



CHARLIE WANTS A BURGER

SPORTS BAR

CRAFT BEERS

CRAFTS



Boulevard Double-Wide I.P.A. \$15 ABV 8.5%

An amber-brown, full bodied beer with an intense floral, citrus hop aroma and pronounced hop bitterness and flavor, backed up by a strong caramel, toffee-like malt flavor.

Style: Double India Pale Ale



Boulevard Tank 7 Farmhouse Ale \$15 ABV 8.5%

A straw colored, light to medium bodied beer with an earthy, spicy, grapefruit aroma and flavor, a soft, sweet malt flavor and a prominent hop bitterness.

Style: Saison/Farmhouse Ale



Boulevard The Sixth Glass \$15 ABV 10.5%

A brown colored, full bodied beer with a complex fruity, estery aroma, a rich, sweet, caramel malt flavor containing notes of dark fruit and a low to medium hop bitterness and flavor.

Style: Belgian Dark Strong Ale



Karbach El Hopadillo Negro IPA \$13

ABV 7.2%

Dark as night and laden with American hops, this brew has the tropical fruit and citrus flavors of an IPA with a rich, malty body.

Style: Texas Black IPA



Omer Traditional Blonde

\$15 ABV 8%

Traditional Blond has a rich Golden colour. It is a top fermented beer with a secondary fermentation in the bottle, brewed according to an original recipe. It contains carefully selected ingredients, such as high-quality malted barley from the Loire region (France) and three varieties of aromatic hops. It is a full flavoured beer with a fruity aroma and a subtle bitterness.

Style: Belgian Traditional Blonde



Sunner Kölsch \$7 ABV 5.3%

Sunner is a 'Kölsch' style beer which is unique to Koln (Cologne) Germany. Like Champagne (Appellation Controlee) it is protected by laws, so that only beers brewed in that region can bear the name. It is an Ale with a stylish character derived from lagering. It is clear, pale straw coloured in appearance. The taste is refreshing, gently fruity, slightly sweet with a crisp, dry finish.

Style: Kölsch



Rogue Dead Guy Ale \$13

ABV 6.6%

In the style of a German Maibock, brewed using our proprietary Pacman yeast, Dead Guy Ale is deep honey in color with a malty aroma, rich hearty flavor and a well balanced finish.

Style: German Maibock



Rogue Shakespeare Oatmeal Stout \$13

ABV 6%

Ebony in color with a rich creamy head, earthy flavor and a mellow, chocolate finish.

Style: American Stout

DRAFTS

Karbach El Hopadillo IPA \$7 ABV 6.6%

This dry-hopped, Texas IPA has a flavor as defiant as the Hopadillo himself. It's packed with the bracing bitterness of hops from around the world. *Style: Texas IPA*

Seasonal drafts also available—ask your server.

Busted Sandal Slippery Rock IPA \$7 ABV 7.5%

Not quite a west coast style IPA nor an east coast style, it makes sense that this IPA is brewed in Texas. Right in the middle of both coasts. Call it a Texas Coast IPA. With an assertive citrusy hop profile, a touch of caramel sweetness and color, and an appropriate malt backbone to support it, Slippery Rock IPA is a smooth balanced beer.

Style: Texas "Coast" IPA

GLOSSARY OF TERMS

ABV (ALCOHOL BY VOLUME)

Expressed as a percentage, this is the measure of the beer's total alcohol content.

IBU (INTERNATIONAL BITTERING UNIT)

The method used by brewers to measure the bitterness of the beer. Some beer drinkers like to know this figure to estimate how "hoppy" their beer may be, but other factors such as the sugar content of the beer will affect the perceived bitterness. Most people cannot detect IBUs over 100.

ALE

Beer that is typically fermented with top-fermenting yeasts and conditioned at the warm temperatures of around 10-12 C / 50-54 F.

BODY OR MOUTHFUL

Interchangeable terms which describe how beer feels in the mouth, and can vary from thin and watery, to crisp and sharp, through to thick or oily, with lots of other experiences in between.

DRY HOPPING

Adding hops to the beer after it has fermented to give extra aroma and flavour.

FILTERED

The brewer has mechanically removed the yeast and other solid matter, such as long protein molecules, from the beer before bottling. This helps it become bright and clear but can diminish the flavour.

FINISH

The last bit of flavour given by the beer after you've had a taste, which is why it's also known as the aftertaste. A finish can be dry, bitter, sweet, short or long, some or all or none of these. This complexity makes it an important part of tasting beer.

MALT

The malted barley used to make the beer.

MASH

The overall term applied to the barley, grains and cereals used to make the beer.

HEAD

The lovely cream (foam) on your pint that contains hop oils which help to deliver aroma.

HEAD RETENTION

How long the foamy head on your beer stays around for is known as the retention.

HOPS

The pungent leaves from the cones of this vine-like plant are boiled in the wort during brewing to give aroma, bitter flavour and preservative qualities to beer. There are around 100 varieties of hop available to brewers with more being developed. Hop varieties are categorized into Aromatic, Bittering and Dual-Purpose, depending the qualities they impart on beer.

LACING

The amount of suds that stick to the side of the glass as you drink down your beer is known as lacing. People may refer to "good" or "poor" lacing depending on how much of the head sticks to the glass. It's mainly aesthetic appreciation.

LAGER

Beer that is typically fermented with bottom-fermenting yeasts and conditioned at cooler temperatures than ale.

LAGERING

This is the process of maturing and conditioning beer, traditionally lagers, in a cool cellar. The process can take weeks or months. Most mass-produced lagers do not undergo this lengthy process.

NOTE

A term used by some beer drinkers and writers when describing flavours and aromas in beer.

PASTEURIZED

A heat-treating process applied by some brewers to eliminate pathogens and increase the shelf-life of beer. It can be detrimental to flavour and cannot be applied to beer that relies on yeast for secondary fermentation.

SESSION BEER

A moderate strength beer (3-5% ABV) intended for drinking in large quantities.

UNFERMENTABLE SUGARS

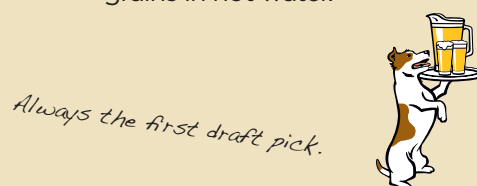
These are sugars which yeast cannot convert to alcohol and remain as residual sugars within the beer, providing extra sweetness and increased body.

UNFILTERED

Beer with yeast still present, though it may be fined. It is commonly hazy.

WORT

The sugary liquid produced from steeping grains in hot water.



Always the first draft pick.



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