

Bottles for purchase by the public

All bottles are 500 ml, very limited batch. Most batches are only ~35 bottles!

!! = almost gone, get it while you can!

!! Saison Brut, 5.6%, \$9.50

Belgian Style Saison brewed with Amylase

No Boil Saison, 6.4%, \$9.50

Zero IBU Belgian Style Saison

Saison Rye, 8.4%, \$9.50

Mixed Culture Saison brewed with
Prodigious Amounts of Colorado Rye

Black Spruce Belgian, 7.1%, \$11.00

Brewed with Colorado Springs Grown Hand
Harvested Spruce Tips

!! Jarrylo Brett, 5.5%, \$9.50

Ale Brewed with Jarrylo Hops and aged on
Brettanomyces Drie

Brett IPA, 8.9%, \$11.00

IPA fermented and aged for four months on
Brett Clausenii hopped with CTZ, Idaho Gem,
Comet and Huell Melon Hops

!! Sour IPA, 9.1%, \$12.00

IPA fermented on Brettanomyces Drie and
Lactobacillus

Runners Club BBA Quad, 11.8%, \$12.00

Intentionally Still Belgian INspired
Quadrupel Ale brewed in Support of the
Local Relic Brewers Cup team fermented and
aged in an Axe and the Oak Whiskey Barrel

!! Sorachi Ace Brut Saison, 7.2%, \$9.50

Extra Dry Saison Hopped Exclusively with
Sorachi Ace

!! Safflower Saison, 7.2%, \$11.00

Mixed Culture Saison brewed with Colorado
Grown Safflowers

Caraway Rye, 6.4%, \$9.50

Ale with thirty percent colorado grown rye
brewed with caraway

Gewurtztraminer Belgian Oeno IPA, 9.4%, \$12.00

Hybrid Wine Ale brewed with
Gewurtztraminer Grape Must and Sorachi
Ace Hops

!! Idaho Gem Brett Smash, 9.4%, \$11.00

Wild Ale fermented with Third Generation
Brettanomyces Clausenii brewed
exclusively with Colorado Grown Pils from
Root Shoot Malting in Loveland and Idaho
Gem Hops

Gingerbread Amber, 6.8%, \$11.00

American Amber Ale brewed with Ginger Root
and Molasses

Imperial Nut Brown, 9.6%, \$12.00

Imperial Brown Ale brewed with Black
Walnuts

~~Members Exclusive~~ Bottles -- now available to the public!

Grant hand-selects his four favorite creations every month. Members automatically get one of each, you can pick up anything that's left after they fill their cellars!

!! = last call, get it while you can!

Sunflower Wheat, 6.1%, \$11.00

wheat ale brewed with sunflower seeds, pink peppercorns and pink Himalaya sea salt

!! Thai Tea Saison, 6.4%, \$12.00

Mixed Culture Saison brewed with Pantai Thai Tea

Saison Brett, 7.0%, \$11.00

Belgian Style Saison bottled with Brettanomyces Lambicus

Saison Noel, 7.1%, \$11.00

Belgian style saison brewed with dark Belgian candi sugar

Negroni Gruit, 8.3%, \$14.00

Ancient style ale brewed with botanicals

Oatmeal Brett, 6.9%, \$11.00

Pale wild ale fermented with oatmeal and wheat

Centennial SMASH IPA, 6.5%, \$11.00

IPA brewed with 100% Colorado grown Centennial hops and 100% two row barley from Proximity Malting in Monte Vista

Viognier Golden, 7.9%, \$15.00

Golden ale brewed with Viognier grape must

Pomegranate Belgian, 9.7%, \$13.00

Imperial Belgian ale brewed with fresh pomegranate

Chocolate Saison, 6.7%, \$11.00

Belgian style saison brewed with cacao nibs

!! Wild Rice Brett Saison, 6.3%, \$12.00

Belgian Style Saison brewed with Three Varieties of Minnesota Grown Wild Rice and fermented on Brettanomyces

Woodruff Saison, 6.5%, \$11.00

Belgian style saison brewed with wheat grass and woodruff

Gruit Grisette, 6.4%, \$12.00

Unhopped herbed ancient style hybrid ale

Grisette, 5.5%, \$11.00

Ale brewed with wheat and fermented on house made Grisette slurry

Kombucha Brett, 5.6%, \$12.00

wild saison brewed with housemade kombucha

West Coast IPA, 7.3%, \$11.00

India Pale Ale brewed with Wheat and Oats

Persimmon Biere de Garde, 7.3%, \$12.00

French style farmhouse ale brewed with fresh persimmon puree

!! Gregory's Maibock, 7.2%, \$11.00

German style Maibock brewed for Gregory's birthday

Juniper Belgian, 7.5%, \$11.00

Belgian style ale brewed with juniper berries

Goji Berry Belgian, 6.2%, \$12.00

Belgian ale brewed with goji berries

Carmenere Oeno Belgian Abbey, 13.2%, \$15.00

Belgian style Abbey Ale brewed with Carmenere grape must

Winter Belgian, 9.7%, \$12.00

Belgian Style Dark Saison

Cranberry Orange Brett, 6.6%, \$14.00

Wild ale brewed with cranberries and bitter curacao orange peel

Marigold Brett, 7.2%, \$12.00

Belgian style wild ale brewed with Colorado marigold flowers

Red Rye Brett, 7.8%, \$12.00

Red ale brewed with rye fermented and aged 5 months on wild yeast

!! Pomegranate Berliner Weisse, 4.0%, \$12.00

Sour ale brewed with pomegranates

Kombucha Sour, 6.7%, \$12.00

Belgian sour ale brewed with housebrewed kombucha

Belgian Golden Sour, 8.7%, \$12.00

Sour Belgian ale

Sweet Potato Barleywine, 8.2%, \$12.00

Barleywinme style ale brewed with Colorado sweet potatoes

!! Belgian Harvest Ale, 9.5%, \$12.00

Autumnal style Belgian ale

Merlot Oeno Farmhouse, 8.9%, \$15.00

Farmhouse style saison brewed with Merlot grape must

Red Currant Abbey Ale, 9.1%, \$12.00

Belgian style Abbey Ale brewed with red currants

Orange Blossom Brett, 6.9%, \$12.00

Belgian style wild ale brewed with orange blossom water

Lemongrass Brett, 7.5%, \$14.00

Wild Ale brewed with Fresh Lemongrass and fermented on Brettanomyces Clausenii

Hibiscus Brett, 6.4%, \$12.00

Ale brewed with fresh hibiscus flowers and fermented on brettanomyces Clausenii

Brett Brown, 9.1%, \$12.00

Brown ale brewed with wild yeast

Sour Saison, 6.3%, \$14.00

Belgian Style Saison fermented with Brettanomyces and Lactobacillus

2019 Chili Wheat Sour, 8.5%, \$14.00

Barrel fermented ale aged on ghost chilis

!! Belgian Sour Brown, 9.8%, \$18.00

Barrel Aged Belgian Style Sour Brown Ale

Bourbon Barrel Aged English Barleywine, 9.8%, \$14.00

Barleywine style ale aged in an Axe & Oak barrel

Rye Barrel Aged Rye Barleywine,
13.6%, \$18.00

Rye Barleywine Aged in an Axe in the Oak
Incline Rye Whiskey Barrel

Star Anise English Brown, 5.0%,
\$11.00

English brown brewed with star anise

Sticke Doppel Alt, 9.1%, \$11.00
German style dark strong ale

!! Pumpkin Porter, 7.4%, \$12.00