

## CRISP & LIGHT

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### **BATAVIA HELLES LAGER // 5.5%** **\$7.50**

Named for the City of Energy, the Batavia Helles Style Lager is an approachable, malt forward pale lager. Brewed with German pilsner malt and Noble hops, you'll find a solid malt base, balanced with elegant hops and a hint of bready sweetness. Like the city and the residents who are loyal and true, this Batavia Helles Style Lager is the perfect companion for all occasions.

### **PITCHSIDE ESB // 5.6%** **\$7.50**

An English-style classic, this copper colored Extra Special Bitter is special indeed! Brewed with British malts and hops, this ale features light caramel and fruitiness on the nose with a duet of caramel sweetness and earthy hop flavor, finishing with a dry and balanced bitterness.

### **RIVERVIEW KOLSCH // 5.2%** **\$7.00**

Made with traditional German Pilsner malt and Hallertau Mittelfruh hops, this Kölsch Style Ale has the perfect balance for a bright, thirst-quenching and crushable beer. This hybrid style offers the best qualities of lagers and ales, with slight fruitiness and a crisp finish, resulting in the perfect beer for a sunny day by the water.

### **QUARRY CREAM ALE // 5.5%** **\$7.00**

A classic American style brewed with flaked corn. Crisp and crushable with a creamy finish.

### **DANCING HOUSE DARK CZECH LAGER // 5.6%** **\$7.50**

This dark Czech lager is inspired by Sturdy Shelter's tour participants' love for Prague's famous U Fleků Dark Czech Lager. A perennial favorite on every trip, we wanted to replicate its easy-drinking character with a rich, dark-roast malt flavor and body. Introducing Dancing House. Featuring a touch of chocolate and spicy Czech Saaz hops on the nose, this creamy, balanced lager is both crushable and flavorful. With restrained notes of chocolate, roasted coffee, and dark fruit on the front end, Dancing House finishes with a balanced but firm bitterness.

### **LIL' BISON HEFEWEIZEN // 5.9%** **\$7.50**

Spring is on the horizon bringing new life to Batavia as calving season begins at Fermilab. Brewed with a Bavarian hefeweizen yeast, this German classic boasts fruity notes of banana and clove. Brush off the chill of winter and welcome the warmth of spring with a Lil' Bison Hefeweizen.

## BELGIAN

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### **BRILLIANT BELGIAN BLONDE // 5.9%** **\$7.00**

There's nothing dumb about this complex, golden-hued Belgian ale. Brilliant Blonde is a true sensory delight, opening with bright aromas of fresh apricot and subtle spice. On the palate, you'll find layers of marmalade, dried apricot, a touch of white pepper, and a hint of clove. This brilliantly balanced blonde finishes with a clean earthy hoppiness that will leave you wanting more.

### **RIVER VALLEY BELGIAN TRIPEL // 9.1%** **\$9.50**

The River Valley Tripel is a complex, strong, yet deceptively smooth golden-hued Tripel with a creamy white head. Spiced fruit on the nose, with notes of dried apricot and orange balanced with a touch of spicy white pepper. This big ale finishes clean, dry, and with firm bitterness that rounds the bready malt backbone.

## SOUR

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### **RUBY RAZZ SOUR // 4.5%** **\$7.00**

Our Berliner Weisse with raspberry. A tart balance of sweetness and acidity. Tastes like freshly picked raspberries.

## HOPPY

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### **CALI IPA // 6.6%** **\$7.50**

This classic West Coast IPA is named after our wise friend Phil Cali. Like Phil, this beer is bright and accomplished, yet highly approachable. Brewed with Simcoe, Mosaic and Centennial hops, you'll taste the pine of the Pacific Northwest, sunny citrus, and a refreshing finish of pineapple.

### **KLUBER IPA // 6.8%** **\$7.50**

A well-balanced bitter west coast style IPA bursting with orange aroma and red grapefruit. Brewed with Centennial, Amarillo and Simcoe hops in honor of Kluber Architectural Engineering firm, whose restoration of 10 S. Shumway paved the way for Sturdy Shelter Brewing.

### **PULPED UP! TKO HAZY IPA // 6.6%** **\$7.50**

A trio of El Dorado, Moteuka and Sabro hops generates a pleasant woodiness, then hits with a juicy, tropical finish. Notes of pineapple, coconut and lime make this Hazy a total knock out.

### **PULPED UP! MIDDLEWEIGHT HAZY IPA // 6.8%** **\$7.50**

This Middleweight challenger packs a heavy punch with El Dorado, Citra, and Mosaic hops. Flavors of orange and mango bring a tropical balance, making this the perfect juicy, smooth combo.

### **ROWDIES PALE ALE // 5.5%** **\$7.00**

Rowdies is a well-balanced American pale ale with Citra and Cascade hops. Brewed in honor of our partnership with the Fox Valley's newest pre-professional football team, River Light FC and their boisterous fan section, the River Rowdies.

## DARK & DELICIOUS

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### **THREE AMIGOS IMPERIAL STOUT // 10.4%** **\$9.50**

Our signature imperial stout with ancho chilis, vanilla, cinnamon, and cacao nibs added.

### **STURDY LITTLE STOUT // 5.9%** **\$7.00**

A creamy oatmeal stout that leads with cocoa on the nose, a sturdy chocolate backbone, and light notes of coffee.

### **3<sup>RD</sup> ANNIVERSARY BBA STOUT // 12.7%** **\$12.00**

Aging for half of our three year existence in Four Roses and Buffalo Trace bourbon barrels, this incredibly smooth Imperial Stout is as delightful to sniff as it is to taste! Bursting with bold milk chocolate flavor and a smooth, creamy bourbon finish, this big stout is the perfect toast celebrating our third anniversary.

## RED

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### **ROBUSTACIOUS IMPERIAL RED // 8.4%** **\$7.50**

A hop-forward, full-bodied, and full-flavored imperial red ale. Robustacious is both malty and bitter, with notes of toffee and dark fruit and flavors of pine and citrus.

### **IRISH JAMES RED ALE // 5.2%** **\$7.50**

A traditional Irish Red, Irish James is an easy drinking ale, characterized by its rich malt profile. It leads with a deep caramel flavor, notes of toffee sweetness and slight roast, while finishing dry and delicious. **AVAILABLE FRIDAY MARCH 6TH**

# Non-Beer

## WINE \$10

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### VILLA MARIA // NEW ZEALAND SAUVIGNON BLANC

Gooseberry, passionfruit and fresh citrus flavors.

### KUENTZ BAS // ALSACE FRENCH WHITE BLEND

A blend of Sylvaner, Auxerrois, and Muscat grapes. Peachy, herbal flavors and mouth-watering acidity

### PIKE ROAD // WILLAMETTE VALLEY PINOT NOIR

Bright aromas of cherry juice, raspberry, and savory overtones. The palate is juicy with vibrant acidity matched with cherry and red plum.

### SAINT COSME // COTES-DU-RHONE

This vintage shows top quality old vine fruit of violets, blackcurrant and wild raspberry, magnificently intense color and layered texture with notes of truffle and black pepper.

### MAISON MIRABEAU // FOREVER SUMMER ROSÉ

Elegant red summer berry aromas give way to zesty, fresh citrus flavors, with a pleasant soft finish. This wine evokes gorgeous sunshine, a beautiful blue sky, and moments of sharing.

### ZARDETTO // PROSECCO

The bright yellow of grapes meets green undertones. Elegant and thin bubbles mingle with floral freshness and aroma of apricot and citrus.

## STURDY COCKTAILS

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### STURDY OLD FASHIONED **\$11.00**

Bourbon, Angostura Bitters, Simple Syrup. Served over a big cube with a cherry. Limit 3 per visit.

### STURDY SELTZER VODKA CRANBERRY LIME **\$8.00**

She's back! Fresh cranberry, tart lime and vodka come together for a bright, refreshing seltzer made for fall.

## CIDER

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### BROKEN BRUX CHERRY CIDER // 6.9% **\$8.00**

A local favorite from The Home Brew Shop in St. Charles. Refreshing dry cider with delicate cherry flavors.

## ALCOHOL-FREE

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**COKE OR DIET COKE **\$3.00****

**SSB HOUSEMADE SODAS **\$4.00****

Citrus Punch or Root Beer

**NON-ALCOHOLIC BEER **\$5.00****

Rotating selection from Go Brewing

**STURDY BUBBLE HOP WATER **\$3.50****

## SNACKS

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**BAVARIAN SOFT PRETZEL **\$9.00****

Your choice of mustard or pub cheese

**COLEEN'S BREADSTICKS **\$7.00****

Assorted flavors

**KNOTTY PRETZELS **\$3.50****

Assorted flavors

## Sturdy Social Hour

### TUESDAY-THURSDAY 2-5PM

All items are \$5 each, enjoy!

**PITCHSIDE ESB**

**FRUITED SOUR**

**QUARRY CREAM ALE**

**PULPED UP! MIDDLEWEIGHT HAZY IPA**

**SAUVIGNON BLANC**

**PINOT NOIR**

**SOFT PRETZEL**

