

## FOOD



### Bavarian Pretzel with Beer Cheese Dip | \$8

Made locally by Styria II Bakery - giving us "a taste of the Alps." Served with cheese blended with our own beer. What's not to love about this age-old companion of Bavarian beer?



### Gilded Griller - German or White | \$7.5

Hofmann's famous snappy griller on a pretzel roll. Served with a side of our beer cheese dip, German mustard, Zweigle hot dog sauce, and a Claussen crunchy dill pickle spear on a bed of pretzel sticks.



### Meat & Cheese Plate | \$8

Calabrese salami and Creamy Goat Brie served with water crackers. Simple, delicious; gears you up for your next pint.



### Beer Cheese Nachos | \$6

Tortilla chips smothered in our addicting beer cheese with a side of salsa.



### Chips & Salsa | \$5

Our friends over at Rocky Mountain Salsa make it fresh, local, and with a homemade taste using ingredients right here in Colorado.



**Bowl of Pub Mix | \$2    Bowl of Pretzels | \$2    Bowl of Peanuts | \$2**

## NON-ALCOHOLIC DRINKS

Kombucha 13 oz	\$6	LaCroix	\$2
Root Beer, Coke, Sprite	\$2	IZZE	\$2
		Bottled Water	\$2
		Juice Box	\$1

## ABOUT THE BREWERY

Gilded Goat Brewing Company is a family-run operation with a single purpose: to gather the community in our taproom to drink Bold & Balanced Beer inspired by German, Belgian, and American traditions and innovations. Our 7-barrel brewhouse is designed and operated by our brewer Charlie Hoxmeier. Our taproom, inspired by the countless pubs visited by the Hoxmeier family in Europe and North America, is managed by Luke Ballou.

## MUG CLUB

Join the Gilded Goat community with a Mug Club premiership. At only \$99 per year, membership includes a 20oz. personalized mug, a mug-sized pour of one of our standard beers at a pint price every visit to the taproom, a Bold and Balanced Gilded Goat t-shirt, a stylish hat, Rewards Punch Card, \$1 off Growler Fills, 15% off merchandise, Membership ID, selected discounts and promotions throughout the year, and participation in our Mug Club events.

[www.GildedGoatBrewing.com](http://www.GildedGoatBrewing.com)



Please, Order at the Bar. Thank You!

### -FEATURED BEER-

### Nitro Rye Lager

Slight spiciness tied in with sweet pine and floral aroma make this beer a welcoming bouquet. Balanced flavor between rye spiciness and floral hoppiness. Easy drinking due to a light body and dry finish, with a clean lager fermentation.



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16 oz.  
\$5.50



13 oz.  
\$4.50



10 oz.  
\$4/\$6



Taster  
5 oz.  
\$2/\$3



Taster Tray  
(4) 5oz  
\$8-12



Growler Fill  
64 oz.  
\$14



Growlette Fill  
32 oz.  
\$10



Crowler  
32/25oz.  
\$11/\$7

## ANNALISE | Pink-Peppercorn Blonde Ale

A crisp, medium bodied, drinkable Blonde Ale. Pours a vibrant golden straw color with an aroma that is slightly fruity with a bit of spiciness from the Huell Melon hops. Tastes of lemonpeel, strawberry, soft honeydew, and pink peppercorn; more complex than your typical blonde ale.

ABV 6.4% IBU 16 | **Malts** Pilsner, Pale, Carapils | **Hops** Northern Brewer, Hallertau, Styrian Gold

## MEANDERING WHEAT | Mandarin Wheat Beer

This American Wheat fills the nose with aromas of mandarin and malted wheat. A smooth and silky mouth-feel, enhanced by floral, orange blossom, and honey flavors. Finishes soft like a classic American Wheat, with a twist of citrus.

ABV 6% IBU 8 | **Malts** Pils, Malted Wheat, Flaked Wheat, Dextrin | **Hops** Slovenian Celeia

## CITRUS HOUR | Citra Hopped Sour

Dry hopped and drinkable sour. Pineapple and citrus on the nose. Brett funk up front with lemon peel and apricot. A subtle lactic acidity followed by a dry finish and lingering honeydew. Not a beer that makes you pucker up, but enough sour to dry your palate and crave for more.

ABV 5.8% IBU 10 | **Malts** Pilsner, White Wheat, Flaked Corn | **Hops** Citra

## WHY IS BRETT SO PALE? | Brett Pale Ale

Mixed culture of Brettanomyces and our house ale yeast creates a beer that is round, tropical, and slightly tart. Light but firm malt backbone ties in with dark fruit notes from the Mosaic hops.

ABV 5.8% IBU 40 | **Malts** 2-Row, Pale, Flaked Barley, Crystal-10 | **Hops** Mosaic, El Dorado

## LIGHTFOOT | Coffee Pale Ale

At first glance the Lightfoot may not be what you expect from a coffee beer. Lighter in color, the spirit in this one is robust. Notes of blood orange and rose petal from the Ethiopian coffee beans compliment tropical notes from the El Dorado hops. This collaboration with Harbinger Coffee creates a beer that reflects the passion and quality of Fort Collins' craft industry.

ABV 6.3% IBU 33 | **Malts** Pale, Flaked Barley, Crystal-10 | **Hops** El Dorado

## NOKHU | IPA

Gently tickles the senses on first approach. Addition of oats in the malt bill gives Nokhu a nice balance and full bodied mouth feel with a slight hazy appearance. Dry hopped with Citra and Simcoe hops lend to fruity, earthy notes that create a beer as fresh as a Colorado spring.

ABV 7% IBU 55 | **Malts** Pale, Pilsner, Crystal-10, Oats | **Hops** Warrior, Simcoe, Citra

## DOWNPOUR PETRICHOR | Double IPA

Meet the amplified, West Coast version of our Petrichor. A downpour of dry hops with earthy, floral and piney flavors, balanced by a hefty malt core. On the lower end of the bitterness spectrum for double IPAs, this is a beer with all the hop flavor and a smooth finish.

ABV 8% IBU 55 | **Malts** Golden Promise, Munich, Pale, Crystal-60 | **Hops** Simcoe, Chinook, Centennial



## GÜTEN BOCK | 2018 GABF Bock Gold Medal

10 oz \$6 / 5 oz \$3



A traditional German lager with a medium body. Our lager yeast enhances the caramel aspects of the malt, allowing a sweetness to linger in the finish. Aromas of dark fruit, raisin, and rye bread mix to create a familiar aroma. Balanced maltiness and temptingly sweet flavors are accompanied by dark fruit to create a warm richness.

ABV 6.6% IBU 22 | **Malts** Munich, Rye, Chocolate Wheat | **Hops** Hallertau

## FESTBIER | Oktoberfest

A crisp, sweet aroma from the Vienna and Munich malts hits the nose, a reminder of the rich history of a beer once stored in cold caves and cellars during the summer months and served at Oktoberfest in the fall. Deep orange-copper, bright and clear with a thick, creamy head. Initial maltiness gives way to a moderately dry finish. Overall this is a smooth, clean, rich introduction to Fall.

ABV 5.7% IBU 20 | **Malts** Vienna, Munich, Rye | **Hops** Hallertauer

## WINTER LAGER | Bourbon Barrel-Aged Rye Lager

Ample malted rye with a lager fermentation provides a clean and smooth, yet full bodied base lager. After aging in Makers Mark Private Reserve barrels, we added cinnamon, nutmeg, vanilla, and maple to bring out the holidays after every sip.

ABV 5.6% IBU 17 | **Malts** Pale, Crystal 60, Malted Rye, Munich | **Hops** Cascade

## KRIEK | Barrel Aged Cherry Sour

10 oz \$6 / 5 oz \$3

Our take on this traditional Belgian style sour ale is based on a Flanders Red recipe with 60lbs of Montmorreny cherries. After brewing, the Kriek soured for over a year in freshly emptied Cabernet barrels, inoculated with a mixed culture of locally collected yeast and bacteria. This Kriek is a bold and balanced blend of sour lambic-style beer with a traditional sour cherry finish.

ABV 8.5% IBU 8 | **Malts** Maris Otter, Munich, Cara Ruby, Chocolate | **Hops** Amarillo

## BORDEAUXN'T | Flanders Red Style Ale

10 oz \$6 / 5 oz \$3

This Flanders Red Style Ale has an approachable sourness with supportive malt flavors and fruit complexity. Dark red in color, it pours with medium carbonation and aromas of cherries, plums, and raisins. The medium body allows the complexity to shine. Long aging in Bordeaux barrels with a blend of microbes gives this beer hints of wine, oak, and tart dried fruit.

ABV 7.4% IBU 12 | **Malts** Rhapsody Pilsner, Crystal 60, Unmalted Wheat, Roasted Barley | **Hops** Hallertau

## BARREL-AGED BELGIAN QUAD | Barrel-Aged Belgian Dark Strong

10 oz \$6 / 5 oz \$3

Aged in Cabernet barrels, this beer has a rich amber color from the roasted Melanoidin malts and Belgian Candi Sugar. This Quad is a complex beer with rich overtones of malty sweet flavors, Cabernet wine, and banana esters. Low hop bitterness lends to flavors of dried cherries, raisins, plums, oak, red wine, and spice, with a medium sweet finish.

ABV 10.5% IBU 22 | **Malts** Munich, Rye, Chocolate Wheat | **Hops** Hallertau

## FRUMPY MOOMOO | Breakfast Stout

Brewed with locally roasted Guatemalan coffee from Harbinger, this beer showcases a full-bodied sweetness and roasted notes of bittersweet chocolate and dark cherries. Smooth, delicious, and sure to put a smile on your face no matter the time of day.

ABV 6.3% IBU 26 | **Malts** Munich, Melanoidin, Malted Rye, Chocolate Wheat | **Hops** Hallertau