

# 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

**Taster Trays — Six 4 oz. tastes \$8.00**

## **NATIVE**

### **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.

### **JUNE BUG WHEAT ALE**

**\$3.75 glass / \$4.75 pint**

**ABV: 4.9% IBU: 12**

An imminently quaffable light ale with medium mouth feel and tasty wheat tones. We craft this American-style wheat ale using half Greenwillow organic wheat and half North American 2 row barley, with house yeast and Cascade hops.

### **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.

### **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.

### **BOHEMIAN PILS**

**\$4.00 glass / \$5.00 pint**

**ABV: 5.9% IBU: 30**

Blonde and beautiful, crisp and delicious, bursting with revolution. A traditional Czech formulation brewed with German Pils malt, Czech Saas hops and Urquel yeast. Lagged for 7 weeks and worth the wait. Na zdravi to the great beer from Pilsen.

### **JINGLE BALZ WINTER ALE**

**\$4.00 glass / \$5.00 pint**

**ABV: 7.5% IBU: 21**

Dashing through the snow with Jingle Balz Winter Ale! Built around a big malty core of caramel and chocolate with a light ginger spice and a hint of vanilla bean, this balzy brew will keep you cozy all winter long. Best served pulled out of 3 feet of powder around a roaring fire. Let the festivities begin!

## **CATCH AND RELEASE**

### **RUSSIAN IMPERIAL STOUT**

**\$5.50 - 11.5oz. snifter**

**ABV: 10.9% IBU: 33**

We brewed this beer as a "sequential mash" brew, a double batch with the same water to make it extra high in alcohol and yield without using any extra sugars or additives. Paying homage to Catherine the Great and the Cossacks everywhere. A hearty, easy drinking stout, with a sweet vanilla nose, and a warm hug finish. Da!

### **MONKS MANA**

**\$6.00 - 11.5oz. snifter**

**ABV: 11.0% IBU: 15**

Our Belgian Honey Tripel is brewed with local Honeytree Apiaries honey and Crosby Farm hops. Together they create a brew of intense lushness, with a wildflower bouquet, spicy Belgian abbey flavors, and honey kisses at the finish.

### **SHILOH IPA**

**\$4.25 glass / \$5.25 pint**

**ABV: 7.4% IBU: 80**

For our friend Shiloh. With rich golden-copper hues and hints of pine, fruit, citrus and herbs in the nose and on the taste buds, Shiloh IPA is hoppy, playful, adventurous, and built for a global audience.

### **CASHMERE FRESH HOP**

**\$4.00 glass / \$5.00 pint**

**ABV: 6.0% IBU: 41**

We love our Fresh Hops, and brewed two this season. For this one off, we harvested 180lbs. of Cashmere hops from the Yakima Valley early one morning and brewed with them later the same day, conjuring up a brew with powerful aromas and flavors of fresh hops and grapefruit. Awesome!!

### **MOUNTAINOUS COFFEE STOUT**

**\$4.00 glass / \$5.00 pint**

**ABV: 7.4% IBU: 12**

This robust coffee stout finds inspiration in the fuel that keeps our brewers going; hot, black coffee. We sourced 30lbs of a custom blend of coffees from our friends at Bespoken Coffee Roasters and soaked them in beer for 14 hours, creating a tremendous coffee presence and incredibly balanced flavor. Made silky smooth on the palate by flaked barley from Green Willow Grains, it is equal parts coffee and beer. Truly a mountainous brew!

### **WHOLE NUTTA LOVE**

**\$4.00 glass / \$5.00 pint**

**ABV: 5.9% IBU: 33**

100lbs of house-roasted Oregon hazelnuts combined with roasted barley, Chocolate malt and Oregon grown Cascade hops, results in a frothy, mouthwatering, medium-bodied brown ale brimming with roast hazelnut aroma and flavor.



## **HOPPY HOUR FOOD & DRINKS**

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

**\$1 Off Pints, Cocktails and Ciders**

# BEER · COCKTAILS · WINE

## FEATURED COCKTAILS

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

**Crispy Pear \$7.50** – Captain Morgan Spiced Rum, spiced simple syrup, pear puree, and Reed's Ginger Brew, served in a copper mug.

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

**Hot Dam \$7.50** – Vivacity Turkish Coffee Liqueur, 4Spirits Bourbon, Bailey's Irish Cream, Pacifica coffee, and whipped cream.

**Lavender Lemondrop \$7.50** – House vodka, lemon juice, and housemade lavender simple syrup.

## 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

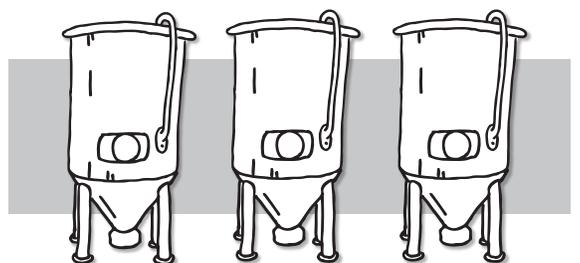


## THE SKY'S THE LIMIT!

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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