

# Burley Oak Brewing Company

Please See Bartender For Service

## Fallback

Vienna Lager • 5.9% • 20 IBU

This traditional Vienna Lager pours a hearty golden amber color and has a biscuity malt sweetness. Fallback is the perfect beer to commemorate the fall season and holidays!  
*5oz. Draft • 16oz. Draft*

## Sea Heathen

Pilsner w/ Lime • 4.2% • 21 IBU

Our crushable Pilsner collab with our good friends at Dark Sea. This Pilsner is brewed with a meticulous grain Bill, along with Key Lime to create an incredibly refreshing Pilsner experience that is ideal for all seasons.  
*5oz. Draft • 16oz. Draft*

## Coffee N' Cream

Cream Ale • 5.1% • 18 IBU

A simple pale ale brewed with our own local barley from Snow Hill and cold brewed coffee produced on site at Burley Oak. This Ale pours an attractive golden hue and has a pleasant residual sweetness.  
*5oz. Draft • 16oz. Draft*

## High Whhheat

Hibiscus Wheat Ale • 5.8% • 24 IBU

This light bodied wheat beer was brewed with generous amounts of organic hibiscus & English lavender, creating a unique and crisp beer, with a slight hue and a refreshing finish.  
*5oz. Draft • 16oz. Draft*

## Bilsner

Pilsner • 4.20% • 21 IBU

This American Pilsner is named after our co-worker Bill, who asked us to make a pilsner for over a year. Brewed with Pilsner malt and toasted wheat, this light beer is crisp, and refreshing type deal.  
*5oz. Draft • 16oz. Draft*

## Bunker C

Porter • 5.9% • 36 IBU

A robust porter, pitch black in color with notes of baking chocolate, fresh coffee, and a distinct umami character that sets it apart from your everyday porter.  
*5oz. Draft • 16oz. Draft*

## Habitual

Pale Ale • 5.3% • 15 IBU

This fluffy Pale Ale was brewed with copious amounts of Citra, Rakau, Topaz, and Idaho 7 hops, creating an incredible flavor profile with heavy fruit forward notes of apricot, plums, pears, and mango.  
*5oz. Draft • 16oz. Draft*

## The Brackish

Imperial Bourbon Barrel Aged Oyster Stout • 9.5% • 43 IBU

In collaboration with our friends at Dark Seas, this Imperial Stout was brewed with fluffy oats, rich and dark malts, and Salt Buoy oysters from our good friends at Shell and Barrell, then conditioned on cocoas nibs and aged in oak Bourbon Barrels.  
*5oz. Draft • 12oz. Draft*

## Rude Boy

Big Red Ale • 8.2% • 32 IBU

This Burley red ale utilizes 8 different malts to create complexity with hints of burnt sugar, raisin and a slight touch of smoke. Providing a slightly sweeter, yet smooth taste experience.  
*5oz. Draft • 16oz. Draft*

## Eternal Midnight: Salted Caramel Peanut Butter Fudge

24 Hour Boiled Imperial Stout • 12.0% • 45 IBU

This Imperial Stout series has been boiled for 24 hours to concentrate it's profile. Conditioned with salted caramel and peanut butter fudge. It is full of smooth and creamy deliciousness!  
*5oz. Draft • 12oz. Draft*

## Homegrown

Session IPA • 4.2% • 20 IBU

This S.M.A.S.H. (single malt and single hop) beer contains 100% local pale barley grown 15 minutes from our brewery. Exclusively hopped with Citra, this session IPA boasts dank aroma with a clean malt finish.  
*5oz. Draft • 16oz. Draft*

## Aboriginal Gangster

IPA • 6.6% • 30 IBU

Brewed with New Zealand Motueka and Pacific Jade hops, providing lemon-lime citrus notes, followed by a tropical fruit finish. The use of these hops creates a softer bitterness while retaining the bite of an IPA.  
*5oz. Draft • 16oz. Draft*

## Sequoia Sap

IPA • 7% • 21 IBU

Brewed with an incredible amount of Mosaic Cryo hops as well as Amarillo and Mosaic hops, then conditioned with fresh orange and pineapple juice. This IPA is perfect for camping or just hanging by a backyard fire.  
*5oz. Draft • 16oz. Draft*

## Lost

IPA • 7.2% • 21 IBU

We stripped down our preconceived notions of how an IPA is typically crafted and instead built a recipe that would be the ultimate showcase of the most expressive hops that are available to brewers today.  
*5oz. Draft • 16oz. Draft*

## Pong Rip 2022 (Green Paddle)

Triple Dry Hopped IPA • 7.3% • 35 IBU

Triple dry hopped exclusively with Citra, Riwaka, Mosaic Cryo hops. This IPA boasts notes of citrus, sweet fruits, and hints of floral. This TDH IPA has a dank aroma to say the least.  
*5oz. Draft • 16oz. Draft*

## Coogi Sweater

Double IPA • 8.1% • 24 IBU

This Double IPA showcases a blend of fluffy oats, white wheat, copious amounts of Citra, Vic Secret, and Hop Revolution hops, providing an incredibly fluffy and aromatic taste experience.  
*5oz. Draft • 16oz. Draft*

## Fruits of Our Labor: Cranberry

Fruited Sour • 4.4% • 4 IBU

This next edition of our popular single fruited sour ale series was made with fresh cranberries, giving it a delightfully tart and sour kick!  
*5oz. Draft • 12oz. Draft*

## Blackberry, Raspberry, Banana Jelly Gose Jam

Fruited Gose • 4.4% • 4 IBU

This slightly tart ale brewed with a touch of wheat and our house strain of Lactobacillus. This version features a blend of jammy blackberries, tart raspberry, creamy banana, and a touch of sea salt to jam out with jelly goodness.  
*5oz. Draft • 12oz. Draft*

## Fruit Punch Jelly Not Jam

Fruited Sour • 4.4% • 4 IBU

This fruited sour features mounds and mounds of juicy pineapple, sweet cherries, and cranberries blended together to create a tropical juice bomb of a fruited sour. This ale is incredibly refreshing to say the least!  
*5oz. Draft • 12oz. Draft*

## Orange Mango Pineapple Vanilla Ice Cream J.R.E.A.M.

Fruited Sour w/ Lactose • 4.8% • 6 IBU

This tropical fruited sour ale features a blend of juicy oranges, fresh mango, tropical pineapple, ice cream, vanilla beans, and some lactose. Who says you can't enjoy a tropical smoothie during the winter?!  
*5oz. Draft • 12oz. Draft*

For More Info Visit Our Website at: [www.burleyoak.com](http://www.burleyoak.com)