

**JOIN OWEN'S EMAIL LIST
TO KEEP UP WITH
ALL OUR 2019 BEER EVENTS
& OTHER FUN STUFF**

CRISP

■ (DELICATE FRUIT)
UNION / ANTHEM (#4) 2/6
CREAM ALE | 5.4% | MD | 42° | GRAND PILSNER | 16 OZ.
hopped w/ columbus & mosaic

■ (SUBTLE HOPPINESS)
CROOKED RUN / COAST (#9) 2/6
PILSNER | 5.0% | VA | 42° | GRAND PILSNER | 16 OZ.
hopped w/ motueka & wakatu

UNION / SKIPJACK PILS (#7) 3/7
PILSNER | 5.0% | MD | 42° | GRAND PILSNER | 16 OZ.
hopped w/ perle, mandarina bavaria & zipper saazer

MANOR HILL / PILSNER (#10) 3/7
PILSNER | 5.6% | MD | 42° | GRAND PILSNER | 16 OZ.
brewed w/ estate-grown corn; hopped w/ saaz, hallertau mittelfruh & triple pearl

■ (MALT ACCENTED)
FIRESTONE WALKER / LAGER (#8) 3/7
HELLES LAGER | 4.5% | CA | 42° | BECHER | 14 OZ.

BROOKLYN LAGER 2/6
VIENNA LAGER | 5.2% | NEW YORK | 42° | BECHER | 14 OZ.
hopped w/ ahtanum, cascade, saphir, vanguard & hallertauer mittelfruh

HOP

■ (BOLD, HERBAL & CITRIC)
RAR / WHERE'S GRUNGEIST? (#13) 4/9
AMERICAN IPA | 7.0% | MD | 48° | GOBLET | 12 OZ.
double dry-hopped exclusively w/ grungeist

UNION / GREEN GHOST (#15) 2/6
AMERICAN IPA | 7.1% | MD | 48° | NONIC PINT | 16 OZ.
hopped w/ cascade, grungeist & amarillo

MODERN TIMES / ORDERVILLE (#12) 4/9
AMERICAN IPA | 7.2% | CA | 48° | GOBLET | 12 OZ.
hopped w/ mosaic

MODERN TIMES / CITY OF THE SUN (#20) 4/9
AMERICAN IPA | 7.6% | CA | 48° | GOBLET | 12 OZ.
hopped w/ mosaic, motueka & simcoe

MANOR HILL / RISING TIDE (#18) 4/9
AMERICAN IPA | 7.7% | MD | 48° | GOBLET | 12 OZ.
hopped w/ citra, mosaic & galaxy; collaboration w/ cushwa (md)

CUSHWA / OUTSIDER'S PERSPECTIVE (#11) 4.5/9
DOUBLE IPA | 8.0% | MD | 48° | SNIFTER | 10 OZ.
brewed w/ lactose; hopped w/ mosaic & el dorado

FOREIGN OBJECTS / MIND/BODY/LIGHT/SOUND (#29) 5/10
AMERICAN IPA | 8.0% | NY | 48° | SNIFTER | 10 OZ.
hopped w/ galaxy & mosaic

MANOR HILL / ISO LIGHT: MOSAIC (#27) 4/9
DOUBLE IPA | 8.0% | MD | 48° | GOBLET | 12 OZ.
double dry-hopped exclusively w/ mosaic

COMMONWEALTH / STUDIO Z (#30) 4/9
DOUBLE IPA | 8.5% | VA | 48° | GOBLET | 12 OZ.
hopped w/ azacca, zappa & citra

STONE / LITERALLY WROTE THE BOOK (#35) 3/8
DOUBLE IPA | 9.0% | CA | 48° | GOBLET | 12 OZ.
collaboration w/ new realm (ga)

FOREIGN OBJECTS / WETTER GRAVITY (#17) 5/10
TRIPLE IPA | 10.0% | NY | 48° | SNIFTER | 10 OZ.
triple dry-hopped w/ citra & azacca

■ (EARTHY AND DRY)
RAR / THIS AINT BELGIUM (#16) 4/9
BELGIAN IPA | 3.8% | MD | 48° | GOBLET | 12 OZ.

DENIZENS / NEVER DOUBT (#38) 3/7
BRUT IPA | 6.0% | MD | 48° | BECHER | 14 OZ.
hopped w/ mosaic, bravo & pink boots hop blend; collaboration w/ anxo (dc)

■ (MALTY BACKBONE)
SIERRA NEVADA / BIGFOOT (#44) 4/9
AMERICAN BARLEYWINE | 9.6% | CA | 54° | GOBLET | 12 OZ.

UPCOMING EVENTS

**FOUNDERS BREWING COMPANY
KBS 2019 MOCO RELEASE!**

Wednesday, March 20th - 5pm-10pm

**OWEN'S ORDINARY OFFICIAL
BEER GARDEN LAUNCH PARTY**

April 2019

VISIT THE EVENTS PAGE @ OWENSORDINARYMD.COM
FOR MORE DETAILS



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.

TART & FUNKY

■ (DELICATE)
STONE / WHITE GHOST (#36) 3/7
BERLINER WEISSE | 4.7% | CA | 48° | TULIP | 13 OZ.
hopped w/ huell melon & callista

BURLEY OAK / JELLY NOT JAM (#2) 5/10
SOUR RED ALE | 4.9% | MD | 42° | TULIP | 10 OZ.
brewed w/ lactose; finished w/ peach, apricot & plum

CROOKED RUN / SWEET CREAMS ARE MADE OF THIS (#3) 3/7
BERLINER WEISSE | 5.0% | VA | 48° | TULIP | 13 OZ.
brewed w/ lactose; finished w/ guava & vanilla; collaboration w/ hidden springs (fl)

COMMONWEALTH / PRIMROSE PATH (#40) 4/9
GOSE | 5.2% | VA | 48° | TULIP | 13 OZ.
finished w/ pomegranate & cherry

BLACK FLAG / DARK PLUM SOUR (#26) 4/9
SOUR BROWN ALE | 6.1% | MD | 48° | TULIP | 13 OZ.
finished w/ italian plums

MODERN TIMES / SULA (#28) 4/9
GOSE | 6.5% | CA | 48° | TULIP | 13 OZ.
finished w/ raspberry, blackberry & black raspberry

■ (FRUITY & VINOUS)
UNION / OLDER PRO: BLACK CURRANTS (#19) 5/10
GOSE | 5.4% | MD | 48° | TULIP | 10 OZ.
old pro aged in chardonnay barrels; conditioned on black currants

SMOKE

■ (SPICY & MEATY)
UNION / RAUCHBIER (#25) 2/6
RAUCHBIER | 4.8% | MD | 48° | BECHER | 14 OZ.

**EXPLORE OUR OWEN'S DRINK
BINDER FOR OVER 100 MORE
INTERESTING & RARE
BOTTLED BEER SELECTIONS
FROM AROUND THE WORLD
PLUS CIDER, MEAD, WINE
& COCKTAILS**

BEER DIRECTOR - GREG ENGERT

FRUIT & SPICE

■ (BRIGHT)
ELDER PINE / VILLEIN'S TABLE (#6) 3/7
SAISON | 4.3% | MD | 42° | TULIP | 13 OZ.
hopped w/ pacific jade

THIRIEZ / SPUYTEN DUYVIL (#31) 5/10
GRISSETTE | 4.5% | FRANCE | 42° | TULIP | 10 OZ.
hopped w/ fuggles, hallertau blanc, & bramling cross

FOUNDERS / BLUSHING MONK (#14) 6/12
FRUIT BEER | 9.2% | MI | 48° | TULIP | 10 OZ.
finished w/ raspberry

ALLAGASH / WHITE (#5) 2/6
WITBIER | 5.1% | ME | 42° | TULIP | 13 OZ.

RAR / GROOVE CITY (#24) 2/6
HEFEWEIZEN | 5.2% | MD | 48° | GRAND PILSNER | 16 OZ.

GRIMM / CASTLING (#33) 6/12
SAISON | 5.5% | NY | 48° | TULIP | 10 OZ.
hopped w/ tettnang & hallertau hersbrucker

BLAUGIES / LA VERTMontoise (#32) 6/12
SAISON | 6.0% | BELGIUM | 48° | TULIP | 10 OZ.
brewed w/ spelt; hopped w/ amarillo; collaboration w/ hill farmstead (vt)

DE RANKE / GULDENBERG (#23) 6/12
TRIPEL | 8.5% | BELGIUM | 48° | TULIP | 10 OZ.

MALT

■ (FRUITY & TOFFEE)
KULMBACHER / EISBOCK (#43) 5/10
EISBOCK | 9.2% | GERMANY | 54° | SNIFTER | 10 OZ.

ASLIN / TIME FOR THAT (#49) 5/10
ENGLISH BARLEYWINE | 13.0% | VA | 54° | SNIFTER | 10 OZ.
finished w/ blueberry, vanilla, brown sugar & cinnamon

FIRESTONE WALKER / ANNIVERSARY XXI (#48) 6/12
AMERICAN STRONG ALE | 12.7% | CA | 54° | SNIFTER | 10 OZ.
blend of stickee monkee, parabola, bravo, rum barrel helldorado & gin barrel helldorado

CROOKED RUN / WRATH OF PECANS (#45) 5/10
ENGLISH BARLEYWINE | 16.0% | VA | 54° | SNIFTER | 10 OZ.
finished w/ pecans & caramel

ROAST

■ (DARK & DRY)
FOUNDERS / PORTER (#39) 3/7
ROBUST PORTER | 6.5% | MI | 48° | BECHER | 14 OZ.

ELDER PINE / CHIN CHIN! (#37) 4/9
EXPORT STOUT | 7.0% | MD | 48° | GOBLET | 12 OZ.

PERENNIAL / SUMP (#46) 6/12
IMPERIAL STOUT | 11.5% | MO | 54° | SNIFTER | 10 OZ.
finished w/ locally-roasted colombian coffee from sump coffee (mo)

■ (SOFT & SILKY)
UNION / BLACKWING (#34) 2/6
SCHWARZBIER | 4.8% | MD | 48° | BECHER | 14 OZ.
hopped w/ perle

CUSHWA / VELVET ROBE (#21) 4/9
OATMEAL STOUT | 6.5% | MD | 48° | GOBLET | 12 OZ.

RAR / STACK EM HIGH (#22) 4/9
SWEET STOUT | 6.5% | MD | 48° | GOBLET | 12 OZ.
brewed w/ lactose; finished w/ blueberry & maple syrup

UNION / PAJAMA PANTS (#50) 4/9
OATMEAL STOUT | 8.0% | MD | 54° | GOBLET | 12 OZ.
snow pants finished w/ coffee

MEAN SARDINE / TORDESILHAS (#41) 6.5/13
IMPERIAL STOUT | 10.0% | PORTUGAL | 54° | SNIFTER | 10 OZ.
finished w/ cocoa nibs, cinnamon, vanilla & gindungo chilies

CROOKED RUN / TORTE REFORM (#47) 4.5/9
IMPERIAL STOUT | 10.0% | VA | 54° | SNIFTER | 10 OZ.
finished w/ raspberries, mexican vanilla & chocolate

MODERN TIMES / BOURBON BARREL-AGED DEVIL'S TEETH: HAZELNUT, VANILLA & COFFEE (#42) 8 (4 oz. only)
IMPERIAL STOUT | 13.5% | CA | 54° | SNIFTER | 4 OZ.
devil's teeth aged in bourbon barrels; finished w/ hazelnut, vanilla & coffee