



**BEHIND BREWING AT THE SOURCE**

New Belgium Brewing features a 10-barrel system in the lobby of The Source Hotel, which allows for experimental styles, and innovative yeast strains, ingredients, and hops.



<b>NEW BELGIUM</b>	<b>CHECK IN</b> 5 Saison	<b>VOODOO RANGER</b> 5 IPA	<b>MURAL</b> 5 Agua Fresca Ale
	<b>FAT TIRE</b> 5 Amber Ale	<b>1554</b> 5 Black Lager	<b>WATERMELON SOUR</b> 5 Berlinerweisse Style Sour
	<b>PILSENER</b> 5 Czech Style Pilsener	<b>CITRADELIC</b> 5 Tangerine IPA	<b>ROCKING A GOLD TOOTH</b> 5 Cream Ale
<b>COCKTAILS</b>	<b>FROZÉ</b> 10 Rosé, Belvedere Vodka, Strawberry Basil, Fresh Lemon Juice	<b>MURALITA</b> 10 Tradicional Tequila, Cointreau, Fresh Lime Juice, Agave, New Belgium Agua Fresca	<b>DAILY SPECIAL</b> 10 Ask your server for details
	<b>BEAR IN THE WOODS</b> 10 Hangar 1 Vodka, Pineapple Juice, Fresh Lime Juice, Thyme	<b>WOODS ADVICE</b> 10 Vapor Oak Gin, Lemon, Ginger	
<b>WINE</b>	<b>CANYON ROAD</b> 6 Cabernet, California	<b>CANYON ROAD</b> 6 Merlot, California	
	<b>LA MARCA</b> 8 Prosecco, Veneto, Italy	<b>CANYON ROAD</b> 6 Chardonnay, California	
<b>FOOD</b>	<b>CHICKEN LOLLIPOPS</b> <sup>GF</sup> 9 3 Pieces, Parmesan Chive Mashed Potatoes, Sweet and Sour Glaze	<b>SOURCE TOTS</b> <sup>GF</sup> 8 Charred Onion Aioli, Parmesan	<b>CHEESEBURGER*</b> 11 Tillamook Cheddar, Lettuce, Tomato, Onion, Brioche Bun
	<b>SOFT PRETZEL</b> <sup>V</sup> 9 Beer Cheese Dip	<b>SALTY SNACKS</b> <sup>GF, DF</sup> 5 Candied Almonds and Bacon Popcorn	<b>SWEET SOY CAULIFLOWER</b> <sup>DF, V</sup> 9 Limes, Cilantro, Fried Garlic

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.