

**BEER | WHISKEY & OTHER LIBATIONS**

Beer

Current Draft List – Updated 7/23/15

**TOO MANY PUPPIES**

NITRO LACTOSE IPA—7.0%

Here we go again flipping the script. This IPA mixes lactose sugar, Amarillo, Mosaic, and Citra hops to create a citrusy blast. The creamy mouthfeel is enhanced with nitrogen, flaked oats, and the pour from the European taps.

**LAST DAZE HERE**

SAISON—5.7%

Bare bones Saison dry hopped with Saphir, a German hop that imparts pear and citrus notes. Extremely refreshing, slightly bitter with a super dry finish.

**BLIND TO TRADE MY MIND**

BELGIAN RYEPA—6.5%

Bubblegum, spice, and lemon tartness describe this one to a “T.” Finishing with a slight dry bitterness makes this beer a great introduction to this relatively new style.

**MR. BANANA GRABBER**

HEFEWEIZEN—5.5%

Why would a banana grab another banana? These are the questions I don’t want to answer. Oh well, with that being said we present our traditional unfiltered Bavarian hefeweizen for your enjoyment.

**CATERPILLAR MARCH**

APA—6.0%

El Dorado and Hop Head Farms Experimental Hop 069 are featured in this APA. Notes of candy, stone fruit, pine, and orange marmalade are present.

**SHARK MEETS HIPSTER**

WHEAT IPA—6.5%

Light bodied American Wheat Ale featuring truckloads of Galaxy hops. Expect strong notes of passion fruit.

**Available on draft, 64-oz growlers, and 32-oz cans to-go.**

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### **Beers Brewed In-House Since Opening on June 13, 2013**

1. **Steal Your Face** – Haight Ashbury Farmhouse with Lemongrass & Coconut – 6.7% – The sky was yellow and the sun was blue. Our San Francisco Farmhouse was brewed to salute all Deadheads. Tart and crisp with a citrus and coconut finish. Captain Trips would approve!
2. **Hey 19** – West Coast IPA – 6.5% – Where the hell am I? Please take me along when you slide on down to the west coast. Notes of pine and citrus make tonight a wonderful thing.
3. **Veils & Starlight** – Thyme & Raspberry American Wheat – 5.3% – Beer League member Jim Cooney collaborated on this brew for the anniversary of DHB's Beer League. Thyme and raspberry dominate the flavor profile. A huge thanks to all our loyal customers for their support.
4. **Dandelion Disco Ball** – Oat Pale Ale – 7.0% – Our 2-Year Anniversary beer was inspired by a DHB field trip to Portland, OR. Smooth and creamy from both flaked oats and oat malt, and rounded out with a dank citrus punch.
5. **Pegboy** – Ginger Belgian IPA – 6.2% – DHB and Burnt Hickory Brewery uniting the punkers and rockers one brew at a time. Pear, ginger, coriander, and tartness round out this collaboration.
6. **Cool Running** – Kiwi/Lemon Balm Berliner Weisse – 3.5% – This collaboration with Illuminated Brew Works takes the traditional Belgian style, and punches it in the face; Chicago style. Brewed with elderflower and grape must, which help impart a citrus/grape tartness that finishes bone dry.
7. **50% Chance of Life** – Elderflower & Grape Must Saison – 6.6% – This collaboration with Illuminated Brew Works takes the traditional Belgian style, and punches it in the face; Chicago style. Brewed with elderflower and grape must, which help impart a citrus/grape tartness that finishes bone dry.
8. **Kitty Whipped** – Cucumber/Krishna Basil Blonde Ale – 5.0% – The Women of DryHop brewed this beer with Krishna basil and 25 pounds of fresh cucumbers. Expect a light bodied blonde ale with a refreshing finish from the cucumbers, along with a peppery crisp flavor from the basil.
9. **Fat Sacks** – American IPA – 7.2% – Brewed with our friends at 18th Street Brewery, this IPA highlights Amarillo and Hull Melon hops. The tropical and fruity qualities of these hops turn this beer into an easy drinking, juicy IPA.
10. **Take Me To Your Lemur** – Cantaloupe & Clementine Wit – 5.5% – Brewed in conjunction with the Lincoln Park Zoo, \$1 from every beer sold will be donated to the Crowned Lemur Wish List Fund. This traditional Belgian Wit is brewed with clementine peel and cantaloupe to add to the complexity of the brew.
11. **Violet Beauregarde** – Lavender & Blueberry Saison – 6.0% – Our Spring Saison is spiced up with the addition of lavender flowers and blueberry puree. The perfect quencher for a day on the patio with friends and family.
12. **All In The Game** – APA – 6.0% – Our latest APA features the classic Pacific Northwest hop – Centennial. Expect a pine and citrus hop presence with a strong caramel malt backbone.
13. **80,000 Electron Volts** – California Common – 5.0% – Named after a famed California scientist and his invention. This

California-inspired brew takes old school American hops to create a malty and crisp sessionable beer.

14. **Orange Claw Hammer** – Munich Dunkel – 5.7% – I was shanghaied by a high hat beaver mustache man at Middle Brow Beer. The classic German dark lager gets a makeover with the addition of orange peel, orange blossom honey, and Mandarin hops.
15. **Candy Store Rock** – Salted Chocolate Stout – 6.0% – Brewed with the crew of the DHB kitchen and sea salt from Amagansett Sea Salt Co. on Long Island, NY. Chocolate, salt, and caramel overtones drive this savory sweet delight.
16. **Highland Cattle** – DHB/Motor Row Collab – Peanut Butter & Gingr Ale – 5.7% – Staying true to our ways of being adventurous with brews, we got a little weird with this one. Peanut Butter provides an earthy, salty, umami quality. Ginger follows, bringing on a refreshing zesty, lemony sensation that lingers. We used lactose sugar for a creamy full body, further enhanced by using nitro to pour.
17. **Bitchin' Camaro** – American IPA – 7.6% – A souped up version of our most popular APA (Judge) in IPA form. More dank citrus! More cool kid hops (Amarillo & Mosaic)! More muscle! More, more, more!
18. **Hell With The Lid On** – Barley Wine – 12.0% – DHB collaborated with Pittsburgh's East End Brewing Company on this monster. This one will warm your bones during this never-ending Chicago winter.
19. **Tangy Zizzle** – APA – 6.0% – El Dorado and Simcoe hops are featured in this classic American Pale Ale. Strong notes of candy, stone fruit, pine, and citrus are present.
20. **Dollar Sign Smiles** – American IPA – 7.5% – We want to use ALL the Hops! Malt balance with an all-star line-up of Pacific Northwest's finest hops. Notes of pine, citrus, and tropical fruits are present in the aroma and finish.
21. **Fearless Vampire Killer** – Belgian IPA – 7.5% – This Belgo-American IPA is the perfect Spring brew. Bright lemon and subtle coconut notes from the Sorachi Ace hop help usher in sun filled days.
22. **Daytona 500** – Saison with Ghost Pepper & Galangal Root – 6.5% – Caliente! Spiced with ghost pepper powder and galangal root. Complex flavors of ginger and chili pepper dominate this Belgian farmhouse ale.
23. **Forty Six & 2** – APA – 6.0% – Feel like being guinea pigs? Good! We are trying out some new hops and this is the result. El Dorado, Belma, Azacca, and Waimea give this APA a unique hop profile. We hope you enjoy.
24. **Warrior's Code** – Irish-American Red Ale – 6.0% – Brewed with our friends at the Beer Bistro. The traditional Irish-Red gets a twist with American hops. Thus, creating an Irish-American Red for St. Patty's Day, sláinte.
25. **Tart Down For What?!** – Dark Rye Sour – 5.0% – Our latest sour release is our second collaboration with Breakroom Brewery. Tart and full of grape and raisin overtones make this a truly unique brew.
26. **Splendor in the Dark** – Nitro Chocolate Milk Porter – 7.2% – Lactose sugar and cacao nibs make this classic porter a tasty indulgence. Chocolate overtones complement the richness. Brewed with our friends at Around the Bend Beer Co.
27. **Saazquatch** – Imperial Pils – 8.0% – We Believe! DHB takes the traditional bohemian pilsner and turns it on its ear. Chock full of Czech Saaz hops and bohemian pils malt. It might seem like an easy drinker, but be warned.
28. **High Plus Tight** – American IPA – 7.0% – Brewed to help celebrate the new album release from Moritat. VERY hop forward and full of citrus, pine, and tropical fruit. A sweet malt backbone rounds out the beer.
29. **Serec** – Saison – 5.5% – A tribute to the Roman goddess of Agriculture, Ceres. This saison is a homage to the tradition, consisting of only Pilsner, wheat, hops, and yeast. Spice from the wheat and yeast shine through the fruity bitterness of the hops.

30. **Boo-Yah** – New Zealand Pale Ale – 5.7% – Let’s introduce two new hop varieties to Chicago, Waimea and Jarrylo. This New Zealand pale ale combines the two to create an easy drinking selection with citrus, grassy and earthy tones. The beer finishes with a pleasant bitterness.
31. **Strangeways, Here We Come** – Nitro Pub Ale – 5.4% – Stop me if you think you’ve heard this one before. We present our take on a traditional Manchester Pub Ale. Mild and easy drinking with a subtle bitterness makes this the perfect session ale.
32. **Reach the Bourgeois** – Saison – 6.0% – Brewed with citrus hops as well as an array of citrus peel. Bubblegum up front leads to a tart lime, lemon, orange, grapefruit finish.
33. **...And Rock The Blvd.** – APA – 6.0% – Our take this go round on the traditional APA features Centennial and Mosaic hops. Strong notes of citrus, pine, and passion fruit make this a hop lover’s dream beer.
34. **Shot a Man in Simcoe** – Belgian IPA – 7.0% – Some might remember this Belgo-American IPA from when we brewed it at Lake Effect Brewing Co. before DHB existed as you know and love. Pine and Citrus dominate this collaboration brew.
35. **Photobomb** – Imperial Red Ale – 8.4% – Brewed with our friends at Crooked Ladder Brewing Company from Long Island, NY. Dank and resinous describe this BIG Imperial Red Ale. Loaded with plenty of Mosaic and Amarillo for your enjoyment.
36. **Money, Guns, & Coffee** – Coffee Farmhouse Ale – 6.0% – Brewed with both traditional coffee herbs and cold pressed Colombian coffee from Two Brothers Roasters. Subtle espresso and bubblegum notes make this a unique brew.
37. **Le Petit Demon** – French Table Beer – 4.5% – “The small fiend” is crisp, refreshing, and perfect for a “session” at DHB. Brewed with grains of paradise and bitter orange peel to add some complexity to this traditional easy drinking beer.
38. **Aske** – Smoked Belgian Dark Ale – 6.5% – DHB says goodbye and good luck to our friend Dustin who’s leaving for brewing adventures in Norway. This brew incorporates juniper and smoked malt to produce the perfect beer for Norwegian nights, skål.
39. **Hyssop Hooray** – Pear & Hyssop Saison – 6.0% – We invited Transient Artisan Ales in to brew this traditional saison with 50 gallons of pressed pear juice and hyssop. Slightly sweet upfront with a delicious tart finish.
40. **Pied Piper of Cool** – APA – 5.5% – The “A” in this APA could stand for Australia. Southern hemisphere hops dominate this well balanced pale ale with tropical fruit and citrus notes in the aroma and flavor.
41. **She Ain’t No Flower Child** – East Coast IPA – 7.2% – DHB wings on over to the East Coast this go round. Brewed with plenty of caramel malts make this the perfect gateway beer for novices to the IPA style. However, she still packs a hoppy punch at 60 IBU.
42. **I O’Brian of the Black Horsemen** – Oatmeal Cookie Brown Ale – 6.7% – Fall is in the air and the holidays are around the corner at DHB. This brown ale was brewed with cinnamon, mace, cara brown malt (raisins), and vanilla to create an oatmeal cookie in a glass.
43. **Screaming for Vengeance** – Barrel Aged Oatmeal Stout – 7.0% – In anticipation of this year’s FoBAB (Festival of Barrel Aged Beer), we present DHB’s first barrel aged offering. We aged our Screaming Life oatmeal stout in a Tailwinds Distilling Co. Taildragger Amber Rum barrel for three months. Notes of vanilla, coffee, toffee, and of course, rum, dominate the flavor profile.
44. **Cobra Juicy** – Eastern European Pils – 6.4% – Brewed in collaboration with Pittsburgh’s Roundabout Brewery. German barley, Polish hops, caraway, Czech Pils yeast, and beets were added to the brew as a homage to Pittsburgh and Chicago’s diverse Eastern European neighborhoods, na zdrowie!
45. **Hessian in Triumph** – German Pale Ale – 6.0% – This beer introduced Chicago to the new hop scene thriving in Germany

last year and now it's back! We feature three new varieties in this beer – Hull Melon, Blanc, and Mandarina. Enjoy this easy drinking pale ale with its bright citrus, grape, and melon flavors.

46. **Punch the Tiger** – West Coast IPA – 7.3% – DHB wings on over to the West Coast with this homage to the birthplace of the American IPA. Bitter and resinous describe this brew to a ‘T.’
47. **Half Stepper** – Rye Pale Ale – 4.8% – We never half step here at DHB, however, coming in at 4.8%, this one is just a lil’ guy. Rye spiciness, pine, and tropical notes from Amarillo and Chinook hops combine to create this extremely session-able, refreshing beer with a lingering bitter finish.
48. **Oysterhead** – Oyster Stout – 6.7% – This time brewed with real animals! Smooth, chocolatey, rich and briny describe this traditional stout. Brewed in collaboration with our very own all-star kitchen crew.
49. **More Stories than JD Got Salinger** – Farmhouse Ale – 6.0% – This Chicago farmhouse ale features the addition of garam masala and orange peel. Complex spice and citrus notes dominate this take on the traditional Belgian ale.
50. **Elektra** – Oktoberfest – 6.2% – Prost! DHB introduces our version of the classic celebration beer. Built on a strong malt backbone with a crisp clean finish. We strictly adhere to tradition on this classic.
51. **Juggalo Cadillac** – Saison – 5.7% – Are you down with the clown? This twist on the classic farmhouse ale brewed in collaboration with IBW. Brewed with macadamia nuts and mango puree, it finishes sweet and tart like an ice cold Faygo on a warm day.
52. **Frankensteined** – APA – 5.5% – Chock full of Simcoe and Citra hoppy goodness. This citrus flavored Pale Ale is wonderfully dank and delightful.
53. **The Batch is Back in Town** – Cream Ale – 5.0% – Batch 001 went on a little vacation for awhile. She underwent a few changes and has returned for a quick visit. Still crisp, refreshing, and perfect for fall.
54. **Comrade Mendeleev** – Robust Porter – 5.3% – Named after the discoverer of the Periodic Table. This traditional porter is aggressively bitter and roasty with undertones of chocolate. Much like the periodic table, this beer stands alone in its elegance.
55. **Bouquet of Soul** – APA – 5.8% – Chock full of dank hoppy goodness. This citrus flavored American Pale Ale is our first use of Rakau hops from New Zealand. Thanks to Roundabout Brewery for the trade.
56. **The World Needs Fewer DJs** – Berliner Weisse – 3.5% – Following up our Goose Island sour collaboration, we go it alone with a traditional Berliner Weisse. Lemony, peachy, and TART describe this beer perfectly.
57. **Screaming Life** – Oatmeal Stout – 5.0% – DHB presents an OG of the craft beer movement. Embraced in the 90’s by flannel loving Pacific Northwesterners everywhere. Let’s help usher in fall with this hall of famer.
58. **Practice Kisses** – Cherry Weizen – 5.2% – Everyone might remember our Belgian cherry wheat – Bombe de Cerise. We now present her German cousin. This year we brewed with the Weinstephan yeast strain and tart cherry puree. Full of banana, clove, and a subtle hint of cherry.
59. **Dopesmoker** – Smoked West Coast IPA – 7.0% – “Follow the smoke to the riff filled land...” Our collab with Une Annee Brewery incorporates beechwood smoked malt and the dankest hops to create this ode to the mighty – Sleep! Our riff on the classic West Coast IPA is guaranteed to fuel your haze filled nights.
60. **Mine Isn’t Red** – American Amber – 5.4% – This year’s Illinois Craft Brewers Guild Replicale beer is an American Amber. Malty with a pleasant Cascade hop finish, this beer is perfect for an afternoon session.

61. **Shark Meets Surfer** – International Pale Ale – 6.5% – The Australian second cousin of Shark Meets Hipster decided to surf into Chicago. Galaxy and Nelson Sauvin hops represent the Southern Hemisphere proper. Passion fruit and grape notes dominate, with subtle peach notes.
62. **Franklin Comes Alive** – Dunkelweizen – 5.4% – This traditional Southern Germany wheat beer is a darker version of a Hefeweizen (dunkel=dark; weizen=wheat). With this combination, you'll get the banana and clove goodness, but also the addition of chocolate and roast.
63. **Peaches in Regalia** – Saison – 5.7% – Brewed with honeysuckle and peach puree make this a perfect summer saison. This classic farmhouse ale finishes slightly tart and bone dry.
64. **Turn Your Mind Off** – APA – 6.0% – Chock full of Cascade and Simcoe hoppy goodness. As close as DHB has come to a West Coast pale ale. Pine and a strong malt backbone define this APA.
65. **Santanico Pandemonium** – Saison – 7.0% – We brewed this Saison with Tamarind, a pod-like fruit used in many cuisines. Tamarind brings an earthy flavor and a subtle tangy, tart, tongue-tingly finish to this otherwise super dry, crisp Saison.
66. **Stone the Crow** – APA- 5.5% – Chock full of Amarillo and Citra hoppy goodness. This citrus flavored American Pale Ale pairs well with our Green Curry Mussels. This brew is well balanced between malt to citrus hop flavor and bitterness, while still incredibly refreshing.
67. **Head Full of Zombies** – Summer IPA- 6.6% – Our Summer IPA is brewed with plenty of Citra and Nelson Sauvin hoppy goodness. Brewed to quench your thirst if you ever find yourself traveling in a fried-out Kombi.
68. **Halo of Flies** – Dortmunder Special – 6.7% – Originating from Dortmund, Germany, comes this clean crisp lager. We brewed this for everyone to enjoy on the patio with friends during a perfect Chicago evening; prost!
69. **3PEAT**- Double APA – 9.2% – 3PEAT takes all the hops from our 91, 92, 93 APA series and mixes them to produce a hop head's dream. Just like MJ and Pippen left it all on the court, we gave our all to produce DHB's highest ABV beer to date.
70. **This Whip is Too Long** – DryHop/Andersonville Brewing collab – Blood Orange Hefeweizen – 5.9% – Brewed in collaboration with Andersonville Brewing Co. for Pride Fest, we present our riff on a traditional Bavarian Hefeweizen. Blood orange tea was used, along with fresh blood orange juice to impart citrus notes, along with the traditional banana and clove.
71. **Moon Tower Kind** – DryHop/Solemn Oath collab – Belgian Black IPA – 7.0% – Alright, alright, alright – this Belgian Black IPA is chock full of roast and citrus goodness from the Amarillo and Mosaic hops. Don't worry, we hear it doesn't hurt after the first couple.
72. **We Need a Bigger Boat** – Double IPA – 8.3% – For your enjoyment, we present our First Anniversary offering. This beer is a souped up version of Shark Meets Hipster. Double the malty and hoppy goodness. Here's to the first year and many more to come.
73. **Jupiter Crash** – Hibiscus and Orange Peel Schwarzbier – 5.5% – This is the first Women of DryHop Brewers brewed beer – a Schwarzbier, which is German for black beer. Brewed with Hibiscus, Orange Peel, and Willamette and Saaz hops, Jupiter Crash is a refreshing beer with depth of color and hints of citrus and chocolatey flavors.
74. **Lil' Sister** – DryHop/Goose Island collab – American Sour Pale Ale – 3.8% – The DryHop + Goose Island American Sour collaboration. Kettle soured with lactobacillus and fermented on blended yeast. Lil' Sister is a tart Pale Ale showcasing lemon and citrus flavors.
75. **I'm Not A Raccoon** – DryHop/Lincoln Park Zoo collab – Saison – 6.0% – Brewed in conjunction with the Lincoln Park Zoo, \$1 from every beer sold will be donated to the Red Panda Wish List Fund. This traditional Belgian farmhouse ale is brewed with

mulberry leaves and bamboo, which impart their flavor and aroma much like steeping tea leaves.

76. **93** – APA – 5.5% – “93” is a homage to the Chicago Bulls’ third championship. We used Red-X malt to give this citrusy passion fruit APA a nice malty and nutty balance. Much like his Airness and Pip, Citra and Topaz are the stars of this refreshing APA.
77. **Blast in the Underworld** – American IPA – 6.66% – We have reached our 100th batch of beer, and to celebrate, we created this 100 IBU hop monster. This one’s got a little West Coast feel to it with the use of Simcoe and Falconer’s Flight hops. Very bitter up front, the beer finishes with pine and citrus goodness.
78. **Power of the Warrior** – Single Hop Belgian IPA – 7.0% – This Belgo-American IPA uses one hop and one hop only. That hop is – “ultimate” Warrior. Piney and floral, this normal bittering hop has also been used in the dry hopping process this go ‘round.
79. **Arnie Palmer Meets the Dragon Lady** – DryHop/Marz Brewing collab – APA – 5.5% – For your pleasure we bring you our riff on an “Arnold Palmer.” Brewed with Ceylon tea, lemon peel, and Citra hops, this refreshing quencher will be your new Spring fling. However, just know that The Dragon Lady is always watching!
80. **I Can Kill You with My Brain** – DryHop/Geek Bar collab – Hazelnut Ginger Brown Ale – 5.5% – This English brown ale has been enhanced with hazelnut and ginger. The two play with the chocolate malt to create a hazelnut coffee feel. The classic UK EKG hop rounds out the beer with floral and earthy overtones.
81. **93 ‘Til Infinity** – Rye Saison – 5.0% – Spring is finally here and we have a crisp, sessionable saison with a twist. The rye malt gives it spice notes and the roasted dandelion root bumps it up a notch with earthy attributes. And don’t worry, a lot of dandelions were harmed in the making of this beer.
82. **Mars Red Sky** – DryHop/Une Année collab – Biere D’Avril – 7.5% – This collaboration with Une Année Brewery did not want to stop fermenting. So instead of Biere de Mars, we have your new Spring fling – Biere d’Avril. Strong notes of raisin & spice highlight this traditional French farmhouse ale. Spicy Saaz & Strisselspalt hops round out this complex beer.
83. **Raven in the Sky** – DryHop/Atlas collab – Old Ale – 8.0% – Brewed in collaboration with Atlas Brewing. This is our riff on the traditional British Old Ale. We took it up a notch with the addition of black strap molasses & dried figs. This rounds out the malt balance with sweetness & dark fruit flavor.
84. **92** – APA – 5.5% – “92” (Oak was hacked) is an homage to the Chicago Bulls second championship. We used Red-X malt to give this piney grapefruit APA a nice malty and nutty balance. Much like his Airness and Pip, Chinook and Cascade are the stars of this refreshing APA.
85. **Last City Zero** – Malt Liquor – 8.0% – Metal Beers and Burgers round 3 is a Malt Liquor. This high ABV lager is perfect for the upcoming patio season. Filled with 6-row barley and flaked maize goodness the beer pairs well with hanging out with friends and brown paper bags.
86. **Slim Reaper** – DryHop/Riverview Tavern Collab – Session IPA – 4.5% – Brewed in collaboration with Riverview Tavern to celebrate the best sporting event of the year – March Madness! Low in alcohol, but not lacking in Simcoe & Citra hop punch. Enjoy this sessionable IPA all the way to the Final Four.
87. **Bee-Side** – DryHop/Breakroom Collab – Irish Vanilla Honey Milk Stout – 5.2% – Say top of the mornin’ to Chicago’s newest brewpub – Breakroom Brewery. This ode to Irish stouts was brewed with honey & whole vanilla beans. Served on nitro, this stout will have you in heaven a half hour before the devil knows you are dead; slainte.
88. **91** – APA – 5.5% – “91” is a homage to the Chicago Bulls first championship. We used Red-X malt to give this citrusy APA a nice malty & nutty balance. Much like his Airness & Pip, Amarillo & Mosaic are the stars of this refreshing APA.
89. **Death Rides a Horse** – DryHop/Kuma’s Corner/Kuma’s Too/Illinois Craft Brewers Guild collab – Russian Imperial Stout –

- 8.0% – Metal, Beers, & Burgers Round 2 is a traditional Russian Imperial Stout. Strong notes of chocolate & espresso are in the flavor. The warming alcohol finish is perfect for this never ending Chicago winter.
00. **Snuffleupagus Is Not a Muppet** – DryHop/Haymarket collab – India Pale Saison – 5.5% – Brewed in collaboration with Haymarket Pub & Brewery, this hoppy saison is a real thirst quencher. The same malt bill was brewed at both locations & features two different hop varieties. The DHB version features the citrus/tropical punch of Galaxy & Mosaic.
01. **Too Many Puppies** – Nitro Lactose IPA – 7.0% – Here we go again flipping the script. Our latest IPA mixes lactose sugar, Amarillo, Mosaic, and Citra hops to create this citrusy blast. The creamy mouthfeel is enhanced with nitrogen, flaked barley, and the pour from the European taps.
02. **Fading Bliss**– Belgian Dubbel – 7.0% – We brewed this Belgian Dubbel to enjoy on Valentines Day, either with your special someone or shooting daggers at that cute couple in the corner smooching. Either way enjoy the complex sweetness and dark fruit flavor of this traditional brew.
03. **Reverse Thunder** – DryHop/Kuma’s Corner/Kuma’s Too/Illinois Craft Brewers Guild collab – Imperial Red Ale – 8.3% – Our first beer of a three beer collaboration with Kuma’s Corner and the Illinois Craft Brewers Guild is an Imperial Red Ale. Bright red in color and malty up front with a significant hop finish. This beer features Amarillo, Galaxy, and Simcoe hops.
04. **Porter Jumper** – Ancho Chili Porter – 6.5% – Desde el Corazon! Rich chocolate notes play with the spiciness of ancho chiles in this robust porter. brewed with dried chiles in both the boil and in the serving tank. This one will get your blood flowing during the polar vortex.
05. **The Hessian in Triumph** – German Pale Ale – 6.3% – This beer is our first to introduce Chicago to the new hop scene thriving in Germany. We feature two new varieties in this beer – Melona and Mandirina. Enjoy this easy drinking pale ale with it’s bright citrus and melon flavors.
06. **Sled Wrecker** – Spiced Winter Warmer– 8.0% – Spiced with allspice, clove, raspberry puree, ginger and orange peel. This malty English winter warmer is liquid fruitcake in your glass. A few pints will keep you warm for your sleigh ride home on these chilly Chicago nights.
07. **Jedi** – APA – 5.5% – No Ewoks were harmed in the brewing of this beer. Featuring the same malt bill as Hope and Jedi, but featuring different aroma and flavor hops. This time around we have hall of famers Citra and Centennial making an appearance.
08. **Spray Paint the Walls** – – DryHop/Aleman collab – Belgian Dark Ale – 8.3% – This collaboration with Aleman is one of our most complex brews to date. Featuring blended yeast, strawberry, EKG hops, green & pink peppercorns, it challenges the palate like any good Belgian beer. It feels good and I’m gonna go wild.
09. **Santo Meets Zeppelin** – – DryHop/Uncommon Ground collab – Organic English IPA – 6.3% – This traditional English IPA was brewed in collaboration with Uncommon Ground. Using all organic malt & hops, this beer is malty with subtle spice & earthy notes from the organic UK Admiral & Pilgrim hops.
00. **Pocket Full of Innocence**–India Brown Ale – 6.0% –The English Brown Ale gets a fistful of ‘Murica. We’ve spun the classic style on its head. Chocolate notes give way to intense grapefruit and pine. God Save The Queen.
01. **Empire** – APA – 5.5% – Welcome to our second three beer APA series. Featuring the same malt bill, but featuring different hops in each beer. This time around we have new hop all stars Mosaic and Motueka making an appearance.
02. **Venus in Furs** – Saison – 6.5% – This classic Belgian saison was brewed with chamomile and basil to help augment the spiciness that the yeast brings to the party. This complex beer finishes bone dry.

03. **Heat Miser Meets Yuppie** – Holiday IPA – 6.6% – It's a celebration! Loaded with plenty of Centennial, Chinook, & Cascade goodness, our Holiday IPA finishes with strong pine & citrus notes. Enjoy this one with family & friends this holiday season.
04. **Milkstachio** – DryHop/South Loop Brewing collab – Pistachio Milk Stout – 6.0% – Brewed using unrefined cocoa nibs, lactose, & pistachio. The velvet mouthfeel gives way to a smooth creamy chocolate finish. Look out Hershey's we are gunning for you!
05. **Moustache and a Supernova** – Biere de Noel – 7.6% – Joyeux Noel from DHB to you. This French Christmas ale is our present to our loyal customers. The strong malt backbone of this complex brew leads to notes of raisin and grape in the finish. Thank you to all for an amazing six months.
06. **Rat Pack** – Dryhop/iNG Restaurant collab – Rye Ale – 6.0% – DHB teams up with ING to create this riff on the classic Old Fashioned. Orange peel, cherry puree, oak chips, candi sugar and spicy Nugget and Saaz hops help create this ode to the swinging 60's. Light up a Lucky, knock her a kiss, and crank some Ole Blue Eyes while enjoying this original brew.
07. **Hope** – APA – 5.5% – Welcome to our second three beer APA series. Featuring the same malt bill, but featuring different hops in each beer. Citrus bombs Simcoe and Amarillo kick the series off in style.
08. **My Mirrors Are Black** – Dryhop/Intelligentsia collab – Cuban Coffee Stout – 5.5% – Intelligentsia has welcomed us to the neighborhood with open arms, So, we felt it was time to give back. This jet black stout is brewed with their cold pressed Ethiopian Yirgacheffe beans. Strong notes of espresso, blueberry, and guava make this beer perfect on a cold evening.
09. **50% Chance of Death** – Dryhop/Illuminated Brew Works collab – Saison – 6.5% – This collaboration with Illuminated Brew Works takes the traditional Belgian style, and punches it in the face, Chicago style. Brewed with cardamom, sichuan peppercorns, and fresh pressed Michigan apple cider which help impart a nice spice and tart flavor that finishes bone dry.
10. **Starry Night in Sleepy Hollow** – Pumpkin Stout – 5.5% – The Horseman is coming for your heads, & he's bringing this stout with him. Brewed with 100 lbs. of sugar pumpkins, lactose, & Spice House pumpkin pie spices. Served on nitro pour for extra creaminess.
11. **Throw A Brick** – Single Hop APA – 5.2% – The coolest of the cool gets to shine on its own. Juicy and filled with tons of citrusy danky Mosaic goodness.
12. **Shirt Rides Shotgun** – Dryhop/BuckleDown Brewing collab – 4 Grain IPA – 6.3% – Our collaboration with Buckledown Brewing uses barley, rye, wheat, and oats in the brewing process. Spicy notes dominate this malt forward IPA. The beer finishes with pine and citrus from the Chinook and Cascade hops.
13. **Little Fog Feet** – Wet Hop Wheat Ale – 6.0% – Brewed with over 100 lbs of "wet" Michigan hops from Hop Head Farms. This is our homage to the hard working farmers who help make our jobs easier, cheers.
14. **Off to the Witch** – White IPA – 6.5% – ...and we may never, never come home. We got a little psychedelic with this one mixing a Belgian Wit and an IPA. What you get are notes of citrus and fruit with a mild hop finish.
15. **The Judge, Jury, & Executioner** – Double APA – 8.5% – You wanted the best, you got the best...DHB's first big 'un! The culmination of our APA series. Full of citrus and pine and all the cool kid hops are in the pool. Turn this one up to 11 and rip the knob off.
16. **Hippie Magic** – Biere de Garde – 6.0% – Dirty hippies need to be rooted out & destroyed. Drinking this delicious French farmhouse ale helps accomplish this feat. Don't forget kids; Jerry Berry's dead.
17. **Smoke On The Loch** – Smoked Scottish Ale – 5.5% – Pouring a deep copper color, this bad boy layers the caramel sweetness on a slightly smoky nose. Its a malt lovers dream.
18. **Gorilla Meets Hippie** – American Wheat IPA – 5.0% – The Cousin of Shark Meets Hipster is making an appearance at DHB.

This unfiltered American wheat ale is still chock full of Galaxy goodness, but this time a little easier drinking for this end of Summer heat wave.

19. **Johnny Quest Thinks We're Sellouts** – Dryhop/Begyle collab – Black IPA – 5.4% – Sessionable Black IPA containing Galaxy, Citra, Simcoe & Cascade hops. The aroma is amplified by a massive dryhop!
20. **Heisenberg** – German Alt – 4.7% – You're damn right! Prominent maltiness with a smooth crisp finish drive this classic German Alt.
21. **Dancing on a Valentine** – Belgian Dark – 6.5% – An English brown mixes with our house Belgian yeast strain to give you this roasty & estery American homage to Europe. Bonus points abound for guessing what song the name comes from, no Googling!
22. **Don't Get Captured** – Replicale (Illinois Golden IPA) – 6.5% – DHB joins 21 other Illinois breweries in creating this special brew. All breweries used 100% Pils malt & Chico yeast. The brew also needed to be 60 IBU's & use one hop variety. Our hop – AMARILLO!
23. **Mr. Banana Grabber** – Hefeweizen – 4.5% – Here is the classic Bavarian wheat beer. Fermented using the famous Weinstephen yeast strain. This strain imparts strong notes of banana, clove, and citrus. Prost!
24. **The Executioner** – APA – 5.5% – The last in our rotating APA series. Same malt bill as The Judge and The Jury. However, this brew features Simcoe and Citra.
25. **The Devil Jumped Up!** – Belgo IPA – 7.0% – Get down with the Devil. Falconer's Flight, Chinook & Cascade hops help make this Belgo IPA shine. Strong notes of citrus dominate in both the nose & flavor. Perfect with METAL! \m/ \m/
26. **Don't Poke the Bear** – Oatmeal Brown Ale – 5.9% – You may think this brew is cute and cuddly – think again! Brewed with an abundance of flaked oats for additional creaminess and body.
27. **Wolves Loose in Köln** – Kölsch – 5.7% – A Summer beer worth the fuss, the Cologne staple hits DHB. Straw colored with just enough hop to know they are there.
28. **Bombe de Cerise** – Belgian Cherry Wheat – 5.0% – For those that don't parlez vous Francais – Cherry Bomb is in the house! Our Belgian Wheat Ale was brewed with 84 lbs. of tart cherries, c'est magnifique.
29. **The Jury** – APA – 5.5% – We sentence you to hops! Following the Judge in our APA series, the Jury uses Zythos and Falconers Flight hops to create a unique apricot and lemon flavor.
30. **As the Crow Flies** – Vanilla Bourbon Porter – 5.5% – The crow has flown from Kentucky to Chicago just for you. Bringing with him this vanilla bourbon porter. A perfect sipper for a hot Summer evening.
31. **Aces High** – Single Hop IPA – 6.0% – We will never surrender! Single hop IPA utilizing the lemony/coconutty goodness of the Sorachi Ace hop. A nice malt backbone compliments the style nicely; up the irons!
32. **Head Full of Zombies** – Hoppy Summer Ale – 5.0% – Our Summer hoppy offering. Malty sweetness and juicy hoppy goodness brought to you by Nelson Sauvign and Citra hops.
33. **White Rabbit** – Belgian Wit – 5.2% – Follow the rabbit to Wonderland with a Belgian Wit. Coriander and orange blossom abound in this classic Summer quencher.
34. **Velvet Divorce** – Czech Pils – 5.2% – Paying our respect to those who were innovating long before us. The classic, crisp, and dry lager.
35. **Vampire for Your Love** – Saison – 6.2% – Belgian farmhouse ale brewed with Kafir lime leaves and Sichuan pepper. This is

the only Saison that matters.

36. **The Judge** – APA – 5.4% – This year’s cool kid hop gets weird with last year’s love affair – Mosaic hops join Amarillo hops for this citrus bomb.
37. **The Angry Samoan** – Coconut Milk Stout – 5.5% – Baseball, BBQ, and coconuts scream summer. Jet black with a hint of coconut.
38. **Shark Meets Hipster** – Wheat IPA – 6.0% – Light bodied American Wheat Ale featuring truckloads of Galaxy hops. Expect strong notes of passion fruit.
39. **Batch 001** – Chicago Common – 4.6% – Our very first brew. Pre-prohibition Cream Ale and Steam Beer hybrid. It’s a session ale brewed with barley and maize.

