

WEBB'S CITY CELLAR

*GREEN BENCH
BREWING CO*



Webb's City Cellar is where we go to escape and explore. It's where we head when we need a break from the dizzying heat, and our rapid lives. This is the place that we slow down, consider, and breathe.

Welcome.



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*GREEN BENCH
BREWING CO*

GREEN BENCH BOTTLES

WILD BEER

Clotho (2023) - 4.5% ABV

\$5 / 330mL

\$15 / 4-pack

Collab w/ Allagash - Wild, Belgian-Style Blonde Ale

A collaborative Belgian-style Blonde Ale, Clotho was weaved together using Maine-grown Pale Malts, Oats, and Wheat. We then hopped Clotho with continental European varieties and co-fermented with a classic Belgian yeast and Allagash's house Brettanomyces culture prior to bottle refermentation.

Drood (2020) - 14.7% ABV

\$17 / 330mL

Double Barrel Aged Wild Belgian-Style Imperial Stout

A nearly 45 P Double Barrel aged Belgian-style Imperial Stout fermented with our house blend of wild yeasts, aged 12 months in Jamaican Rum Barrels prior to being aged an additional 24 months in used Bourbon Barrels, exuding flavors of brown sugar, chocolate covered raspberry, oaky vanillin, and chocolate covered espresso bean, layered over a full and silky mouthfeel.

Lachesis (2023) - 4% ABV

\$5 / 330mL

\$15 / 4-pack

Collab w/ Allagash - Foeder Fermented Black Table Beer

A collaborative Foeder fermented Black Farmhouse Ale, Lachesis was brewed with Maine-grown Pale Malts, Oats, and a touch of Black Malt. We fermented Lachesis with our house blend of *S. diastaticus* and Brettanomyces culture, prior to being dry hopped on loads of Hallertau Blanc, Citra, and Mosaic hops, just before bottle refermentation.

Stead Ale (2021) - 4.3% ABV

\$4 / 330mL

\$12/ 4-pack

Foeder Fermented Table Beer

A Foeder-fermented ale brewed with European Pilsner Malt, Oats & Wheat and double dry hopped with Simcoe & Lemondrop hops. Fermented with our house cultures of *S. cervasie* var. *diastaticus* & Brettanomyces. Stead ale has aromas of delicate grain, intense tropical fruit, soft spicy cracked white peppercorns and bright citrus peel with a dry finish.

Wild Shape (2021) - 6.7% ABV

\$10 / 375mL

Stainless Steel Fermented Brett Witbier

Wild Shape is a unique take on an age-old classic. We brewed a traditional Belgian White using imported Pilsner Malt, Raw Wheat, Oats, Orange Peel, and Coriander. After fermentation with a blend of Brettanomyces yeasts we dry hopped with Citra and Galaxy prior to bottle conditioning with wild yeast.

GREEN BENCH BOTTLES

MIXED CULTURE BEER

Alice Blend 4 (2021) - 6.7% ABV

Wine Barrel Aged Sour Golden Ale

\$13 / 375mL

Alice Blend #4 is a blend of Foeder fermented and wine barrel aged Mixed Culture Golden Ales. The 32 barrels in the blend come from seven unique vintages, ranging from as young as 28 months and as mature as 34 months in barrel prior to blending. This is also the first Alice to showcase more than one base Golden Ale recipe in the blend, highlighting a distinctive combination of malts, varied mashing steps and procedures, the introduction of whole leaf hops that have been aged in our production facility for two years, and the continued development of our blending process and expertise. Alice Blend #4 boasts incredibly rich barrel character, layered tannin structure, nuanced fruit like tangerine, peach, and lychee, and a showcase of cellared floral hops, all culminating in the familiar dry finish and medium-high organic acid profile that we all love.

Andrassil (2021) - 5.5% ABV - Collab with Calusa

Blend of Wine Barrel Aged Sour Golden Ale & Table Saison with Peaches & Apricots

\$38 / 750mL

Andrassil, or "Crown of the Snow," is a collaborative grafting of Calusa's foeder fermented mixed culture table beer with foeder fermented and wine barrel aged mixed culture golden ales from Webb's City Cellar, aged on apricot and peach for 9 months. WoW reference: the night elves used a branch from the tree Nordrassil to grow another tree, Andrassil, in order to stop the spread of an evil material. Andrassil was corrupted by the old gods and was renamed Vordrassil when it had to be felled. 1 of 2 collaborations - see Vordrassil

The Liar's Club (2023) - 7.7% ABV

Co-Fermented Mixed Culture, Wine Barrel-Aged Golden Sour Ale & Wild Cider

\$38 / 750mL

The Liar's Club is a unique Beer/Cider Co-ferment that represents a harmonious balance of different styles and cultures. This hybrid consists of foeder fermented and wine barrel aged mixed culture Golden Ales, Brettanomyces fermented and wine barrel aged Table Beers, and a wild fermented cider blend of Muscade de Lens and Marie Manard French Bittersweet, Gold Rush, and Gold Delicious apples from the Northeast, aged together for five months. The Liar's Club has a complex oak and fruit skin tannin structure, intricate organic acid profile, and stunning palate texture.

Lovely Bubbles (2021) - 4.5% ABV

Foeder Fermented Table Saison

\$13 / 375mL

Named for its delightful effervescence, this Foeder Fermented Mixed Culture Saison was brewed with Pils and Raw Wheat. We didn't barrel age this one so you can experience a true expression of our mixed culture profile without the tannic wine barrel characters of some of our other mixed culture beers. It's bright and bubbly, dry and refreshing, with lemon-like acidity and subtle, but complex Brettanomyces character.

Mira (2021) - 6.5% ABV

Wine Barrel Aged Sour Red Ale

\$15 / 375mL

Blended from several barrels of foeder fermented and wine barrel aged mixed culture beers, Mira Blend #1 is a complex showcase of elegant tannin structure, developed acid profiles, and a unique combination of fresh and dried fruits. A nod to Belgian-style Flanders Reds, Mira is blended with beers that range between 18 and 20 months of aging.

Oversaturated: Centennial (2022) - 6.7% ABV

Wine Barrel Aged Golden Sour with Fresh Whole Cone Centennial Hops & Florida Orange Blossom Honey

\$17 / 375mL

We oversaturated 120 pounds of Oregon-grown Fresh Hop Centennial on a blend of Foeder fermented mixed culture Golden Ales that were between 19 and 30 months aged in wine barrels. During the four months on the Fresh Hops, we refermented the beers on Florida harvested Orange Blossom Honey, resulting in a brightly tropical aroma, wonderful barrel tannin and organic acid profile, that sits beneath a floral bouquet.

Oversaturated: Strata (2022) - 6.7% ABV

Wine Barrel Aged Golden Sour with Fresh Whole Cone Strata Hops & Florida Orange Blossom Honey

\$17 / 375mL

We oversaturated 120 pounds of Oregon-grown Fresh Hop Strata on a blend of Foeder fermented mixed culture Golden Ales that were between 19 and 30 months aged in wine barrels. During the four months on the Fresh Hops, we refermented the beers on Florida harvested Orange Blossom Honey, resulting in a brightly tropical aroma, wonderful barrel tannin and organic acid profile, that sits beneath a floral bouquet.

GREEN BENCH BOTTLES

MIXED CULTURE BEER

Parallax (2023) - 8.8%

Bourbon Barrel Aged Dark Sour Ale with Raspberry

\$20 / 375mL

Parallax is a blend of foeder fermented and Bourbon barrel-aged mixed culture Dark Ales refermented on Raspberries prior to bottle conditioning.

Petals (2023) - 4.9% ABV - Collab with Odd Breed Wild Ales

Blend of Wine Barrel Aged Sour Golden Ale & Table Saison with Blackberry & Black Currant

\$15 / 375mL

Collaborative blend of foeder fermented and wine barrel aged mixed culture saisons brewed with domestic Pilsner Malt, Raw Wheat, Malted Corn, and aged whole leaf hops. Petals has been resting in barrels since June of 2021.

Shopping Cart Cowboys (2023) - 5.7%

Wine Barrel Aged Golden Sour with Grapefruit

\$17 / 375mL

Never passing up an opportunity to draw a crowd, Doc Webb dressed his staff into cowboy costumes to collect shopping carts in the parking lot, encouraging them all to lasso the carts from customers. Shopping Cart Cowboys is a blend of foeder fermented and wine barrel aged mixed culture Golden Ales refermented on Grapefruit prior to bottle conditioning.

Vordrassil (2021) - 5.9% ABV - Collab with Calusa

Blend of Wine Barrel Aged Sour Golden Ale & Table Saison with Blackberry & Black Currant

\$38 / 750mL

Vordrassil, or "Broken Crown," is a collaborative grafting of Calusa's foeder fermented mixed culture table beer with foeder fermented and wine barrel aged mixed culture golden ales from Webb's City, aged on blackberry & black currant for 9 months. WoW reference: Vordrassil is the name the ancient druids gave the remains of the world tree Andrassil when they felled it, and which was grown from a branch taken from the tree Nordrassil.

Voilà (2022) - 4.6% ABV

Blend of Wine Barrel Aged Sour Golden Ale & Table Beer

\$13 / 375mL

A unique blend of foeder fermented mixed culture Golden Ales aged 30 months in neutral wine barrels and 100% Brettanomyces fermented Table Beer aged 24 months in neutral wine barrels.

Wilbur (2023)

Wine Barrel Aged Sour Brown Ale

\$15 / 375mL

Wilbur is a foeder fermented Mixed Culture Dark Ale aged in neutral French oak red wine barrels. The aroma is dark cherry and slightly jammy with a rounded lactic nose. Flavors of tannin and wood character, along with a touch of caramel and lactic pucker, like tart cherries and cranberries. The Brett notes are fun, almost dusty and drying but the medium tartness encourages drinkability and finishes with a jam/wood/caramel flavor that is neither sweet or heavy.

GREEN BENCH BOTTLES

BARREL AGED CLEAN BEER

Big Velvet (2023) - 12.2% ABV

Bourbon Barrel Aged Imperial Stout

\$20 / 330mL

Big Velvet is as silky and decadent as they come. Loaded with flavors of chewy fudge, oaky vanilla, cinnamon, honey, and baker's cocoa, Big Velvet is a blended Imperial Stout aged for 22 months in Heaven Hill 7-year Bourbon barrels.

The Lifted Veil (2023) - 12.6% ABV

Blend of Rum Barrel Aged Imperial Stout & Bourbon Barrel Aged English-Style Barleywine

\$20 / 330mL

The Lifted Veil is a blend of Foursquare Rum barrel-aged Imperial Stouts, and Heaven Hill 7-year barrel-aged English-style Barleywines, all aged for nearly 2 years prior to blending. Bold and complex, The Lifted Veil is a treat: warm chocolate and sweet caramel with nuanced vanilla, cocoa, and molasses barrel character.

The Pursuit (2023) - 13.7% ABV

Rum Barrel Aged English-Style Barleywine

\$20 / 330mL

The Pursuit is a blend of English-style Barleywines aged 22 months in Foursquare Rum Barrels, engraved with flavors of dark maple syrup, dates, brown sugar, and rum cake.

GREEN BENCH BOTTLES

CIDER

1124 - 6.5 % ABV

\$20 / 750mL

Wild Fermented Oak Aged Dry Cider

2nd release of this brand (first in 2020) Fresh-pressed Roxbury Russet, Dabinett, Binet Rouge, Chisel Jersey and Wickson Crab apples wild fermented in neutral wine barrels and barrel-aged for 16 months prior to release.

Black Twig - 6.5 % ABV

\$20 / 750mL

Stainless Steel Fermented Dry Cider

Red apple peel, apricot and "damp leaves on the forest floor" aroma, with a touch of barnyard on the nose. Flavor of dried apple with a mild acidity. Gentle astringency in the finish. This blended cider is comprised of 80% Black Twig & 20% Chestnut Crab Apples

Chaconne - 6.4% ABV

\$20 / 750mL

Stainless Steel Fermented Dry Cider

Bursting with citrus, pear and tropical fruit on the nose. Intense mouthwatering acidity, green apple and lemon/lime finish. Tart and refreshing. 50% Wickson Crab, 25% Yates, 25% Harrison

Giants In The Sky - 7.2% ABV

\$20 / 750mL

Wild Fermented Oak Aged Pet-Nat Dry Cider (2019 Harvest Season)

An ode to transformation and the small things that can have a huge influence. Fresh pressed Kingston Black, St. Edmund's Russet, Pioneer & Wickson Crab apples from our friends at Lagoner Farms in Williamson, NY. Wild Fermented in oak barrels with native yeast. Packaged before fermentation was complete, this cider is finished in the bottle to capture the natural carbonation, Petillant Naturel.

Malus 2019 - 6.9% ABV

\$20 / 750mL

Stainless Steel Fermented Off-Dry Cider

Cider pressed exclusively from heritage cider fruit from New York State. A combination of 12 different apples make up the blend, including Dabinette, Binet Rouge, Golden/St Edmunds/Roxbury Russets, Kingston Black, Harrison, Cox Pippin & more. Bracing acidity & a smooth astringent finish makes for a bright, refreshing cider. The first vintage of our evolving Malus lineage.

Malus 2021 - 6.8% ABV

\$20 / 750mL

Stainless Steel Fermented Dry Cider

Malus 2021 is the third vintage in our line of ciders pressed exclusively from heritage cider fruit from New York State. The blend includes Newtown Pippin, Roxbury Russet, Kingston Black, Dabinette, Harry Masters Jersey, Brown Snout, Baldwin, and Binet Rouge apples. Malus 2021 has a softer acid profile than the previous vintages, shifting more of the focus toward the higher tannic structure from the generous portion of bittersweet apples in the juice blend.

Malus 2022 - 6.7% ABV

\$20 / 750mL

Stainless Steel Fermented Dry Cider

Malus 2022 is the fourth vintage in our line of ciders pressed exclusively from heritage cider fruit from New York State. Blend of Dabinette, Kingston Black, Chisel Jersey, Brown Snout, Black Twig, Chestnut Crab, Hewes Crab, Roxbury Russet, Newtown Pippin, Cox Orange Pippin.

Redfield - 6.5 % ABV

\$20 / 750mL

Stainless Steel Fermented Single-Varietal Dry Cider

100% single-varietal cider made with Redfield apples from New York State, the gorgeous rose color comes straight from the red flesh of the apple at pressing. Bright cranberry and citrus up front. Soft astringency follows with crisp minerality and hints of the fertile soil where the apples were grown.

WEBBS CITY CELLAR GUEST BOTTLES

USA

ALLAGASH / Coolship Resurgam \$24 / 375mL

Spontaneous | 2019 | 6.4%

Maine- Blend of 3 Year, 2 Year & 1 Year Oak Aged Spontaneous Ales

ALLAGASH / Coolship Resurgam \$20 / 375mL

Spontaneous | 2021 | 6.4%

Maine- Blend of 3 Year, 2 Year & 1 Year Oak Aged Spontaneous Ales

ALLAGASH / The Cellars #7 \$17 / 375mL

Mixed Culture | 2023 | 9.8%

Maine- Gin Barrel Aged Saison Refermented on Fresh Local Maine Peaches

ALLAGASH / Fresh of the Farm: Peach \$17 / 375mL

Mixed Culture | 2023 | 9.8%

Maine- Barrel Aged Saison Refermented on Fresh Local Maine Peaches

ALLAGASH / Interlude \$21 / 750mL

Wild | 2023 | 10.6%

Maine- Strong Belgian Style Saison fermented with Saison Yeast & Brettanomyces then aged in Red Wine Barrels

ALLAGASH / White \$6 / 440mL

Clean | 2023 | 5.2%

Maine- Belgian Style Witbier Conditioned on Curacao Orange Peel & Coriander

BISSELL BROTHERS / Chance \$45 / 750mL

Wild | 2022 | 7.8%

Maine - Tripel Fermented with Abbey Yeasts in Oak, then Refermented in the Bottle with Brett

BISSELL BROTHERS / Omniflora \$45 / 750mL

Mixed Culture | 2023 | 8.5%

Maine - Foeder Fermented Saison Refermented on Maine Wildflower Honey, then Conditioned in the Bottle with the Same Honey

BISSELL BROTHERS / Plume \$45 / 750mL

Mixed Culture | 2023 | 5.4%

Maine - Blended Saison aged in Oak for 1 year, then Refermented with Maine Grown Plums

BISSELL BROTHERS / Multitrack \$45 / 750mL

Wild | 2023 | 7.5%

Maine - Hoppy Brett Beer Aged in Oak for 1 year, then Dry-Hopped with Mosaic & Galaxy

CASA AGRIA / Saison Sotano \$20 / 750mL

Mixed Culture | 2019 | 5.9%

California- Blend of Foeder Fermented & Barrel Aged Farmhouse Ales

CASA AGRIA / Oro del Sol \$28 / 750mL

Mixed Culture | 2019 | 6.2%

California- Blend of Foeder Fermented & Barrel Aged Farmhouse Ales Refermented on California Grown Midas Gold Plums

CASEY / Funky Blender \$30 / 750mL

Mixed Culture | 2021 | 7.0%

Colorado- Puncelon Aged Saison Fermented with Caseys House & Additional Cultures

CASEY / Ghost Note: Laroda Plum \$30 / 750mL

Mixed Culture | 2021 | 6.5%

Colorado- Oak Aged Spelt Saison Refermented on Colorado Grown Laroda Plum

GARDEN PATH / The Prime Barrel Age \$25 / 750mL

Mixed Culture | 2018 | 7.2%

Washington- A Carefully Curated Blend of Several Renditions of Native Yeast Fermented Barrel Aged Beers. Bottle Conditioned with Honey

JESTER KING / Colour Five \$48 / 750mL

Mixed Culture | 2021 | 7.1%

Texas - Farmhouse Ale Aged in Oak Barrels & Refermented on Texas Grown Blueberry

JESTER KING / Sing Along Deathmatch \$24 / 750mL

Mixed Culture | 2021 | 8.4%

Texas - Collab with Freigeist - Farmhouse Ale Refermented with Rosemary Smoked Honey & Plum

JESTER KING / Atrial Rubicite \$28 / 500mL

Mixed Culture | 2022 | 5.8%

Texas- Spontaneous Ale Brewed with Aged in Oak Barrels Refermented on Raspberries

JESTER KING / Currant Grisette \$24 / 750mL

Mixed Culture | 2020 | 5.1%

Texas- Mixed Culture Farmhouse Ale Refermented on Black Currants in Stainless Steel

JESTER KING / Black Atrial \$50 / 750mL

Clean | 2021 | 7.0%

Texas - Imperial Stout refermented on Washington Grown Raspberry

JESTER KING / Tulle \$48 / 750mL

Spontaneous | 2021 | 5.8%

Texas - Collab with The Veil- Spontaneous Ale with Honey Aged in in Oak Barrels for 4 Years

JESTER KING / SPON Rye \$48 / 750mL

Spontaneous | 2021 | 5.7%

Texas- Spontaneous Ale Brewed with Rye & Aged in Oak Barrels for 4 Years

JESTER KING / Phaenomena \$50 / 750mL

Spontaneous | 2021 | 5.7%

Texas - Collab with Rare Barrel - Blend of Spontaneous Ales Aged in Cognac Barrels for 3 Years

JOLLY PUMPKIN / Bam di Castanga \$9 / 375mL

Mixed Culture | 2017 | 4.5%

Michigan- Foeder Aged Farmhouse Ale brewed with Chestnuts & Hopped with Michigan Grown Cascade & Chinook

LOST ABBEY / A Still Small Voice \$40 / 750mL

Mixed Culture | 2021 | 7.0%

California - Collab with Hill Farmstead - Oak Barrel Aged American Sour Ale Dry Hopped with Cascade

WEBBS CITY CELLAR GUEST BOTTLES

USA

LOST ABBEY / Red Poppy Grand Cru \$40 / 750mL
Mixed Culture | 2021 | 6.8%
California - Oak Barrel Aged Flemish-Style Red Ale
Refermented with Cherry

LOST ABBEY / Peach Afternoon \$40 / 750mL
Mixed Culture | 2021 | 6.0%
California - French Oak Barrel Aged Sour Golden Ale with Peach & Peach Tea

ODD BREED / Artistic Bugs \$17 / 500mL
Mixed Culture | 2022 | 9.2%
Florida - Strong Farmhouse Ale with Spices and Orange
Strong Farmhouse Ale with Spices and Orange

ODD BREED / Merkin \$23 / 750mL
Mixed Culture | 2022 | 8.0%
Florida - *Collab with Cervceria Granizo* French Oak Barrel Aged Ale with Smoked Chilis, Coriander, and Salt

ODD BREED / Tilling Time \$44 / 750mL
Spontaneous | 2022 | 8.0%
Florida - Lambic-Inspired Spontaneously Fermented Ale
Finished in Ardbeg 10-Year Scotch Casks

ODD BREED / Surf Zone \$42 / 750mL
Mixed Culture | 2022 | 10.8%
Florida - Barrel Aged Mixed Culture Double IPA Hopped with Whole Flower Strata & Refermented with Orange Blossom

ODD BREED / Reset The Wiring \$31 / 750mL
Mixed Culture | 2023 | 5.5%
Florida - Open Fermented Saison Aged in French Oak Puncheons for 2 Years, then Hopped with Whole Flower Lemondrop

ODD BREED / Barrel of Funk #6 \$26 / 750mL
Mixed Culture | 2023 | 6.5%
Florida - *Collab with Barrel of Monks* - Mixed Culture Witbier Aged in French Oak Puncheons, Hopped with a Blend of Whole Flower Hops

PERENNIAL / Frances (Blend 4) \$25 / 750mL
Mixed Culture | 2023 | 5.5%
Missouri - Blend of Oak Barrel Aged Mixed Culture Saison and Barrel Aged Brett Saison

PERENNIAL / Giant Steps (Blend 5) \$30 / 750mL
Mixed Culture | 2023 | 5.4%
Missouri - Barrel Fermented Saison Refermented on Vignoles Grapes, then Conditioned on Sea Salt & Lemongrass

PERENNIAL / Petit Dejeuner \$8 / 350mL
Wild | 2023 | 3.2%
Missouri - Stainless Steel Fermented Brett Table Beer
Inspired By Le Petite Prince

PRIMITIVE / Effectively Seasoned \$42 / 750mL
Spontaneous | 2022 | 6.0%
Colorado - Blend of Spontaneously Fermented Ales Aged 6-Years, 5-Years, 4-Years, 3-Years, 2-Years & 1-Year

PRIMITIVE / Room To Grow \$42 / 750mL
Spontaneous | 2022 | 6.5%
Colorado - Blend of Spontaneously Fermented Ales Aged 3-Years, 2-Years & 1 Year Refermented on Balaton & Montmorency Cherries

RARE BARREL / Forces Unseen \$13 / 375mL
Mixed Culture | 2020 | 5.5%
California - Blend of Golden Sour Ales Aged in Neutral Oak Barrels

REFEREND / Berliner Messe \$28 / 750mL
Spontaneous | 2021 | 3.5%
Pennsylvania - Spontaneously Fermented Pale Wheat Ales Aged In Neutralized Barrels and Puncheons for 8-30 months

REFEREND / Bog Pomes \$20 / 375mL
Spontaneous | 2020 | 5.1%
Pennsylvania - Spontaneously Fermented Ales Age in Oak Barrels with Apples, Cranberries & Cherries

REFEREND / Smultrunstället \$25 / 375mL
Spontaneous | 2020 | 6.0%
Pennsylvania - Spontaneously Fermented Ales Age in Oak Barrels
Refermented with Delaware Strawberry

REFEREND / The Years \$60 / 750mL
Spontaneous | 2023 | 6.3%
Pennsylvania - Blend of Spontaneously Fermented Ales Aged 5-years, 4-years, 3-years, 2-years & 1 year. Bottle Conditioned with Honey

REFEREND / Berliner Messe Agnus Dei \$45 / 750mL
Spontaneous | 2020 | 6.2%
Pennsylvania - Spontaneously Fermented Pale Wheat Ale Refermented on Vidal Blanc Grape Juice & Aged in Pineau des Charentes

REFEREND / Mont Saint Victore: Spruced \$45 / 750mL
Spontaneous | 2023 | 6.3%
Pennsylvania - Spontaneously Fermented Saison Conditioned on Local Spruce Tips During and After Fermentation

SCRATCH / Dry Hopped Sassafras \$30 / 500mL
Mixed Culture | 2022 | 4.1%
Illinois - Sour Wheat Beer Conditioned on Foraged Sassafras Leaves & Dry Hopped with Local Macinac Hops

SCRATCH / Dry Hopped Peach \$30 / 500mL
Mixed Culture | 2022 | 5.5%
Illinois - Sour Wheat Beer Conditioned on Mileur Peaches
Dry Hopped with Local Mackinac Hops

STILLWATER / Classic \$8 / 440mL
Mixed Culture | 2023 | 5.1%
Washington - Rustic Old World Style Wild Ale Aged in Oak Barrels for 1 Year

STILLWATER / Tale of Two Fishes \$8 / 440mL
Mixed Culture | 2022 | 5.5%
Washington - Rustic Old World Style Wild Ale Aged in Oak for 1 year then Dry Hopped with Chinook & Anchovy

STILLWATER / Phantastic Foudre \$8 / 440mL
Mixed Culture | 2022 | 6.0%
Washington - Rustic Old World Style Wild Ale Aged in Oak Conditioned with S. Blanc Grape Skins, Dry Hopped with Nelson Sauvign & Motueka

STILLWATER / Old Vine Zin Piquette \$8 / 350mL
Mixed Culture | 2022 | 6.0%
Washington - Piquette Style Wild Ale Aged in Oak for 1 year
Refermented on Old Vine Zinfandel

TRILLIUM / Wild Sinister Kid \$16 / 330mL
Mixed Culture | 2019 | 12.7%
Massachusetts - Wild Ale Aged in Red Wine & Bourbon Barrels
Refermented on Pinot Noir Grapes & Black Currants

WICKED WEED / Cultura \$18 / 375mL
Spontaneous | 2019 | 6.0%
North Carolina - Blend of 3 Year, 2 Year & 1 Year Oak Aged Spontaneous Ales

WEBBS CITY CELLAR
GUEST BOTTLES

BELGIUM

BLAUGIES | Saison d'Epeautre
Wild | 6.0% | 2023
Wallonia - Classic Belgian Saison brewed with Spelt

\$18 / 750mL

BLAUGIES | Darbyste
Wild | 5.8% | 2023
Wallonia - Classic Belgian Saison brewed with Wheat refermented on Fig Juice

\$18 / 750mL

BLAUGIES | La Moneuse
Wild | 8.0% | 2023
Wallonia - Classic Belgian Strong Saison

\$18 / 750mL

DE RANKE | Mirakel
Spontaneous | 5.5% | 2019
Wallonia - Blend of 1 Year & 2 Year Girardin Lambic & 3 Year Aged Spontaneous Ale

\$22 / 750mL

DE RANKE | XX Bitter
Clean | 6.0% | 2022
Wallonia - An Iconic Bitter Belgian Ale. Hopped Exclusively with Whole Flower Hops

\$7 / 330mL

DE LA SENNE | Taras Boulba
Clean | 4.5% | 2023
Brussels - Extra Hoppy Belgian Pale Ale Hopped with Noble Hops. The Perfect Session Beer.

\$8 / 330mL

ORVAL | Orval
Wild | 6.9% | 2023
Wallonia - Authentic Trappist Ale Dry Hopped then Bottle Conditioned with Brettanomyces

\$8 / 330mL

SEE PAGE 9 FOR OUR LAMBIC SELECTION

WEBBS CITY CELLAR
GUEST BOTTLES

FRANCE

THIRIEZ | Extra Farmhouse Ale
Wild | 4.5% | 2023
Esquelbecq - Extra Hoppy Saison

\$6 / 330mL

WEBBS CITY CELLAR GUEST BOTTLES

MEXICO

HERCULES / Debút \$35 / 750mL
Spontaneous | 2021 | 6.0%
Mexico - Blend of Spontaneously Fermented Ale Aged in Oak for 3-years, 2-years & 1-year

HERCULES / La Madrugada \$20 / 375mL
Spontaneous | 2023 | 6.5%
Mexico - Spontaneously Fermented Ale Aged in Oak Refermented on Local Xare-lo Grape Must

HERCULES / Va A Llover \$20 / 375mL
Spontaneous | 2023 | 7.0%
Mexico - Blend of Spontaneously Fermented Ale and Mixed Culture Saison Refermented on Local Shiraz & Gewurtztraminer

HERCULES / Brettpublica \$20 / 375mL
Wild | 2023 | 5.0%
Mexico - Blend of Young Pilsner & Brett Pilsner Aged in Oak Barrels for 18 Months

WEBBS CITY CELLAR GUEST BOTTLES

ARTISAN CIDER

ANTOINE MAROIS | Jurassique Cidre \$30 / 750mL
5.5% | 2021
Normandy - Organic Cidre Made from 5 Varietal of Bittersweet Apples

ANTOINE MAROIS | La Roche \$30 / 750mL
6.0% | 2021
Normandy - Wild Fermented Cidre with Fermented in Stainless then Refermented in the Bottle

BARDOS | Rocinante \$14 / 500mL
8.0% | 2023
Sonoma County, CA - Barrel Aged Cider Poured Over Fresh Grape Pomace from Bucklin & Bedrock Wineries

BARDOS | Santa Cabora Co-Ferment \$18 / 500mL
9.0% | 2023
Sonoma County, CA - Barrel Aged Cider Poured Over Fresh Grape Pomace from Bucklin & Bedrock Wineries

BARDOS | Winter Walker \$14 / 500mL
6.5% | 2022
Sonoma County, CA - Wild Fermented Barrel Aged Cider with 4 varieties of Gleaned Apples

BARDOS | Yeti \$8 / 350mL
6.7% | 2023
Sonoma County, CA - Wild Fermented Barrel Aged Cider with Gleaned Gravenstein Apples

BARDOS | Yeti \$22 / 750mL
6.9% | 2019
Sonoma County, CA - Wild Fermented Barrel Aged Cider with Gleaned Gravenstein Apples

DOMAINE DUPONT | Bouche Brut \$10 / 375mL
5.5% | 2021
Normandy - Unfiltered, Unpasteurized Wild Fermented Dry Cider

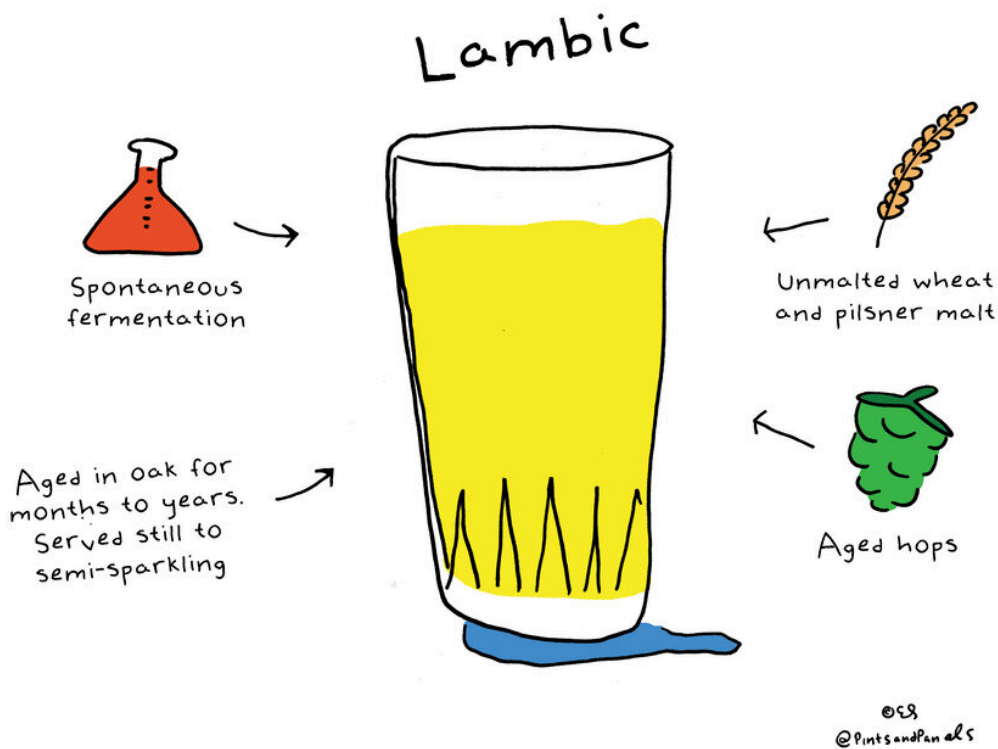
DOMAINE SICERA | Odette \$18 / 750mL
3.5% | 2021
Normandy - Poiré de Normandie with De Cloche, Plant de Blanc, Poire de Grise Pears

URBITARTE | Sidra Natural \$15 / 750mL
6.0% | 2022
Basque Country - Wild Fermented, Still Cider with 100% Indigenous Basque Apples

LAMBIC BY THE BOTTLE

Dedicated to stringent traditions, prolonged barrel maturation & complex microbial fermentation. Allow us a few quick words on this pinnacle style.

First and foremost, lambic cannot be produced anywhere outside of Belgium's Senne River Valley, a region known as the Pajottenland. Clearly, this makes Green Bench ineligible of making a style that we wholeheartedly adore, so we respectfully pour some of the best the world has to offer. Fermented spontaneously, blended thoughtfully, poured carefully & enjoyed immensely. Raise a glass and enjoy!



DUE TO THE RARITY OF THESE BEERS, BOTTLES MARKED WITH * ARE ONLY AVAILABLE FOR ON SITE CONSUMPTION. AN EFFORT TO OFFER ALL OF OUR GUESTS THE OPPORTUNITY TO TRY THESE ELUSIVE OFFERINGS

LAMBIC BY THE BOTTLE

BROUWERIJ 3 FONTEINEN

3 Fonteinen Oude Geuze - Blend n°84 - 7.4% ABV \$32 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 10.11.2018

This particular Oude Geuze has been blended with lambics from 8 different barrels and originating from 10 different brews. This blend consists of 1/3 of three-year lambics, coming from 3 barrels.

3 Fonteinen Oude Geuze - Blend n°52 - 6.6% ABV \$18 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 03.13.2019

This particular Oude Geuze has been blended with lambics from 10 different barrels and originating from 8 different brews. The oldest portion in this blend is a four-year old Boon lambic brewed on the 11th of May 2015. This blend consists of 50% young lambic and 50% old lambic of at least 3 years old. As such, the average age of this blend was 21 months on the moment of bottling.

3 Fonteinen Oude Geuze Cuvée Armand & Gaston - Blend n°81 - 6.7% ABV \$22 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 10.03.2018

A blend of one-, two- & three-year aged lambics, all brewed at Drie Fonteinen. This particular blend of Cuvée Armand & Gaston has been blended with lambics from 8 different barrels and originates from 9 different brews.

3 Fonteinen Golden Doesjel - Blend n°41 - 6.0% ABV \$24 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water - Bottled 02.13.2020

"The one the knows it all, still has to be born" as Armand would say. From time to time we still get surprised by some of the results after blending lambic. Like this Golden Doesjel. While it was intended to be a Golden Blend, and despite the use of very potent jonge lambic, the fermentation in the bottle did not continue. And it remained flat. This blend was made with lambic from three barrels, originating from three brews with three different brewers, of which 50% was 3 Fonteinen brewed lambic. A nice gentle sipper.

3 Fonteinen Oude Kriek - Blend n°35 - 6.8% ABV \$22 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Sour Cherries - Bottled 02.05.2020

For this specific Oude Kriek, sour cherries were macerated with young lambic from 3 different brews and from one and the same barrel, during six months on stainless steel. It was blended with another young lambic to a final fruit intensity of 353 grams of sour cherries per liter of Oude Kriek. This bottle was cellared for almost 18 months before release.

3 Fonteinen Oude Kriek Intens Rood - Blend n°77 - 6.8% ABV \$28 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Sour Cherries - Bottled 09.23.2020

This specific Oude Kriek Intens Rood has macerated for almost 10 months on five different lambics from two barrels. Another four different lambics from another two barrels were used in the blending process. The final fruit intensity was about 442 grams of sour cherries per liter of Intens Rood.

3 Fonteinen Hommage - Blend n°72 - 6.3% ABV \$34 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Raspberries, Sour Cherries, Old Hops, Water - Bottled 07.01.2020

For this Hommage, a blend of Kriek and Framboos was used in a 40/60 proportion and with a final fruit intensity of 529 grams of fruit per liter of Hommage. The weighted average maceration time was five months, and both young and two-year old lambic from seven barrels and eleven brews was used. The bottle was left for a year in the warm room before its release.

3 Fonteinen Aardbei Oogst - Blend n° 6 - 5.7% \$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Strawberry - Bottled 01/05/2021

This Aardbei has shortly macerated on a stainless steel tank and then matured on a foeder for another two months. We used strawberries from Ferme Framboos that were hand-picked in the summer of 2020. We used a single jonge lambic, and we did not blend with any other lambic afterwards. The final fruit intensity amounts up to 623 grams of strawberries per litre of Aardbei.

3 Fonteinen Brambes Oogst - Blend n° 21 - 5.5% \$58 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Blackberry - Bottled 01/26/2021

For this Braam, we sourced hand-picked blackberries from Ferme Framboos in Huldenberg, Vlaams-Brabant, Belgium. We macerated these for three months in a 50/50 cut with lambic from five different barrels and five different brews. Before bottling, we added lambic from another barrel and two different brews. The majority of the lambic that we used are 3 Fonteinen brewed, and one quarter of those are from our own Brabant farmers' collective. The final fruit intensity is 384 grams of blackberries per litre of Braam.

3 Fonteinen Schaarbeekse Kriek Oogst - Blend n° 73 - 7.7% \$70 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Schaarbeekse Cherry - Bottled 08/26/2022

For this Schaarbeekse Kriek, we macerated locally grown and manually harvested sour cherries for almost fourteen months in wooden barrels, with both one-year and two-year old lambic. The final fruit intensity is about 318 grams of Schaarbeekse per litre of finished Schaarbeekse Kriek. The average age of this beer upon release will be at least two-and-a-half years. 100% 3 Fonteinen

BROUWERIJ 3 FONTEINEN

3 Fonteinen Prium Belle De Louvain - Blend n° 9 - 6.8%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Belle De Louvain Plum - Bottled 01/06/2021

This Pruum features the Belle De Louvain, an ancient plum variety, popularly known in Brabant and Limburg province as Paterskloten and Hondskloten respectively. We sourced both these at Hoenshof in Limburg and at Willy's orchard on the Wijngaardberg around Rotselaar. We macerated the entire plums for almost five months on lambik from five different barrels and five different brews. Finally, we blended with some young lambik before bottling. Final fruit intensity is 380 grams of Belle De Louvain plums per litre of Pruum. 100% 3 Drie Fonteinen

3 Fonteinen Frambozenlambik - Blend n° 33 - 5.0%

\$40 / 375 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Raspberry - Bottled 01/29/2021

For this Frambozenlambik, we macerated raspberries from Ferme Framboos for four months on jonge lambik at a fruit intensity of 382 grams of raspberries per litre of lambik. Lighter in colour due to the applied maceration technique, the raspberry characteristics in aroma and taste of this Frambozenlambik present themselves while opening up. We let this Frambozenlambik rest for almost 18 months before releasing it. 100% 3 Fonteinen brewed lambik.

3 Fonteinen / Brouwerij Loterbol - Tuverbol - 9.7%

\$20 / 375 mL

90% Tripel, 10% Lambic

A unique blend of 9/10 strong, tripel-like blond ale brewed at Duysters, with 1/10 aged lambic from 3 Fonteinen.

BROUWERIJ 3 FONTEINEN

3 Fonteinen Speling Van Het Lot XI.iii Pruim Mirabelle* - 9.8%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Mirabelle Plums - Bottled 01/31/2020

Wijndomein Hoenshof does not only have grapes in their orchards, but also quite some plum varieties. In the early summer of 2019, we harvested a good 200 kilos of Mirabelle plums. We macerated them on an ex-Bordeaux barrel, with four different lambikken from two different barrels. After five and a half months of maceration, we blended with some young lambik originating from one barrel but from three different brews. So, there are seven lambikken in this blend. Besides, the final fruit intensity clocks at 462 grams of plums per litre. 100% 3 Fonteinen brewed lambik.

3 Fonteinen Speling Van Het Lot XI.iv Pruim Sultana* - 6.8%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Sultana Plums - Bottled 01/13/2020

For the last two summer seasons, unfortunately, peach harvest was almost non-existing with Ludo Rosseels, the last peach grower of importance in Belgium. Luckily, he also has some plum trees that we are fortunate to be able to harvest from. Last summer, we were able to harvest about 250 kilos of Sultana plums from his fields. We macerated these on an ex-Bordeaux barrel with young lambik for five and a half months. We blended with some jonge lambik prior to bottling. This way, we used lambikken from four different barrels and four different brews. The final fruit intensity is at 500 grams of plums per litre. 100% 3 Fonteinen.

3 Fonteinen Speling Van Het Lot XI.vii Pruim Hondskloten* - 7.2%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Hondskloten Plums - Bottled 02/26/2020

Paterskloten (as called in the province of Vlaams-Brabant) or Hondskloten (as called in the province of Limburg) or Karnebroeken (as called around Bruges) are the common local names for a variety of stew plums, called the Belle De Louvain. The plums are typically rather large, egg-shaped, and dark purple red-ish. Beginning of September 2020, we macerated about 300 kilos of these on young lambik in an ex-Bordeaux barrel. Prior to bottling, we blended with a small portion of another two young lambikken. Consequently, the fruit intensity is still at 745 grams of Hondskloten per litre of plum lambik. 100% 3 Fonteinen brewed lambik

3 Fonteinen Speling Van Het Lot XI.v Pruim Conducta + Opal* - 7.9%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Conducta & Opal Plums - Bottled 01/15/2020

For this Pruim Speling, we co-macerated two different plum varieties from Wijndomein Hoenshof, Conducta and Opal. We freed up a small 1000L toasted foeder from our friends at Garbellotto, a small family run cooperage. We macerated the plums, with stone and all, for almost five months on two different young lambikken. We bottled the fruitlambik straight from the barrel.

3 Fonteinen Speling Van Het Lot XVI.ii Kriekenlambik Kelleris*- 7.3%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Cherries - Bottled 01/20/2020

Next to supporting and growing a local community of Schaarbeekse Kriek tree owners, we would also like to have a one-on-one relation with a (organic) farmer of other sour cherries for our regular Oude Kriek. In that search, we came across the Kelleris sub-variety with Wijndomein Hoenshof. Mid-summer of 2019, we harvested 300 kilos and macerated them with 300 litres of young lambik on an ex-Bordeaux barrel. The maceration took a good six months before we bottled them straight from the barrel (so we did not blend in additional lambik). As a result, there is quite a high final fruit intensity: 857 grams of sour cherries per litre of Kriek. 100% 3 Fonteinen.

3 Fonteinen Speling Van Het Lot X.vii Druif Muscaris* - 8.4%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Muscaris Grapes - Bottled 01/09/2020

After a first run of grape based Spelingen from their 2018 harvest, and overwhelmed by the results, we continued experimenting with the grapes from Ghislain Houben and his son Jeroen from Hoenshof, Hoepertingen near Sint-Truiden, Limburg province, Belgium. For this Speling van het Lot, we macerated 250 kilos of Muscaris must for almost four months on an oak barrel. We bottled the grape lambik straight from the barrel to the bottle without any additional young lambik blended into it. Consequently, the final fruit intensity is 658 grams of grapes per liter of Druif. The lambics originate from 1 barrel and two different brews. 100% 3 Fonteinen.

3 Fonteinen Speling van het Lot X.VIII: Druif: Johanniter* - 9.1%

\$60 / 750 mL

60% Malted Barley, 40% Unmalted Wheat, Old Hops, Water, Johanniter Grapes - Bottled 01/09/2020

A grape maceration Speling, Johanniter is a hybrid grape, developed in Freiburg, Germany. It is named after its inventor, and derived from the Riesling, to which it resembles quite a lot. In the summer of 2019, we harvested a good 250 kilos and destemmed them in our barrel room, after which we immediately put on some young lambik from two different brews. We let them macerate for three and a half months on an ex-Bordeaux barrel before bottling them straight from the barrel. No lambik was added to the blend. Consequently, the final fruit intensity is 610 grams of grapes per litre. We found this Druif Speling to have evolved quite a bit over time, balancing the grape qualities and the traits of our lambik. 100% 3 Fonteinen.

LAMBIC BY THE BOTTLE

GUEUZERIE TILQUIN

Tilquin Gueuze l'Ancienne* - 7.0%

\$28 / 750 mL

Blend of 3 Year, 2 Year & 1 Year Aged Lambic

Oude Gueuze Tilquin à l'Ancienne is a gueuze blended from Boon, Lindemans, Girardin, and Cantillon lambic. It is typically comprised of 50% one-year old lambic, 30% two-year old lambic, and 20% three-year old lambic.

Tilquin Oude Mûre Tilquin l'Ancienne* - 7.0%

\$20 / 375 mL

Blend of 3 Year, 2 Year & 1 Year Aged Lambic w/ Blackberry

Oude Mûre Tilquin à l'Ancienne is made from the fermentation of 350 gr of blackberries per liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle.

Tilquin Oude Mirabelle Tilquin l'Ancienne* - 7.0%

\$40 / 750 mL

Blend of 3 Year, 2 Year & 1 Year Aged Lambic w/ Mirabelle Plum

Oude Mirabelle Tilquin A l'Ancienne is made from the refermentation of 240 grams of Mirabelle Plums per liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle

Tilquin Oude Pinot Gris Tilquin l'Ancienne* - 8.4%

\$40 / 750 mL

Blend of 3 Year, 2 Year & 1 Year Aged Lambic with Pinot Gris Grapes

Oude Pinot Gris Tilquin A l'Ancienne is made from the refermentation of 280 gr of Pinot Gris grapes by liter of lambic. Unfiltered and unpasteurized, this beer is refermented in the bottle

Tilquin Rullquin (collab with Brasserie Artisanale de Rulles)* - 7.0%

\$45 / 750 mL

Blend of 1 Year Aged Lambic & Stout de Gaume

Beer of mixed fermentation, the Stout Rullquin is obtained from a blending of 7/8 of Rulles Brune (Stout de Gaume) and 1/8 of a blend of 1 year old lambics, which has matured for 8 months on oak barrels. Unfiltered and unpasteurized, this beer is refermented for 6 months in the bottle

WHITE

Paul D - Gruner Veltliner (2020)

\$8 / \$28 (1L)

Niederösterreich, Austria - 100% Gruner Veltliner

Grüner Veltliner is by far the most important white wine variety in Austria and especially on the Wagram. The deep loess soil in Paul D.'s Hundsberg and Kirchenfels vineyards create a particularly light and acidic wine that is fresh and tangy. Clear, radiant, green-yellow in color. Notes of green apple, pineapple, round with a slight spiciness (ginger) in the finish.

Helmut Christ - Silvaner Kabinett Trocken

\$12 / \$38 (1L)

Franken, Germany - 100% Silvaner

"Nature is our greatest treasure! With a bottle of wine we get the opportunity to taste it." 50 years working organically their aim is to let the natural treasure "vineyard" mature into a high-quality wine as unadulterated as possible. We accept the qualities of a vintage as they are and the wines are given the time they need to mature and develop. But as it turns out, this patience is rewarded. Unmistakable individual drops are created from year to year. Wine personalities who have something to tell. crisp, citrus, mineral, touch of stone

Domaine de la Combe - Nocturne

\$13 / \$ 32

Loire Valley, France - 100% Melon de Bourgogne

20% of the grapes for this cuvée come from the Domaine, planted on schist soils. While the remaining 80% are purchased from organic vignerons in the nearby villages of Clisson (granite) and Maison (mica-schist). Harvested in early September and crushed upon arrival in the cellar. After 12 hours of maceration on the skins, the grapes were pressed and transferred to concrete tanks for fermentation. The wine went through full malolactic fermentation.

Bodega Gratias - Y Tu de Quien Eres?

\$14 / \$36

Manchuela, Spain - Tardana, Macabeo, Marisacho, Doña Blanca, Albillo, Blanquilla

This rich, salty Blanco is a blend of several white grapes from old plots that were about to be ripped out, along with a handful of other (mostly unknown) white varieties from neglected mixed plots of old vines (80-100 years old!) in neighboring villages. The different grapes get different fermentation treatments, a mix of whole bunch, amphora, direct press and barrel. The result is a layered, complex with a lemon curd richness, cut by a chalky texture and rocky, salty finish. Your dream Spanish white wears a winter coat!

Sergio Drago - Catarratto

\$15 / \$38

Sicily, Italy - 100% Catarratto

Sergio works with five hectares and plans to keep production low, focusing on quality. Catarratto is king here, but he also produces a Rosato and Rosso from Nero d'Avola and Syrah. His total offering of five wines is focused and fills five categories, sparkling, white, orange, pink and red. Vines are tended to with organic techniques; although he is yet to be certified, there is no intervention in the vineyard or cellar, just the way we like it. Today he references his years working at commercial wineries, an experience which gives him the conviction to work in a natural way today. The wines produced here are rich and nuanced, with remarkable freshness and identity of the local terroir. // 100% Catarratto from Alcamo in western Sicily. Grapes are directly pressed and aged sur lie for 6 months prior to bottling unfiltered, unfiltered, minimal added SO2.

ORANGE / SKIN CONTACT

Clot de L'Origine - Marc Barriot L'Original

\$15 / \$38

Roussillon, France - Merlot, Macabeu

Marc Barriot came to wine later in life but once he found it, he jumped in the deep end (first vintage 2004). His journey to starting Clot de l'Origine led him to Australia, the US, and all over France. After apprenticing in Bandol for four years he scooted southwest around the Mediterranean coast to the town of Maury in the Roussillon, finally finding a plot of land and a place he could settle down. He started with just one vineyard with old vines, but now has 17 in total, all farmed organically from the very beginning. Nothing else is added in the winemaking process except a tiny amount of sulfur, when needed.

Notre Terre - Orange

\$16 / \$42

Languedoc, France - Muscat, Marsanne, Grenache Gris, Terret Gris

Harvested from 30-90 year old vines grown on clay/limestone soils. 9-12 day skin maceration, natural yeast fermentation, 6 months in concrete tank. With vineyards ranging from 250 to 450 meters above sea level, Domaine de Courbissac benefits from its location at the far western border of the Languedoc, Minervois has a semi-Mediterranean climate. With her training and experience making wines at Domaine Gauby and Terroir al Limit, Brunnhilde takes a decidedly hands-off approach at Domaine de Courbissac

Hannes & Claudiu / Soil X - Bianco Solera

\$16 / \$42

Pfalz, Germany - Riesling, Sylvaner, Scheurebe, Müller-Thurgau

In South Pfalz, surrounded by the dense Palatinate Forest, Hannes Bergdoll and Claudiu Dumea creatively collaborate to produce stunning wines of immense drinkability and charm. The two met in Frankfurt, where Claudiu continues to run a wine bar called Espresso Espresso. A friendship blossomed, and when the two decided to try their hand at vinification, Hannes' family offered a portion of their vines up for the worthy project. A field blend of all the white grapes (Riesling, Müller-Thurgau, Sylvaner, Scheurebe, etc). Vinified separately solera-style with mostly the 2020 vintage and a bit of 2021. The fruit sees varying amounts of skin contact from direct-press to 14 days of maceration before blending and élevage in small, neutral oak barrels. Unfiltered, no additional SO2.

ROSE

Garalis - Roseus

\$13 / \$32

Lemnos Island, Greece - Muscat of Alexandria, Limnio

Garalis is a small grower (5 ha) who cultivates Lemnos island's indigenous varieties organically (certified), in bush trained vines. Limnio is the oldest referenced grape in the world (mentioned by Aristotle, Homer etc) and has been on the island for thousands of years, while Muscat of Alexandria has become the main grape since the 1920's. Lemnos is a volcanic island, and Garalis' hands-off approach really expresses its rusty volcanic nature.

Kobal - Bajta Pet Nat

\$14 / \$36

Haloze, Slovenia - Blaufrankisch

Hand picked grapes are allowed to "bleed" for about 4 hours. Followed by a natural fermentation that is closely monitored by the winemaker. Once the gravity reaches a desired level, the wine is bottle with native microflora to continue fermentation, thus reaching a natural carbonation.

CO-FERMENT

Wavy / Bardos - Co-Ferment

\$15 / \$38

Sonoma County, California - Vermentino, Gleaned Gravenstein Apples

Hand-harvested Vermentino from bio-dynamically farmed vineyard in Lodi, CA - Gran Vin Land Ranch. We use this same vineyard site for the Vermentino in Cloud Hidden 2022. Grapes were direct pressed into stainless. Halfway through fermentation we poured over 300 gallons of unfermented apple juice we purchased from Aaron (Bardos Cider) that was from old tree gravensteins from an old home-stead orchard in west Sonoma county. We bottled the co-fermentation just before dryness to finish in bottle.

Andréa Calek - WIDR

\$16 / \$42

Ardèche, France - Syrah, Normand Apples

"Pétillant à base de Cidre et de Vin" - yep, it's 50/50 cider from the lord of Normandy, Cyril Zangs, blended with syrah from the one and only Andréa Calek. Fresh and zip, zip, ZIPPY. What a cool thing.

RED

Sei Lá - Tinto

\$10 / \$26

Vidigueira, Portugal - Aragonez, Trincadeira, Syrah

Sei Lá! I don't know! That is the translation. The Morais Rocha wines were born from a dream and made successful from a strong will. The family fell in love with the municipality of Vidigueira in Alentejo DOC and promptly decided to lay down vines, olive trees, and their own roots. Eighteen hectares of grapes are planted on the famed schist soils of lower Alentejo. The bright, ruby-red colors and lively aromas showcase the youthful freshness of this wine. Primary flavors of red fruits are accented by a dash of spice, and gentle tannins carry through an elegant finish.

Andréa Calek - A Toi Nous

- / \$36

Northern Rhone - Syrah, Grenache

Czech born, Andrea Calek first came in to contact with the wonders of natural wine through the original Gang of Four; Lapiere, Thevenet, Foillard and Breton. Through working with Guy Breton, Andrea learned the ways of allowing the vines to speak for themselves through their wine. A legend in his own right has recently stepped back from the label to pass on the reigns to his partner Stefana Nicolescu who has taken over the farming and winemaking practice.

Notre Terre - Rouge

\$15 / \$38

Languedoc, France - 100% Grenache

With vineyards ranging from 250 to 450 meters above sea level, Domaine de Courbissac benefits from its location at the far western border of the Languedoc, Minervois has a semi-Mediterranean climate. With her training and experience making wines at Domaine Gauby and Terroir al Limit, Brunnhilde takes a decidedly hands-off approach at Domaine de Courbissac. Hand harvested from 100 year old vines grown on clay and limestone soils. The grapes undergo 10 day maceration, partial whole cluster, with natural yeast fermentation in tank. Aged for 5 months in concrete vats.

Les Sabots d'Hélène - Alternapif

\$16 / \$42

Roussillon, France - Syrah, Grenache, Carignan

Alban Michel is committed to a policy of low yield, manual harvesting, picking when slightly under mature, very gentle extractions in vinification which best respects the balance of the grape and the quality of the fruit. Alban cultivates very old vines. The Syrah is 30 years old and the Carignan and Grenache 50 to 100 years. The nose is cool, reminiscent of wines from another century, on red and black fruits and grandpa's cellar. The palate is round, supple, fruity, with great freshness for a southern wine, and more complex than it first appears. The finish is savory, finely chewed, with an even fresher and more greedy fruit, and a nice finish that makes you nostalgic for the wines of yesteryear. No sulphites added at any stage.

Domaine Jean-Yves - Garnier Fronsac

\$16 / \$42

Bordeaux - Merlot

Jean-Yves Millaire was guided towards biodynamic viticulture by his passion for the profession of winegrower and by his respect for the land of his childhood. His wines are authentic, but above all alive. He is based in the Bordeaux vineyards, in the twin appellations of Fronsac and Canon Fronsac. These are quality terroirs, essentially made up of asteriated limestone plateaus and the clay-limestone molasse of the Fronsadais. Many of the estate's plots overlook the Isle and the Dordogne, with different exposures that offer the possibility of the most interesting plot-by-plot harvesting, and therefore optimal ripeness.

CHERRY WINE & POMMEAU

Frederiksdal- Likør - 17% ABV

\$6 / 2oz \$12 / 4oz \$36 / 500mL

Denmark - In traditional liqueurs, juice, sugar and alcohol are simply mixed together. In this version, the cherries have been lightly fermented on cherry skins and stones before the alcohol and sugar source are added. For a well-balanced taste, Frederiksdal Likør has matured in small oak barrels for at least 6 months.

Etienne Dupont - Pommeau de Normandie - 17% ABV

\$4 / 2oz \$8 / 4oz \$40 / 750 mL

Etienne Dupont's Pommeau starts as a fresh pressed cidre juice made from bittersweet apples, mostly from Binet Rouge. It is then blended with Calvados eu de vie (white Calvados that has not yet been in barrels). It is then barrel-aged in oak casks for around 14 months.

WEBB'S CITY CELLAR

GREEN BENCH
BREWING CO

Our rubric is simply a guide. By no means are these definitions the industry standard or meant to replace anyone's specific lexicon. We use this guide to communicate, so please feel free to ask our staff for any clarification. Thank you.

SOUR BEER: refers to beers using bacteria (*Lactobacillus* and/or *Pediococcus*); may or may not include wild yeast (sometimes undetectable); acidity is noticeable and dominant

WILD BEER: refers to beers using wild yeasts (*Brettanomyces* or *S. diastaticus*); may or may not include bacteria (sometimes undetectable); wild yeast character is noticeable to dominant

CLEAN BEER: fermented with traditional brewer's yeast (ale or lager); not with wild yeast or bacteria

MIXED CULTURE BEER: fermented with a blend of wild yeast and bacteria; can contain brewer's yeast; this process takes several months to years and generally has noticeable bacteria and wild yeast character

SPONTANEOUS BEER: refers to beers that naturally ferment; no yeast or bacteria are added

HERITAGE CIDER: cider fermented with non-culinary or heirloom apple varieties using traditional wine making techniques

SIDRA NATURAL: naturally fermented Spanish cider, meant to be served fresh, with an acid forward expression and balanced tannin profile

BRETTANOMYCES: highly attenuative wild yeast that can contribute unique flavors of tropical fruit, leather, and grassy farmland

S. DIASTATICUS: considered a wild strain of *Saccharomyces* (traditional brewer's yeast)

LACTOBACILLUS: lactic acid producing bacteria

PEDIOCOCCUS: lactic acid producing bacteria

FOEDER: large wooded vessel used for fermentation and/or aging; unlike stainless, foeders can breathe

KETTLE SOUR: using bacteria to very quickly create acidic wort by creating an environment that encourages acid production and then neutralizing the bacteria before fermenting, usually with brewer's yeast; this process takes a few days to weeks

SOLERA: process borrowed from sherry and balsamic vinegar production; blending of beer during aging in order to maintain consistent house culture profile by removing mature beer and replacing it with fresh wort or beer

Common Sour / Wild Beer Off Flavors

ACETIC ACID: aroma & flavor of vinegar; unwanted bacteria & too much oxygen

ETHYL ACETATE: aroma and flavor of nail polish remover; unwanted bacteria & too much oxygen

TETRAHYDROPYRIDINE (THP): Cheerios, breakfast cereal, or cracker/biscuit

GREEN BENCH
BREWING CO