



# DRINK MENU

## Cocktails

### GOOSE JUICE

Grey Goose Vodka, Domaine de Canton Ginger Liqueur, Hawaiian Punch Reduction, Lemon, Lime

14

### BA-HOP BLAST

Tito's Handmade Vodka, Sun King Pachanga, Blue Curaçao, Melon, Pineapple, Agave, Lemon, Lime

14

### WHEN LIFE GIVES YOU LEMONS

Ketel One Vodka, Strawberry, Mint, Lemon

13

### CARNIVAL COUP

Gummy-Bear-Infused 3 Olives Citrus Vodka, Cotton Candy, Lemon, Lime

13

### PRACTICE WHAT YOU PEACH

Ketel One Peach & Orange Blossom Vodka, Nectarine, Basil, Lemon

14

### YOU THINK I'M CUKE

Grey Goose Watermelon & Basil Vodka, Acidulated Cucumber, Lemon

12

### TICKING TIME BOMB

Noble Coyote Mezcal, Tamarind, Orgeat, Coconut, Pineapple, Cinnamon, Lime

12

### NO RAIN, NO FLOWERS

Tanqueray Gin, St. Germain Elderflower Liqueur, Raspberry, Lavender, Lemon

13

### BOMBABE

Bombay Sapphire Gin, Luxardo Maraschino, Rose, Clove, Orgeat, Lemon

12

### MIND YOUR MANGOS

Gray Whale Gin, St. Germain Elderflower Liqueur, Mango, Egg White, Lemon, Tajin

14

### STREET FRUIT

Bacardi Mango Chile Rum, Lime, Strawberry, Peach, Tajin

11

### BERRY THE PLATYPUS

Papa's Pilar Blonde Rum, Berries, Apple, Lemon

12

### AIRPLANE MODE

Ron Zacapa Rum, Coconut, Strawberry, Pineapple, Lemon, Lime

14

### CHEMICAL X

Casamigos Reposado Tequila, Peach, Hot Honey, Lemon, Tajin

14

### MIDNIGHT MAGIC

Patron Reposado Tequila, Blackberry, Orgeat, Agave, Lemon, Lime, Hibiscus Sugar

14

### DAMN GOOD MARGARITA

Cazadores Reposado Tequila, Grand Marnier, Orange, Lime, Smoked Salt, Pepper

13

### PIGGY WITH IT

Whistlepig Piggyback Rye Whiskey, Ancho Reyes Mexican Chile Liqueur, Berries, Orgeat

13

## Hoppy HOUR

ALL DAY EVERY DAY

\$5 CAZADORES REPOSADO

\$4 JAMESON

\$7 CASAMIGOS BLANCO

MON-FRI 4-7 PM

\$3 HOUSE WINES

\$4 SELECT DRAFTS

\$4 THREE OLIVES FLAVORED VODKAS

\$5 TITO'S HANDMADE VODKA

\$10 BEER FLIGHTS

\$7 BAR SNACKS

CHEESEHEADS · BRATS IN A BLANKET

CORN NUGGETS · FRIED PICKLES

PESTO MARGARITA FLATBREAD



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



⚡ = Hoppy Hour Special

# Das BEER

*Build  
YOUR OWN  
Flight*  
**\$14**

TAP#	BEER NAME	LOCATION	STYLE	ABV%	IBU	\$	
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## AMBER/RED

7	Veterans United Scout Dog	Jacksonville, FL	American Amber/Red Ale	5.4	30	6	15
48	Amber Has Two Moms	Indianapolis, IN	Amber	5.3	23	7	17

## BLONDE/GOLDEN ALE

25	Intuition Jon Boat	Jacksonville, FL	Coastal Ale	5.9	20	6	15
26	Kona Big Wave	Kailua-Kona, HI	Golden Ale	4.4	21	6.5	16
27	Veterans United Raging Blonde	Jacksonville, FL	American Blonde Ale	5.2	23	6	15
29	Dogfish Head Citrus Squall	Milton, DE	Golden Ale	8	10	7	17
35	S. Beach Strawberry Orange Mimosa	Miami Beach, FL	Blonde	5	5	6	15

## BROWN ALE

9	Bold City Duke's	Jacksonville, FL	Brown Ale	5	60	6	15
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## CIDER

⚡ 15	Angry Orchard	Cincinnati, OH	Hard Cider	5	0	6.5	16
31	Country Boy Orange Cream	Lexington, KY	Cider	6.9	N/A	6.5	16
46	Ace Pineapple	Sebastopol, CA	Cider	5	3	7	17
53	Original Sin Black Widow	New York, NY	Cider	6	72	7.5	18
56	Blake's Triple Jam	Armada, MI	Fruited Cider	6.5	2	7	17

## CREAM ALE

2	Bold City Killer Whale	Jacksonville, FL	Cream Ale	4	21	6	14
60	Sun King Orange Vanilla Sunlight	Indianapolis, IN	Cream Ale	5.3	2	7	17

## FRUIT/VEGETABLE

24	Golden Road Mango Cart	Los Angeles, CA	Fruit	4	10	7	16
47	Fat Head Bumble Berry	Middleburg Heights, OH	Fruit Beer	5.3	13	6	16
59	Urban Artifact Capy Snacks	Cincinnati, OH	Fruit Beer	5	10	6	16

## INDIA PALE ALE (IPA)

3	Wicked Weed Pernicious	Asheville, NC	IPA	7.3	70	8	18
6	Deschutes Fresh Squeezed	Bend, OR	American IPA	6.4	60	7	17
12	Southern Swells Karate in the Garage	Jacksonville, FL	IPA	6.3	50	7	20
20	Sierra Nevada Hazy Little Thing	Chico, CA	New England IPA	6.7	35	6.5	16
33	Intuition Party Wave	Jacksonville, FL	New England IPA	6	N/A	6	16
34	Cigar City Jai Alai	Tampa, FL	American IPA	7.5	70	6	
37	Intuition I-10	Jacksonville, FL	American IPA	6.75	55	6.5	16
40	Founders All Day	Grand Rapids, MI	American IPA	4.7	42	6	16
41	Founders Mortal Bloom	Grand Rapids, MI	Hazy IPA	6.2	50	6	16
43	Sierra Nevada Hop Tropical	Chico, CA	American IPA	6.5	54	7	17
50	Goose Island Hazy Beer Hug	Chicago, IL	New England IPA	6.8	20	8	18
55	Aardwolf Non Chalant	Jacksonville FL	IPA-Session	5.5	42	7	18

*Flights*

**STANDARD FLIGHT \$14**  
4 beer sampler

**MAGNUM FLIGHT \$54**  
18 beer mega-flight!



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 ⚡ = Hoppy Hour Special

# Das BEER

*Build  
YOUR OWN  
Flight*  
\$14

TAP#	BEER NAME	LOCATION	STYLE	ABV%	IBU	\$	
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## SPECIAL RELEASES

8	KILL THE KEG	TBD	TBD				
11	Reissdorf Kölsch	Cologne, Germany	Kölsch	4.8	21	7	17
13	Rotating Line	TBD	TBD				
58	Paulaner Oktoberfest	Munich, Germany	Festbier	6	5	6	16
62	Left Hand Lemon Drop Shandy	Longmont, CO	Shandy/Radler	5.5	11	8	18

## PALE ALE

18	Dogfish Head Grateful Dead Juicy Pale Ale	Milton, DE	New England Hazy Pale Ale	5.3	30	6	16
21	Tampa Bay Reef Donkey	Tampa, FL	Pale Ale	5.5	36	6	15
49	Aardwolf Belgian Pale Ale	Jacksonville, FL	Belgian Pale	5.9	28	5	13

## LAGER

10	Hofbrau Original	Munich, Germany	Lager	5.1	24	7	17
⚡ 14	Sun King Pachanga	Sarasota, FL	Lager	4.2	24	6.5	16
⚡ 16	Bold City Duuval Light	Jacksonville, FL	Lager	4.5	N/A	5.5	14
36	Mocama Amelia Light	Fernandina Beach, FL	Lager	4.1	13	7	18
38	Founder Solid Gold	Grand Rapids, MI	Lager	4.4	20	5	13
42	Peroni	Rome, Italy	Lager	4.7	18	6	15
44	Coors Banquet	Golden, CO	Lager	5	15	5	13
54	Vonn Trapp Dunkel	Stowe, VT	Lager	5.7	22	7	17
57	29 Degrees Gatorale	Pompano Beach, FL	Lager	4.5	16	6	16

## PILSNER

1	Paulaner Münchner Pils	Munich, Germany	Pilsner	4.8	31	6	14
17	Krombacher	Kreuztal, Germany	Pilsner	4.8	24	7	17
23	Orange Blossom Pilsner	Orlando, FL	Honey Pilsner	6.5	33	6.5	16
51	Stella Artois	Vlaanderen, Belgium	Pilsner	5	24	6.5	16
52	Warsteiner Pilsner	Westphalia, Germany	Pilsner	4.8	28	6	15

## SOURS/GOSE

30	Aardwolf San Marco Sour	Jacksonville, FL	Sour	6	10	6.5	16
32	Ruby Beach Scallywag	Jacksonville, FL	Sour	6.2	20	6.5	16

## TRIPEL & BELGIAN STRONG ALES

4	La Chouffe	Houffalize, Belgium	Belgian Blonde	8	20	7	17
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## STOUT

45	New Holland Dragons Milk	Holland, MI	Imperial Stout	11	30	9	
61	Guinness	Dublin, Ireland	Dry Irish Stout	4.2	40	6	16

## WHEAT

5	Ayinger Bräuweisse	Aying, Germany	Hefeweizen	5.1	13	7	17
⚡ 19	Blue Moon	Golden, CO	Belgian White	5.4	10	6	14
22	Funky Buddha Floridian	Oakland Park, FL	Hefeweizen	5.2	12	7	17
28	Weihenstephaner Hefe	Bavia, Germany	Weissbier	5.4	14	7	17
39	Bavik Superwit	Harelbeke, Belgium	Wheat	5	11	6	16



# LATE NIGHT MENU

10 PM - 2 AM

- WINGS** *Spicy Buffalo, Garlic Parmesan, Maple Hot, BBQ Ranch, Carolina BBQ, Mago Habanero, Lemon Pepper, Teriyaki* 14
- PRETZEL STICKS** *with beer cheese* 9
- BBQ BRAISED PORK RIBS** 11
- DYNAMITE SHRIMP** 12
- CORN DOG BITES** 8
- CORN NUGGETS** 8
- FRIED PICKLES** 8
- CAULI HEADS** 8
- CHICKEN TENDERS** *with fries* 12

*Sides \$3.50*

Seasoned House Fries  
Loaded Tater Tots

## Hours of Operation

Monday - Friday:  
11am - 2am

Saturday & Sunday:  
10am - 2am

## *Das* WINE

**Woodbridge** (Pinot Noir, Cabernet Sauvignon, Chardonnay, Pinot Grigio, Rosé) \$6 a glass

**Meiomi** (Cabernet, Pinot Noir, Chardonnay) \$15 a glass - \$50 a bottle

### BUBBLES

**J. Roget Champagne** \$6 a glass - \$20 a bottle

**Veuve Clicquot** \$150 a bottle

## BOTTLES & CANS

### DOMESTIC \$4.50

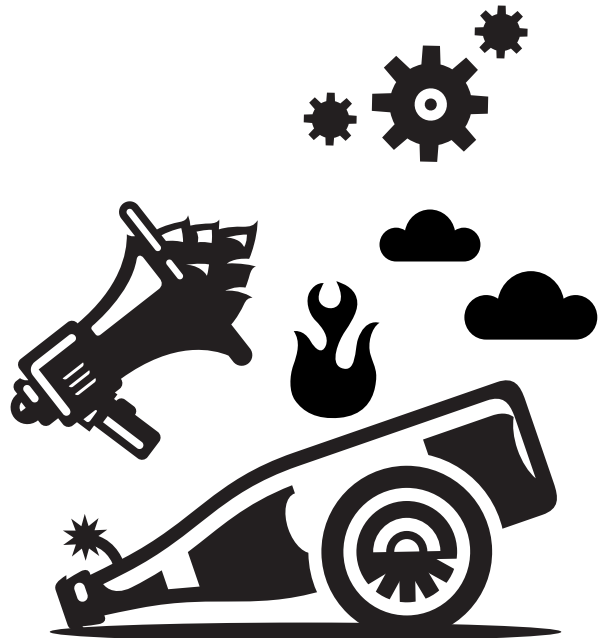
Budweiser  
Bud Light  
Michelob Ultra  
Miller Lite  
Coors Light  
Yuengling  
PBR \$4

### OTHER OFFERINGS \$6

Guinness NA  
Heineken 0.0  
High Noon Vodka Seltzer  
Sun Cruiser Iced Tea Vodka

### IMPORT \$6.50

Heineken  
Corona Extra



**DRINK & MAKE MERRY**

