



OWEN'S ORDINARY

HOP

■ (BOLD, HERBAL & CITRIC)

DOGFISH HEAD / SLIGHTLY MIGHTY (#17) 2/6
AMERICAN IPA | 4.0% | DE | 48° | NONIC PINT | 16 OZ.

CROOKED RUN / SLICE (#33) 3/8
AMERICAN IPA | 6.0% | VA | 48° | BECHER | 14 OZ.
fermented w/ kolsch ale yeast; hopped exclusively w/ citra

TRUE RESPITE / MAN BUN STEVE (#20) 4/9
AMERICAN IPA | 6.5% | MD | 48° | GOBLET | 12 OZ.
double dry-hopped w/ strata & calypso

RAR / PULPSICLE (#12) 4/9
AMERICAN IPA | 6.4% | MD | 48° | GOBLET | 12 OZ.
hopped w/ citra; finished w/ vanilla beans

MODERN TIMES / BOOMING ROLLERS (#38) 4/9
AMERICAN IPA | 6.8% | CA | 48° | GOBLET | 12 OZ.
hopped w/ motueka, centennial & citra

MAINE / ANOTHER ONE (#21) 4.5/9
AMERICAN IPA | 7.0% | ME | 48° | SNIFTER | 10 OZ.
hopped w/ cascade, citra & simcoe

MAINE / LUNCH (#30) 4/9
AMERICAN IPA | 7.0% | ME | 48° | GOBLET | 12 OZ.
hopped w/ simcoe, amarillo & centennial

RAR / NANTICOKE NECTAR (#35) 3/7
AMERICAN IPA | 7.4% | MD | 48° | NONIC PINT | 16 OZ.
hopped w/ azacca, simcoe & columbus

RAR / PULPNUGGETS (#22) 4/9
AMERICAN IPA | 7.5% | MD | 48° | GOBLET | 12 OZ.
hopped w/ citra, falconer's flight, mosaic & simcoe; collaboration w/ 450 north (in)

CUSHWA / PC LOAD LETTER (#24) 4.5/9
AMERICAN IPA | 7.5% | MD | 48° | SNIFTER | 10 OZ.
hopped w/ citra & denali

DECADENT / VERMONT MAPLE (#37) 6/12
DOUBLE IPA | 9.1% | NY | 48° | TULIP | 10 OZ.
conditioned w/ maple syrup

BURLEY OAK / SEARCH & DESTROY (#29) 4/9
TRIPLE IPA | 10.0% | MD | 48° | GOBLET | 12 OZ.
triple dry-hopped w/ vic secret, galaxy & cashmere

■ (MALTY BACKBONE)

DIAMONDBACK / GOLD ON THE CEILING (#31) 3/7
AMERICAN IPA | 6.8% | MD | 48° | NONIC PINT | 16 OZ.
brewed w/ flaked oats & rye malt; hopped w/ chinook, el dorado & amarillo

MAINE / ZOE (#28) 4.5/9
AMERICAN AMBER ALE | 7.2% | ME | 48° | SNIFTER | 10 OZ.
hopped w/ falconer's flight & simcoe

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

MALT

■ (FRUITY & TOFFEE)

DIAMONDBACK / TRANSATLANTIC (#3) 2/6
ENGLISH MILD | 3.7% | MD | 42° | NONIC PINT | 16 OZ.
fermented in american & french oak barrels; hopped w/ fuggle

JACKIE O'S / CHOMOLUNGMA (#27) 4/9
ENGLISH BROWN ALE | 6.5% | OH | 48° | BECHER | 14 OZ.
conditioned w/ wild flower honey

KULMBACHER / EISBOCK (#47) 5/10
EISBOCK | 9.2% | GERMANY | 54° | SNIFTER | 10 OZ.

CROOKED RUN / FOOD ON YOUR FAMILY (#49) 4.5/9
ENGLISH BARLEYWINE | 13.0% | VA | 54° | SNIFTER | 10 OZ.
finished w/ cinnamon, vanilla & caramel

■ (TOASTY & NUTTY)

CIGAR CITY / OATMEAL RAISIN COOKIE (#48) 4/9
ENGLISH BROWN ALE | 5.5% | FL | 54° | GOBLET | 12 OZ.
brewed w/ oats & lactose; finished w/ raisins & cinnamon

BELL'S / AMBER (#16) 3/7
AMERICAN AMBER ALE | 5.8% | MI | 48° | NONIC PINT | 16 OZ.

**MONDAY
ALL NIGHT HAPPY HOUR**

**TUESDAY
1/2 PRICE BOTTLES**

**WEDNESDAY
TRIVIA NIGHT**

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.

CRISP

■ (SUBTLE HOPPINESS)

MAINE / PEEPER (#4) 4/9
AMERICAN PALE ALE | 5.5% | ME | 42° | BECHER | 14 OZ.
hopped w/ amarillo, cascade, magnum & centennial

MAHR'S / PILS (#7) 4/9
PILSNER | 4.9% | GERMANY | 42° | BECHER | 14 OZ.
hopped w/ hallertau herkules & tettnanger

KULMBACHER / ECU PILS (#9) 4/9
PILSNER | 5.0% | GERMANY | 42° | BECHER | 14 OZ.

■ (DELICATE FRUIT)

UNION / ANTHEM (#8) 2/6
CREAM ALE | 5.4% | MD | 42° | GRAND PILSNER | 16 OZ.
hopped w/ columbus & mosaic

■ (MALT ACCENTED)

BROOKLYN LAGER (#1) 2/6
VIENNA LAGER | 5.2% | NEW YORK | 42° | BECHER | 14 OZ.
hopped w/ ahtanum, cascade, saphir, vanguard & hallertauer mittelfruh

TART & FUNKY

■ (DELICATE)

RAR / PUCKFACE: CHERRY (#40) 4/8
BERLINER WEISSE | 3.6% | MD | 48° | TULIP | 10 OZ.
finished w/ cherry

GRIMM / MIDHEAVEN (#26) 6/12
SOUR BLOND ALE | 6.0% | NY | 48° | TULIP | 10 OZ.
aged in red wine barrels; conditioned on apricots

MANOR HILL / HAYES CREEK (#32) 2/6
SOUR BLOND ALE | 5.0% | MD | 48° | TULIP | 13 OZ.
finished w/ tangerine

COMMONWEALTH / MESCALITA (#10) 4/9
GOSE | 5.3% | VA | 42° | TULIP | 10 OZ.
finished w/ lime, mango & smoked sea salt

BRUERY TERREUX / WIT THE FUNK (#18) 5/10
WITBIER | 5.4% | CA | 48° | TULIP | 10 OZ.
fermented w/ brettanomyces; aged in oak barrels

BRUERY TERREUX / FRUCHT: GRAPEFRUIT & SALT (#2) 6/12
BERLINER WEISSE | 4.0% | CA | 42° | TULIP | 10 OZ.
aged in oak barrels; finished w/ grapefruit & salt

■ (FRUITY & VINOUS)

CAPTAIN LAWRENCE / HYLO (#19) 6/12
SOUR BLOND ALE | 4.2% | NY | 48° | TULIP | 10 OZ.
aged in oak barrels; conditioned on dragonfruit

BEER DIRECTOR - GREG ENGERT

FRUIT & SPICE

■ (BRIGHT)

DE LA SENNE / TARAS BOULBA (#39) 6/12
BELGIAN BLOND ALE | 4.5% | BELGIUM | 48° | TULIP | 10 OZ.

ALLAGASH / DARLING RUBY (#14) 4/8
GRISSETTE | 4.5% | ME | 48° | TULIP | 10 OZ.
finished w/ grapefruit zest

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

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

THE BREWER'S ART / BIÈRE DE MARS (#23) 2/6
BIÈRE DE GARDE | 5.5% | MD | 48° | TULIP | 13 OZ.

OXBOW / FARMHOUSE PALE ALE (#36) 4/9
SAISON | 6.0% | ME | 48° | TULIP | 13 OZ.

DE RANKE / GULDENBERG (#15) 6/12
TRIPEL | 8.5% | BELGIUM | 48° | TULIP | 10 OZ.

■ (DARK)

ST. BERNARDUS / PATER 6 (#25) 6/12
DUBBEL | 6.7% | BELGIUM | 48° | TULIP | 10 OZ.

BREWER'S ART / RESURRECTION (#43) 2/6
DUBBEL | 7.0% | MD | 54° | GOBLET | 12 OZ.

ROAST

■ (DARK & DRY)

OLIVER / THE DEVIL MADE ME DO IT (#46) 5/10
IMPERIAL STOUT | 9.4% | MD | 54° | SNIFTER | 10 OZ.
brewed w/ roasted walnuts & molasses; aged 9 months in red wine barrels

GRIMM / DOUBLE NEGATIVE (#45) 6/12
IMPERIAL STOUT | 10.0% | NY | 54° | SNIFTER | 10 OZ.

DE STRUISE / BLACK DAMNATION 26: FROGGIE (#50) 9
BELGIAN IMPERIAL STOUT | 13.0% | BELGIUM | 54° | SNIFTER | 40Z (4 oz. only)
black albert aged in bordeaux wine barrels

■ (SOFT & SILKY)

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

KULMBACHER / MONCHSHOF (#13) 4/9
SCHWARZBIER | 4.9% | GERMANY | 48° | GOBLET | 12 OZ.

RAR / STACK EM HIGH (#41) 4/9
SWEET STOUT | 6.5% | MD | 54° | GOBLET | 12 OZ.
brewed w/ lactose; finished w/ blueberry & maple syrup

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

FEATURED BOTTLES/CANS

FOUNDERS / BLUSHING MONK
FRUIT BEER | FRUIT & SPICE | 9.2% | MI | 12 OZ. BOTTLE / 12
finished with raspberry

BURLEY OAK / SORRY CHICKY
BERLINER WEISSE | TART & FUNKY | 4.4% | MD | 12 OZ. CAN / 8

HELLER-TRUM / AECHT SCHLENKERLA URBOCK
RAUCHBIER | SMOKE | 6.5% | GERMANY | 16.9 OZ. BOTTLE / 12

FOUNDERS / PORTER
ROBUST PORTER | ROAST - DARK & DRY | 6.5% | MI | 12 OZ. BOTTLE / 7