

# LIGHT YEARS FERMENTATION

PLEASE ORDER AT THE BAR

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## DRAFT LIST

*Select Draft Items - \$3 for 4oz Sample | Limit 2 Samples Per Person*

**“MULE” – PALE ALE (5.9%) 12oz - \$7 | 16oz - \$10**

Our house pale ale and year-round staple. Soft and balanced with bright citrus, gentle tropical notes, and a smooth, pillowy mouthfeel. Light bitterness keeps it crisp and endlessly drinkable while still delivering fresh hop character. Approachable, flavorful, and unmistakably Light Years.

**“PINE DRIVE” – WEST COAST IPA (8%) 12oz - \$7 | 16oz - \$10**

Inspired by our trips out to Sonoma County. Pine resin, grapefruit, and citrus peel lead the way, backed by a clean malt base and a dry, snappy finish with just the right bite.

**“SHADOW CLONE” – DARK IPA (6%) 12oz - \$7 | 16oz - \$10**

Deep brown with a soft haze, this Cascadian Dark Ale balances gentle roast and cocoa notes with expressive hops. Aromas of pine, citrus peel, and subtle tropical fruit lead into a smooth, lightly bitter finish. Fresh and aromatic.

**“C.R.E.A.M.” – CREAM ALE (5%) 12oz - \$5 | 19oz - \$8 | The Rizla Special: German Frank & 19oz Cream Ale - \$10**

A true New York State classic inspired by traditional Northeast cream ales. Light-bodied, crisp, and refreshing with soft grain character, flaked maize, and a smooth, dry finish. An easy-drinking beer made for long conversations and good company.

**“LUCY” – FOEDER-CONDITIONED BLONDE ALE (5%) 12oz - \$7 | 16oz - \$10**

Smooth and rounded with a pronounced yet refined oak character, subtle vanilla, and a light tannin structure. Lightly bready with soft, honeyed malt, this clean, foeder-conditioned blonde is layered and complex while finishing bright, balanced, and remarkably drinkable. Inspired by classic European café beers, Lucy marks our first foeder-aged release, adding depth without sacrificing refreshment.

**“OTTO” – FOEDER KELLERBIER (6%) 12oz - \$7 | 19oz - \$10 | 750ml Bottle - \$18**

Conditioned in our oak foeder before extended cold lagging in stainless, Otto bridges traditional Franconian cellar beer with the influence of time and oak. It pours naturally unfiltered with soft bready depth, gentle herbal bitterness, and a subtle touch of oak character. Rustic and elegant. Brewed in honor of our friend Eric “Otto” Pinto (1980-2017).

**“FAITHFUL” – AMBER KELLERBIER (6%) 12oz - \$7 | 19oz - \$10**

A foeder-conditioned amber lager inspired by Franconian cellar beers. Unfiltered with notes of soft oak, toasted bread, and light caramel, finishing smooth, earthy, and quietly refined.

**“SLOW HAND” – ENGLISH PALE MILD (4.5%, NITRO Poured) 12oz - \$7 | 16oz - \$10**

Built on floor-malted Maris Otter from the historic Crisp Malting Company, maltsters since 1870, Slow Hand honors British pub tradition, biscuity, smooth, and full of quiet character. A classic London-style pint, poured slow on nitro

## CIDERS ON TAP

**“BLUE NOIR” – WILD FERMENTED CIDER- SERVED ON NITRO (8%) 8oz - \$8 | 15oz - \$13**

Wild-fermented cider conditioned on blueberries and organic grape juice. Bright berry aromatics with layers of grape skin, subtle tannin, and natural funk. Lightly tart, complex, and dry with a vinous finish.

**“IN BLOOM” – WILD FERMENTED CIDER (8%) 8oz - \$8 | 15oz - \$13**

Conditioned for over six months with our house wild yeast culture, then finished with organic guava juice. Expressive tropical aromatics and soft acidity give way to a clean, refreshing finish. Notes of ripe guava, citrus, and delicate floral character.

## LIMITED CELLAR CIDER BOTTLES

**“CRITTERS KRIEK” – WILD FERMENTED CIDER (8%) 750ml Bottle \$25**

Made with fresh-pressed cider from the 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 (8%) 750ml Bottle \$25**

Made with fresh-pressed cider from the Cider Mill, this wild-fermented cider is guided by native yeasts and conditioned with organic grape must.

WINE AND OTHER BEVERAGES ON THE NEXT PAGE

## WINE LIST

### **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.

### **BEHEMOTH "FOX WALK" (10.8%) Glass \$11 | Bottle \$37**

A fresh, vibrant table wine that is bright and expressive with lively grape character. Super drinkable, and endlessly refreshing. Clean acidity keeps it crisp and balanced, making it perfect for casual pours, food pairing, or just hanging at the table.

### **USONIA "CABERNET FRANC" (12.5%) Glass \$11 | Bottle \$37**

A smooth, medium-bodied red with bright cherry and raspberry notes, plus a hint of spice and herbs. Soft on the finish and easy to enjoy with food or on its own.

### **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 CO<sub>2</sub>. 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.

## NON-ALCOHOLIC & REFRESHMENTS

**PERONI LAGER (0.0%) - 12OZ BOTTLE - \$6**

**GUSINESS STOUT (0.0%) - 16OZ CAN - \$7**

### **LIGHT YEARS COLD BREW COFFEE - 12OZ BOTTLE - \$5**

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.

### **KOMBUCHA: MANGO PASSIONFRUIT – 12OZ BOTTLE - \$5**

Organic mango and passion fruit bring lush tropical aromatics to our wild-fermented kombucha. Ripe mango adds smooth, golden fruit character, while passion fruit delivers a punch of tart citrus brightness. Lightly sparkling, layered, and alive.

### **ITHACA BREWERY SODAS: Root Beer, Ginger Beer - \$3.75**

### **GLASS BOTTLE COKE - \$4 | CANS: Coke, Diet Coke, Sprite - \$2.50**

### **STILL WATER - \$2 | SPARKLING WATER - \$3**

**3.5% DISCOUNT WILL BE APPLIED TO ALL CASH PAYMENTS**