

The Porter Draft List

10.24.2026

CIDER

Honest Abe Cider House • Sour Patch **California****7.0%**.....**10oz** ...**8.50**
Fruited Cider: A crisp and refreshing blend of herbal shiso, sweet plum, and bright lime, featuring a uniquely tart and vibrant flavor profile.

Potter's Craft Cider • Grapefruit Hibiscus **Virginia****8.4%**.....**10oz** ...**8.50**
Fruited Cider: Infused with grapefruit peel and hibiscus, this cider pairs tropical apple notes with a subtle floral aroma and a beautiful pink hue.

LAGER • PALE • PILSNER

Sacred Profane • Pale Lager **Maine****4.2%**.....**12oz** .. **8.50**
Svetlé: Clean, crisp flavor profile with subtle notes of malt and a delicate hop finish. Refreshingly smooth.

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.

Bierstadt Lagerhaus • Slow Pour Pils **Colorado****4.7%**.....**13.5oz** .**8.50**
German Pilsner: Good things take time, great things take even more. This brewer is credited with bringing the Lukr faucet to prominence and as such their beers are designed with this in mind. Enjoy the time it takes for this beer to be poured correctly, it'll be worth the wait!

Dutchess Ales • Meltemi **New York****4.8%**.....**16.9oz** .**7.50**
Pale Lager: Brewed with Perle and Alsatian Strisselspalt hops and a unique blend of maize and jasmine rice. A delicate mouthfeel with refreshing aromas of lemon thyme and spicy spring blossoms.

Good People Brewing Co. • Muchacho. **Alabama****4.8%**.....**16oz** ...**7.50**
Mexican-Style Lager: Clean, crisp. featuring smooth Vienna malts that deliver a nutty, toasted character balanced by a dry hop finish.

Creature Comforts Brewing Co. • The Abby's Up! **Athens, GA****5.1%**.....**16oz** ...**8.00**
American Pilsner: Crisp and hoppy, named after the famous movie set term for the second-to-last shot of the day. Just like a true Abby Singer, this beer tells you exactly what's next: "This round, then just one more."

Edmund's Oast Brewing Co. (Collab w/ Zillicoah Beer Co.) • American Life. **S. Carolina****5.2%**.....**16.9oz** .**7.50**
Pilsner: Featuring notes of whole grain bread, banana nougat, and a hint of floral citrus, brewed using premium local grains from Epiphany Craft Malt and classic Cluster hops.

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.

Burial Beer Co. • Bright **N. Carolina****5.5%**.....**16oz** ...**8.50**
Italian-Style Pilsner: Crisp and herbaceous, featuring premium Hallertau Blanc, Huell Melon, and Grungeist hops that deliver a unique, complex finish of dry Verdicchio wine, strawberry soda, and citrus-baked pastry.

IPA • PALE ALE

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.

Good Word Brewing • Nostalgia Clouds. **Duluth, GA****5.5%**.....**16oz** ...**8.50**
American Pale Ale: Brewed with Amarillo, Simcoe, Cryo Simcoe, Columbus, Mosaic and DynaBoost, and Liquid Lupulin hops. Crisp, refreshing, and hoppy, finishing with the perfect balance of bitterness.

Fremont Brewing • Head Full of Dynamite **Washington** ...**6.8%**.....**12oz** ...**8.50**
Hazy IPA: A vibrant hop profile of mango, pineapple, and papaya leads this brew, unfolding into bright citrus, stone fruit, and pine with a mildly sweet, gently bitter finish.

Tripping Animals Brewing Co. • Ever Haze. **Florida****7.0%**.....**14oz** ...**8.50**
Hazy IPA: Juicy and hazy, hopped with Amarillo, Citra, and Cashmere. Low bitterness and soft on the palate, bursting with mango, grapefruit, and passionfruit.

3 Floyds Brewing • Broo Doo **Indiana****7.0%**.....**16oz** ...**8.00**
Harvest Ale/Fresh-Hopped IPA: Brewed during harvest season with fresh off the vine, unkilned wet hops from Indiana's Howe Farms, delivering a complex, aromatic blend of intense tropical fruit, citrus, pine, and subtle spice.

Long Live Beerworks • Black Cat **Rhode Island** ...**7.8%**.....**12oz** ...**8.50**
Hazy Imperial DIPa: Hopped with Simcoe, Citra, Kohatu, Galaxy and Azacca. Notes of ripe mango, pineapple, and a resinous pine with a full mouthfeel finish.

Fonta Flora (Collab w/ The Veil) • No No Yeah Yeah **N. Carolina****8.2%**.....**11oz** ...**9.50**
Hazy Imperial DIPa: Brewed with local pilsner malt, oats, and wheat using Fonta Flora well water and intensely hopped with a tropical, citrus forward blend of Citra T90, Citra Cryo, Mosaic T90, Cryo, and Hyperboost.

Mast Landing Brewing Co. (Collab w/ Messorem) • 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.

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.			
Oxbow Brewing Co. • Surfcasting	Maine	14oz . . .	8.50
Grisette: Brewed with wheat, fresh limes, and American hops. Finished with a gentle touch of sea salt for ultimate summer refreshment.			
Sierra Nevada • Kellerweiss	California	16oz . . .	8.00
Bavarian-Style Hefeweizen: Complex and refreshing, with hints of spiced clove and banana bread with a soft, velvety texture.			
Good Word Brewing • Isabella	Duluth, GA	14oz . . .	8.00
Hefeweizen: Smooth, bready, featuring a distinct German yeast that delivers fresh banana aromas and subtle, spicy clove flavors.			
The Veil Brewing Co. • Braühausenweisse	Virginia	16oz . . .	8.00
Bavarian-Style Hefeweizen: Classic banana and bubblegum esters take center stage in this crisp brew, balanced by a subtle clove spice.			
Sceptre Brewing Arts (Collab w/ MYTHK Brewing) • Sidequest	Decatur, GA	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.			

FRUITY • FUNKY • SOUR

Round Trip Brewing Co. • Seawalker	Atlanta, GA	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	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	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.			
Slow Pour Brewing Co. • Analog Red	Lawrenceville, GA	14oz . . .	8.50
Fruited Sour: A tart and refreshing mix of strawberry, tangerine, and cherry brings together vibrant fruit flavors for a smooth, approachable sour profile.			
Edmund's Oast Brewing Co. • Apple Cider Doughnuts	S. Carolina	14oz . . .	8.50
Blonde Ale: Cinnamon, vanilla, apple, milk and sugar combine for a unique take on a timeless style. Nuanced, balanced, assertive.			
Creature Comforts Brewing Co. • Neon Cylinders: Rowdy Red	Athens, GA	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	16oz . . .	8.00
English Dark Mild: Dangerously drinkable, with notes of light chocolate, dark fruits, and a balanced yet rich malt character.			
Mast Landing Brewing Co. • Impossible Shapes	Maine	12oz . . .	7.50
Munich-Style Dunkel: Smooth and malty, featuring notes of bread and caramel that deepen into hints of chocolate and subtle nuttiness, all balanced by a clean, lightly bitter finish.			
Equilibrium Brewery • Doppler	New York	16.9oz . . .	8.00
Czech-Style Dark Lager: Dark and highly crushable, featuring subtle notes of light caramel, roasty malt, sarsaparilla, toasted bread crust, and mild chocolate with a crisp, balanced finish.			
Tripping Animals • Dunkel Trouble	Florida	16oz . . .	8.50
Munich-Style Dunkel: Absolute classic featuring a rich, toasted malt profile with notes of caramel and a smooth, clean finish.			

STOUT • PORTER • BARLEYWINE

Burial Beer Co. • Lightgrinder	N. Carolina	16oz . . .	8.50
American Porter: Brewed with rolled oats and a blend of toasted and caramelized European barley, balancing a mild, citrusy hop bitterness with layers of dark chocolate, orange zest, coffee, and caramel.			
North Coast Brewing Co. • Old Rasputin (NITRO)	California	12oz . . .	7.50
Russian Imperial Stout: Creamy, smooth, and bursting with flavors of dark cacao, roasted barley, and bitter chicory.			
Sierra Nevada • Narwhal	California	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.			
AleSmith Brewing Co. • Rum Barrel Aged Old Numbskull	California	6oz . . .	9.50
Barleywine: In honor of AleSmith's 30th Anniversary this special release has been aged on Rum barrels, giving flavors of caramel, vanilla, oak, and molasses.			
Põhjala Brewery • Kaja	Estonia	7oz . . .	9.50
BA Imperial Porter: Luxurious and smooth as velvet, layering toasted coconut, vanilla frosting, and dense chocolate ganache with a warming finish of rye whiskey and elegant oak.			