

# DRAFT LIST

All drafts made by Fifth Street!

<b>COPPER LOBSTER</b>	\$6
<i>Hoppy Amber   6.5%   16oz</i>	
<i>Malty for the cold months, crisp classic hop character for the months to come. This classic ale style pairs great with food.</i>	
<b>FSB SIDES</b>	\$6
<i>Cherry Stout   7%   12oz</i>	
<i>Our rich Jo Jo's Midnight Stout, rested on Michigan cherries</i>	
<b>CITRUS GEMS</b>	\$8
<i>Blended Farmhouse   5.5%   12oz</i>	
<i>Our Rough Gem rested on rotating seasonal citrus fruits</i>	
<b>ST. ANNE'S PILS</b>	\$6
<i>House Lager   4.5%   16oz</i>	
<i>Light dough, hops, &amp; crisp. Brewed for the neighborhood</i>	
<b>ROUGH GEM</b>	\$7
<i>Farmhouse Ale   5%   16oz</i>	
<i>Rustic &amp; approachable mixed fermentation with house strain</i>	
<b>ICE BREAKER</b>	\$6
<i>House IPA   6.5%   16oz</i>	
<i>Named for Arthur Frei, Daytonian &amp; inventor of the ice cube tray</i>	
<b>RAMONA</b>	\$6
<i>Brown Ale   5%   16oz</i>	
<i>Toffee, caramel candy, nutty &amp; roasty. Clean English style</i>	
<b>JO JO'S MIDNIGHT STOUT</b>	\$6
<i>American Stout   7%   16oz</i>	
<i>Robust &amp; Complex. Named for Jo Jo's Café - the business that resided in this building between 1936 and 1996</i>	
<b>SPARKLING HOP WATER*</b>	\$4
<i>Non Alcoholic   14oz with Ice</i>	
<i>Hops, minerals, butterfly pea flower, citrus</i>	
<b>GINGER SODA*</b>	\$4
<i>Non Alcoholic Soda   14oz with Ice</i>	
<i>House made with cane sugar, ginger, lemongrass, and minerals</i>	
<b>REFRESHER*</b>	\$8
<i>Non Alcoholic Draft   14oz with Ice</i>	
<i>Ginger Soda, Hop Water, lime, and mint</i>	
<b>CUVEE DE DAYTON</b>	\$7
<i>Green Corn Saison Blend   4.5%   12oz</i>	
<i>Brewed in collaboration with Warped Wing Brewing Company.</i>	
<b>MOST DEFINITELY</b>	\$8
<i>Imperial India Pale Ale   11.5%   9oz</i>	
<i>Old school big IPA. All Galaxy hops from start to finish.</i>	
<b>HERBIVORE #2</b>	\$7
<i>Shandy   5%   16oz</i>	
<i>Blend of Rough Gem &amp; Ginger Soda</i>	

# COCKTAILS

There is a full bar beyond this cocktail list

<b>TOKYO ICED TEA</b>	\$11
<i>Highball   Bacardi, Jose, Bombay, Titos, Midori, Triple Sec</i>	
<i>Topped with Starry. Garnished with a Lemon &amp; Cherry</i>	
<b>DAYTON ROYALE</b>	\$9
<i>Long Drink   Rum, Malibu, Lime, Grape Crush</i>	
<b>JOE &amp; GINGER</b>	\$10
<i>Long Drink   Belle of Dayton Habana Joe Rum</i>	
<i>Mint, lime, house made ginger soda</i>	
<b>DUSTY SODA*</b>	\$9
<i>NA Cocktail   Hibiscus simple foam, Lemon, bitters, soda water</i>	
<b>RUBY RED</b>	\$12
<i>Spritz   Rosé, Campari, grapefruit soda, orange</i>	
<b>GARDEN GIMLET</b>	\$12
<i>French Sour   Belle Vodka, St. Germain</i>	
<i>Bitter Gay Lavender Bitters, Lemon juice, cherry</i>	
<b>AVIATION</b>	\$13
<i>Pre-Prohibition   Belle Gin Crème de Violette, Luxardo Liqueur</i>	
<i>Lemon, simple, lavender</i>	
<b>EL PRESIDENTÉ</b>	\$12
<i>Prohibition   Diplimático Reserva, Rockwell Native Amber,</i>	
<i>Grand Marnier, Luxardo Cherry</i>	
<b>FS OLD FASHIONED</b>	\$12
<i>Classic   Makers Mark Bourbon</i>	
<i>Bitter Gay aromatic bitters, demerara sugar</i>	

# WINE

<b>ROSE</b>	\$9
<i>Rosé   La Saurine Grenache, France 2025</i>	
<i>Twizzler, bright plum skins, creamy strawberry, savory acidity</i>	
<b>PINOT NOIR</b>	\$8
<i>Red   The Path, California 2020</i>	
<i>Floral, fresh berries, delicate oak</i>	
<b>SUPER TUSCAN</b>	\$9
<i>Red   Avihnonesi, Italy 2019</i>	
<i>Ripe fruit, sweet spices, dry. The first biodynamic winery in Italy</i>	
<b>SAUVIGNON BLANC</b>	\$9
<i>White   Ant Moore, Marlborough, New Zealand</i>	
<i>Lemon, mulling spice, green apple, medium body</i>	
<b>CHARDONNAY</b>	\$9
<i>White   Butterfield Station, California 2023</i>	
<i>Balanced fruit and oak</i>	
<b>RIESLING</b>	\$7
<i>White   Konrad Hahn, Mosel, Germany</i>	
<i>Off-dry, spring blossom, sweet earth, round minerality</i>	
<b>BUBBLES</b>	\$9
<i>White   Blanc de Blancs, Pierre Delize France</i>	
<i>Apple with touches of lemon &amp; baking bread</i>	

# CANS & BOTTLES

A little help from some friends

<b>SWAY by MADTREE</b>	\$6
<i>Vodka Seltzer   4.5%   12oz Can</i>	
<i>Strawberry Guava, Hibiscus Blackberry</i>	
<b>DOWN EAST CIDER</b>	\$6
<i>Cider   5.1%   12oz Can</i>	
<i>Unfiltered Apple, Blackberry</i>	
<b>LITTLE KINGS</b>	\$4
<i>Cream Ale   6%   7oz Bottle</i>	
<b>WIEDEMANN'S</b>	\$6
<i>Bohemian Special Brew   4.6%   12oz Can</i>	
<b>ORIGINAL SIN WHITE WIDOW*</b>	\$7
<i>Non Alcoholic Cider   12oz Can</i>	
<i>Sparkling Blackberry with Apple Cider Vinegar</i>	
<b>ATHLETIC BREWING*</b>	\$6
<i>Non Alcoholic Beer   12oz Can</i>	
<i>Run Wild IPA, Upside Dawn Blonde Ale</i>	
<b>HIYO SOCIAL TONIC*</b>	\$7
<i>Non Alcoholic Seltzer   12oz Can</i>	
<i>Blackberry Lemon, Purple Coconut, Watermelon Lime, Strawberry Guava</i>	
<b>LEISURE HYDRATION*</b>	\$8
<i>Still &amp; Non Alcoholic   16oz can</i>	
<i>Lemonade, Tropical, Wild Blueberry</i>	
<b>WISCONSIN OLD FASHIONED*</b>	\$8
<i>Non Alcoholic Cocktail   8oz can</i>	
<i>No-Sugar, Sweet, or Sour</i>	

# OUR BOTTLES

<b>House Made</b>	16.9oz bottles - Imagined, brewed, & created here
<b>PRACTISE GEMS - FORAGED</b>	\$8
<i>Our Rough Gem Saison treated with locally foraged ingredients</i>	
<i>Elderflower or Dandelion   5.5%</i>	
<b>PRACTISE GEMS - CITRUS</b>	\$10
<i>Our farmhouse ale treated with seasonal citrus   5.5%</i>	
<i>Cara Cara Orange, Meyer Lemon, Bergamots, Buddha Hand</i>	
<b>OAK AGED RAMONA</b>	\$10
<i>Our brown ale aged three months in rinsed oak barrels   5%</i>	
<i>Unblended, Toasted Coconut, or Twisted River Coffee &amp; Cacao</i>	
<b>50TH ANNIVERSARY PILSNER</b>	\$12
<i>Oak Aged Pilsner   5%   Neighborhood celebration!</i>	
<i>Pilsner rested for 5 mo. in Belle of Dayton Detrick Rye Barrel.</i>	
<b>BENEVOLENT</b>	\$12
<i>Oak Aged Stout   7.5%</i>	
<i>Aged in a hand selected bourbon barrel for 8 months</i>	
<b>FIFTH DATE</b>	\$18
<i>Barrel Aged Stout   12%   With Cherries &amp; Cacao</i>	
<i>Blended with Michigan Balaton and Montmorency cherries along with Cacao nibs imported through Mesocacao from family farms.</i>	
<b>Check out our new fridge with wine &amp; beer to-go!</b>	

FIFTH STREET BREW PUB

\* Non Alcoholic Option