



CRISP

■ (DELICATE FRUIT)

REISSDORF / KÖLSCH (#10) 4/9
KÖLSCH | 4.8% | GERMANY | 42° | GRAND PILSNER | 16 OZ.

■ (SUBTLE HOPPINESS)

UNION / SKIPJACK (#2) 2/6
BOHEMIAN PILSNER | 5.1% | MD | 42° | GRAND PILSNER | 16 OZ.
hopped w/ perle, mandarina bavaria & zuper saazer

■ (MALT ACCENTED)

DIAMONDBACK / EVERYTHING ALL THE TIME (#4) 3/7
HELLES LAGER | 5.3% | MD | 42° | BECHER | 14 OZ.

DC BRAU / OKTOBERFEST (#3) 2/6
MÄRZEN/ OKTOBERFEST | 5.5% | DC | 42° | BECHER | 14 OZ.
hopped w/ tettnang

WAREDACA / CAMPTOBERFEST (#6) 3/7
MÄRZEN/ OKTOBERFEST | 5.7% | MD | 42° | BECHER | 14 OZ.

ANDECHS / SPEZIAL HELL (#9) 4/9
HELLES LAGER | 5.9% | GERMANY | 42° | BECHER | 14 OZ.

HOP

■ (EARTHY & DRY)

RAR / BRUT PULP (#23) 4/9
AMERICAN PALE ALE | 6.2% | MD | 48° | GOBLET | 12 OZ.
hopped w/ citra & motueka

■ (BOLD, HERBAL & CITRIC)

BURLEY OAK / HOMEGROWN (#32) 3/8
SESSION IPA | 4.0% | MD | 48° | BECHER | 14 OZ.
brewed w/ maryland-grown barley; hopped exclusively w/ citra

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

DIAMONDBACK / ROD RIGUEZ (#38) 3/7
AMERICAN PALE ALE | 5.3% | MD | 48° | NONIC PINT | 16 OZ.
finished w/ south african rooibos tea from passenger coffee (pa)

CIGAR CITY / GUAYABERA (#39) 3/8
AMERICAN PALE ALE | 5.5% | FL | 48° | BECHER | 14 OZ.
hopped exclusively w/ citra

CUSHWA / FOG AT DAYBREAK (#22) 4/9
AMERICAN PALE ALE | 5.6% | MD | 48° | GOBLET | 12 OZ.
hopped w/ simcoe, mosaic & amarillo

BLACK FLAG / GREENERY (#20) 3/7
AMERICAN IPA | 7.1% | MD | 48° | BECHER | 14 OZ.
double dry-hopped w/ azacca, mandarina bavaria & citra

TRUE RESPITE / OKIE (#20) 3/8
AMERICAN IPA | 7.1% | MD | 48° | BECHER | 14 OZ.
double dry-hopped w/ azacca, mandarina bavaria & citra

RAR / NANTICOKE NECTAR (#21) 3/7
AMERICAN IPA | 7.4% | MD | 48° | NONIC PINT | 16 OZ.
hopped w/ cascade, centennial & citra

CAPTAIN LAWRENCE / TEARS OF GREEN (#30) 4/5/9
AMERICAN IPA | 7.5% | NY | 48° | SNIFTER | 10 OZ.
hopped w/ motueka & mosaic

CUSHWA / FACE CHOP (#16) 4/5/9
DOUBLE IPA | 8.2% | MD | 48° | SNIFTER | 10 OZ.
hopped exclusively w/ citra

DIAMONDBACK / THROWIN' SHAPES (#11) 4/5/9
DOUBLE IPA | 8.3% | MD | 48° | NONIC PINT | 16 OZ.

RAR / LUMBER SEXUAL (#30) 4/9
DOUBLE IPA | 8.4% | MD | 48° | GOBLET | 12 OZ.
hopped w/ cashmere & citra

UNION / DOUBLE DUCKPIN (#15) 3/7
DOUBLE IPA | 8.5% | MD | 48° | BECHER | 14 OZ.
brewed w/ wheat; hopped w/ cascade, mosaic, ctz, amarillo & galaxy

FIRESTONE WALKER / DOUBLUS (#12) 4/9
DOUBLE IPA | 9.5% | CA | 48° | GOBLET | 12 OZ.

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BEER DIRECTOR - GREG ENGERT



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)

TRUE RESPITE / COUNTRY PICNIC (#7) 3/7
WITBIER | 4.8% | MD | 42° | TULIP | 13 OZ.
finished w/ coriander, orange & ginger

ALLAGASH / WHITE (#1) 2/6
WITBIER | 5.1% | ME | 42° | TULIP | 13 OZ.

RAR / GROOVE CITY (#25) 2/6
HEFEWEIZEN | 5.2% | MD | 48° | GRAND PILSNER | 16 OZ.

SCHNEIDER / WEISSE ORIGINAL (#29) 4/9
HEFEWEIZEN | 5.4% | GERMANY | 48° | GRAND PILSNER | 16 OZ.

PERENNIAL / PRISM: MOSAIC (#19) 4/5/9
SAISON - BLOND | 6.2% | MO | 48° | TULIP | 10 OZ.
hopped w/ mosaic

THE BREWER'S ART / BEAZLY (#27) 2/6
BELGIAN STRONG BLOND ALE | 7.3% | MD | 48° | TULIP | 13 OZ.
hopped w/ styrian golding

CARACOLE / SAXO BLONDE (#14) 6/12
BELGIAN STRONG BLOND ALE | 7.7% | BELGIUM | 48° | TULIP | 10 OZ.

DE DOLLE / ARABIER (#13) 5/10
BELGIAN STRONG PALE ALE | 8.0% | BELGIUM | 48° | TULIP | 10 OZ.
hopped w/ locally-grown nugget

■ (DARK)

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

SCHNEIDER / AVENTINUS (#26) 4/9
WEIZENBOCK | 8.2% | GERMANY | 48° | BECHER | 14 OZ.

TRUE RESPITE / ROBUCHON (#43) 3/7
DUBBEL | 8.6% | MD | 54° | GOBLET | 12 OZ.
finished w/ orange peel & tahitian vanilla beans

DES ROCS / BRUNE (#49) 6/12
BELGIAN STRONG DARK ALE | 9.0% | BELGIUM | 54° | TULIP | 10 OZ.

MALT

■ (TOASTY & NUTTY)

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

HAPPY HOUR
MONDAYS ALL NIGHT
\$2 OFF ALL MD DRAFTS

TART & FUNKY

■ (DELICATE)

JAILBREAK / FUNK SWAY (#8) 3/7
BERLINER WEISSE | 4.0% | MD | 42° | TULIP | 13 OZ.
finished w/ key lime

RAR / THAT'S MY BIKE PUNK! (#31) 4/8
SOUR IPA | 6.2% | MD | 48° | TULIP | 10 OZ.

TRUE RESPITE / ROCK CREEK (#5) 3/7
SOUR RED ALE | 6.0% | MD | 42° | TULIP | 13 OZ.
finished with tart cherries

■ (FRUITY & VINOUS)

UNION / BARREL-AGED PINK FLAMINGO (#28) 5/10
SOUR BLOND ALE | 5.1% | MD | 48° | TULIP | 10 OZ.
pink flamingo aged in white wine barrels

MANOR HILL / LORE (#33) 6/12
SAISON - PALE | 6.0% | MD | 48° | TULIP | 10 OZ.
blend of barrel-aged saison (50%) & sherry barrel-aged cider (50%); finished w/ blueberries

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

ROAST

■ (DARK & DRY)

CROOKED CRAB / HIGH JOLTAGE (#46) 2/6
AMERICAN STOUT | 5.7% | MD | 54° | GOBLET | 12 OZ.
finished w/ ethiopian harrar & guatemalan coffee from chesapeake bay roasting (md)

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

CUSHWA / OPERATOR ERROR (#50) 4/9
ROBUST PORTER | 6.0% | MD | 54° | GOBLET | 12 OZ.

WAREDACA / REVEILLE (#47) 2/6
AMERICAN STOUT | 7.5% | MD | 54° | GOBLET | 12 OZ.
finished w/ coffee

■ (SOFT & SILKY)

UNION / BLACKWING (#17) 2/6
SCHWARZBIER | 4.8% | MD | 42° | BECHER | 14 OZ.
hopped w/ perle

CROOKED CRAB / CHUCK BROWN (#40) 2/6
AMERICAN BROWN ALE | 5.8% | MD | 48° | NONIC PINT | 16 OZ.

BROOKVILLE BEER FARM / FLEXIBLE FLYER (#48) 4/9
OATMEAL STOUT | 6.4% | MD | 54° | GOBLET | 12 OZ.
finished w/ raisins

FOUNDERS / BREAKFAST STOUT (#45) 4/9
IMPERIAL OATMEAL STOUT | 8.3% | MI | 54° | GOBLET | 12 OZ.
finished w/ chocolate, sumatra coffee & kona coffee

SMOKE

■ (SUBDUED SMOLDER)

TRUE RESPITE / ALPIN HAUS (#44) 3/7
AMERICAN STOUT | 6.5% | MD | 54° | GOBLET | 12 OZ.
brewed w/ smoked malt

SUNDAY IS GAMEDAY
AT OWEN'S!
-ALL THE NFL ACTION-
JOIN US IN THE BAR FOR OUR NEW
SUNDAY TAILGATING MENU &
ROTATING LOCAL DMV \$5 DRAFTS
ALL DAY 11AM - 10PM