



# CRISP

## ■ (SUBTLE HOP)

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

**MANOR HILL / PILSNER (#7)** 2/6  
PILSNER | 5.3% | MD | 42° | GRAND PILSNER | 16 OZ.  
*brewed w/ estate-grown corn; hopped w/ saaz, hallertau mittelfruh & triple pearl*

## ■ (MALT ACCENTED)

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

**ST. GEORGEN BRÄU / KELLERBIER (#9)** 4/9  
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)

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

**ALLAGASH / TWO LIGHTS (#6)** 4/9  
PALE LAGER | 6.7% | ME | 42° | GOBLET | 12 OZ.  
*fermented w/ lager & champagne yeast; finished w/ sauvignon blanc grape must*

# HOP

## ■ (BOLD, HERBAL & CITRIC)

**DIAMONDBACK / NATURAL CHILD (#17)** 3/7  
AMERICAN PALE ALE | 4.7% | MD | 48° | NONIC PINT | 16 OZ.  
*brewed w/ speltz; hopped w/ saphir & mosaic*

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

**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*

**BLACK FLAG / RAINBOW ROAD (#31)** 4/9  
AMERICAN PALE ALE | 5.5% | MD | 48° | BECHER | 14 OZ.  
*hopped w/ simcoe & galaxy*

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

**DIAMONDBACK / OMAR (#23)** 3/7  
AMERICAN PALE ALE | 6.2% | MD | 48° | NONIC PINT | 16 OZ.  
*brewed w/ oats; hopped w/ el dorado*

**DIAMONDBACK / VIKING QUEST (#35)** 3/7  
AMERICAN IPA | 6.3% | MD | 48° | BECHER | 14 OZ.  
*fermented w/ norwegian kveik yeast; hopped w/ ella, vic secret & amarillo*

**BURLEY OAK / MINDFULNESS (#28)** 4/9  
AMERICAN IPA | 6.5% | MD | 48° | GOBLET | 12 OZ.  
*double dry-hopped w/ amarillo, enigma & summer*

**MAINE / LUNCH (#14)** 4/5/9  
AMERICAN IPA | 7.0% | ME | 48° | SNIFTER | 10 OZ.  
*hopped w/ simcoe, centennial, warrior & amarillo*

**UNION / ZEF (#15)** 3/7  
AMERICAN IPA | 7.1% | MD | 48° | NONIC PINT | 16 OZ.  
*hopped w/ amarillo, bravo, chinook & citra*

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

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

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

**BLACK FLAG / 2ND ANNIVERSARY (#30)** 4/9  
DOUBLE IPA | 8.2% | MD | 48° | BECHER | 14 OZ.  
*hopped w/ galaxy, nelson sauvin & citra; finished w/ lactose*

## ■ (MALTY BACKBONE)

**FOUNDERS / BARREL RUNNER (#47)** 5/10  
TRIPLE IPA | 11.1% | MI | 54° | SNIFTER | 10 OZ.  
*hopped w/ mosaic; aged in rum barrels*



# 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)

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

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

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

**SCHNEIDER / WEISSE ORIGINAL (#13)** 4/9  
HEFEWEIZEN | 5.4% | GERMANY | 48° | GRAND PILSNER | 16 OZ.

**OXBOW / FARMHOUSE PALE ALE (#33)** 4/8  
SAISON - BLOND | 6.0% | ME | 48° | TULIP | 10 OZ.

**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.

**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)** 6/12  
QUADRUPEL | 10.0% | BELGIUM | 54° | TULIP | 10 OZ.

## 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*

### ■ (ROAST)

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

## TART & FUNKY

### ■ (DELICATE)

**JAILBREAK / FUNK SWAY (#36)** 3/7  
BERLINER WEISSE | 4.0% | MD | 48° | TULIP | 13 OZ.  
*finished w/ key lime*

**PERENNIAL / SUBURBAN BEVERAGE (#1)** 3/7  
GOSE | 4.2% | MO | 42° | TULIP | 10 OZ.  
*finished w/ valencia orange, meyer lemon & key lime*

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

**ATLAS / UGLY AND STONED (#19)** 3/7  
SOUR BLOND ALE | 6.0% | DC | 48° | TULIP | 13 OZ.  
*finished w/ peach, apricot & nectarine*

### ■ (EARTHY)

**RIGHT PROPER / SONGLINES (#25)** 3/8  
SAISON - BLOND | 4.6% | DC | 48° | TULIP | 13 OZ.  
*fermented w/ brettanomyces; hopped w/ galaxy & motueka*

### ■ (FRUITY & VINOUS)

**THE BREWER'S ART / RODE DUIVEL (#21)** 3/8  
BELGIAN PALE ALE | 6.5% | MD | 48° | TULIP | 13 OZ.  
*aged in oak barrels; finished w/ raspberry*

**CASCADE / KENTUCKY PEACH (#37)** 9  
SOUR BLOND ALE | 8.3% | 48° | SNIFTER | 4 OZ.  
*aged in wine & bourbon barrels; finished w/ peach & cinnamon*

## 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*

**FOUNDERS / BREAKFAST STOUT (#46)** 3/8  
IMPERIAL OATMEAL STOUT | 8.3% | MI | 54° | GOBLET | 12 OZ.  
*finished w/ chocolate, sumatra coffee & kona coffee*

**BLACK FLAG / DOUBLE BARREL BLACK MAGE (#42)** 5/10  
IMPERIAL STOUT | 13.1% | MD | 54° | SNIFTER | 10 OZ.  
*brewed w/ oats; aged in heaven hill bourbon barrels & vermont maple syrup-soaked bourbon barrels; finished w/ chocolate*

### ■ (DARK & DRY)

**BURLEY OAK / BUNKER-C (#50)** 4/9  
ROBUST PORTER | 6.6% | MD | 54° | GOBLET | 12 OZ.

**OSKAR BLUES / TEN FIDY (#44)** 6/12  
IMPERIAL STOUT | 10.5% | CO | 54° | SNIFTER | 10 OZ.  
*brewed w/ oats*

## 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.

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