

# DRAFT LIST

All drafts made here except for the MVCBW Collab!

<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>	\$7
<i>Rotating selection of small brewery side projects</i>	
<i>Ask Your Server! We are rotating though some coffee blends with Twisted River Roasters, our coffee partner. The brewery has also blended Rough Gem with some seasonal citrus – Cara Cara Oranges, Meyer Lemons, Bergamots, and Buddha's Hand</i>	
<i>*Ask about what's pouring now!</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>	\$3
<i>Non Alcoholic   14oz with Ice</i>	
<i>Hops, minerals, butterfly pea flower, citrus</i>	
<b>GINGER SODA*</b>	\$3
<i>Non Alcoholic Soda   14oz with Ice</i>	
<i>House made with cane sugar, ginger, lemongrass, and minerals</i>	
<b>REFRESHER*</b>	\$6
<i>Non Alcoholic Draft   14oz with Ice</i>	
<i>Ginger Soda, Hop Water, lime, and mint</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>PLACID ACID</b>	\$6
<i>Blonde Sour Ale   4.5%   12oz</i>	
<i>Light dough and tart 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>DAYTON ROYALE</b>	\$9
<i>Long Drink   Rum, Malibu, Lime, Grape Crush</i>	
<b>DAN'S OLD FASHIONED</b>	\$12
<i>Classic   Makers Mark Bourbon, Cacao Liqueur</i>	
<i>Bitter Gay bitters, Liqueur washed with Twisted River Coffee</i>	
<b>EL PRESIDENTÉ</b>	\$12
<i>Prohibition   Diplimático Reserva, Rockwell Amber</i>	
<i>Grand Marnier, Luxardo Cherry</i>	
<b>FOOTHILLS</b>	\$10
<i>Hi Ball   A. Overholt Monongahela Rye Whiskey</i>	
<i>Hibiscus &amp; cinnamon, lemon, ginger soda</i>	
<b>BOSTON VEGAN</b>	\$13
<i>Sour   Espolon Blanco, Montelobos Mezcal</i>	
<i>Grapefruit, lime, cinnamon syrup, vegan egg whites</i>	
<b>FIVE SPICE RUM PUNCH</b>	\$12
<i>Punch   Habana Joe Rum, Amaretto</i>	
<i>House made seasonal horchata, cinnamon sugar</i>	
<b>GIN CITY</b>	\$12
<i>Punch   Belle Gin, Apricot Brandy, Vermouth</i>	
<i>Lemon juice, cherry</i>	
<b>BELLE MULE</b>	\$11
<i>Buck   Belle of Dayton Vodka</i>	
<i>Mint, lime juice, house made ginger soda</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>	

# WINE

<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>PINOT GRIGIO</b>	\$8
<i>White   Delle Venezie, Italy</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   Hi Def, Mosel Valley, Germany 2021</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>	\$5
<i>Vodka Seltzer   4.5%   Variety of Flavors</i>	
<i>Strawberry Kiwi, Hibiscus Blackberry</i>	
<b>DOWN EAST CIDER</b>	\$6
<i>Cider   5.1%   Original</i>	
<i>Unfiltered Apple, Blackberry</i>	
<b>ORIGINAL SIN *</b>	\$7
<i>Non Alcoholic Cider   White Widow</i>	
<i>Sparkling Blackberry with Apple Cider Vinegar</i>	
<b>BEST DAY BREWING *</b>	\$6
<i>Non Alcoholic Beer   Variety of Style</i>	
<i>Kolsch, Mexican Lager with Lime,</i>	
<b>HIYO SOCIAL TONIC *</b>	\$7
<i>Non Alcoholic Seltzer   Variety of Flavors</i>	
<i>Blackberry Lemon, Purple Coconut, Watermelon Lime, Strawberry Guava</i>	
<b>LITTLE SAINTS COCKTAILS *</b>	\$8
<i>Non Alcoholic Cocktail   8oz can   Variety of Flavors</i>	
<i>Ginger Mule, Mojito, Negroni Spritz, Espresso Martini</i>	

# OUR BOTTLES

<b>House Made</b> 16.9oz bottles - Imagined, brewed, & created here	
<b>MINT COOKIE</b>	\$14
<i>Our Signature winter ale, ready for you to enjoy!</i>	
<b>PRACTISE GEMS</b>	\$8
<i>Our Rough Gem Saison treated with locally foraged ingredients</i>	
<i>Elderflower   5.5%</i>	
<i>Dandelion   5.5%</i>	
<b>OAK AGED RAMONA</b>	\$11
<i>Our fine brown Ale aged in rinsed oak barrels for several months</i>	
<i>Unblended   5%</i>	
<i>Toasted Coconut</i>	
<i>Twisted River Coffee &amp; Cacao Nibs</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>HIGH ANXIETY</b>	\$18
<i>Barrel Aged Imperial Stout   12%   2023 Vintage</i>	
<i>Aged 10 months in Heaven Hill cooperage</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