

# DRYCKER

## LAGER

<b>Zubr Gradus, 5,2%</b>	40 cl 74:-	20 cl 37:-
<b>Oppigårds Pilsner, 4,7%</b>	40 cl 87:-	20 cl 44:-
<b>Landsort Lager, 5,3%</b>	40 cl 89:-	20 cl 45:-
<b>Omnipollo Pilsner, 4,8%</b>	40 cl 94:-	20 cl 47:-

## ALE

<b>Oppigårds New Sweden IPA, 6,2%</b>	40 cl 105:-	20 cl 55:-
<b>Oppigårds Winter Ale, 5,3%</b>	40 cl 94:-	20 cl 47:-
<b>Omnipollo Sundbybergs IPA, 5,9%</b>	40 cl 115:-	20 cl 57:-
<b>Omnipollo Tokyo IPA, 5,4%</b>	40 cl 115:-	20 cl 57:-
<b>Bronx Brewery Pale Ale, 5,4%</b>	40 cl 98:-	20 cl 49:-
<b>Chimay Dorée Goud, 4,8%</b>	30 cl 92:-	
<b>O'Haras Irish Stout, 4,3%</b>	40 cl 92:-	20 cl 46:-
<b>Bedarö Bitter, 4,5%</b>	40 cl 89:-	20 cl 45:-
<b>Benediktiner Weissbier, 5,4%</b>	50 cl 105:-	20 cl 52:-
<b>Ankaruddden Pale Ale, 5,1%</b>	40 cl 96:-	20 cl 48:-
<b>Oud Beersel Framboise, 5%</b>	30 cl 109:-	

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## RÖTT

	GLAS / FLASKA
<b>Protocolo</b> Tempranillo, Spanien	92:- / 368:-
<b>Buffalo Ridge</b> Zinfandel, USA	110:- / 440:-
<b>Castelbeaux</b> Pinot Noir, Frankrike	125:- / 500:-
<b>Inici</b> Grenache, Shiraz, Cabernet sauvignon, Spanien	175:- / 700:-

## ROSÉ

<b>Flagstone</b> Cinsault, Sydafrika	92:- / 368:-
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## VITT

<b>Protocolo</b> Macabeo, Spanien	92:- / 368:-
<b>Domaine Servin Chablis</b> Chardonnay, Frankrike	165:- / 660:-
<b>Urbanihof</b> Grüner Veltliner, Österrike	135:- / 540:-

## CAVA

<b>CHIC BRUT</b> Macabeo, Xarel-lo, Parellada, Spanien	92:- / 550:-
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## FLASK- & BURKÖL

### Lager

<b>Eriksberg</b>	50cl	5,3%	79:-
<b>Roma Pils (glutenfri)</b> – Svarbergets Fjällbryggeri	30cl	5,0%	92:-

### IPA

<b>Indianviken</b> – IPA, Nynäshamns Å.B	50cl	6,2%	109:-
<b>Fatamorgana</b> – DIPa, Omnipollo	50cl	8,5%	132:-
<b>Indian Tribute</b> – IPA, Oppigårds	33cl	6,6%	89:-
<b>The Artist</b> – NEIPA, Nyköping Brewing	44cl	6,6%	135:-

### ÖVRIG ALE

<b>Chimay Brune</b> – Trappist	33cl	7%	105:-
<b>Chimay Triple</b> – Trappist	33cl	8%	105:-
<b>Chimay Bleue</b> – Trappist	33cl	9%	105:-
<b>St. Bernardus abt.12</b> - Trappist	33cl	10%	125:-
<b>Saison Dupont</b> – Saison, Brasseri Dupont	33cl	6,5%	92:-
<b>Hedemora Porter</b> – Porter, Oppigårds	33cl	5,6%	89:-
<b>Sotholmen</b> – Stout, Nynäshamns Å.B	50cl	4%	98:-
<b>Breakfast Stout</b> – Imp. Stout, Founders	33cl	8,3%	112:-
<b>Thurbo Stout</b> – Imp. Stout, Oppigårds	33cl	8,7%	99:-
<b>Noa</b> – Imp. Stout, Omnipollo	33cl	11%	149:-
<b>Bötet</b> – Barley wine, Nynäshamns Å.B	25cl	9,8%	115:-
<b>3 Fontainen Oude Geuze</b> – Lambic	37,5cl	6%	179:-
<b>Boon Kriek Mariage Parfait</b> – Lambic	37,5cl	8%	179:-
<b>Rodenbach Alexander</b> – Surlig Red Ale	33cl	5,6%	98:-
<b>Pleroma Raspberry</b> – Suröl, Omnipollo	33cl	6%	115:-
<b>Sour &amp; Salt</b> – Suröl (gose), Brekeriet	33cl	4,6%	98:-
<b>Moonbag</b> – Suröl (gose), Duckpond Brewing	33cl	6%	125:-
<b>Ohana</b> – Suröl, Ten Hands Brewing	33cl	6%	105:-

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## CIDER/GINGER BEER

<b>Svenska Äpplen</b> – Torr cider, Oppigårds	33cl	4,5%	89:-
<b>Vikbo Päroncider</b> – Söt cider, Vikbo	33cl	4,5%	74:-
<b>Crabbies</b> – Ginger Beer	33cl	4%	89:-

## ALKOHOLFRITT

<b>Staropramen 0 %</b> – Lager	33cl	0,0%	39:-
<b>Don't Worry</b> – Pale Ale, Svaneke	33cl	0,5%	57:-
<b>Coca Cola, Coca Cola Zero, Fanta &amp; Sprite</b>	33cl		40:-
<b>Loka Naturell</b>	33cl		32:-
<b>Juice</b>			40:-
<b>Kaffe/Te</b>			35:-