

# Owen's Craft Drafts

## CRISP

- malt-accented
- RESIDENT CULTURE / COUNTRY KIND OF SILENCE** 4. / 10.  
helles lager | nc | 4.8% | 42° | becher | 16 oz.
- WHEATLAND SPRING / EAST CRIB** 4. / 9.  
pale lager w/ corn | va | 4.9% | 42° | becher | 16 oz.
- \*BLUEJACKET / FOR THE COMPANY** 3. / 8.  
helles lager | dc | 5.2% | 42° | becher | 16 oz.
- \*NEPENTHE / VERNAL GENESIS** 4. / 10.  
helles bock | md | 6.9% | 42° | seidel | 20 oz.
- subtle hoppiness
- RESIDENT CULTURE / RIDING FOR THE FEELING** 4.5 / 9.  
italian pilsner | nc | 5% | 42° | tulip | 13 oz.
- \*SILVER BRANCH / GLASS CASTLE** 3.5 / 7.  
czech pilsner | md | 5% | 42° | tulip | 13 oz.
- delicate fruit
- \*BURNISH / ZEPHYR** 4. / 8.  
kölsch | md | 5.1% | 42° | tulip | 13 oz.
- \*CROOKED CRAB / CRABBY VALKYRIE** 4. / 8.  
west coast pilsner (pink boots collab.) | md | 5.2% | 42° | tulip | 13 oz.

## ROAST

- dark & dry
- GREAT LAKES / EDMUND FITZGERALD** 3. / 8.  
robust porter | oh | 6% | 48° | becher | 16 oz.
- rich & decadent
- PERENNIAL / INTENTIONAL INDULGENT** 6. / 12.  
imperial stout w/ tiramisu (2nd shift collab.) | mo | 11.5% | 54° | snifter | 13 oz.
- \*BLACK FLAG / BARREL SELECT #1** 6. / 12.  
bourbon barrel-aged imperial stout | md | 12.4% | 54° | snifter | 13 oz.
- \*OLIVER / BA LIQUID LUXURY** 6. / 12.  
bourbon barrel-aged imperial stout | md | 16% | 54° | snifter | 13 oz.
- soft & silky
- \*CUSHWA / ILLUSORY CORRELATION** 4. / 8.  
schwarzbier | md | 5% | 48° | tulip | 13 oz.
- MAST LANDING / GUNNER'S DAUGHTER** 4. / 9.  
sweet stout | me | 5.5% | 48° | becher | 16 oz.
- \*ELDER PINE / CHIN CHIN!** 4.5. / 9.  
export stout | md | 7% | 54° | snifter | 13 oz.

## NON-ALCOHOLIC

- ATHLETIC BREWING / FREE WAVE** 6.  
hazy ipa w/ amarillo, citra & mosaic | ct | 0.5% | 42° | 12 oz. Can

## HOP

- bold, herbal & citric
- SIERRA NEVADA / CELEBRATION** 3. / 7.  
fresh hop ipa w/ cascade, centennial & chinook | ca | 6.8% | 48° | becher | 16 oz.
- BELL'S / TWO HEARTED** 3. / 7.  
ipa w/ centennial hops | mi | 7% | 48° | becher | 16 oz.
- \*BLUEJACKET / OCEAN VIEWS** 4.5. / 9.  
double ipa w/ amarillo, centennial & simcoe | dc | 8% | 48° | snifter | 13 oz.
- soft & juicy
- \*OLIVER / I WISH I WAS AT THE YARD** 4. / 9.  
hazy pale ale w/ citra (monument city collab.) | md | 4.5% | 48° | becher | 16 oz.
- RESIDENT CULTURE / LIGHTNING DROPS** 6. / 12.  
hazy ipa w/ citra, mosaic & strata | nc | 6.5% | 48° | snifter | 13 oz.
- RESIDENT CULTURE / MIXED TAPES: NEW ENGLAND JAMS** 6. / 12.  
hazy ipa w/ nectarone (edmund's oast collab.) | nc | 6.5% | 48° | snifter | 13 oz.
- \*BURLEY OAK / LOST** 4. / 9.  
hazy ipa w/ simcoe, mosaic & amarillo | me | 7.2% | 48° | becher | 16 oz.
- SOUTHERN GRIST / RIWAKA POWER** 6. / 12.  
hazy double ipa w/ riwaka & nelson sauvin | tn | 8.4% | 48° | snifter | 13 oz.
- EQUILIBRIUM / SAVANTS & SAVAGES** 6. / 12.  
hazy dipa w/ citra, strata & galaxy (electric collab.) | ny | 8.5% | 48° | snifter | 13 oz.
- RESIDENT CULTURE / JUICE RUNS THE GAME** 6. / 12.  
hazy double ipa w/ galaxy, talus, enigma & vic secret | nc | 9% | 48° | snifter | 13 oz.
- RESIDENT CULTURE / HALFWAY TO HEAVEN** 6. / 12.  
hazy double ipa w/ peacharine (inner voice collab.) | nc | 9.3% | 48° | snifter | 13 oz.

## MALT

- toasty & nutty
- RESIDENT CULTURE / SORTE** 4. / 10.  
altbier (halfway crooks collab.) | nc | 5% | 48° | becher | 16 oz.
- \*MANOR HILL / MILD MANOR'D** 3. / 7.  
english mild | maryland | 5.3% | 48° | becher | 16 oz.
- AYINGER / CELEBRATOR** 5. / 10.  
doppelbock | ger | 6.7% | 54° | tulip | 13 oz.
- COMMONWEALTH / MEPHISTOPHELES** 4. / 8.  
doppelbock | va | 7% | 54° | tulip | 13 oz.
- \*NEPENTHE / SPONTANEOUS DEVIATIONS #5** 4. / 8.  
barleywine | md | 9.3% | 54° | snifter | 13 oz.
- fruit & toffee
- \*THE BREWER'S ART / PRIMROSE HILL** 3. / 7.  
best bitter | md | 4.5% | 48° | becher | 16 oz.
- RESIDENT CULTURE / LOST BUT NOT FORGOTTEN** 4. / 10.  
extra special bitter w/ east kent golding hops | nc | 5.4% | 48° | becher | 16 oz.
- \*ELDER PINE / BITTER GEEZER** 3. / 8.  
extra special bitter | md | 5.5% | 48° | becher | 16 oz.

## FRUIT & SPICE

- bright
- THE BRUERY / LA PETITE PROVISION** 6. / 12.  
table beer w/ basil & lemongrass | ca | 3.5% | 48° | tulip | 13 oz.
- \*MANOR HILL / GRISETTE** 3.5 / 7.  
grisetete | md | 4.7% | 48° | tulip | 13 oz.
- ALLAGASH / WHITE** 3.5 / 7.  
witbier | maine | 5.2% | 48° | tulip | 13 oz.
- \*THE BREWER'S ART / BEAZLY** 3.5. / 7.  
belgian strong blond ale | md | 7.3% | 48° | snifter | 13 oz.
- \*BLUEJACKET / SHAKING THROUGH** 4. / 8.  
tripel | dc | 8.5% | 54° | snifter | 13 oz.
- \*DENIZENS / THIRD PARTY** 3.5. / 7.  
tripel | md | 9.1% | 54° | snifter | 13 oz.
- TART & FUNKY**
- fruity
- CROOKED RUN / CHERISH** 5. / 10.  
fruited sour ale w/ cherries & white chocolate | va | 5% | 48° | tulip | 13 oz.
- FIRST STATE / PANDA DREAMS: LIMONCELLO** 4. / 8.  
fruited sour ale lemons & milksugar | de | 6% | 48° | tulip | 13 oz.
- GREAT NOTION / BLUEBERRY MUFFIN** 6. / 12.  
fruited sour ale w/ blueberries | or | 6% | 48° | tulip | 13 oz.
- DEWEY / SECRET MACHINE: ORANGE, GUAVA & PASSIONFRUIT** 4.5. / 9.  
fruited sour ale | de | 7% | 48° | tulip | 13 oz.
- DEWEY / SECRET MACHINE: TRIPLE BERRY** 4.5. / 9.  
fruited sour ale w/ blueberry, blackberry & raspberry | de | 7% | 48° | tulip | 13 oz.
- \*CROOKED CRAB / STRAWBERRY FRENCH TOAST PUNCHLINE** 4.5. / 9.  
sour ale w/ cinnamon, maple syrup & milk sugar | md | 7.5% | 48° | tulip | 13 oz.

## CIDER

- POTTER'S / GRAPEFRUIT HIBISCUS SESSION** 4. / 8.  
dry cider w/ grapefruit & hibiscus | va | 4.5% | 48° | tulip | 13 oz.
- ANXO / CIDRE BLANC** 4. / 8.  
dry cider w/ sauvignon blanc wine grape yeast | dc | 6.9% | 48° | tulip | 13 oz.
- GRAFT / FIELD DAY** 4.5. / 9.  
dry cider w/ rhubarb, hibiscus & blood orange | ny | 6.9% | 48° | tulip | 13 oz.

*"Good People Drink Good Beer"*  
Hunter S Thompson

(\*) featured happy hour beer- \$2 off from 4-6pm

## Share Plates

**Spicy Castelvetrano Olives 7.00**

**Fried Brussels Sprouts 12.50**  
*Calabrian Honey, Almonds, Lemon Aioli*

**Tavern Wings 16.00**  
*choice of Honey & Calabrian Chili, Old Bay, or Buffalo, served with Blue Cheese Crema*

**Semolina Dusted Calamari 17.75**  
*served with Marinara & Lemon Caper Aioli*

**Chicken Parm Sliders 16.00**  
*served with spicy Vodka Sauce*

**Creamy Burrata 16.50**  
*with Basil Pesto, toasted Pine Nuts & Garlic Bread*

**Garlic Bread Quattro Formaggi 11.50**  
*Semolina Bread baked until golden brown, served with a Four Cheese Sauce*

**Spinach & Artichoke Dip 15.00**  
*Roasted Garlic, Feta, Herb Crostini*

## Fresh Salads

*add to any Salad: Chicken for 6. / Shrimp for 8.*

**Cobb Salad 16.25**  
*with Avocado, Gorgonzola, Bacon, Tomato, Egg, Chianti Vinaigrette, & Ranch*

**Roasted Garlic Caesar 14.50**  
*Semolina Croutons & Parmesan*

**Endive & Arugula 14.50**  
*Orange, toasted Fennel Vinaigrette, Olives & Pistachio*

# OWEN'S

## TAVERN & GARDEN

### Garlic Bread Pizza

**Chicken Pesto** *with Red Onion & Parmesan* ..... 17.50

**San Marzano Tomato** *with Mozzarella & Basil* ..... 15.50

**Truffled Wild Mushroom** *with Chives & Parm* ..... 16.50

**Spicy Pepperoni** *Pizza Spice & Chili Oil* ..... 17.50

## Big Plates

**Pan Roasted Trout 25.00**

*Tomato Panzanella, Arugula, roasted Garlic Croutons, Cucumbers & Lemon Butter Sauce*

**Chicken Pesto Sandwich 17.50**

*fresh Mozzarella, marinated Tomatoes, & Arugula*

**Mussels Fra Diavolo 19.00**

*spicy Tomato, Basil, served with Garlic Bread*

**Burger Deluxe 18.00**

*lto, Tavern Sauce, Dill Pickle on toasted Challah Bun with Fries (add American, Sharp Cheddar or Mozzarella Cheese for 1.50) (additonal toppings of Applewood Smoked Bacon or Marsala braised Mushrooms for 1.50)*

**Crispy Chicken BLT Sandwich 19.25**

*with Bacon, Lettuce, Tomato, Calabrian Aioli, toasted Ciabatta*

## Tavern Libations

..... all house cocktails 12. ....

**Abuelo's Old Fashioned**

*Reposado, Mezcal, Agave Nectar, Bitters*

**Spring Fever**

*Gin, Rosemary, lime, Blood Orange, Tonic*

**Espresso Martini**

*our Vanilla Vodka, house Espresso Liqueur, Licor 43, Coffee*

**Pomegranate Margarita**

*100% Agave Tequila, Pomegranate, Orangetello, Lime*

**Passion Spritz**

*Cinnamon Infused Aperol, Passionfruit, Bubbles*

**Mulberry Street Cosmo**

*our Citron Vodka, Aperol, Cranberry, house Orange, Lime*

**Picking Favorites**

*Bourbon, Applejack, Blanc Aperitif, Averna, Luxardo Maraschino*

## WINE

**Cava.** *biutiful, catalonia, spain* 10 / 40  
**Lambrusco.** *venturini baldini, emilia-romagna* 12 / 44

**Rose.** *san salvatore, campania* 13 / 52

**Riesling.** *selbach, mosel, germany* 13 / 52  
**Pinot Grigio.** *kaltern, alto-adige* 13 / 52  
**Sauvignon Blanc.** *frogs leap, california* 16 / 76  
**Chardonnay.** *fossil point, edna valley, ca* 13 / 52

**Pinot Noir.** *eola hills, willamette valley, oregon* 14 / 56  
**Aglianico.** *i sassi, campania* 12 / 48  
**Zinfandel.** *hendry ranch wine, napa valley, california* 15 / 60  
**Cabernet Sauvignon.** *14 hands, washington st.* 14 / 64

GRATUITY IS ADDED TO ANY PARTY OF SIX OR MORE. WE ARE ADDING 3% TO EACH CHECK TO RECOGNIZE THE EFFORTS AND WORK OF OUR BACK-OF-HOUSE STAFF AND THEIR CONTRIBUTION TO THE DINING EXPERIENCE.

SOME ITEMS ARE SERVED USING RAW OR UNDERCOOKED INGREDIENTS. CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.