

SKY HIGH BREWS

Rotating Selections — See the chalkboard or ask your server

Cask Ale — Imperial Pint \$5.50

Cask fermentation creates a light natural carbonation. Hand pumped and served at cellar temperature of 50°

Nitro Ale — Imperial Pint \$5.50

We add tiny nitrogen bubbles to the finished ale to create a creamy, dreamy brew

Barrel Aged Ale — Market Price

We age our small batch beers in selected whiskey and wine barrels and let the wild yeast and oak work their magic.

Taster Trays — Six 4 oz. tastes \$8.00

NATIVE

DREAM-ON PALE ALE

\$3.75 glass / \$4.75 pint

ABV: 5.4% IBU: 37

Sky High's very first brew, we've a soft spot for this one. Liquid gold in color, well-balanced and extremely delicious, this West Coast style Pale Ale blends European malts with Chinook and Cascade hops from Oregon.

FREEWHEEL IPA

\$4.25 glass / \$5.25 pint

ABV: 7.0% IBU: 77

For you Freewheeling PNW Hop Heads out there, we break out our HopBack for our unique take on IPA. A cornucopia of hop varieties added in the boil, at the HopBack and in the fermenter lend fruity and floral notes to a melodious hoppy brew.

BASE JUMP AMBER ALE

\$3.75 glass / \$4.75 pint

ABV: 6.0% IBU: 21

An amazing 80 Shilling Scottish Ale, perfectly toned and delicious...with Amber hues so pretty you'll want to take her home (in a growler!). With eight varieties of malt and 100% Crosby Hop Farm hops we craft one of our flagship ales.

BIG AIR XX IPA

\$5.25 - 11.5oz. snifter

ABV: 10.5% IBU: 95

Prompted by the thirsty pallet of our loyal IPA drinkers, we bring you Big Air XX IPA. Silky smooth and BIG, with orange citrus and herbal resins in the nose and a hoppy finish on the tongue. Heaps of Crosby Hop Farm hops along with a large grain bill help create an incredibly balanced XX IPA.

CATCH AND RELEASE

HIGH 'N OUTSIDE IPA

\$4.25 glass / \$5.25 pint

ABV: 6.8% IBU: 87

High n' Outside is the perfect summer IPA ... light in body with spicy hop flavors and a crisp finish. Magnum, El Dorado, Marynka, and Cascade hops interplay in this stellar brew. Enjoy a cold one up on our rooftop today!

BARREL AGED SOUR - KIWI SURPRISE

\$6.00 11.5oz. snifter

ABV: 6.9% IBU: 12

Brewed in collaboration with our mates at Behemoth Brewing Company out of New Zealand. The brewers pumped raw wort into spent bourbon barrels, pitched 3 strains of yeast into each barrel, and then let the barrels ferment in our lobby for six months. Complex, refreshing and approachable, with a peachy nose and vanilla flavors, our latest offering from our barrel program.

BOILER MAKERS

Shot and a beer anyone? Pick any of our house craft brews, one of the following whiskeys, and of course a pickle juice back! **\$10.00**

Buffalo Trace Bourbon

Bulleit Rye

Wild Turkey 101

Jack Daniels

4 Spirits Bourbon Whiskey



HOPPY HOUR FOOD & DRINKS

2:30 to 5:30 pm and 9:00 pm to Close

\$1 Off Pints, Cocktails and Ciders

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BEER · COCKTAILS · WINE

FEATURED COCKTAILS

Thirsty Beaver \$7.50 – Slaptail vodka, blood orange puree, fresh muddled lime, triple sec.

Blueberry Sour \$7.50 – House whiskey, house sour mix, Morningshade farm blueberry puree.

Elevation \$7.50 – House vodka, gin, rum, triple sec, grapefruit juice, cranberry juice, and passion fruit puree.

Par 3 \$7.50 – House vodka, lemonade, iced tea, fresh mint, simple syrup.

Sunset Sangria \$5.50 – Ask your server about our latest blend.

RIDE THE MULE TRAIN!

All Mules served in frosty copper mugs with Reed's Extra Ginger Brew and fresh squeezed lime.

Moscow Mule – Tito's Handmade Vodka

Fine Arse – Burnett's Gin

Dublin Donkey – Jameson Irish Whiskey

Pirate – Captain Morgan Spiced Rum

El Burro – Sauza Tequila

HAIL MARY!

Veggie Bloody Mary -\$7.50 – Crater Lake Vodka with house bloody mary mix, garnished with celery, pickled asparagus, olives, pickled green beans, sweet pepper, and pickled jicama

The Queen Mary – \$10.95 – Crater Lake Vodka with house bloody mary mix, garnished with a shrimp and sausage skewer, beef jerky, string cheese, celery, pickled asparagus, olives, pickled green beans, sweet peppers and pickled jicama

LOCAL LIBATIONS

Broadley Pinot Noir	\$8.00
Spindrift Pinot Noir	\$7.00
Sky High Rojo (Cab/Syrah blend)	\$7.00
Lumos Pinot Gris "Rudolfo"	\$7.00
Spindrift Chardonnay	\$6.00
2 Towns Bad Apple	\$5.00
2 Towns Seasonal	\$5.00 - 6.00
Kombucha	\$5.00
Nectar Creek Mead Seasonal	\$5.00
Groundbreaker IPA	\$5.00

(Gluten free beer-12oz can)

GROWLERS TO GO!



64 oz. fill \$12/\$14
32 oz. fill \$7/\$8

Growler Tuesdays
\$4/\$2 Off

Go Beavs!

SKY HIGH BREWING

BEER · COCKTAILS · WINE

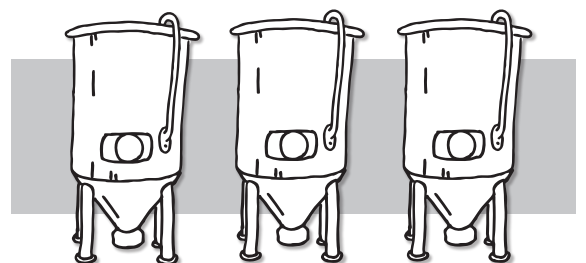


THE SKY'S THE LIMIT!

Welcome to Sky High Brewing and Pub! Built, owned and operated by real Beavers, we at Sky High have a passion for brewing local, world-class craft beer. We brew beer to celebrate life here in Corvallis, Oregon and the Pacific Northwest. We are lucky to live here and we know it. We brew on a 10 barrel JV Northwest system built in Canby, use Crosby Hop Farm hops from Woodburn, and Wyeast yeast from Hood River. With highly skilled fermentation, cellar and draught practices, we pour you spectacular ales and lagers.

Cheers!

Families Welcome



Open 11am Daily

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