



**City Tap House's philosophy on craft beer is clear.
Let it be at the heart of what we offer our valued guests.
Let our list be approachable, unpretentious and community-driven.
Let the bar and the kitchen challenge and elevate each other.**

**Let a walk through our door bring with it
discovery and good times, shared with good people.**

Welcome. We're happy to share our craft with you.

**Our list is organized by style. Within those styles, from lightest in body to heaviest.
Pricing has been determined by ounce. Items with an asterisk are 10oz pours, which may be due to alcohol content,
style or exclusivity. Otherwise pricing is for a 16oz pint or 5oz sampler.**

Beer listed in **RED appear both at the Main Bar & the Patio Bar**

CASK: ENGLISH STYLE REAL ALE, PULLED FROM OUR BEER ENGINE. REPRESENTS TRUE PUB STYLE.

CASKS COMING SOON...

**NON-ALCOHOLIC SELECTIONS: FOR DESIGNATED DRIVERS, OUR UNDERAGED FANS,
THOSE LOOKING FOR A CAFFEINE BUZZ, ADVENTUROUS MIXOLOGISTS OR ALL OF THE ABOVE**

- The Rabbit Cold Brew*** Smooth, bold and naturally sweet coffee is for the caffeine lover, with over 40mg of caffeine per ounce. Cold steeped for over 18 hours. (Palm Beach County, Single Origin Coffee, \$10 for 10oz pour)
- Tealixir Dr. Marigold*** In the tradition of American folk medicine, this kombucha is naturally fermented tea- Crisp and fruity. Ingredients include chinacea, Ginkgo, St. John's Wort & Hawthorn, marigold petals, dandelion, orange peel, Perfect on it's on, but fantastic in a cocktail (West Palm Beach, Kombucha, \$8 for 16oz)

WHEATS: TYPICALLY SOFT ON THE PALATE, RANGING FROM LIGHT & CITRUSY TO BIG, FRUITY & SPICY

- Dogfish Head Namaste*** 4.8% A witbier bursting with good karma. Made with dried organic orange slices, fresh-cut lemongrass and a bit of coriander. (DE, Witbier \$3/ \$6.50)
- Harpoon UFO White*** 4.2% Super refreshing spice & citrus balance. Made with love from our pals in Boston! (MA, Witbier \$3/ \$6)
- *Concrete Beach Tropic of Passion*** 4.8% Intense tropical fruit aroma leads into a full-bodied beer that showcases the tart and slightly sweet interplay of passion fruit, leaving you with a dry and refreshing finish. (FL, Witbier \$3/ \$6.50)
- Hollywood Pineapple Wheat*** 4.8% Hopped with Citra and Saaz and fermented with American ale yeast. Pineapple puree added during secondary fermentation (FL, Amer. Wheat \$3/ \$6)
- Bell's Oberon*** 5.8% With the character & vibrance of a sunny afternoon, we're so happy this beer is year round in Florida. Mild fruit aromas & light spicy hop character. (MI, Amer. Wheat \$3/ \$6.50)
- Funky Buddha Floridian*** 5.2% With a color as brilliant as a West Palm sunset, this local Hefeweizen stacks traditional banana & clove notes in a a super approachable beer. (FL, Hefeweizen \$3/ \$6)
- J. Wakefield El Hefe*** 5.5% The notes of coconut and banana perfectly compliment this light-bodied concoction. One of our favorite South Florida brewers. (FL, Hefeweizen \$3/ \$6)
- Weihenstephaner Hefeweiss*** 5.4% From the worlds oldest brewery, this classic naturally cloudy wheat beer has a wonderful yeasty fragrance and taste. (GER, Hefeweizen \$4/\$8.5)
- *Schneider Aventinus*** 8.2% Notes of ripe bananas, raisins and plums meet liquorice and roasty aromes. Full-bodied and warming, with a well-balanced and smooth finish (GER, Weizenbock \$4/\$8)

BELGIANS: YEAST-DRIVEN, SPANNING FROM CRISP LIGHT SAISONS TO BOLD MALTY DARKS ALES

- Ommegang Rare Vos*** 6.5% A popular style in Belgian cafes, this Amber style shows off caramel sweetness, light fruit/spice hop interplay. An awesome food beer. (NY, Belg. Amber \$3/ \$7)
- *Boulevard Tank 7*** 8.5% A big, fruity nose and grapefruit hops close to a peppery finish in this fine farmhouse. One of the finest beers, available all year round. (MO, Saison \$3.5/\$7.5)
- *Goose Island Sofie*** 6.5% Partial aged in wine barrels with citrus peel. Champagne color, white pepper aroma, citrus & vanilla flavor, sparkling body. A terrific interpretation of the classic style (IL, Saison \$4/ \$8)

*Biscayne Bay Saison	8.6% French hops with an authentic Saison yeast creates a beer with a distinguished taste, a generous bitterness and a nice balance between body and bite. (FL, Saison \$3/\$7)
*Terrapin Maggie's Peach Farmhouse	5.2% Layered on top of the classic spice character of Saison, Maggie's packed 10 lbs of peaches per barrel, giving the beer an amazing seasonal stone fruit brightness. (GA, Saison \$3/ \$6)
*Bangin' Banjo Lady Luck	7.5% Deceptively light for it's ABV. This local brewery is impressing us with their innovation and diversity of styles. Easy drinkin' summer farmhouse ale. (FL, Saison \$3/ \$7)
*St. Feuillien Saison	6.5% Brewed by one of the oldest family brewer's in Belgium. Has an unmistakable flavour full of rich nuances and a slight tang. (BELGIUM, Saison, \$4/ \$8)
*Coppertail Unholy Trippel	9% This is a true American Tripel (yes, there is such a thing). Classic easy clean malts, fruity nuance, and a big American hop bite. (FL, Tripel \$3/ \$7)
*Pauwel Kwak	8.4% Amber in color with beautiful foam and slightly sweet, seductive malt character. Rich, satisfying Belgian experience. (BEL, Strong Dark Ale, \$5/ \$10)
*St. Bernardus ABT 12	10% Dark w/ a full, ivory-colored head. Fruity aroma, full of complex flavours & excels because of its long bittersweet finish w/ a hoppy bite. A very balanced beer, w/ a full-bodied taste & a perfect equilibrium between malty, bitter, & sweet. (BEL, Quad \$5.5/\$11)

FRUITS & SPICED: MORE THAN JUST BEER FOR NON-BEER LOVERS, OFTEN INNOVATIVE & SURPRISING

*Accomplice Strawberry	6% Crispy, light body, moderate sweetness, hints of strawberry and apple. (FL, Cider \$3/\$7)
*Accomplice Brogue	6.1% Lovely fizzy apple thru and thru. Would remind you of English Strongbow cider, except made right here in West Palm. (FL, Cider \$3/\$7)
Angry Orchard	5% Crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness for a balanced cider taste. (OH, Cider \$3/ \$6)
Cigar City Horchata	6.6% This beer has a tapioca sweetness, moderate vanilla and cinnamon notes as is typical of the Mexican interpretation of horchata. Interesting for sure. (FL, Spiced Ale \$3/\$7)

WILD ALES & SOURS: EMERGING IN POPULARITY, THESE ALES GO FROM BRIGHT & TART, TO AGED, RICH, & VINEGAR-Y

*Smuttynose Blueberry Short Weisse	5.2% Blueberry aged, clean, tart, crisp, refreshing, easy to drink. (NH, Berliner Weissbier \$3/\$7)
Sierra Nevada Otra Vez	4.5% Gose goes Cali. Embracing prickly pear, local to the Cali climate, this traditional sour gets a rounded fruity presence. Like a refreshing fruit tea. (CA, Gose \$3/ \$6)
Anderson Valley Briney Melon	4.2% This beer made one of the biggest splashes of 2016 on the craft beer market. Subtle watermelon mingles with classic sweet salt style beer. (CA, Gose \$3/ \$6)
*Duchesse De Bourgogne	6.2% Duchesee de Bourgogne is the traditional top fermented reddish-brown ale from the West-Flanders region of Belgium. This refined ale is a blend of 8 and 18 months old ales following careful maturation in oak casks. 100% natural and unpasteurized. (BEL, Flanders Red Ale \$5.5/ \$11)

MALTY TO ROASTY: FROM BALANCED AMBERS & BROWNS TO DARK, ROASTY MALTS & ROBUST FLAVORS

New Belgium Fat Tire	5.2% An iconic brand in American craft at this point. Why? Everybody can get behind easy caramel malt and grassy, fruity hops. Not too sweet, not too bitter. (NC/ CO, Amber Ale \$3/ \$6)
Guinness Draught Stout	4.2% Time tested and true. Soft nutty malts. Surprisingly light. Great to blend with Wits, Lambics, & Ambers. (IRELAND, Dry Irish Stout \$3 for tasting/ \$8 for 20oz)
Young's Double Chocolate Stout	5.2% Scary drinkable. Brewed with an abundance of chocolate malt and real dark chocolate. Smooth and creamy. Where's the Vanilla gelato?? (ENG, Sweet Stout \$4/ \$8)

Green Man Porter 6% Traditional English style with rounded roasty presence and finishes with heavy chocolate notes. (NC, Eng Porter \$3/ \$6.50)

***Lagunitas WTF** 7.85% Rich, smooth, dangerous, and chocolatey. It's a big ol' hoppy Imperial Brown Ale to help you with your slippery slide on into the heat of the night. (CA, Strong Ale \$3/ \$7)

**PALES: A RANGE OF BITTERNESS FROM
CLEAN KOLSCHS TO BALANCED HOPPY CHARACTER TO HOP BOMBS**

Tequesta De Chancellor 5.3% Clean and bright German style Pale, from one of the best classic style brewers around, with slight grassy hop presence. (FL, Kolsch \$3/ \$6)

Victory Summer Love 5.2% A beautiful simple summer quencher. Clean, low bitterness and easy drinkin' (PA, Golden Ale \$3/ \$6)

Sierra Nevada Pale Ale 5.6% The granddaddy of American craft. Amber color, medium body, strong aroma, earthy hop character, classic. (CA, Pale Ale \$3/\$7)

**Fat Heads
Sunshine Daydream** 4.9% Bright golden colored brew offers aromas of tropical fruit and pine, along with a juicy citrusy blast on your palate. Love this brewery. (OH, Session IPA \$3/ \$6)

Founders All Day IPA 4.7% As the name suggests, this beer is built for IPA lovers to commit to some All Day drinkin' Bright aromatic hops up front, easy finish that doesn't crush your pallette. (MI, Session IPA \$3/\$6)

Stone Go To IPA Packing 68 IBUs into 4.8% is a feat to behold. Luckily, let us pour you a pint so you can. Bright aromatic hops without the crushing ABV. (CA, Session IPA \$3/ \$6)

Coppertail Free Dive 5.9% Huge citrus hop notes shine thru an approachable malt body. We love this beer. (FL, IPA \$3/ \$6.5)

MIA Mega Mix 6% Very nice West Coast Style IPA brewed with Citra & Mosaic...offering huge aromatic tangerine tropical goodness. A favorite of ours locally. (FL, IPA \$3/ \$6.5)

Due South Cat 3 IPA 6.1% Straight forward "Florida Style IPA" as the Due South folks call it. Bright fruity hope presence. (FL, IPA \$3 / \$6.5)

Boulevard Tropical Pale 5.9% Grapefruit and passionfruit abound in this late summer release from one of America's most prolific craft brewers. (MO, Pale Ale \$3/ \$6.5)

Terrapin Hopseutioner 7.3% Expect citrus and pine on the nose with a beautifully bitter finish; a strong malt backbone keeps the bitterness in check. (GA, IPA \$3/\$6)

Lagunitas IPA 6.2% Ruthlessly delicious. Well-rounded, highly drinkable IPA. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops. (CA, IPA \$3/\$6)

Twisted Trunk IPGA 6.2% El Dorado hops offer a pretty citrus peel sweetness and bite (FL, IPA \$3/ \$6.5)

Bell's Two Hearted Ale 7% Intense hop aroma and malt balance. Hopped exclusively with the Centennial hop varietal from the Pacific Northwest which lends to characters of grapefruit and pine (MI, IPA \$3/\$7)

Cigar City Jai Lai 7.5% Brilliant copper color, hints of soft caramel balance gorgeous and approachable citrus hops. Hard to be a bar in Florida and not pour one it's renowned beers. (FL, IPA \$3/ \$7)

**PILSNERS, LAGERS & BOCKS: SLOWER FERMENTATION BRINGS ON FULLER FLAVORS,
FROM CRISP PILSNERS TO RICH MALTY BOCKS**

Bud Light 4.2% We obviously have more "crafty" options. The World's favorite Light Beer. (MO, Adjunct Lager \$6)

Stella Artois 5% Euro Lager does the job just fine...slight malt sweetness, honest beer (BEL, Euro Lager \$3/\$6)

**Concrete Beach
Stiltsville Pils** 5.2% Clean and bright local Pils finished with Nelson Sauvin hops, adding a pretty tropical bite. (FL, Euro Pils, \$3/ \$6)

North Coast Scrimshaw 4.4% For our money, maybe the best Pilsner brewed in the US....maybe. German malts, easy hops. (CA, German Pils \$3/ \$6.5)

<i>Veltins Pilsner</i>	4.8% Perfect compliment to rich pub dishes, a super clean and light authentic German pils. (GER, German Pils \$3/ \$7)
<i>Victory Prima Pils</i>	5.3% Prima! It's a German exclamation of joy. It's a recognition of accomplishment. The whole flower hopped German treat is a wonder accomplishment. (PA, German Pils, \$3/ \$6)
<i>Lagunitas Pils</i>	6% Super grassy Saaz hops and a clean malts. A classic. (CA, Czech Pils \$3/ \$6)
<i>Copperpoint Lager</i>	5% Malty, german style, every day drinkin' lager. Simplicity wins sometimes. (FL, Amber Lager \$3/ \$6)
<i>Yuengling Lager</i>	4.4% America's oldest family-owned brewery keeps it real. (PA, Amber Lager \$3/\$6)
<i>Sam Adams Boston Lager</i>	4.9% Perhaps one of the best known beers brewed in America. A tremendous food beer, as the caramel malts offer a fullness of body without being too aggressive. (MA, Vienna Lager \$3/ \$6)

ON DECK BEERS THAT WE HAVEN'T TAPPED YET, BUT ARE COMING SOON

<i>Ballast Point Sculpin</i>	7% Quickly becoming a go to for American craft IPA lovers, this West Coast beauty offers a peachy mango quality. Time flies when your having Sculpins. (CA, IPA \$3/ \$7)
<i>*Avery Liliko'i Kepolo</i>	5.4% Talk about a desert island beer. Adding a tropical island flair to a spicy traditional witbier, passionfruit erupts here. Great balance of tart fruit & dry spice. (CO, Witbier \$3/ \$7)
<i>Stiegel Radler</i>	2% Naturally cloudy appearance and a tangy fruit flavor, creating a succulent and fruity taste sensation with a refreshing finish. (Austria, Radler \$3/\$6)
<i>*Timmerman's Strawberry Lambic</i>	4% With every sense you get bright Strawberry. Aromatically as pleasing as a scratch & sniff sticker that you can drink. (BEL, Lambic \$5/ \$10)
<i>*Saltwater Cherry Sea Cow</i>	6% Rich, fat stout character with roasty creamy malts, layered with coffee and tart cherry. (FL, Sweet Stout \$3/ \$7)
<i>Copperpoint B. Rabbit</i>	6% Gorgeous Oatmeal stout fortified with amazing Rabbit coffee from Riveria Beach. Roasty, sweet & nutty. Very easy drinkin' (FL, Coffe Stout \$3/ \$7)
<i>26 Degree IPA1A</i>	6.2% Malty backbone with tropical hop presence. The name just rolls off your tongue! (FL, IPA \$3/ \$6.5)
<i>*Sonoma County Washboard</i>	5.5% Incredible cider from wine country. Oregon pressed apples steeped in Indian Sasaprilla. Hint of creamy vanilla and herbs. (CA, Cider \$3/ \$7)
<i>Boulevard Hibicus Gose</i>	4.2% One of our favorite seasonal sours. Brewed traditionally with coriander and sea salt, then steeped in hibiscus flower adding a brilliant pink color. (MO, Gose \$3/\$6.50)
<i>*Bosteels Tripel Karmeliet</i>	8.4% With sweet wheat and creamy oats in the malt build, this tripel shines as one of the best. Soft banana, bubble gum & vanilla notes. Transcendent beer. (BEL, Tripel \$5/\$10)