



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.



NEW BELGIUM	FAT TIRE	5	VOODOO RANGER	5	MURAL	5
	Belgian white		IPA		Agua fresca ale	
	FAT TIRE	5	1554	5	UP IN THE SOURCE	7
	Amber ale		Black lager		Northeast IPA	
	PILSENER	5	CITRADELIC	5	WATERMELON SOUR	7
	Czech style pilsner		Tangerine IPA		Berlinerweisse Style Sour	
COCKTAILS	8TH FLOOR SOUR	10	MURALITA	10	DAILY SPECIAL	10
	Buffalo Trace Bourbon, vanilla, fresh lemon juice, New Belgium Pilsener		Tradicional Tequila, Cointreau, lime juice, agave, New Belgium Agua Fresca		Ask your server for details	
	PIMMP'S CUP	10	WOODS ADVICE	10		
	Pimm's No.1, cucumber, fresh lemon, mint, soda, ginger beer		Vapor Oak Gin, Lemon, Ginger syrup			
WINE	CANYON ROAD	5	CANYON ROAD	5	CANYON ROAD	5
	Cabernet, California		Merlot, California		Chardonnay, California	
	LA MARCA	7				
	Prosecco, Veneto, Italy					
FOOD	SOURCE TOTS	7	SALTY SNACKS	4	CHEESEBURGER*	9
	Green onion, shredded cheddar, charred onion aioli		Candied Almonds and bacon popcorn		Tillamook cheddar, lettuce, tomato, onion, brioche bun	
	TRIPLE FRIED BUFFALO WINGS	8	TROUT RILLETES	9	SOFT PRETZELS	6
Pickled celery, carrot, ranch, blue cheese		Grilled bread, pickled mustard seed, grapes		Stout mustard butter		
	SWEET SOY CAULIFLOWER	6	PIMENTO CHEESE	6		
Limes, cilantro, fried garlic		Grilled bread, pickled celery				

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