



**City Tap House's philosophy on craft beer is clear.  
Let it be at the heart of what we offer our valued guests.  
Let it be approachable, unpretentious and community driven.  
Let it be about a well rounded dining experience using  
beer & food to elevate each other.  
Let it be about discovery & good times shared with good people.**

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

**Our list is organized by style, from lightest in body to heaviest.**

**That often corresponds with ABV, but there are exceptions. It's purely subjective, so feel free to disagree.  
Pricing and pour size has been determined by ounce, alcohol content, style or exclusivity.**

**CASK: Real Ale, unfiltered and unpasteurized, often dry-hopped or otherwise cask-conditioned.**

<b>Funk Chile Oatmeal Cream</b>	??% Emmaus, PA's hot new brewpub crankin out some weird wild goodness (PA, Cream Ale \$3/7)
<b>*Riverhose Hippo Lantern</b>	8.1% Pretty copper hue. Just enough pumpkin spice, doesn't overwhelm (NJ, Imp. Pumpkin \$3/\$7)

**Wheats: Typically soft on the palate, citrusy and light.**

<b>Goose Island 312 Urban Wheat</b>	4.2% A true American wheat. Solid aroma, a touch of hop spice. (IL, Amer. Wheat \$3/\$6)
<b>Allagash White</b>	5% The standard for American made Witbiers. Period. Wispy citrus and spice. (ME, Witbier \$3/\$6)
<b>Troegs Dreamweaver</b>	4.8% Citrus notes up front that fade into a sweet bready finish (PA, Hefeweizen \$2/\$6)
<b>Weihenstephaner Hefeweiss</b>	5.4% Oldest brewed wheat in the world, Gotta be doin somethin right (GER, Hefeweizen \$2.5/\$8)
<b>*Schnieder Aventinus</b>	8.2% Addictive wheat doppelbock, complex spicy chocolate aroma (GER, Weizenbock \$3/\$9)

**Belgians: Yeast-dominant with a wide variety of flavor profiles**

<b>Hardywood Singel</b>	6.,2% A ode to the simple, less celebrated table beers of Monastic brewers (VA, Bel. Pale \$2.5/\$6)
<b>Brooklyn 1/2 Beer</b>	3.5% Hell of a story about this one...bright, citrusy, slighty hoppy. (NY, Saison \$2/ \$6)
<b>*Free Will Saison de Rose</b>	5% Sessionable Belgian brewed w/ Hibicus & peppercorns. (PA, Saison \$3/\$7)
<b>*Ommengang Hennepin</b>	7.7% Champagne like effervescence, citrus & spice mingle in lively fashion (NY, Saison \$3/\$6)
<b>Yards Just Off Walnut</b>	6.5% One of the last kegs of our Yards/ CTH collab. Dry, fruity, crisp. (Philly, Bel. Brown \$2/\$6)
<b>*Flying Fish Exit 4</b>	9.5% Medal winning American Tripel. This will catch up to you. (NJ, Tripel \$3/\$7)

**Bitters, Browns, Scottish & Barleywines: Malt-forward with varying complexity**

<b>Yards Brawler</b>	5.8% Malty backbone lends itself to round after round on cool Fall days. (Philly, "Puglist" Ale, \$2/\$6)
<b>New Holland Ichabod</b>	5.2% Real pumpkin added leaves a full mouthfeel. Smooth & balanced (MI, Pumpkin \$2/\$6)
<b>Bell's Best Brown</b>	5.8% Smooth, toasty with herbal hop backbone and wisps of cocoa (MI, Amer. Brown \$2/\$6)
<b>*Stone Old Guardian</b>	11% Intense w/ 85 IBU's and nice use of cascade hops. Boozy Doozy (CA, Barleywine \$3/\$8)

**Fruits, Spiced & Wild- Beers of varying characteristics and that may have an acquired taste**

<b>Jack's Cider</b>	5.5% These guys have been growin apples for 50yrs. It's got to be good (PA, Cider \$2/\$6)
<b>*Timmerman's Strawberry Lambic</b>	4% Light champagney profile. A bit outside the box, but pretty. (BEL, Fruit Lambic \$5/ \$10)

**Porters & Stouts: Dark roasty malts and robust flavors**

<b>Sly Fox O'Reilly's Stout (Nitro)</b>	3.6% Dry, roasty, Sly's ode to Guinness- you'll want another (PA, Irish Dry Stout \$2/\$6)
<b>Deschutes Black Butte</b>	5.8% The quintessential American Porter. Roasty malts, bright hoppy bite. (OR, Porter, \$2/\$6)
<b>Duclaw Sweet Baby Jesus!</b>	6.5% 2014 GABF Gold Medal. Chocolate never made Peanut Butter so happy. (MD, Porter \$2/\$6)

**Pale Ales: Hop-forward with varying degrees of bitterness and aroma**

<b>Sierra Nevada Pale Ale</b>	5.6% Without this beer, the craft movement never explodes. (CA, Pale Ale \$2/\$6)
<b>Boulevard 80 Acre</b>	5.5% Amazing how some well placed hops can make Wheat beer SHINE. (MO, Hoppy Wheat \$2/\$6)
<b>Bell's Two Hearted</b>	7.2% Perfectly balanced. A staple of any respectable tap list. (MI, IPA \$2/\$6.5)
<b>Founders All Day IPA</b>	4.7% IPA lovers ideal. Sessionable ABV, packs a profile of monster citrus hops (MI, Session \$2/\$6)
<b>Bear Republic Racer 5</b>	7.5% One of the most requested IPAs around. Not quite for beginners (CA, IPA \$2.5/6\$6)
<b>*Firestone Walker Wookey Jack</b>	8.3% The finest of its unique kind. Rich rye malts, roasty notes, citrusy hops. (CA, Black IPA \$3/\$7)
<b>*Victory DirtWolf</b>	8.7% Our vote for the best new beer of 2013. Dynamic hoppy goodness. (PA, Dbl IPA \$2/\$6)

**Light Lagers & Pilsners to Lagers & Bocks: Crisp to Richer malts, fuller flavor**

<b>Bud Light</b>	4.1% Try something you've never had and come back to this if you must. (MO, Adjunct Lager \$2/\$5 )
<b>Stoudts Pils</b>	5.4% Dry, crisp & clean. A top example of classic European Pils. (PA, German Pilsner \$2/\$6 )
<b>Lagunitas Pils</b>	6.2% A bit hoppier than the Euro Pils. So good. We like. (CA, Czech Pils \$2/\$6)
<b>Stella Artois</b>	5% Euro Lager does the job just fine...slight malt sweetness, honest beer (BEL, Euro Lager \$2/ \$6)
<b>Yuengling Lager</b>	4.4% America's Oldest Family owned brewery keeps it real. (PA, Amber \$2/\$5 )
<b>Sam Adams Boston Lager</b>	4.9% Don't sell this beer short because of its commerical success (MA, Vienna Lager \$2/\$6)
<b>Great Lakes Dortmunder Gold</b>	5.8% World Class Lager... Every sip better than the last. (OH. Dortmunder \$2/\$6)
<b>*Penn St. Nikolas Bock Reserve</b>	8.5% Rich & warm, a perfect colder evening sipper (PA, Doppelbock \$3/ \$7)

**ON DECK- Yet to be tapped, a preview of the upcoming draught rotation...**

<b>*Founders Breakfast Stout</b>	8.3% Folks wait all year for this one- regarded as #8 beer on Earth (MI, Imperial Stout \$2/\$7)
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<b>*Monk's Café Flemish Sour</b>	5.5% Woody character w/ lactic vinegar tone. Blend of young & aged (BEL. Oud Bruin \$4/\$10)
<b>Hijinx Baristas Choice #1</b>	?% Locally (leigh valley) craft Coffee Porter made with Honduran beans. (PA, Porter \$2/\$7)
<b>*Founders Harvest Ale</b>	7.6% A fresh hop from a brewery that understands hop better than most (MI, Harvest \$4/\$8)
<b>Boon Kriek</b>	4% Dry, almondy notes peek thru sour cherry. Very traditional. (BEL, Fruit Lambic \$5/\$10)
<b>Tripel Karmeliet</b>	8.4% Epic version with nice grain & yeast balance. A house favorite. (BEL, Tripel \$4/\$10)
<b>Yards Love Stout (nitro)</b>	4.5% Chocoltatey, seductive and earthy- A Philly Classic! (Philly, Oyster Stout \$2/\$6)