERICAN BLOND ALE | 4.3% | MD | 42° | GRAND PILSNER | 16 OZ.
hopped w/ simcoe, amarillo & citra

CIGAR CITY / XENU (#8) 3/8
CREAM ALE | 5.1% | FL | 42° | BECHER | 14 OZ.
brewed w/ flaked corn; nitro pour

UNION / ANTHEM (#2) 3/7
CREAM ALE | 5.4% | MD | 42° | GRAND PILSNER | 16 OZ.
hopped w/ columbus & mosaic

HOP

■ (BOLD, HERBAL & CITRIC)

BURLEY OAK / GUCCI FLIP FLOPS (#11) 4/9
SESSION IPA | 4.2% | MD | 48° | GOBLET | 12 OZ.
triple dry-hopped w/ mosaic, enigma, cashmere & idaho 7

CIGAR CITY / INVASION (#13) 3/8
AMERICAN PALE ALE | 5.0% | FL | 48° | BECHER | 14 OZ..
hopped w/ motueka, galaxy, simcoe, pacifica & amarillo

BURLEY OAK / HABITUAL (#18) 4/9
AMERICAN PALE ALE | 5.3% | MD | 48° | GOBLET | 12 OZ.
double dry-hopped w/ summer & rakau

CIGAR CITY / GUAYABERA (#40) 3/8
AMERICAN PALE ALE | 5.5% | FL | 48° | BECHER | 14 OZ.
hopped exclusively w/ citra

CUSHWA / FOG AT DAYBREAK (#28) 4/9
AMERICAN PALE ALE | 5.6% | MD | 48° | GOBLET | 12 OZ.
hopped w/ simcoe, mosaic & amarillo

DIAMONDBACK / GREEN MACHINE (#15) 3/7
AMERICAN IPA | 6.2% | MD | 48° | NONIC PINT | 16 OZ.
brewed w/ wheat; hopped w/ citra & ella

OFFSHOOT / RELAX (IT'S JUST A HAZY IPA) (#17) 4/9
AMERICAN IPA | 6.8% | CA | 48° | BECHER | 14 OZ.
brewed w/ oats; hopped w/ citra, centennial, simcoe & amarillo

MAINE / LUNCH (#23) 4.5/9
AMERICAN IPA | 7.0% | ME | 48° | SNIFTER | 10 OZ.
hopped w/ simcoe, centennial, warrior & amarillo

CAPTAIN LAWRENCE / TEARS OF GREEN (#30) 5/10
AMERICAN IPA | 7.5% | NY | 48° | SNIFTER | 10 OZ.
hopped w/ motueka & mosaic

CIGAR CITY / JAI ALAI (#32) 3/8
AMERICAN IPA | 7.5% | FL | 48° | BECHER | 14 OZ.
hopped w/ amarillo, simcoe, cascade, motueka, centennial & ctz

CIGAR CITY / WHITE OAK JAI ALAI (#37) 4.5/9
AMERICAN IPA | 7.5% | FL | 48° | SNIFTER | 10 OZ.
jai alai conditioned on white oak spirals

CUSHWA / PC LOAD LETTER (#21) 4.5/9
AMERICAN IPA | 7.5% | MD | 48° | SNIFTER | 10 OZ..
hopped w/ citra & denali

CUSHWA / MIDDLE AMERICA (#22) 4/9
DOUBLE IPA | 8.0% | MD | 48° | GOBLET | 12 OZ.
hopped w/ simcoe & mosaic

BURLEY OAK / CANNED HEAT (#24) 4.5/9
DOUBLE IPA | 9.3% | MD | 48° | SNIFTER | 10 OZ.
triple dry-hopped w/ galaxy & vic secret; conditioned w/ local orange blossom honey

■ (MALTY BACKBONE)

MAINE / ZOE (#12) 4.5/9
AMERICAN AMBER ALE | 7.2% | ME | 48° | SNIFTER | 10 OZ
hopped w/ simcoe, centennial & columbus

CIGAR CITY / TOCOBAGA (#16) 3/8
AMERICAN AMBER ALE | 7.2% | FL | 48° | GOBLET | 12 OZ.
hopped w/ summit, willamette, cascade & citra

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)

UNION / HASSELBRAU (#20) 3/7
HEFEWEIZEN | 4.9% | MD | 48° | GRAND PILSNER | 16 OZ.

ALLAGASH / WHITE (#7) 2/6
WITBIER | 5.1% | ME | 42° | TULIP | 13 OZ

CIGAR CITY / FLORIDA CRACKER (#5) 3/7
WITBIER | 5.5% | FL | 42° | TULIP | 13 OZ.

OWBOW / FARMHOUSE PALE ALE (#33) 4/9
SAISON - BLOND | 6.0% | ME | 48° | TULIP | 13 OZ.

DIAMONDBACK / TORO (#27) 2/6
SAISON - BLOND | 6.5% | MD | 48° | TULIP | 13 OZ.
brewed w/ norwegian kveik yeast; finished w/ locally-foraged juniper branches

ALLAGASH / JAMES BEAN (#45) 4.5/9
TRIPEL | 10.4% | ME | 54° | TULIP | 10 OZ.
curieux finished w/ ethiopian amaro gayo coffee from speckled ax (me)

■ (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.

THE BRUERY / OUT OF THE LUNCHBOX (#26) 6/12
FRUIT BEER | 7.3% | CA | 48° | TULIP | 10 OZ
finished w/ boysenberry, peanut flour, salt & lactose

VERZET / MOOSE BLUES (#43) 6/12
BELGIAN STRONG DARK ALE | 7.5% | BELGIUM | 54° | TULIP | 10 OZ.
conditioned w/ maple syrup

ST. BERNARDUS / ABT 12 (#48) 5/10
QUADRUPEL | 10.0% | BELGIUM | 54° | TULIP | 10 OZ.

MALT

■ (TOASTY & NUTTY)

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

ANDECHS | DOPPELBOCK DUNKEL (#49) 4/9
DOPPELBOCK | 7.0% | GERMANY | 54° | GOBLET | 12 OZ.

TART & FUNKY

■ (DELICATE)

PERENNIAL / SUBURBAN BEVERAGE (#1) 5/10
GOSE | 4.2% | MO | 42° | TULIP | 10 OZ.
finished w/ valencia orange, meyer lemon & key lime

OFF COLOR / SPARKLES FINDS (SOME) TROUBLE (#29) 6/12
GOSE | 4.3% | IL | 48° | TULIP | 10 OZ.
finished w/ hibiscus flowers

BURLEY OAK / SORRY CHICKY (#39) 4/9
BERLINER WEISSE | 4.4% | MD | 48° | TULIP | 13 OZ.

UNION / 6UP (#31) 3/8
SOUR BLOND ALE | 4.2% | MD | 48° | TULIP | 13 OZ
brewed w/ wheat; finished w/ lemon & lime

BURLEY OAK / CHARDONNAY GRAPE SQUISH (#36) 4.5/9
SOUR BLOND ALE | 5.2% | MD | 48° | TULIP | 10 OZ.
brewed w/ oats; finished w/ chardonnay grapes

■ (EARTHY)

RIGHT PROPER / SONGLINES (#25) 2/6
SAISON - BLOND | 4.6% | DC | 48° | TULIP | 13 OZ.
fermented w/ brettanomyces; hopped w/ galaxy & motueka

OFF COLOR / THE BERM (#19) 6/12
BELGIAN STRONG BLOND ALE | 6.4% | IL | 48° | TULIP | 10 OZ.
fermented w/ apple cider yeast; brewed w/ spelt; hopped w/ nugget & sterling

■ (FRUITY & VINOUS)

BRUERY TERREUX / TART OF DARKNESS WITH BLACK CURRANTS (#42) 7
BELGIAN STOUT | 6.2% | CA | 54° | SNIFTER | 4 OZ.
aged in oak barrels; finished w/ black currant

BRUERY TERREUX / FOEDER #3 (#47) 6/12
SOUR BROWN ALE | 8.7% | CA | 54° | TULIP | 10 OZ.
aged in oak foeders; finished w/ blackberry & cherry

CASCADE / SANG ROYAL 2017 (#46) 9
SOUR RED ALE | 10.1% | 54° | SNIFTER | 4 OZ.
aged in wine & bourbon barrels; finished w/ bing & sour pie cherries

ROAST

■ (SOFT & SILKY)

CIGAR CITY / MADURO (#14) 3/8
AMERICAN BROWN ALE | 5.5% | FL | 48° | BECHER | 14 OZ.
brewed w/ flaked oats

■ (DARK & DRY)

EVOLUTION / LUCKY 7 (#35) 3/7
ROBUST PORTER | 5.8% | MD | 48° | NONIC PINT | 16 OZ.

BURLEY OAK / BUNKER-C (#50) 3/7
ROBUST PORTER | 6.6% | MD | 54° | GOBLET | 12 OZ.

BLACK FLAG / BRUNCH (#44) 3/7
OATMEAL STOUT | 7.9% | MD | 54° | BECHER | 14 OZ.
finished w/ locally-roasted coffee from zeke's (md)

FEATURED BOTTLES

■ (FRUIT & SPICE)

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

■ (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