

The Porter Draft List

10.08.2026

CIDERS

Honest Abe Cider House • GA On My Mind **California** **.6.9%** **10oz** ...**8.50**
Extra Dry Cider: Self described as a crisp apple “champagne”. Big peachy notes and fragrance. A Porter Team Favorite!
Honest Abe Cider House • Extra Dry Cider **California** **.8.5%** **10oz** ...**7.50**
Imperial Cider: Crispy apple effervescence, lemony tart acidity. Delightful and refreshing!

CASK

Bluejacket • Essex **D.C** **.5.1%** **16oz** ...**8.50**
ESB: Brewed with Maris Otter & Crystal malts, featuring rich toast and toffee malt flavors balanced by the herbal, tea-like, and subtle citrus notes of classic Challenger and East Kent Goldings hops.

LAGER • PALE • PILSNER

Burial Beer Co. • Innertube **N. Carolina** **.3.5%** **16oz** ...**7.50**
American Light Lager: An easy-drinker, carefully crafted with North American barley, flaked corn, and rice, then lightly hopped with Saphir to deliver a nostalgic throwback to classic American light beers.
Magnanimous Brewing • Zurg **Florida** **.4.0%** **16.9oz** .**7.50**
Czech-Style Pale Lager: Brewed with traditional Bohemian Pilsner malt and Saaz hops, this sessionable 10° Czech pale lager is clean, crisp, and beautifully balanced with fresh, bready malt and delicate floral notes.
Creature Comforts Brewing Co. • Tsundoku **Athens, GA** **.4.2%** **16oz** .. **8.50**
Japanese Rice Lager: Brewed with Carolina gold rice. Tsundoku is the Japanese concept of accruing books you’ll never read. The idea of “continuous curiosity” is what fueled this beer; a southern take on a classic style. Malty, crisp, and clean. Stay curious.
Aecht Schlenkerla • Helles **Germany** **.4.3%** **12oz** ...**8.00**
Bavarian Helles: Brewed with fine Nürnberg aroma hops, lagered in historic subterranean caves, with subtle notes of smoke via copper kettles and traditional yeast. Commonly cited as Brewers’ favorite beer to find on draft!
Sceptre Brewing Arts (Collab w/ Mastodon) • Poisonous Weapons **Decatur, GA** ... **.4.5%** **16oz** ...**8.00**
Dry Hopped Lager: Brewed to celebrate the release of Mastodon’s new album, expect a light and hoppy profile with the perfect blend of citrus zest.
Tripping Animals Brewing Co. • The Zwickel Trip **Florida** **.4.5%** **16.9oz** .**8.50**
Kellerbier: Echoing old Franconian traditions, this unfiltered lager balances a mild bitterness with smooth notes of malt, caramel, honey, and a light yeast funk.
Equilibrium Brewery • Helix **New York** **.5.0%** **16.9oz** .**8.00**
German-Style Pilsner: Clean, bright expression of hop bitterness paired with subtle floral nuances and a welcomed snappy finish.
Privat-Brauerei Heinrich Reissdorf • Dröppche **Germany** **.5.1%** **13.5oz** .**7.50**
Kölsch-Weisse: The beer that preceded Reissdorf Kölsch; think unfiltered Kellerbier version of the world’s favorite Kölsch. Remarkable!
Burial Beer Co. • Shadowclock **N. Carolina** **.5.5%** **16oz** ...**7.50**
Pilsner: Crisp and balanced, featuring aromas of fresh wildflower, sweet honey, and bright lemon citrus over a bready malt base. The taste delivers a pleasant grainy malt sweetness, perfectly complemented by a restrained, herbal, and floral bitterness for a clean finish.
Good Word Brewing (Collab w/ Wild Heaven) • Summer Teeth **Duluth, GA** **.5.5%** **13.5oz** .**8.00**
West Coast Pilsner: Brewed with Talus, Citra, Krush Cryo, Citra Hyperboost & Krush Hyperboost. Hoppy and juicy, with a crisp finish.

SAISON • BELGIAN • WHEAT

Notch Brewing • Who Loves The Sun **Massachusetts** .**4.5%** **16oz** ...**7.50**
Blonde Ale: Cold-fermented with Kölsch yeast and dry-hopped with Styrian Dragon for a crisp, bright finish packed with kiwi, fresh strawberry, and citrus notes.
Brasserie de la Senne • Taras Boulba **Belgium** **.4.5%** **10oz** .. **9.50**
Belgian Blonde: Generously hopped with the finest aromatic hops, giving it a very refreshing character and a scent reminiscent of citrus.
Oxbow Brewing Co. • Surfcasting **Maine** **.4.5%** **14oz** ...**8.50**
Grisette: Brewed with wheat, fresh limes, and American hops. Finished with a gentle touch of sea salt for ultimate summer refreshment.
Creature Comforts Brewing Co. (Collab w/ Criminal Records) • Long Player **Athens, GA** **.5.3%** **16oz** ...**8.00**
Wheated Pale Ale w/ Orange: Refreshing and super local, brewed to celebrate our friends at Criminal Records’ 35th Anniversary!
Sceptre Brewing Arts (Collab w/ MYTHK Brewing) • Sidequest **Decatur, GA** ... **.5.3%** **14oz** ...**7.50**
Farmhouse Ale: Local pilsner and wheat malts create a bready, crackery foundation. Fresh Strata hops add dank dark berry aromas and a touch of herbal flavor, with notes of clove, black pepper, and white wine funk. Finishes extremely dry and crushable.
Freigeist Bierkultur • Keute **Germany** **.5.4%** **12oz** ...**8.00**
Hefeweizen: Top-fermented and spiced with herbs like bog myrtle and wormwood, offering a light and balanced journey into the past.
WeldWerks Brewing Co. • Hefeweizen **Colorado** **.5.5%** **16oz** ...**7.50**
Hefeweizen: A modern twist on a classic wheat beer, blending equal parts Wheat and Pilsner malts with a generous hop addition for a smooth banana profile and a subtle, approachable spice.
Oxbow Brewing Co. • FPA **Maine** **.6.0%** **14oz** ...**8.50**
Farmhouse Pale Ale: The beer, the myth, the legend. A delightful little love story between old-school Belgian spices and the fresh, sun-kissed notes of American citrus hops.
Allagash Brewing Co. • Curieux **Maine** **.10.2%** **10oz** .. **9.50**
Belgian Tripel: Aged in Jim Beam barrels, blended with fresh Tripel. A rich, golden ale with notes of coconut, vanilla, and a hint of bourbon.

IPA • PALE ALE

Athletic Brewing Co. • Run Wild	Connecticut	.0.5%	16oz	7.00
Non Alcoholic IPA: Crisp, highly drinkable, featuring a bright Northwest hop blend led by Citra and Mosaic, balanced by a subtle yet complex foundation of premium organic U.S. and German malts.				
Notch Brewing • Left of the Dial	Massachusetts	.4.3%	12oz	8.00
IPA: Citra and Mosaic lend their hand to a hoppy and perfectly balanced session ale, with stone fruit aromas and subtle citrusy dankness.				
Parish Brewing Co. • 4XDH Envie	Louisiana	.5.0%	12oz	8.50
Hazy Pale Ale: The brewery's already crushable Envie, this time dry-hopped with four times the amount of Citra. Tropical, hazy, dank... you'll be envious for more!				
Burial Beer Co. • Prophetmaker	N. Carolina	.5.3%	16oz	8.50
DDH Pale Ale: Double dry hopped with Nelson, Citra, and Simcoe, this smooth, hazy pale ale flows with tropical mango, tangerine, and lychee, finishing with a bright grapefruit bite.				
Evil Twin Brewing • Our Second Most Popular IPA	New York	.6.5%	12oz	8.50
West Coast IPA: Columbus, Simcoe, and Citra hops make way for a bitter yet easy-drinking brew. Citrus, tangerine, and pine on the palate combine for a crisp finish.				
Edmund's Oast Brewing Co. • Hop Country	S. Carolina	.6.8%	16oz	7.50
New Zealand-Style IPA: Crafted with hand-selected, 100% New Zealand-grown Nelson Sauvignon hops, this smooth IPA delivers massive notes of white grape, ripe pineapple, and juicy mango over a soft malt body.				
Burial Beer Co. • Surf Wax	N. Carolina	.6.8%	16oz	8.50
West Coast-Style IPA: A flagship of the brewery, hopped with loads of Mosaic, Citra, Centennial, and Columbus, leading way to notes of stone fruit and a light and citrusy finish.				
Creature Comforts Brewing Co. • Vibe Coding	Athens, GA	.6.9%	16oz	9.00
DDH West Coast IPA: Juicy tropical flavors meet a classic bitter hop profile, rounding out with a lean malt backbone for a clean finish.				
Magnanimous Brewing • Juice Lord	Florida	.7.5%	11oz	7.50
Hazy NEIPA: Juicy and tropical, exploding with citrus, mango, and pineapple flavors, balanced by a smooth hop bitterness on the finish.				
Mast Landing Brewing Co. (Collab w/ Messorum) • Beneath The Waves	Maine	.8.3%	12oz	8.00
Hazy DIPA: Featuring an intense burst of Motueka, Cryo, and Hyperboost hops alongside El Dorado and Citra, delivering vibrant layers of key lime, fresh citrus, and tropical melon with a smooth, pillowy finish.				
Burial Beer Co. • Whether By Sporadic Dumb Decisions or Habitual Ritualism	N. Carolina	.8.3%	11oz	9.50
Hazy DIPA: Brewed with Citra, Strata, Riwaka, and Nelson, expect explosive flavors of tropical pineapple and dank orange juice met by a heavy resinous finish and signature New Zealand hop funk.				

FRUITY • FUNKY • SOUR

Round Trip Brewing Co. • Seawalker	Atlanta, GA	.4.3%	11oz	7.50
White Gose: A light and profoundly refreshing kettle-soured blend of a traditional Belgian Wit and a salty German Gose, expertly brewed with orange peel, coriander, and kosher salt.				
Three Taverns Brewery • Saporous	Decatur, GA	.5.0%	12oz	7.50
Sour Ale: Pleasantly tart ale, with lingering notes of passionfruit and guava. The addition of lactose adds a smooth mouthfeel.				
Three Taverns Brewery • Lord Grey	Decatur, GA	.5.0%	12oz	7.50
Sour Ale: Refreshingly balanced with Earl Grey tea. Herbal flavors abound up front with a subtle bergamot orange in the background, finishing crisp and mildly tart.				
Edmund's Oast Brewing Co. • Apple Cider Doughnuts	S. Carolina	.5.0%	14oz	8.50
Blonde Ale: Cinnamon, vanilla, apple, milk and sugar combine for a unique take on a timeless style. Nuanced, balanced, assertive.				
Põhjala Brewery • Orange Gose	Estonia	.5.5%	8oz	8.50
Gose: Bright, freshly peeled citrus and tropical guava aromas meet complex notes of spicy coriander and salt, leading into a crisp rye finish with a sweet, jammy orange juiciness.				
Creature Comforts Brewing Co. • Neon Cylinders: Rowdy Red	Athens, GA	.8.0%	14oz	8.50
Fruited Sour: Intensely vibrant and packed with a generous blend of cranberry, raspberry, and cherry for the perfect balance of sweet and tart.				

MALTY

Good Word Brewing • Analog Life	Duluth, GA	.3.6%	16oz	8.00
English Dark Mild: Dangerously drinkable, with notes of light chocolate, dark fruits, and a balanced yet rich malt character.				
Fonta Flora • Märzen	N. Carolina	.5.6%	16.9oz	8.50
Märzen: Crisp and easy drinking, with delicate notes of nutty, honey-lathered bread balanced by a hint of charred oak on the finish.				
Creature Comforts Brewing Co. • Fall	Athens, GA	.6.0%	16oz	7.50
Festbier: Classic and inviting like a comfy sweater. Generous malts and gentle hops make for the perfect beer for changing weather.				

STOUTS • PORTERS

Cherry Street Brewing • That Coconut Porter	Alpharetta, GA	.6.0%	16oz	8.50
Porter: A balanced brew with notes of roasted malts and cocoa, enhanced after fermentation with toasted organic coconut flakes, sweet dates, and vanilla bean.				
North Coast Brewing Co. • Old Rasputin (NITRO)	California	.9.0%	12oz	7.50
Russian Imperial Stout: Creamy, smooth, and bursting with flavors of dark cacao, roasted barley, and bitter chicory.				
Sierra Nevada • Narwhal	California	.10.2%	8oz	8.50
Imperial Stout: A malt-forward imperial stout boasting an incredible depth of roasted grain and espresso flavors, balanced by baker's cocoa and a subtle hint of smoke.				
Põhjala Brewery • Cocobänger	Estonia	.12.5%	8oz	10.00
Imperial Stout: A decadent stout featuring creamy coconut and robust coffee flavors, layered with rich plum, blackberry, and warming notes of caramelized sugar that linger on the palate.				