

TITLETOWN BREWING CO. BEERS

HOPPY

GREEN 19 | AMERICAN IPA | \$8

Hop-forward; complex malt | 6.4% ABV

TUNDRA TROPICS | HAZY IPA | \$9

Hop-forward, hazy; juicy and tropical | 5.5% ABV

HOPPELGANGER | DOUBLE IPA | \$9

Double the hops, double the haze | 7.7% ABV

MALT FORWARD

NITRO JOHNNY BLOOD RED | IRISH RED ALE | \$8

Rich caramel malts and a touch of toasted barley | 5.2% ABV

DARK HELMET | SCHWARZBIER | \$8

Coffee and chocolate notes, full bodied | 5% ABV

THE LIGHT SIDE

400 HONEY | BLONDE ALE | \$8

Wildflower honey, sweet floral notes, & lightly-toasted malt
Named after the C&NW '400' passenger train | 4.5% ABV

BAIA VERDE | ITALIAN PILSNER \$8

Dry-hopped, golden-colored, subtle malt complexity easy drinking | 5.7% ABV

SOURS

WILD AT TART: LEMON BLUEBERRY | SOUR ALE | \$9

Moderate tartness + lemon and blueberries = balanced and refreshing | 4.5% ABV

GUEST TAPS

BADGER STATE | BEERMOSA | FRUITED BERLINER WEISSE

Inspired by the infamous Screwdriver cocktail, we smushed and slushed FOUR types of oranges over our sour base resulting in this tart and pulpy orange beauty! | 5% ABV

AHNAPEE | HEFE ZOT | HEFEWEIZEN

Brewed with 50% wheat, Belgian malted barley & delicious Belgian yeast, this summery brew has a pillow-like mouthfeel with a refreshing finish. | 5.6% ABV

GNARLY CEDAR | WOOLLY WIZARD | COFFEE MILK STOUT

Stout infused with our friends at Coffee Wizardz in Green Bay, WI. Using their Familiar blend, it creates an intense and balanced coffee brew. | 6.8% ABV

NOBLE ROOTS | CHERRY-PLUM BELGIAN PIE | FRUITED BELGIAN ALE

Brewed with bready malts, lactose, and fruity aromatic hops, then fermented with cherries or plums, this sumptuous ale is akin to a mighty fine pie. | 5.5% ABV

PLEASE ORDER AT THE BAR!