

HOUSE COCKTAILS

HENRY Mezcal, Aperol, lime, spiced simple syrup Garnished with cinnamon and star anise.	\$14
McCLURE Belle of Dayton Gin, Dry Vermouth, Benedictine D.O.M., Absinthe, bitters. Garnished with a lemon twist.	\$14
LABELLE Belle of Dayton Vodka, Kahlua, Amaretto, coffee Garnished with espresso powder	\$12
DUTOIT Belle of Dayton Habana Joe spiced rum, Fernet Branca, Apricot Brandy, cranberry, ginger beer Garnished with an orange slice.	\$12
ST. ANNE'S MADNESS Tito's Vodka, Malibu Rum, Mango Puree, Pineapple Juice, Cranberry Juice. Served in a collins glass, garnished with an orange wedge.	\$11
DAYTON MULE Belle of Dayton Vodka, Sour Mix, Mint, Lime, Ginger Beer. Served in a copper mug, garnished with fresh mint.	\$11

RED

PINOT NOIR 59 Prime, France 2019	\$10
PETITE SIRAH McManis, California, 2020	\$8
MALBEC Crios, Argentina, 2020	\$10

WHITE

CAVA BRUT Campo Viejo, Spain	\$10
PINOT GRIGIO Terra D'Oro, California, 2021	\$10
CHARDONNAY DiamAndes, Argentina, 2019	\$10
RIESLING (Semi-Sweet) Schmitt Sohne, Germany	\$8

FIFTH STREET BOTTLES

HOLIDAY ON THE HILL English Barleywine 11.6% Classic malty profile with orange peel, cinnamon, and Maple Valley maple syrup	\$10
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THE CLASSICS

ST. ANNE'S PILS House Lager 4.5% Dough, subtle hop fruit and resin, crisp *Classically brewed for a classic neighborhood	\$6 4 22
ICE BREAKER Midwest IPA 6.2% Our house IPA has a stiff malt backbone supported by a collection of American hops. *Named to honor the ice cube tray, invented by Daytonian, Arthur Frei	\$6 4 22
RAMONA Brown Ale 4.75% One of the original offerings from Fifth Street. This brown ale works light across the palate with notes of toffee, roast and an overall nuttiness. Clean and classic.	\$6 4 22
MIAMI VALLEY VICE Seltzer 5% Grapefruit. You've had pamplemousse, now try pampleMAX!	\$6 4 22

THE ROTATION

SAISON AFFECT Farmhouse Style Ale 5.7% Brewed crisp and dry with a heavy hand of Nelson Sauvin hops. Notes of peach, nectarine, vanilla, and a soft herbal bitterness to finish clean.	\$6 4 22
PULP & PEEL Cranberry Orange Sour 6.5% Acidified beer blended with fresh cranberries, orange peel, and cinnamon. A sour with lovely holiday flavors!	\$7 4 30
TRIALS ON THE HILL #4 Pale Ale 5.5% Soft notes of stone fruit with a peppery herbal finish *Pale ale brewed with oat, wheat, and Pekko hops	\$5 3 20
HEADS OR TAILS Pale Lager 6.5% Here to showcase the sweet haze of wheat and the the back and forth of German noble hops and classic American. Hopped with Tettnang and Citra.	\$5 3 20
WAXED WINGS India Pale Ale 6.5% Pale sunshine color, juicy and resinous. Brewed with Nelson Sauvin and Citra; amped up with PHantasm.	\$7 5 22
DEFINITELY PHRANCIS Double IPA 9.0% Ohio grown malt, treated with Citra and Mosaic Cryo hops. It's as smooth as it is dangerous. This beer has been boosted with PHantasm, a grape must derived hop amplifier. *Full pour is served in a 9oz glass	\$5 36
TAIT STATION Rye Porter 6% Approachable with plenty of deep roast, dark fruit, spice, and a whiff of smoke. *Named for the powerplant and Dayton Innovator Frank M. Tait	\$6 4 22
MINT COOKIE American Adjunct Stout 6% The Fifth Street classic is back! Born from a homebrew competition in 2015, this seasonal favorite balances an easy drinking oatmeal stout with a minty nose and chocolate finish!	\$8 5 26

HOURS
Tu 4p to 10p W 4p to 10p Th 4p to 11p
F 12p to 11p Sa 12p to 11p Su 11a to 4p
M Closed

*Member receive a discount on all house drafts!
A gratuity of 20% will be added to all parties of 10 or more
When purchasing a growler, \$6 will be charged if the glass is provided by Fifth Street

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Pricing 16oz Glass | Half Pour | Growler
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