

Oliver T's Tasting Room

Growler Station – On Tap

#1 – Midland Copper Harbor Ale – Midland, MI, Red Ale, American Amber, 5.3% ABV, 14 IBU. Perfectly balanced and sweet, toasty malt character, smooth mouthfeel and rich copper color. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

#2 – North Pier Happy Guy – Benton Harbor, MI, Pilsner, 6.1% ABV, 14 IBU. Bursting with citrusy goodness, this dry hopped pilsner is perfect for a relaxing afternoon in the sun. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

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#8 – Brewery Vivant Unapologetic Fruit: Jam Jar – Grand Rapids, MI, Sour, Fruited, 6% ABV, 15 IBU. Blueberries, plums and Blackberry *5oz Taster \$3.00, 12oz Goblet \$6.50, Prowler \$9.00, Howler \$17.00, Growler \$33.00*

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Jaxson's Select Cabernet Sauvignon – Oliver T's private label cab, aromas of ripe fruit, compliment notes of peppery spice, blackberries and plum

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Oliver T's Tasting Room

House Wines – By the Glass \$6.00

Jaxson's Select Cabernet Sauvignon – Oliver T's private label cab, aromas of ripe fruit, compliment notes of peppery spice, blackberries and plum

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Sansilvestro Dulcis Rosso – Sweet red Italian wine.

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Tussock Jumper Chenin Blanc – South African white wine.

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Siglo – Red wine from the Rioja region in Spain.

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Growler Station – On Tap

#1 – Midland Copper Harbor Ale – Midland, MI, Red Ale, American Amber, 5.3% ABV, 14 IBU. Perfectly balanced and sweet, toasty malt character, smooth mouthfeel and rich copper color. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

#2 – North Pier Happy Guy – Benton Harbor, MI, Pilsner, 6.1% ABV, 14 IBU. Bursting with citrusy goodness, this dry hopped pilsner is perfect for a relaxing afternoon in the sun. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

#3 – Prairie Artisan Ales Spectrum (2021) – Krebs, OK, Sour, 5.3% ABV. Sour Ale with Cinnamon, Hibiscus, and Chili Peppers. *5oz Taster \$3.00, 12oz Goblet \$6.00, Prowler \$8.00, Howler \$15.00, Growler \$29.00*

#4 – The Mitten Peanuts and Crackerjack – Grand Rapids, MI, Porter, 6.0% ABV, 30 IBU. Robust porter made with real peanuts and peanut butter. *5oz Taster \$3.00, 12oz Goblet \$6.00, Prowler \$8.00, Howler \$15.00, Growler \$29.00*

#5 – Greenbush Barrel-Aged Cabra Perdida – Sawyer, MI, Stout, Imperial, 11.7% ABV, 88 IBU. Blueberry Imperial Cream. *5oz Taster \$4.50, 12oz Goblet \$9.50, Prowler \$12.50, Howler \$24.00, Growler \$47.00*

#6 – Ciderboys Hard Cider Grape Stomp – Stevens Point, WI, Cider, Dry, 5% ABV. Purple grapes and apples *5oz Taster \$2.00, 16oz Draft \$4.00, Prowler \$4.00, Howler \$7.00, Growler \$13.00*

#7 – Elk PB & J'ale'y – Comstock Park, MI, Red Ale, American Amber, 5.0% ABV. Amber ale flavored with grape juice and peanut butter. *5oz Taster \$2.00, 16oz Draft \$5.00, Prowler \$5.00, Howler \$9.00, Growler \$17.00*

#8 – Brewery Vivant Unapologetic Fruit: Jam Jar – Grand Rapids, MI, Sour, Fruited, 6% ABV, 15 IBU. Blueberries, plums and Blackberry *5oz Taster \$3.00, 12oz Goblet \$6.50, Prowler \$9.00, Howler \$17.00, Growler \$33.00*

#9 – Le Bilboquet Microrasserie Sainte-Surette – Saint-Hyacinthe, QC, Sour, Fruited, 6% ABV, 15 IBU. Pink sour beer brewed with Quebec blueberries. *5oz Taster \$4.00, 12oz Goblet \$7.00, Prowler \$10.00, Howler \$19.00, Growler \$37.00*

#10 – Transient Artisan Ales The Juice is Loose – Bridgman, MI, IPA, Imperial, 8.1% ABV. Bright fruit flavor of passion fruit and citrus. *5oz Taster \$4.00, 16oz Draft \$8.00, Prowler \$10.00, Howler \$19.00, Growler \$37.00*

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