

LIGHT YEARS FERMENTATION

PLEASE ORDER AT THE BAR
ALL DRAFT ITEMS - \$3 FOR 4OZ SAMPLE

DRAFT LIST

"YOU ENJOY MY FEST" – GOLDEN FESTBIER (5.2%) 12oz - \$7 | 16oz - \$10

This golden Festbier is steeped in Oktoberfest tradition. Brewed with 100% Weyermann malts, including floor-malted Bohemian Pilsner, rich Vienna, and toasty Munich it pours a deep golden hue with a smooth, malty backbone. Noble Hallertau Mittelfrüh and Saaz hops add a soft floral spice, perfectly balancing the malt richness with a clean, crisp finish. Lagered for over a month for peak smoothness and brilliant clarity.

"PATIENCE" – MÄRZEN (5.8%) 12oz - \$7 | 16oz - \$10

Brewed in March and patiently lagered for months, this classic Märzen embodies the heart of Oktoberfest tradition. Crafted with rich Munich and Vienna malts, it pours a deep amber hue with layers of toasty, bready malt character. Balanced by noble hops for a clean, crisp finish, Patience is smooth, malty, and worth the wait, the perfect beer to raise a stein and celebrate the season.

"SAISON DU BUDS" – LITHUANIAN FARMHOUSE ALE (6%) 8oz only - \$8

Brewed with rare Lithuanian farmhouse yeast, this rustic ale was conditioned for several months on organic grape must. The result is a layered beer with soft honeyed malt notes, delicate herbal and citrus undertones, and a subtle countryside grape expression.

"MUNICH MULE" – OKTOBERFEST PALE ALE (6%) 12oz - \$7 | 16oz - \$10

Our once-a-year seasonal twist on our beloved Mule Pale Ale. Brewed with rich Munich malt and a touch of Hallertauer & Saaz hops, this beer pours a beautiful amber hue with a smooth, malty backbone. The classic noble hop character from the Hallertauer and Saaz blends seamlessly with our signature dry hop of Citra, Nelson Sauvin, Mosaic, and Strata, creating a perfect harmony of old-world tradition and modern hop expression. A vibrant, flavorful way to celebrate the season.

"SHARKE" – DOUBLE DRY HOPPED IPA (7%) 12oz - \$7 | 16oz - \$10

Aromatic and expressive, Sharke leans into a vibrant blend of Southern Hemisphere hops. Nelson Sauvin, Strata, and Motueka lead with notes of white grape, ripe citrus, and subtle tropical funk. A second dry hop with Citra hop hash sharpens the edges with a bright flash of mango and orange peel. The finish is soft, with clean bitterness and a lingering fruit-forward aroma. Brewed in honor of Jeff "Sharke" Parke 1980–2023.

"DIABLO" – MEXICAN CHOCOLATE STOUT (7%, NITRO POURED) 8oz only - \$8

Poured on nitro for a smooth, creamy finish. Dark, rich, and devilishly smooth. Brewed with chocolate rye and flaked oats, then infused with bourbon-soaked cinnamon, cacao nibs, coffee beans, and three kinds of chili peppers, including a kiss of habanero. Layered with warmth and complexity, Diablo delivers a slow-building heat beneath bold notes of roasted malt, spice, and dark chocolate.

CIDERS

"BLUEBERRY POMEGRANATE" – WILD FERMENTED CIDER (7.5%) 8oz - \$7

Fermented with our house wild yeast and conditioned on organic blueberries and pomegranate, this cider starts with fresh-pressed juice from our local mill. Bright fruit, soft acidity, and a touch of rustic funk create a refreshing yet complex balance of tartness and natural sweetness.

"CRITTERS KRIEK" – WILD FERMENTED CIDER (7.5%) 8oz - \$7

Made with fresh-pressed cider from our local cider mill, this wild-fermented cider is conditioned with organic tart cherry juice and pineapple. Bright, funky, and effervescent with a perfect balance of tartness and tropical notes.

"NEBBIOLO" – WILD FERMENTED CIDER (7%) Served on Nitro 8oz - \$7

Made with fresh-pressed cider from our local cider mill, this wild-fermented cider is guided by native yeasts and conditioned with organic grape must. The nitro pour creates a silky, creamy texture that enhances its balance of bright apple acidity and rich grape complexity, for a uniquely smooth and elegant wild cider experience.

ALCOHOL FREE

CINNAMON CIDER KOMBUCHA – NON-ALCOHOLIC – ON DRAFT - 12oz - \$5

Our house-brewed kombucha made with fresh-pressed cider from our local cider mill and conditioned with whole cinnamon sticks. Bright, crisp apple flavor balanced by warm, cozy spice, a refreshing, lightly tart seasonal sipper perfect for fall.

PERONI LAGER (0.0%) - 12OZ BOTTLE - \$6 | GUSINESS STOUT (0.0%) - 16OZ CAN - \$7

WINE LIST AND OTHER BEVERAGES CONTINUED ON NEXT PAGE

WINE LIST

BEHEMOTH “SWEET PEA” (10.7%) Glass \$11 | Bottle \$37

This juicy orange wine straddles the line between rosé and something a bit wilder. It’s bright and focused, with a clean acidity that drives the black currant tang home. Finishes with a refreshing tartness that keeps each sip lively.

BEHEMOTH “MEET YOUR NEIGHBORS” (7.7%) Glass \$11 | Bottle \$37

A playful, lightly sparkling red piquette made from a blend of Cayuga, Geneva White, Concord, Catawba, and Delaware. Rehydrated with spring water from nearby Texas Hollow, kissed with hibiscus and a touch of local honey. Juicy, tart, and just a little wild.

BEHEMOTH “WET LUNCH” (9.2%) Glass \$11 | Bottle \$37

Crispy-clean and sparkling! Delectable notes of cranberry, currants, grapefruit, and roses; this is like if orange wine and rose had a baby.

USONIA “WHO, WHOM?” (11.5%) Glass \$11 | Bottle \$37

A crisp white blend of Geneva White #2 and skin-contact Grüner Veltliner, with juicy stone fruit and a touch of rye cracker. Fresh, a little savory, and just the right amount of structure.

USONIA “WEST! WEST! WEST!” (11.5%) Glass \$11 | Bottle \$37

Inspired by classic Italian rifermentato wines, this sparkling blend of Chancellor, Cayuga White, and Verdelet is finished with fermenting Diamond juice to capture natural CO₂. Think Lambrusco made from concord’s wild cousin, bursting with crunchy red raspberry, tropical mango and papaya, and a musky rose petal finish.

DIGESTIF

UNDERBERG FERMENTED HERBAL DIGESTIF – (44% ABV) 20 ML BOTTLE \$5

Rooted in old-world tradition and fermentation magic, Underberg is a bold German digestif crafted from a secret blend of botanicals sourced from 43 countries, then barrel-aged to develop its deep, herbal character. Naturally fermented and packed in its iconic paper-wrapped bottle.

COFFEE

LIGHT YEARS COLD BREW - 12OZ BOTTLE - \$6

Made with Ethiopia Ardi beans from Forty Weight Coffee Roasters (Ithaca, NY), our cold brew is smooth and rich with tasting notes of ripe berries, sweet undertones, and a hint of milk chocolate. One of our favorites for its balanced sweetness and refreshing finish.

SOFT DRINKS

ITHACA BREWERY SODAS: Root Beer, Ginger Beer, Vanilla Key Lime Cola - **\$3.75**

GLASS BOTTLE COKE - \$4 | CANS: Coke, Diet Coke, Sprite - **\$2**

BOTTLED WATER - \$2 | PELLIGRINO - \$3