11.21.2026

The Porter Draft List

CIDER

Embrace The Funk • Painted Porch . . . . . **Tennessee** . . . . **5.0%** . . . . **10oz** . . **7.00**
Cider: Crisp Tennessee and Northeast apple juices, wild-fermented with native Nashville yeast and refined French wine yeast.

Original Sin • Black Widow . . . . . **New York** . . . . . **6.0%** . . . . . **10oz** . . **8.00**
Hard Cider: Fermented with champagne yeast, this dark ruby-red brew blends fresh New York apples and blackberries. It delivers a perfectly balanced tart, semi-sweet flavor with a crisp and clean finish.

Potter's Craft Cider • Farmhouse Dry . . . . . **Virginia** . . . . . **8.4%** . . . . . **10oz** . . **7.00**
Dry Cider: Made from Winesap, Gold Rush, and Albemarle Pippin apples. Light barnyard meets exceeding dryness and a crisp finish.

LAGER • PALE • PILSNER

Notch Brewing • Salem Lager . . . . . **Massachusetts** . **4.5%** . . . . . **16oz** . . **7.50**
Bavarian Helles: Brewed with traditional Bamberg Pils malt and heritage Spalt hops, expect a bready malt backbone with hints of light honey and a soft, crisp finish.

Tripping Animals Brewing Co. • The Zwickel Trip . . . . . **Florida** . . . . . **4.5%** . . . . . **16.9oz** . **8.50**
Kellerbier: Echoing old Franconian traditions, balancing a mild bitterness with smooth notes of malt, honey, and a light yeast funk.

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 Word Brewing *(Collab w/ Freigeist)* **• Schneller Zum Keller** . . . . . **Duluth, GA** . . . . . **4.8%** . . . . . **16.9oz** . **8.50**
German-Style Kellerbier: Decocted, unfiltered, and step-mashed, featuring rich Bamberg and Vienna malts, balanced by classic Mittelfruh and Perle hops, and spunded for a smooth, natural carbonation.

Rhinegeist Brewery • House Cat . . . . . **Ohio** . . . . . **5.2%** . . . . . **16oz** . . **7.00**
American Pilsner: Grainy and biscuity aroma with slight floral notes, muted malt character, and hints of melon.

Two Tides Brewing Co. • The Light Between . . . . . **Savannah, GA** . . **5.3%** . . . . . **16oz** . . **8.00**
Helles: Crafted with German Pilsner malt and Czech Saaz hops, this crisp lager is cold-fermented and patiently conditioned for weeks to deliver a smooth, traditional 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.

The Veil Brewing Co. • Dwell . . . . . **Virginia** . . . . . **5.5%** . . . . . **12oz** . . **8.00**
Koelschip Lager: Open fermented in a traditional Belgian koelschip and aged for three months in wine barrels to deliver a complex, delightfully funky, and tangy flavor.

Magnanimous Brewing • Kreatur . . . . . **Florida** . . . . . **5.5%** . . . . . **13.5oz** . **7.50**
Kölsch: Brewed using traditional German hops and malt, this refreshing brew opens with a subtle hint of fruit and finishes with a crisp, delicate bitterness.

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.

Burial Beer Co. *(Collab w/ Offset Bier)* **• An Unreasonable Passageway to a Sound Logic...N. Carolina...5.0%.11oz....9.00**
Utah-Style IPA: Crisp and sessionable, brewed with wheat, whirlpool infused with Krush Cryo, and double dry hopped with Krush, Ramosa, Loza Farms Comet, and Krush Hyperboost.

Magnanimous Brewing • Supreme Being . . . . . **Florida** . . . . . **6.5%** . . . . . **16oz** . . **7.50**
West Coast IPA: Brewed with Citra and Nelson, with vibrant notes of grapefruit, grape, and melon, balanced by a resinous bitterness.

Sierra Nevada Brewing Co. • Celebration . . . . . **California** . . . . . **6.8%** . . . . . **16oz** . . **7.50**
Fresh-Hopped IPA: A seasonal winter classic brewed with fresh hops that deliver bold citrus and pine aromas balanced by a rich, warming caramel malt backbone.

Abomination Brewing Co. • Juice Monster . . . . . **Connecticut** . . . . **6.8%** . . . . . **16oz** . . **7.50**
Hazy IPA: Bursting with aromas of stone fruit and citrus, with notes of mango and pineapple and a smooth, lightly bitter finish.

Burial Beer Co. • Until There Is No Longer . . . . . **N. Carolina** . . . . . **7.4%** . . . . . **14oz** . . **9.00**
Hazy NEIPA: An all Citra double dry hopped brew featuring notes of grapefruit, pineapple juice, and orange peel seamlessly layered over hints of wildflower and fresh wheat.

Creature Comforts Brewing Co. • Tropicalisima . . . . . **Athens, GA** . . . . . **8.0%** . . . . . **16oz** . . **8.50**
DIPA: Aromas of lime zest, mango, papaya, and white bread. The palate is heavy grapefruit, orange, lime, and an amalgamation of tropical fruit smoothie, leading to dry, resinous, soft floral finish. Only around once a year for those who are lucky...

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.

Mason Ale Works • Dankenstein's Monster . . . . . **California** . . . . . **9.3%** . . . . . **11oz** . . **8.50**
Imperial DIPA: Brewed with Cascade, CTZ, Chinook, Centennial, and Simcoe hops, this beer delivers heavy dankness alongside bright citrus and pine notes, wrapping up with a crisp, bitter finish.

• *Short pours available upon request* •

• *See our leather-bound menu for Non-Alcoholic, Gluten-Free, Bottled & Canned Beer, Cellared Vintages, and Select Spirits* •

SAISON • BELGIAN • WHEAT

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.

Sierra Nevada • Kellerweiss . . . . . **California** . . . . . .4.8% . . . . .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** . . . . .4.9% . . . . .14oz . . .8.00
Hefeweizen: Smooth, bready, featuring a distinct German yeast that delivers fresh banana aromas and subtle, spicy clove flavors.

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.

The Veil Brewing Co. • Braühaüsenweisse . . . . . **Virginia** . . . . . .5.3% . . . . .16oz . . .8.00
Bavarian-Style Hefeweizen: Classic banana and bubblegum esters take center stage in this crisp brew, balanced by a subtle clove spice.

Brasserie Fantôme *(Collab w/ The Brähery)* **• Ectôpläsmic Schwilly Stix** . . . . . **Belgium** . . . . . .6.0% . . . . .8oz 8.50
Farmhouse Ale: Crisp and dry, featuring notes of tart lime and bright orange peel, balanced by a distinct sourdough character and an earthy, herbal funk.

Allagash Brewing Co. • Curieux . . . . . **Maine** . . . . . .10.2% . . . .10oz . . .8.50
Belgian Tripel: Aged in Jim Beam barrels, blended with fresh Tripel. Rich and golden with notes of coconut, vanilla, and a hint of bourbon.

FRUITY • FUNKY • SOUR

Parish Brewing Co. • SIPS | Peach Bellini . . . . . **Louisiana** . . . . . .4.8% . . . . .11oz . . .8.50
Fruited Berliner Weisse: Fruit forward, blending lush peach puree with crisp Chardonnay grapes for a light, cocktail inspired finish.

The Veil Brewing Co. • Never Forever . . . . . **Virginia** . . . . . .4.9% . . . . .11oz . . .8.00
Fruited Gose: A refreshing blend of passionfruit, mango, citrus, and guava, balanced with pink sea salt and a tart, tropical, funky finish.

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.

Phase Three Brewing Co. • Cherry Apple Ale . . . . . **Illinois** . . . . . .5.7% . . . . .11oz . . .8.50
Fruited Sour: A seasonal favorite featuring a bright red pour, this crisp blend delivers notes of sweet cherry balanced by mild apple and hints of cinnamon.

Embrace the Funk • Foeder Fruits | Peach & Sicilian Lemon . . . . . **Tennessee** . . . . .6.0% . . . . .11oz . . .9.00
Fruited Sour: An oak-aged sour blonde ale conditioned with sweet Southern peaches and Sicilian lemons, featuring a bright citrus bouquet, a fuzzy peach blossom midpalate, and a balanced tartness.

Allagash Brewing Co. • Coolship Resurgam . . . . . **Maine** . . . . . .6.3% . . . . .10oz . . .9.00
Wild Ale: A sophisticated blend of one, two, and three-year-old spontaneously fermented beers, offering vibrant aromas of apricot and lemon zest that yield to a funky, tropical palate and a crisp, tart finish.

MALTY

Creature Comforts Brewing Co. • Bone Church . . . . . **Athens, GA** . . . . .5.2% . . . . .16oz . . .8.00
Czech-Style Amber Lager: Crisp and easy-drinking, pairing rich caramel and toasted malt notes with a firm, herbal hop bitterness.

Good Word *(Collab w/ Bierstadt)* **• I Am Trying To Break Your Heart** . . . . . **Duluth, GA** . . . . .5.3% . . . . .16.9oz .8.50
German-Style Altbier: Brewed with Spalter Select hops and a grain bill of Pilsner, Vienna, Munich, and a touch of Carafa 3 Special malts.

Evil Twin Brewing • Our Most Popular Holiday Beer . . . . . **New York** . . . . . .8.0% . . . . .12oz . . .8.50
Belgian Strong Dark Ale: Brewed with cinnamon, nutmeg, and vanilla. Strong and dark as the winter is long, we look forward to this most popular beer!

Monday Night Brewing • Bourbon Barrel-Aged Drafty Kilt . . . . . **Atlanta, GA** . . . . .8.5% . . . . .10oz . . 8.50
Barrel-Aged Scotch Ale: Rich chocolate, caramel, and roasted malts blend seamlessly with warm bourbon, vanilla, and charred oak from the aging process.

STOUT • PORTER • BARLEYWINE

Monday Night Brewing • A Stout For All Seasons (NITRO) . . . . . **Atlanta, GA** . . . . .6.0% . . . . .16oz . . 8.50
American Stout: A smooth balance of nutty dark chocolate, caramelized toffee, toasted marshmallow, and delicate vanilla notes.

Creature Comforts Brewing Co. • Koko Buni . . . . . **Athens, GA** . . . . .6.5% . . . . .16oz . . .8.50
Milk Porter: Silky and decadent, expertly balanced with toasted coconut, premium cocoa nibs, and Ethiopian coffee, offering a smooth finish with notes of roasted espresso and almond.

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.

AleSmith Brewing Co. • Rum Barrel-Aged Old Numbskull . . . . . **California** . . . . . .11.65% . . .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.

The Veil Brewing Co. • Very Special Very Old Lord Whangdoodle . . . . . **Virginia** . . . . . .13.0% . . . .6oz 9.00
Barrel-Aged Imperial Milk Stout: A luxurious stout aged for 45 months in Elijah Craig and Laird's Apple Brandy barrels, then conditioned on rich Indonesian coconut sugar, Sri Lankan vanilla, and warming cinnamon.

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