

BREWER

Jason Ranck



2ND STORY BREWING CO.

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STANDARD BREWS

	<p>RECIPE NO. 006 / BATCH NO. 004</p> <p>OLD CITY KÖLSCH</p> <p>STYLE KÖLSCH ABV 5.0%</p> <p>kolsch bier is a designation of origin, and our origin is Old City. subtle white grape aroma, crackery pils malt flavor with a crisp noble hop finish.</p>	<p>4.50</p> <p>10 OUNCE</p> <p>6.50</p> <p>16 OUNCE</p>
	<p>RECIPE NO. 002 / BATCH NO. 006</p> <p>FRITZIE'S LAGER</p> <p>STYLE VIENNA LAGER ABV 4.9%</p> <p>legendary first lager of 2nd Story. toasty aroma, rich malty flavor with notes of breadcrust and a clean, dry finish.</p>	<p>4.50</p> <p>10 OUNCE</p> <p>6.50</p> <p>16 OUNCE</p>
	<p>RECIPE NO. 001 / BATCH NO. 002</p> <p>DECLARATION IPA</p> <p>STYLE AMERICAN IPA ABV 6.5%</p> <p>our IPA is made with 5 varieties of American hops- Warrior, Chinook, CTZ, Cascade and Centennial. cheers to life, liberty and the pursuit of hoppiness!</p>	<p>4.50</p> <p>10 OUNCE</p> <p>6.50</p> <p>16 OUNCE</p>

SEASONAL BREWS

	<p>RECIPE NO. 026 / BATCH NO. 001</p> <p>PIER 53 PALE</p> <p>STYLE MOSAIC PALE ALE ABV 6.1%</p> <p>aroma of tangerine and pine, balance of malt and resinous hop flavor with a mild bitterness. one third of the nation's immigrants landed here and it is now a beautiful park.</p>	<p>4.50</p> <p>10 OUNCE</p> <p>6.50</p> <p>16 OUNCE</p>
	<p>RECIPE NO. 023 / BATCH NO. 001</p> <p>ANNIVERSARY TRIPEL</p> <p>STYLE BELGIAN TRIPEL ABV 8.2%</p> <p>the 3rd beer in our 3rd anniversary line-up! aroma of stone fruit, apricot, banana and spice. loads of fruity yeast character, soft alcohols and spice.</p>	<p>7.50</p> <p>13 OUNCE</p>
	<p>RECIPE NO. 024 / BATCH NO. 001</p> <p>THREE YEARS ALT</p> <p>STYLE DUSSELDORF ALTBIER ABV 5.0%</p> <p>this altbier has an intense bread crust aroma, toasted malt flavor with a spicy noble hop character and a firm, crisp bitterness. a Dusseldorf specialty brewed right here in Old City!</p>	<p>4.50</p> <p>10 OUNCE</p> <p>6.50</p> <p>16 OUNCE</p>
	<p>RECIPE NO. 025 / BATCH NO. 001</p> <p>ADSULTIM</p> <p>STYLE DOUBLE IPA ABV 7.7%</p> <p>just in time for our 3rd anniversary, adsultim is back! aroma of freshly sliced citrus fruit. complex juicy fruit flavors with a balanced bitterness.</p>	<p>7.50</p> <p>13 OUNCE</p>
	<p>RECIPE NO. 020 / BATCH NO. 001</p> <p>OLD CITY IS BURNING</p> <p>STYLE RAUCHBIER ABV 5.3%</p> <p>aroma of wood smoke and baked bread. toasted malt flavor with a complex smoke character that lingers in the finish. a true campfire beer.</p>	<p>4.00</p> <p>10 OUNCE</p> <p>6.00</p> <p>16 OUNCE</p>
	<p>RECIPE NO. 018 / BATCH NO. 002</p> <p>SCHWARTZ COURT</p> <p>STYLE SCHWARTZBIER ABV 5.0%</p> <p>roasty aroma with notes of coffee and baker's chocolate. clean malt character with a hint of pumpnickel bread and a toasty dryness in the finish.</p>	<p>4.00</p> <p>10 OUNCE</p> <p>6.00</p> <p>16 OUNCE</p>
	<p>BREWER'S FLIGHT</p> <p>Sample all three of our anniversary beers and our new flagship! Old City Kolsch, Anniversary Tripel, Three Years Alt and Adsultim</p>	<p>10.00</p>

NO. 117 CHESTNUT ST.
PHILA. PA.

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NO. 117 CHESTNUT ST.
PHILA. PA.

HOUSE COCKTAILS	
THE MULE	10
ginger beer with your choice of vodka (moscow), rum (dark & stormy).	
HAY DAY	10
where sweet meets tart. served in a rocks glass this orange vodka based drink is great for the warm summer days.	
THE JEFFERSON	11
our take on the classic negroni with stateside vodka. this boozy but bitter drink welcomes you after a long hot day.	
OLD CITY BREEZE	11
refreshing layered rum cocktail with captain morgan, malibu, pineapple and orange juice topped with grenadine.	
ASK ABOUT OUR 32oz & 64oz GROWLERS	
WINES	
CHARDONNAY / SEAN MINOR	11/40
SAUVIGNON BLANC / GIESEN	10/35
RIESLING / RUDI WEIST	12/48
PINOT GRIGIO / AVIA	8
CABERNET / WASHINGTON HILLS	10/35
MALBEC / NIETO SENETINER	12/48
PINOT NOIR / LOST ANGEL	9/35
MERLOT / CANYON OAKS	8
ROSÉ / BONVALE	10/35
GUEST DRAFTS	
1911 ORIGINAL HARD CIDER [5.5%]	6 ⁵⁰
1911 BLUEBERRY HARD CIDER [5.5%]	6 ⁵⁰
DOWNEAST UNFILTERED CIDER [5.1%]	6 ⁵⁰
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