

Shades

BREWING

DRAFTS \$5.00

5% ABV, 16-oz pints.

MILK STOUT
PLUM BERLINER WEISSE
MISDIRECTED WEST COAST STYLE IPA
GRAPEFRUIT REVOLUTION HAZY IPA
PREMIUM LAGER

PINEY IPA
HEFEWEIZEN
HOPPY PILSNER
WINTER WARMER AMBER ALE

SOUR & CREAM ALES \$6.50

6.5% ABV, 12-oz cans

KVEIK 1 AMERICAN STYLE GOLDEN SOUR ALE
Dry-hopped with Nelson Sauvignon. Lactose-free. GABF Gold Winner.

PINA COLADA SOUR ALE
Pineapple, coconut, lactose. GABF Gold Winner.

THAI TOM KHA SOUR ALE
Coconut, lemongrass, Galangal, kaffir leaf, lactose. GABF Gold Winner.

PEACH COBBLER SOUR ALE
Peach, vanilla, graham cracker, lactose. Award Winner.

PUMPKIN PIE CREAM ALE
Cream Ale brewed with pumpkin, pumpkin spices, cinnamon, vanilla, graham cracker and lactose.

PASSION DRAGON SOUR ALE
Kveik Sour Ale brewed with passion & dragon fruits. Lactose-free.

KIWI COOLER SOUR ALE
Kveik Sour Ale brewed with kiwi fruit. Lactose-free.

BLUEBERRY PEACH COBBLER SOUR ALE
Blueberry, peach, vanilla, graham cracker, lactose.

PECAN MAPLE LATTE CREAM ALE
Cream Ale Brewed with Pecan, Maple, Coffee & lactose.

CHERRY PIE SOUR ALE
Cherries, Vanilla, Cinnamon, Graham Cracker and Lactose.

EGG NOG CREAM ALE
Cream Ale brewed with vanilla, nutmeg, allspice, lactose, and bourbon-soaked wood chips.

SPAGHETTI DINNER
Kveik Sour Ale brewed with basil, tomato, oregano. Lactose-free.

CARROT CAKE CREAM ALE
Cream Ale brewed with carrots, nutmeg, ginger, cinnamon, brown sugar, pecans, cream cheese powder and lactose.

EL PAPI - COLLAB W/ PURGATORY BAR
Kveik Sour Ale brewed with agave, basil, jalapeno peppers. Lactose-free.

NOSH - COLLAB W/ UINTAH BREWING
Kveik Sour IPA brewed with grapefruit and lots of hops. Lactose-free.

BAD HABITS - COLLAB W/ THREE MONKEYS BAR
Kveik Sour Ale brewed with mango and lactose.

JALAPENO POPPER SOUR ALE
Kveik Sour Ale brewed with jalapeno, bacon & cream cheese. Lactose-free.

INDIAN MASALA ALE
Cherries, Vanilla, Cinnamon, Graham Cracker and Lactose.

LAGERS

12-oz cans

PREMIUM LAGER 5.50
5% ABV; Crisp, light, clean, clear

HOPPY PILS 5.50
5% ABV; Limited Release.
Citra Dry Hopped American Lager.

IMPERIAL LAGER 6.50
8% ABV; Crisp, light, high point lager.

BELGIANS

12-oz cans

APHRODITE 6.50
6.2% ABV; Belgian Blonde. Smooth, Light Clove, Medium Bodied. Easy Drinking.

TRIPEL 7.00
10% ABV; Belgian Style Tripel. Sweet, Smooth, Floral Notes, Clove Aroma.

CEREBUS 7.00
13% ABV; Belgian Style Quad. Sweet, Dark Stone Fruits, Caramel, Belgian Esters. Dangerous.

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BREWING

LIVLI HARD SELTZER \$6.00

5% ABV, 12-oz cans

GRAPEFRUIT
RASPBERRY
LEMON LIME SOUR
PINEAPPLE MINT
DRY HOPPED

Livli is Shades' Hard Seltzer Line. Unlike Most Seltzers, Livli is Brewed with Real Fruit. Light, Crisp.
120 Calories, 5 grams Sugar, 5 grams Carbs

IPAS \$6.50

12-oz cans

GRAPEFRUIT REVOLUTION
5% ABV; New England style IPA. Grapefruit, Galaxy and Simcoe Hops, Sweet, Unfiltered.

MISDIRECTED
5% ABV; West Coast style IPA. Hop forward, Piney, Earthy, Citrus Nose.

SLICK CITY CITRUS
7.2% ABV; East Coast style IPA. Grapefruit Notes, Mosaic and Motueka Hops. Clean, Balanced.

HAZY BRAH FRESH HOP HAZY
7% ABV; Limited Release. Brewed with Mosaic, Motueka, and Whole Cone Simcoe Hops. Earthy, fruity, hoppy.

DOUBLE TROUBLE
9.5% ABV; East Coast style double IPA. Strong Citrus Notes, Juicy, Smooth, Well Balanced.

HAZY BRAH TALL PINES
7% ABV; Limited Release. Spruce and Fir Tips. Juniper Needles and Pinecones. Dry-hopped with Simcoe.

PINEY IPA
5% ABV; Modern IPA. 100% Chinook Hops. Floral and Piney Notes. Medium to Low Bitterness and Body.

STOUTS, AMBERS, PORTERS

12-oz cans

INCUBUS IMPERIAL PASTRY STOUT 6.50
8% ABV; Sweet, Roasted, Creamy and Full Bodied. Medium to Low Bitterness with Dark Chocolate Taste. Contains Lactose.

WINTER WARMER AMBER ALE 6.50
5% ABV; Brewed with Cinnamon, Nutmeg, Cardamom, Clove and Star Anise.

SWEET DREAMS IMPERIAL PORTER 10.00
9% ABV. Limited release. Aged in Rye & Bourbon Barrels for 8 months. Smooth, Well-Balanced. Hints of Sweet Port, Chocolate and Oak.

MILK STOUT 5.50
5% ABV; Sweet, Full Bodied and Dark. Notes of Coffee and Chocolate. Contains Lactose.

PECAN PIE PASTRY STOUT 6.50
8% ABV; Roasty and Full Bodied. Brewed with Pecan, Cinnamon, Vanilla, Graham Cracker and Lactose.

GERMAN CHOCOLATE CAKE PASTRY STOUT 6.50
8% ABV; Notes of Sweet Chocolate, Coconut, Pecans, Vanilla, and Brown Sugar. Contains Lactose.

BEER COCKTAILS

KVEIKARITA 11.00
Lime, agave syrup, orange liqueur, tequila, topped with Kveik 1

PLUM PALOMA 11.00
Grapefruit, lime, tequila, topped with Shades Plum Berliner

UTAH GOLD 11.00
Lemon, honey syrup, Bourbon, angostura bitters, topped with Hazy IPA

SHADES SUNRISE 13.50
Tequila, Kveik Sunrise, drop of grenadine

BEER BLOODY 11.00
Lime, Bloody Mary Mix, Premium Lager

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CLASSIC COCKTAILS

MOSCOW MULE	8.00	APEROL SPRITZ	10.00
5 Wives Vodka, Lime Juice, Ginger Beer		Aperol, Champagne, Splash of Soda Water	
TEQUILLA SUNRISE	7.50	MARGARITA	9.00
Hornitos Tequila, Orange Juice, Pineapple Juice, Grenadine		Cazadores Reposado Tequila, Lime Juice, Triple Sec, Simple Syrup	
OLD FASHIONED	10.00	NEGRONI	8.00
Maker's Mark Whiskey, Bitters, Simple Syrup, Orange Garnish		New Amsterdam Gin, Sweet Vermouth, Bitters	

SIGNATURE COCKTAILS

PINEAPPLE MOJITO	9.00	PINA COLADA SOUR MARGARITA	13.00
Muddled Mint, Lime, Bacardi Superior (1.5 oz), Pineapple Juice, Splash of Soda Water, Mint Garnish		Casamigos Tequila, Triple Sec, Topped w/Piña Colada Beer, Salted Rim, Lime Garnish	
FRENCH 75	12.00	MINT MOSCOW MULE	9.00
Holystone Gin, St Elder Elderflower Liqueur, Splash of Lemon Juice, Topped off with Champagne, Lime Wheel Garnish		Muddled Lime & Mint, Tito's Vodka, Ginger Beer, Lime Wheel Garnish	
JALAPENO MARGARITA	9.00	SEASONAL HOT TODDY	11.00
Muddled Lime & Jalapeño, Cazadores Reposado Tequila (1.5 oz), Grand Marnier (.5 oz), Simple Syrup, Lime Juice, Tajin Rim, Jalapeño Garnish		Maker's Mark Whiskey, Fernet, Splash of Lemon Juice, Honey Syrup, Hot Water, Cinnamon Stick Garnish	
		RASPBERRY BASIL LEMONADE	9.00
		Dented Brick Vodka, Muddled Basil, Lemonade, Chat Monet, Lemon Wheel Garnish	