

# Oliver T's Wine Bar & Growler Station

## Growler Station – On Tap

**#1 – Breckenridge Brewery: Vanilla Porter – Breckenridge, CO.** Porter. 5.4% ABV. IBUs: 16. Toasty warm vanilla melds with roasty malt sweetness in this smooth but flavorful porter. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

**#2 – Four Sixes: Hazy Session IPA – 6666 Ranch, TX.** Hazy NEIPA. 4.6% ABV. IBUs: N/A. Easy drinking NE-style IPA, the tropical fruit and citrus aroma is balanced by a slight malty sweetness. The palate is met with light floral notes, and gentle hop bitterness on the finish. *5oz Taster \$3.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

**#3 – Jester King Brewery: Black Metal – Austin, TX.** Russian Imperial Stout. 9.3% ABV. IBUs: N/A. Intense English-style Imperial Stout with notes of coffee, dark cocoa and fruits, and a smooth finish. *5oz Taster \$4.00, 12oz Goblet \$9.00, Prowler \$11.00, Howler \$21.00, Growler \$41.00*

**#4 – Saugatuck Brewing: Neopolitan – Douglas, MI.** Milk Stout. 6.0% ABV. IBUs: 37. This creamy Milk Stout has all the rich flavors of chocolate, vanilla, and strawberry. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

**#5 – City Built Brewing: Prague Underground Czech Pilsner – Grand Rapids, MI.** Czech-Style Pilsner. 5.5% ABV. The classic Pilsner style. Saaz hops lend to the floral, herbal, and spicy notes with a dry finish. *5oz Taster \$3.00, 16oz Draft \$7.00, Prowler \$7.00, Howler \$13.00, Growler \$25.00*

**#6 – Blake's: American Apple Imperial Cider – Armada, MI.** Imperial Cider, 8% ABV. Sweetness is balanced with tartness in this Imperial Hard Cider. \*Gluten-Free *5oz Taster \$3.00, 16oz Draft \$7.00, Prowler \$7.00, Howler \$13.00, Growler \$25.00*

**#7 – Witch's Hat: Salted Caramel Brown Ale – South Lyon, MI.** Bourbon Barrel-Aged Brown Ale. 8.5% ABV. IBUs: N/A. Classic maltiness of a brown ale is enhanced with notes of sweet salted caramel. Additional time in bourbon barrels gives toasty vanilla and oak notes. *5oz Taster \$4.00, 12oz Goblet \$6.00, Prowler \$9.00, Howler \$17.00, Growler \$33.00*

**#8 – Urban Artifact – Teak – Tropical Tart – Cincinnati, OH.** American Fruit Tart. 7.2% ABV. Made with pineapple, pink guava, and key lime. Bubbly, tart, and refreshing. *5oz Taster \$4.00, 12oz Goblet \$7.00, Prowler \$9.00, Howler \$17.00, Growler \$33.00*

**#9 – Le Bilboquet Microbrasserie: Sainte-Surette – Saint-Hyacinthe, QC.** Fruited Sour Beer. 6% ABV, 15 IBU. Pink sour beer brewed with Quebec blueberries, the addition of lactose adds a smooth texture. *5oz Taster \$4.00, 12oz Goblet \$7.00, Prowler \$10.00, Howler \$19.00, Growler \$37.00*

**#10 – Transient Ales: Double-Double Double-Double – Bridgman, MI.** Imperial IPA. 10.5% ABV. IBUs: N/A. This West Coast-style IPA is heavily dry-hopped three times to give it a big, bold hop profile. *5oz Taster \$4.00, 12oz Goblet \$8.00, Prowler \$10.00, Howler \$19.00, Growler \$37.00*

## Growler Station – On Tap (continued)

**#11 – Tri City: Cherry Torchon – Bay City, MI.** Belgian-style Pale Ale 5.5% ABV. IBUs: 26. Belgian-style Pale Ale brewed with cherries. The fruitiness is balanced by the biscuity malts and hop bitterness. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

**#12 – Witch's Hat: Mr. Tiger 6 – South Lyon, MI.** Pilsner 5.2% ABV. Brewed in memory of the legendary Al Kaline, this pilsner is dry-hopped for a fruity, crisp finish. *5oz Taster \$3.00, 16oz Goblet \$6.00, Prowler \$7.00, Howler \$13.00, Growler \$25.00*

**#13 – DuClaw: Sour Me Unicorn Farts – Baltimore, MD.** Specialty Sour Ale. 5.5% ABV, 10 IBU. Sweet and tart, with fruity cereal and edible glitter added. *5oz Taster \$3.00, 12oz Goblet \$6.00, Prowler \$8.00, Howler \$15.00, Growler \$29.00*

**#14 – Saugatuck: Peanut Butter Porter – Douglas, MI.** Porter. 6% ABV. IBUs: 35 Classic Porter notes of chocolate and roasted coffee pair with creamy peanut butter. *5oz Taster \$3.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

**#15 – DuClaw Brewing: The Perfect Pear – Baltimore, MD.** Hopped Sour. 7.1% ABV. IBUs: 12. The tartness of this ale is balanced with sweet pear, warm vanilla and lactose for a velvety mouthfeel. *5oz Taster \$3.00, 16oz Draft \$7.00, Prowler \$7.00, Howler \$13.00, Growler \$25.00*

**#16 – Right Brain Brewery – Orange You Curious – Traverse City, MI.** Citrus Wheat Ale. 4.5% ABV, IBU: N/A. Refreshing wheat ale brewed with orange zest, perfect for a hot summer day! Fruity notes with a hint of citrus. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

**#17 – Leinenkugel's: Summer Shandy – Chippewa Falls, WI.** Shandy. 4.2% ABV. IBUs: 11. Classic German-style Weiss beer paired with the thirst quenching taste of lemonade. *5oz Taster \$2.00, 16oz Draft \$5.00, Prowler \$5.00, Howler \$9.00, Growler \$17.00*

**#18 – Saugatuck Brewing: Rainbow Rodeo IPA – Douglas, MI.** American IPA. 7% ABV. IBUs: N/A. Paying tribute to Michigan's fishing and farming heritage, this IPA has all the classic notes of citrus, tropical fruit and pine, with a malty backbone. *5oz Taster \$2.00, 16oz Draft \$6.00, Prowler \$6.00, Howler \$11.00, Growler \$21.00*

**#19 – Greenbush Brewing: Anger – Sawyer, MI.** Black IPA. 7.6% ABV. IBUs: 85. Roasted malty character balances the intense spicy hops of this Black IPA. *5oz Taster \$3.00, 12oz Goblet \$6.00, Prowler \$7.00, Howler \$13.00, Growler \$25.00*

**#20 – Hoppin Frog: Peach Pecan Turbo Shandy – Akron, OH.** Shandy. 7% ABV. Juicy peach and rich pecan mix together to create a refreshing shandy. *5oz Taster \$5.00, 12oz Goblet \$11.00, Prowler \$14.00, Howler \$27.00, Growler \$53.00*

# Oliver T's Wine Bar & Growler Station

## Fine Wines – By the Glass \$9.00

### Whites

**Sansilvestro Moscato d'Asti** – Sweet white Italian wine.

**Arona Sauvignon Blanc** – Marlborough, New Zealand.

**Nespolino Bianco** – Italy, Trebbiano/Chardonnay.

### Reds

**Cotes du Rhone** – France, Domaine de l'Espigouette

**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!

**De la costa Sangria** – Paso Robles, California red blended with natural fruit.

## Wine Flight **\$14.00**

## Event Information

Stay tuned to [oliverts.com](http://oliverts.com) for upcoming events. The tasting area is available for private tastings, or other events. Please contact us at:

(810) 695-6550

Fax: (810) 695-9140

Email: [oliverts.store@gmail.com](mailto:oliverts.store@gmail.com)

## ORDERING INFORMATION

Phone: (810) 695-6550

Fax: (810) 695-9140

Email: [oliverts.store@gmail.com](mailto:oliverts.store@gmail.com)

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](http://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!



# Oliver T's Wine Bar & Growler Station