

Oliver T's Wine Bar & Growler Station

Growler Station – On Tap

#1 – Atwater – Dirty Blonde – Detroit, MI, Wheat Ale, 5.4% ABV. 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 – Dogfish Head Hazy-O – Milton, E, IPA, 7.1%. Brewed with truckloads of oats and wheat. 5oz Taster \$3.00, 12oz Goblet \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00

#5 – Petoskey Blueberry Crush – Petoskey, MI, Cream Ale, 7% ABV, 5oz Taster \$3.00, 16oz Draft \$7.00, Prowler \$7.00, Howler \$13.00, Growler 25.00

#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

Growler Station – On Tap (continued)

#11 – Tri City Cherry Torchon – Bay City, MI, Stout, Pail Ale, Belgian, 5.5% ABV, 26 IBU, Belgian pale ale with a touch of real cherries. 5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00

#12 – Lagunitas The Waldos' Special Ale (2022) – Petaluma, CA, IPA, Triple 11.7% ABV, 100 IBU. For all the treasure hunters everywhere. 5oz Taster \$3.00, 12oz Goblet \$6.00, Prowler \$7.00, Howler \$13.00, Growler \$25.00

#13 – DuClaw Sour Me Unicorn Farts – Baltimore, MD, Sour, Other, 5.5% ABV, 10 IBU. The glittered sour ale with fruity cereal mashed in. 5oz Taster \$3.00, 12oz Goblet \$6.00, Prowler \$8.00, Howler \$15.00, Growler \$29.00

#14 – Big Lake Cinnamon Bun – Holland, MI, Stout, Imperial, 13.6% ABV. A bourbon barrel aged stout with the flavor of fresh warm cinnamon bun. 5oz Taster \$4.00, 12oz Goblet \$7.00, Prowler \$10.00, Howler \$19.00, Growler \$37.00

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#17 – Boston Samuel Adams Summer Ale – Boston, MA, Wheat Beer, American Pale Wheat, 5.3% ABV, 8 IBU. This hazy golden unfiltered brew combines crisp wheat with the bright citrus. 5oz Taster \$2.00, 16oz Draft \$5.00, Prowler \$5.00, Howler \$9.00, Growler \$17.00

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#20 – Middle Coast Hessian Revelry – Traverse City, MI, Dunkelweizen, Wheat Beer, 7.2% ABV, 12 IBU. A classic dunkel brewed with toasted pecans. 5oz Taster \$3.00, 12oz Goblet \$5.00, Prowler \$7.00, Howler \$13.00, Growler \$25.00

Oliver T's Wine Bar & Growler Station

House Wines – By the Glass \$5.00

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

Jaxson's Select Triple Play Red Blend – Oliver T's private label red blend, Intense dark red color, with aromas of ripe berries, vanilla, and coffee.

Jaxson's Select Perfect Game Pinot Noir – Oliver T's private label pinot, Ruby color with an herbal, spicy nose, followed by lush notes of cherry and raspberry, highlighted by a hint of vanilla.

Jaxson's Select Home Run Chardonnay – Oliver T's private label chard, notes of tropical fruit and baking spices. Hints of yellow peach. Full body and buttery finish.

Fine Wines – By the Glass \$7.00

Sansilvestro Dulcis Rosso – Sweet red Italian wine.

Sansilvestro Moscato d'Asti – Sweet white Italian wine.

Tussock Jumper Chenin Blanc – South African white wine. Guava, ripe peach and pineapple on the nose that follow through on the palate.

Dancing Crow Sauvignon Blanc – Bright grapefruit and honeysuckle aromas and flavors. Made with organic grapes.

Nespolino Bianco – Trebbiano/Chardonnay. Citrus notes blended with tropical fruits. Fresh and approachable.

Meomi Pinot Noir – Jammy fruit and toasted oak notes. Dark berry, strawberry, and toasty mocha flavors. A top seller at Oliver T's.

96 Points Cabernet Sauvignon – Lodi 2018, Toasty American Oak. Blueberries, dark plum and blackberries. Bold sweet tannins hold up to a velvety mouthfeel, dark cherries, violets and baking spice finish. Oliver T's Wine Class Hit!

Nespolino Rosso – Sangiovese/Merlot. Main aromas are cherry and violet, blended with herbs and chocolate. Medium bodied with intense ruby red color.

Wine Flight **\$10.00**

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Oliver T's Wine Bar & Growler Station

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Oliver T's Wine Bar & Growler Station

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All alcohol can be consumed on premise in the Tasting Room Area only. Beer to go will either be in a Prowler (16oz), Howler (32oz), or Growler (64oz). Bottles are available for purchase separately at \$3.00, \$4.00, and \$5.00 each respectively. If a guest has their own container, it must have the Government Warning label affixed to it. It must be clean. Beer will not be dispensed into a dirty container.

Visit www.oliverts.com to see all of our catering menus including a full listing of our homemade cakes!

Follow us on Facebook and Instagram to keep up to date on all of our features and Specials!

