



NOW ON TAP!



DRAFT - ROTATING

BREWERY OF THE MONTH!



* JANUARY WINTER WARMER: SKREW-N-BREW: BENT RIVER JAVA COFFEE STOUT W/ A SHOT OF SCREWBALL PEANUT BUTTER WHISKEY -5

BENT RIVER: JAVA (COFFEE MILK STOUT - 7.3%) \$8 - 16 OZ | \$5 FLT
STOUT BREWED WITH MILK SUGAR AND OATS. LAKE ZURICH, IL

STORMALONG: WHITE MOUNTAIN MAGIC (WINTER CIDER - 5.2%) \$8 - 13 OZ | \$5 FLT
WINTER SEASONAL UNFILTERED CIDER MADE WITH A BLEND OF SPICES AND A HINT OF NEW HAMPSHIRE MAPLE SYRUP. SHERBORN, MA

AROUND THE BEND: CHERRY ACID TEST (FRUITED/SOUR ALE - 4.4%) \$7 - 13 OZ | \$4 FLT
A DOSE OF SWEET CHERRY ADDS CONTRAST AND BALANCE TO THE TRIP. GET READY TO BLAST OFF. CHICAGO, IL

OLD IRVING: DEEP THOUGHTS (IMPERIAL / DOUBLE NEW ENGLAND / HAZY - 8.5%) \$9 - 13 OZ | \$5 FLT
CRYO MOSAIC, CRYO STRATA, & CRYO ELANI HOPPED HAZY DOUBLE IPA. CHICAGO, IL

SHORTFUZE: THE TIPS (WINTER IPA - 7%) \$8 - 13 OZ | \$5 FLT
HOLIDAY IPA WITH SPRUCE TIPS AND JUNIPER BERRIES. SCHILLER PARK, IL

SOUTHERN TIER: PUMKING (PUMPKIN / YAM BEER - 8.6%) TRY A PUMP-KINDLING - 1/2 GUINNESS \$8 - 13 OZ | \$5 FLT
PUMPKIN PUREE AND PIE SPICES, MALTY, BREADY; CINNAMON DOMINATES WITH NUTMEG AND VANILLA IN THE BACKGROUND. LAKEWOOD, NY

URBAN CHESTNUT: SCHNICKELFRITZ (WHEAT BEER/HEFEWEIZEN - 5%) \$7 - 13 OZ | \$4 FLT
DECIDEDLY FRUITY AND PHENOLIC. YOU MAY NOTE CLOVE, NUTMEG, VANILLA, AND BANANA-LIKE AROMAS AND FLAVORS. SAINT LOUIS, MO

VICTORY: WINTER MONKEY (BELGIUM STRONG ALE - 10%) \$9 - 12 OZ | \$5 FLT
THE BELOVED FLAVOR PROFILE OF GOLDEN MONKEY. NOTES OF CRANBERRY, ORANGE PEEL, CINNAMON AND NUTMEG. DOWNINGTOWN, PA

ELMHURST BREWING: FOOLS GOLD (STOUT - WHITE / GOLDEN - 6.8%) \$8 - 16 OZ | \$5 FLT
FRESH COFFEE IS THE FIRST THING THAT HITS THE NOSE, WITH RICH MOCHA FLAVORS AND FULL BODIED SMOOTHNESS HIDING BEHIND THE MASK OF A LIGHT BEER. ELMHURST, IL

MAPLEWOOD: SILVER MORNING (DOPPELBOCK - 6.8%) \$7 - 13 OZ | \$4 FLT
EXPECT WARMING NOTES OF DARK FRUIT AND HOPPY SPICE, AND A FINISH WITH HINTS OF TOASTED BREAD AND TOFFEE. CHICAGO, IL

BEGYLE: WINTER ALE (SPICED ALE - 7.3%) \$8 - 13 OZ | \$5 FLT
BAY LEAVES AND CINNAMON. THE SPICES ARE ROUNDED OUT BY A BLEND OF EUROPEAN STYLE MALTS AND AN AMERICAN ALE YEAST. CHICAGO, IL

* BREWERY OF THE MONTH - 93 OCTANE BREWERY - ST CHARLES, IL

* C9: AMBER ALE / 93 OCTANE: TAILGATE (AMERICAN AMBER - 5.8%) \$7 - 16 OZ | \$4 FLT
IN COLLABORATION WITH 93 OCTANE BREWERY (VOTED BEST BREWERY AT THE 2024 ELMHURST CRAFT BEER FEST). SWEET AND TOASTED CARAMEL NOTES WITH JUST THE RIGHT AMOUNT OF HOPS TO BALANCE OUT THE FLAVOR. ST. CHARLES, IL

* 93 OCTANE: WINGMAN (AMERICAN PALE ALE - 5%) \$7 - 16 OZ | \$4 FLT
THIS LIGHT BODY APA HAS NOTES OF PINEAPPLE, STONE FRUITS AND CITRUS FRUITS. ST CHARLES, IL

ON DRAFT - RESIDENTS

MILLER LITE (AMERICAN LAGER - 4.1%) \$4 - 16 OZ KROMBACHER: PILS (GERMAN PILSNER - 4.8%) \$7 - 16 OZ | \$4 FLT

5 CITIES: BIKINI BOTTOM (PINEAPPLE WHEAT - 5.7%) \$8 - 13 OZ | \$5 FLT GUINNESS (DRY IRISH STOUT - 4.2%) \$9 - 20 OZ | \$4 FLT

ALLAGASH WHITE (WHEAT BEER/WITBIER - 5.2%) \$7 - 16 OZ | \$5 FLT 3 FLOYDS: ZOMBIE DUST (PALE ALE - 6.5%) \$8 - 16 OZ | \$4 FLT

GUINNESS BLENDS + BEER FLIGHTS

Table with 3 columns of beer blends and flights including Black Gold, Pump-Kindling, Dark Humor, Red Dawn, Black Velvet, Heff-N-Half, Black-N-Tan, The Collective, and Pour-For-Four!

COMING SOON

* 93 OCTANE: DEUCE COUPE (ALTBIER - TRADITIONAL - 5.3%) \$8 - 13 OZ | \$5 FLT
THIS ALT BEER IS BREWED WITH THE GERMAN PURITY LAW IN MIND. UTILIZING AN ALL MALTED BARLEY GRAIN BILL AND GERMAN NOBLE HOPS. ST. CHARLES, IL

MORE: RASPBERRY DOUBLE MARBLES (MILKSHAKE PASTRY ALE - 8%) \$9 - 13 OZ | \$4 FLT
MILKSHAKE-STYLE DOUBLE IPA IS BREWED WITH MOSAIC HOPS, MILK SUGAR, VANILLA, & A WHOLE LOTTA RASPBERRY. VILLA PARK, IL

OLD NATION: M-43 (IPA - NEW ENGLAND / HAZY - 6.8%) \$8 - 13 OZ | \$5 FLT
CITRUS AND TROPICAL NOTES OF PINEAPPLE, MANGO, AND GRAPEFRUIT COME THROUGH IN THE HUGE, YET SURPRISINGLY DELICATE AROMA WITH A SOFT, PILLOWY MOUTHFEEL. WILLIAMSTON, MI

WHAT DO WE LIKE TO DRINK, YOU ASK?

OLD IRVING: DEEP THOUGHTS (IMPERIAL / DOUBLE NEW ENGLAND / HAZY - 8.5%) - "I LOVE THIS BEER!" RAUL VILLEGAS | HEAD BARTENDER

FEATURED BOTTLES + CANS

N/A - BEER + HOPWATER

N/A BEST DAY: IPAS HAZY & WEST COAST - SAUSALITO, CA	6
N/A - HEINEKEN 0.0	5
N/A - GUINNESS 0.0	6
N/A - KROMBACHER: WEIZEN	6
LAGUNITAS: HOPPY REFRESHER N/A - GLUTEN FREE - 0 CAL HOPPY REFRESHER: SPARKLING HOP WATER	4

PALE ALES

HALF ACRE: DAISY CUTTER 16 OZ PALE ALE - 5.2%	8
3 FLOYDS: GUMBALLHEAD AMERICAN PALE WHEAT - 5.6% - MÜNSTER, IN	7
LAGUNITAS: SUMPIN SUMPIN PALE WHEAT ALE - 7.5% - CHICAGO, IL	7

AMERICAN IPAS

BELLS: 2 HEARTED 16 OZ AMERICAN IPA - 7%	8
LAGUNITAS: IPA AMERICAN IPA - 6.2% - CHICAGO, IL	7
REVOLUTION: ANTI-HERO 16 OZ AMERICAN IPA - 6.7% - CHICAGO, IL	7

HAZY IPAS

WAR PIGS: FOGGY GEEZER HAZY IPA - 6.8% - MÜNSTER, IN	8
REVOLUTION: HAZY-HERO HAZY IPA - 7.5% - CHICAGO, IL	7
PHASE THREE: PIXEL DENSITY 16 OZ HAZY IPA - 6.8%, LAKE ZURICH, IL	9

**THREE FLOYDS GUMBALLHEAD MASH
BOURBON!**

TRY A 3 FLOYDS MASHUP!
GUMBALLHEAD CAN + GUMBALLHEAD BOURBON 12

HARD CIDERS + SELTZERS (GF)

ACE: HARD CIDER PINEAPPLE MANGO GUAVA	7
NÜTRL: VODKA SELTZER CRAN LEMON WATERMELON ORANGE PINEAPPLE	7
WHITE CLAWS: HARD SELTZERS BLACK CHERRY MANGO	7
HIGH NOONS: VODKA SELTZER PEACH WATERMELON PINEAPPLE	7
TOPO CHICO: STRAW/GUAVA HARD SELZER-5% - MILWAUKEE, WI	7

SOURS + WILD ALES

NOON WHISTLE: FUZZY SMACK PEACH SOUR / FRUITED BERLINER WEISSE - 4.6%	7
DOGFISH: SEA QUENCH SEA SALT & LIME FRUITED SOUR - 4.9%	7
SHORTFUSE: TROPICAL HURT LOCKER SOUR - FRUITED - 5.5%, SCHILLER PARK, IL	8
DESTIHL: DRAGONFRUIT & MANGO WILD SOUR SERIES - 5.5%	8
VICTORY: SOUR MONKEY TRIPEL SOUR - 9.5% - DOWNINGTOWN, PA	8

HEFEWEIZEN + WHEAT + FARMHOUSE

DOVETAIL: HEFEWEIZEN 16 OZ 4.8% - CHICAGO, IL	8
HACKER PSCHORR 16 OZ HEFEWEISEN - 5.5% - GERMANY	7
GOOSE ISLAND: 312 16 OZ WHEAT ALE - 4.2%	7

PILSNERS + LAGERS

MONTUCKY: GOLD SNACK 16 OZ LAGER - 4.1%	5
METRO: KRANKSHAFT KÖLSCH - 5%, CHICAGO, IL	6
METRO: FLYWHEEL PILSNER/GERMAN - 5.5%, CHICAGO, IL	6
DOVETAIL: LAGERS 16 OZ HELLES LAGER - 4% - CHICAGO, IL VIENNA LAGER - 5% - CHICAGO, IL	8
LAKEFRONT: NEW GRIST (GF) GLUTEN FREE PILSNER - 5.1% - MILWAUKEE, WI	7
HEINEKEN STELLA KRONENBOURG	6
MODELO ESPECIAL/NEGRA CORONA EXTRA/LIGHT/PREMIER PACIFICO/VICTORIA MEXICAN LAGERS & VIENNA LAGER	6
MILLER LITE COORS LIGHT COORS BANQUET HIGH LIFE BUD LIGHT MICH ULTRA	4
PBR BUDWEISER OLD STYLE	5

AMBER + STRONG + STOUT

STEVENS POINT: CLASSIC AMBER AMBER ALE - 4.9% - STEVENS POINT, WI	7
GREAT LAKES: ELIOT NESS AMBER ALE - 6.1% - CLEVELAND, OH	7
MORE: BARTLETT MAIBOCK - 6.2% - VILLA PARK, IL	7
KENTUCKY BOURBON BARREL ALE STRONG ALE - AMERICAN - 8.2% - LEXINGTON, KY	8
LEFT HAND: MILK STOUT NITRO 16OZ MILK STOUT - 6% - LONGMONT, CO	8

MOCKTAIL + WINE + SANGRIA

SOUTH YORK FIZZ (N/A) HOPPY REFRESHER, HIBISCUS, CRANBERRY, LIME	9
PROSECCO - SPAGNOL ITALY	12 46
SHADY LANE RIESLING 2021, LEELANAU PENINSULA	13 50
ROSÉ - CHATEAU SAINT CRYGUES FRANCE, 2021	11 42

SAUVIGNON BLANC - GAINNEY CALIFORNIA, 2022	13 50
PINOT GRIGIO - PETER ZEMMER ITALY, 2021	11 42
CHARDONNAY - JOSH JOSH CELLARS - CALIFORNIA	12 46
TELIANI, KINDZMARALI, GEORGIA, 2022, RED SEMI-SWEET	13 50

CABERNET SAUVIGNON - SCOTTO CALIFORNIA, 2020	13 50
PINOT NOIR - SCOTTO CALIFORNIA, 2021	14 54
RED PEACH SANGRIA WITH CITRUS, FRUIT & BUBBLES	12

CRAFT COCKTAILS + HOPTAILS

OLD FASHIONED CHOICE OF: KENTUCKY BOURBON OR MEZCAL, DEMERARA, BITTERS, ORANGE, CHERRY	12
BLUEBERRY MULE HOUSE INFUSED BLUEBERRY VODKA, CITRUS, GINGER BEER	10
SPICY MARGARITA JALAPEÑO INFUSED TEQUILA, LIME, TRIPLE SEC, SALT OR TAJIN RIM	10

FRENCH SPRITZ RASPBERRY VODKA, RASPBERRY LIQUEUR, PINEAPPLE, LEMON, SODA	10
CITRUS ROSÉ REFRESHER MANDERIN VODKA, GRAPEFRUIT, LEMON, LAGUNITAS HOPPY REFRESHER	10
THE DUBLIN COLD BREW WHISKEY, COFFEE LIQUEUR, IRISH CREAM LIQUEUR, COFFEE, WHIP, OVER ICE	10

ORANGE HOPSICLE JAMESON ORANGE, RUMCHATA, ORANGE, LAGUNITAS HOPPY REFRESHER	10
PINEAPPLE BEER-MOSA PINEAPPLE WHEAT ALE, CHAMPAGNE, PINEAPPLE, BITTERS	9
MICHELADA + BEER BACK CHOICE OF: VICTORIA, PACIFICO, MODELO ESPECIAL/NEGRA, CORONA EXTRA/LIGHT	9

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE | IF YOU USE A CREDIT CARD, YOU WILL BE CHARGED AN ADDITIONAL 3% FOR PROCESSING FEES.
112 S. York St., Elmhurst, IL 60126 | 630-833-4303 | MON - THUR: 11am - 11pm | FRI - SAT: 11am - 1am | SUN: 11am - 10pm | pintselmhurst.com