



# Pasadena

## Draft Beer

**Growlers are \$4.99 plus a \$2 deposit for the bottle**

### **Heavy Seas “Loose Cannon”**

IPA Baltimore, Maryland 7.25% ABV

The carefully cultivated interplay of Simcoe, Palisade, and Centennial creates a most fragrant IPA—its nose bursts with notes of grapefruit, herbs, and pine. Bitterness is somewhat subdued by the floral quality that pervades the taste. The color is burnished gold, and the mouthfeel is creamy. A strong malt backbone balances out the triple-hopped beer.

### **Allagash White**

Belgian Portland, Maine 5.2% ABV

Their interpretation of a Belgian-style wheat beer is brewed with oats, malted wheat, and unmalted raw wheat for a hazy, “white” appearance. Spiced with our own blend of coriander and Curacao orange peel, Allagash White is both complex and refreshing.

### **National Bohemian “Natty Boh”**

Pilsner Eden, North Carolina 4.52% ABV

National Bohemian is a premium Bohemian-style beer. As the name implies, this is a method of beer-making that originated in Europe in the 1800’s using Bavarian style lagering techniques. Also known as Pilsner, this style of beer has the unique claim to being “the world’s first golden beer.” Today, Boh is brewed according to the strict traditions that made it the beer of choice.

### **Blue Point “Toasted Lager”**

Amber Lager Patchogue, New York 5.5% ABV

We use six different grains to perfect a balanced flavor of malt and hops, and a special proprietary lager yeast to give Toasted Lager an exceptional, long-lasting smooth finish that’s meant to be enjoyed year-round. Pairs perfectly with fresh seafood...or any food for that matter.

### **Guinness Draught**

Irish Dry Stout Dublin, Ireland 4.2% ABV

Guinness is an Irish dry stout that originated in the brewery of Arthur Guinness (1725–1803) at St. James's Gate, Dublin. Guinness is one of the most successful beer brands worldwide. It is brewed in almost 60 countries and is available in over 120. A feature of the product is the burnt flavor that is derived from roasted unmalted barley, although this is a relatively modern development, not becoming part of the grist until the mid-20th century.