



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.



HAPPY HOUR EVERY DAY 4 — 6

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	SPARKLING MINT SANGRIA 8	PIMMP'S CUP 10	DAILY SPECIAL 10
	Fleur de Cana Rum, mint, fresh lemon juice, Cointreau, Prosecco	Pimm's No.1, cucumber, fresh lemon, mint, soda, ginger beer	Ask your server for details
	8TH FLOOR SOUR 10	WOODS ADVICE 10	
Buffalo Trace Bourbon, Amaretto, vanilla, fresh lemon juice, New Belgium Pilsener	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.