

5oz

12oz

16oz

DRAFT BEERS

Our house ales brewed in the heart of Baltimore since 1993

OLIVER — Riding Easy (Draft/Nitro) · 4.4% 1.95 / 4.00 / 5.25
Happy Blonde Ale · Light to medium bodied with an assertive bitterness and balanced hop aroma with hints of tropical fruit. · Baltimore, MD

OLIVER — 206 IPA · 7% 2.25 / 4.50 / 6.50
American IPA · Hop forward, medium bodies with a touch of malt sweetness cutting against the hop bitterness · Baltimore, MD

OLIVER — Balls To The Wall · 5% 2.25 / 4.50 / 6.50
American Pale Ale · A refreshing pale ale with a gratifying hop punch, brewed with nugget, Mt hood, and Citra hops. · Baltimore, MD

OLIVER — Dark Horse · 4% 2.25 / 4.25 / 5.95
English Dark Mild · A classic English dark, mild ale made to quench your thirst · Baltimore, MD

OLIVER — 3 Lions · 7.5% 2.25 / 4.50 / 6.50
Strong Brown Ale · A strong English-style brown ale, full-bodied with underlying hints of caramel sweetness · Baltimore, MD

OLIVER — Guillotine · 9% 3.50 / 7.25 / —
Double IPA · The latest of our Long Live Rock and Roll DIPA series, a celebration of Riding Easy Records' release of the album by Norwegian Doom rockers Dunbarrow. showcasing Hallertau Blanc, Mandarinina and Sorachi Ace hops. · Baltimore, MD

OLIVER — Ironman · 6.2% 2.25 / 4.25 / 5.95
English Pale Ale · An English style pale ale with a firm malt backbone balances a moderate but assertive hop presence · Baltimore, MD

OLIVER — Bishops Breakfast (Nitro) · 4.4% 2.25 / 4.25 / 5.95
Oatmeal Stout · Dark malt flavors, just a touch of malt sourness, & smooth mouthfeel combine in perfect harmony · Baltimore, MD

OLIVER — Coventry Cream (Nitro) · 6% 2.25 / 4.25 / 5.95
English Bitter · An English style bitter characterized by a rich creamy head, boisterous body, robust flavor · Baltimore, MD

OLIVER — Creator/Destroyer · 6% 2.25 / 4.25 / 5.95
Espresso Brown Ale · Full bodied brown ale (caramel, dark fruit/burnt sugar characteristics) infused with Ceremony Coffee Roasters "Destroyer" espresso roast beans, found and cold steeped for 16 hours prior to brewing. · Baltimore, MD

OLIVER BREWING CO — Shoot Out The Lites · 4% 1.95 / 4.00 / 5.25
Dry Hopped Ale · Easy drinking but full of flavor, this ale features Citra, Mosaic, and Amarillo hops balanced by lager and Munich malts, and flaked oats and corn · Baltimore, MD

OLIVER — Staring at The Sun · 4.2% 2.25 / 4.25 / 5.95
Wheat Ale · Our take on the classic light bodied Belgian inspired wheat ale. Brewed with bitter and sweet orange peel, lemon peel, and grains of paradise · Baltimore, MD

OLIVER — Jacobs Celebration · 8.8% 3.25 / 6.50 / —
Summer Ale · This brew was named after Mr. Jones' son, Jacob weighed 8.8lbs hence the ABV. His birth weight is being used to determine the amount of hops used in the brew. And since 8lb 8oz of hops wasn't enough on its own, they will be using 8lb 8oz of pellet hops in the kettle and 8lb 8oz of leaf hop split between the hop percolator and dry hopping in tank. The hops used will be split between American and English varieties to reflect Jacob's English and American parentage. The beer will also be dry hopped with Liberty hops, due to Jacob's ironic birth date of July 4th (English dad, American mom). · Baltimore, MD

Oliver Brewing Co. Flights

OLIVER SAMPLER — 8
 A tour of our most popular house ales.
 206 IPA — Riding Easy — 3 Lions — Bishops Breakfast

PREMIUM OLIVER SAMPLER — 9
 Mix and match any 4 of your favorite Oliver Brewing Company beers to build your own unique flight!

DARK PASSENGER — 9
 The traditional American pairing of a beer and whisky. Copper Fox Rye Whiskey paired with Oliver Brewing Co. — Dark Horse

ROGUE — 5 Hop · 5.55% 2.95 / 6.50 / 7.95
IPA · 5 Hop IPA features the incredible hop aromas and flavors of citrus and pine from five varieties of Rogue Farms hops, with the added bonus of a roasted malt finish. · Newport, OR

ROGUE — 7 Hop · 7.77% 3.50 / 7.95 / —
IPA · A bold and balanced IPA. · Newport, OR

ROGUE — Dead Guy · 6.8% 3.50 / 7.95 / —
German Maibock · Brewed using our proprietary Pacman yeast, Dead Guy Ale is deep honey in color with a malty aroma, rich hearty flavor and a well balanced finish. · Newport, OR

ROGUE — Cold Brew(Nitro) · 7.5% 2.95 / 6.50 / 7.95
German Maibock · Stumptown Coffee Roasters' Cold Brew Coffee is blended with an IPA made using Rogue Farms hops for a unique interplay of hops and coffee flavors. Opening with a huge hit of rich coffee aroma that is balanced by a not-so-subtle hop punch, the transition is seamless from one bold flavor to the next. · Newport, OR

NINKASI — Believer · 6.9% 2.50 / 5.25 / 6.95
Double Red Ale · Multiple kinds of caramel malts are used to create caramel, toffee, date, fig, subtle chocolate, and a hint of roasted malt complexity. The hops lend to an earthy and floral hoppiness to balance the malt. · Eugene, OR

NINKASI — Beer Run · 7.3% 2.50 / 5.25 / 6.95
Double Red Ale · This gloriously crisp and flavorful IPA is worth grabbing. With bold hops and a lively citrus kick, enjoy Beer Run from start to finish. · Eugene, OR

SIERRA NEVADA — Tropical Torpedo · 6.7% 2.25 / 4.50 / 6.50
IPA · This beer uses their one-of-a-kind Hop Torpedo to deliver an intense rush of hop flavor and the lush aromas of mango, papaya, and passionfruit with every sip. Enjoy this tropical twist on the American IPA. This beer is also hopped with Amarillo, Citra, Comet, El Dorado, and Mosaic. · Chico, CA

FOUNDERS — All Day IPA · 4.7% 2.25 / 4.50 / 6.50
IPA · The beer you've been waiting for. Keeps your taste satisfied while keeping your senses sharp. An all-day IPA naturally brewed with a complex array of malt, grains, and hops. Balanced for optimal aromatics and a clean finish. The perfect reward for an honest days work and the ultimate companion to celebrate life's simple pleasures. Grand Rapids, MI

NINKASI — Pacific Rain · 5.4% 2.50 / 5.25 / 6.95
Pale Ale · Flavor and aroma notes that are citrusy, tropical, floral, and piney. The residual sweetness rounds out the hop flavor making each sip as smooth and refreshing as the last. · Eugene, OR

ELYSIAN — Supper Fuzz · 6.4% 2.95 / 6.50 / 7.95
Blood Orange Pale Ale · Is a mind-bending whirl of the aromas and flavors of blood orange and Northwest hops. · Seattle, WA

MANOR HILL — Pilsner · 5.3% 2.25 / 4.50 / 6.50
Pilsner · A distinct German grassiness that is followed by a touch of grain, citrus and a clean finish. · Columbia, MD

Manor Hill — Katherine's Kolsch · 4.6% 2.25 / 4.50 / 6.50
Kolsch · German roots run deep within the Mariner Family, so it made perfect sense for us to create this iconic Cologne style with our own farm brewed twist. This bright cold conditioned ale was created using a touch of German Pale Wheat and Pils malts that provide a very crisp and clean mouthfeel. We then dry hopped the brew using a unique German hop variety called Hull Melon. The result is a very fruit forward nose that is complimented by an incredibly drinkable and refreshing flavor profile. · Columbia, MD

JAILBREAK — Redaction · 5.3% 2.25 / 4.50 / 6.50
Gluten Reduced Pale Ale · Crafted to remove gluten. Exhibiting bright notes of both orange and grapefruit. · Laurel, MD

CRISPIN — Blackberry Pear Cider^{GF} · 5% 2.25 / 4.25 / 5.95
Pear Cider · Naturally fermented using 100% pear juice, not from pear juice concentrate, or flavored hard apple cider. (Gluten Safe) Colfax, CA

EVOLUTION — Summer Session · 4.6% 2.25 / 4.50 / 6.50
Session Ale · Summer Session ale is a light, refreshing unfiltered ale brewed with Barley, Oats, Rye, and wheat for a subtle complexity. A reserved hop bitterness and aroma balance the lightly sweet grain character. · Salisbury, MD

GREEN FLASH — Palate Wrecker · 9.5% 3.75 / 7.95 / —
Imperial IPA · Weighing in at six pounds of hops per barrel, Palate Wrecker® stands up to the hoppiest heavyweight in the ring. A complex double-brewing process of mashing and sparging with hopped wort and special hop layering define this champion. An abundance of Centennial, Columbus and Simcoe hops challenge and stun hop heads with an aggressive hop-forward attack. Your palate will recover, but you will remember that last round forever. · San Diego, CA

CRAFT COCKTAILS

*not included for discount cocktails

Sunglasses At Night	11
Bulliet Bourbon, Fresh Lemon Juice, House - Made, Chamomile Tea Syrup, Topped With Staring At The Sun. Served Over Ice	
Spring Daiquiri	11
Blackwell Rum, Pineapple Juice, Simple Syrup, And Lime Juice. Shaken And Served Up	
Do I Feel Lucky	9
Contratto Aperitif, St. Germain, Lemon Juice, Grapefruit Juice, Topped With Champagne	
My Old Home Kentucky	11
Bulliet Rye Muddled With Candied Ginger And Lime With Fruitlabs Ginger Liqueur, Fresh Grapefruit Juice And Agave. Served Over Ice	
Strawberry Apple Mojito	9
Strawberry & Apple Infused Rum, Limes, Mint, & Simple Syrup. Served Over Ice	
Ziggy Stardust	11
Warwick Gin, House Made Lemonade, Fresh Lime Juice, Muddled Basil & Cucumber Topped With Prosecco. Served Over Ice	

Smoked Essence Manhattan	11
Torched Maplewood, Woodford Reserve, Carpano, Angostura Bitters & Luxardo Cherry. Up/Big Cube	
Antijito	9
House Infused Pineapple El Jimador Tequila, Fruitlab Ginger Liqueur, Simple Syrup, Basil & Lime. Over Ice	
American Mule	9
Tito's Homemade Vodka, Barritt's Ginger Beer & Lime. Over Crushed Ice	
Crushes	8
Smirnoff Orange / Smirnoff Grapefruit / Citrus Crush	
Razz-Mapolitan	9
Stoli Razz Vodka, Smirnoff Citrus, Fresh Lime Juice, Razzmatazz, Cranberry Juice. Served Up	

Frozè	6
Rosè, Fresh House Made Strawberry Pureè, & Lemon Juice	
Frosecço	6
Prosecco, Fresh Mint, & Lime Juice	
Spicy Margarita	9
House Infused Pineapple El Jimador Tequila, Cointreau, Fresh Muddled Jalapeños, Fresh Squeezed Lime Juice & Agave Nectar. Served Over Ice With A Half Sea Salt Rim	
Smokey Margarita	9
Torched Maplewood, Mescal, Lime Juice, Triple Sec, And Agave Nectar Served Over Ice With A Half Sea Salt Rim	
Barrel Aged Old Fashion	7
Barrel Aged Bulliet Rye, Sugar, Angostura Bitters And Orange Bitters Strained Over A Large Cube And Garnished With A Singed Lemon.	
Spring Red Sangria	7
Spring White Sangria	7

Craft Bottles + Cans

Arrogant Bastard - Who You Callin' Wussie · 5.8%	6
<i>German Pilsner</i> · A Northern German Pilsner that spares no expense to utilize only the finest ingredients to create a lager that forces you to take another look at this style.	
Evolution - DelMarVa Pure Pils · 4.8%	6
<i>Czech Pilsner</i> · Crisp with delicate malt flavors and a dry finish.	
Fifty Fifty - Eclipse · 22oz 11.9%	49
<i>Imperial Stout</i> · What happens when you take an award winning Imperial Stout, put it in oak bourbon barrels, and then age it for six months? One of the most epic beer tasting experiences you will ever have. (Pick 1 - Elijah Craig 12-yr, High West Bourbon, Java Coffee or Four Roses)	
Flying Dog Raging Bitch · 8.3%	8
<i>Belgian Style IPA</i> · Sweet malt body contrasted with pine and grapefruit hop flavors and exotic fruit yeast notes.	
Flying Dog Numero Uno · 4.9%	6
<i>Summer Lager</i> · The artisanal answer to the easy-drinking, south-of-the-border slammers the younger versions of ourselves knew and loved.	
Goose Island - Sofie · 6.5%	8
<i>Belgian Farmhouse Ale</i> · Wine barrel-aged with an abundance of hand-zested orange peel.	
Goose Island - Matilda · 7%	9
<i>Belgian Pale Ale</i> · Fermented with the wild yeast Brettanomyces. Dried fruit and clove aromas, a spicy yeast flavor, and a satisfying dry finish	
New Belgium - Fat Tire · 5.2%	6
<i>Amber Ale</i> · Balanced beer, with toasted malt characters and a light fruitiness	
Not Your Fathers RootBeer · 5.9%	6
Ale with the Taste of Spices	
N'ice Chouffe · 10%	9
Belgian yeast, orange, caramel, a hint of wood, some allspice	
Ommegang - Hennepin · 7.7%	11
<i>Golden Ale</i> · Hearty and rustic golden ale, full-bodies, hoppy & crisp.	
Ommegang - Witte · 5.2%	11
<i>Wheat Ale</i> · Pleasantly light on the tongue, balanced between malt and wheat sweetness.	

Omission - IPA · 6.7%	6
<i>Gluten Free IPA</i> · Bright, hop forward Northwest Style IPA	
Omission - Pale Ale · 5.2%	6
<i>Gluten Free Pale Ale</i> · Bold and hoppy, brewed to showcase the Cascade hop profile.	
Omission - Lager · 4.6%	6
<i>Gluten Free Lager</i> · Refreshing and crisp easy-drinking beer for those looking for a lighter and approachable beer	
Omission - Ultimate Light · 4.2%	6
<i>Gluten Free Ale</i> · Smooth and easy drinking but full of flavor with citrus hop aroma and flavor with a clean finish that leaves you wanting more.	
Otter Creek - Steampipe · 6%	7
<i>Lager</i> · counter-culture interpretation of a California-style common lager dosed with juicy hop flavors.	
Left Hand - Milk Stout · 6%	6
<i>Nitro Milk Stout</i> · Super smooth with soft roastiness and mocha flavors.	
Peak Organic - Summer Session · 4.4%	6
<i>American Pale Wheat Ale</i> · A traditional summer wheat beer marries a West Coast pale ale.	
Petrus - Aged Red · 8.5%	11
<i>Red Ale</i> · A perfect blend of sweet and sour with a cherry undertone.	
Petrus - Oud Bruin · 5.5%	13
<i>Burgundy of Flanders</i> · earthy red wine with a head. Sour sweet balance.	
Saint Feuillien - Tripel · 8.5%	14
<i>Triple</i> · Rich aroma with a unique combination of aromatic hops, spices and the typical bouquet of fermentation	
Sierra Nevada - Pale Ale · 7.2%	6
<i>IPA</i> · an aggressive yet balanced beer with massive hop aromas of citrus, pine, and tropical fruit.	
St. Bernardus - Prior 8 · 8%	14
<i>Dubbel</i> · Balance between sweet, bitter & malty tastes.	
Sweet Water - Hash Session · 4.2%	5
<i>American IPA</i> · A groovy session IPA loaded with a gigantic Amarillo hop hash dry hop.	

Unibroue - A Tout Le Monde · 4.5%	6
<i>Saison/Farmhouse Ale</i> · Flavorful Belgian style dry hopped golden saison with hoppy and spicy notes.	
Unibroue - Terrible · 750ml 10.5%	32
<i>Quad</i> · Subtle fruit flavors are complemented by rich Madeira wine notes.	
Union - Old Pro · Can 4.2%	7
<i>Gose</i> · It's glowing golden color, peach & citrus nose followed by a prickly mouthfeel that leaves a gentle tartness and a dash of salt on the palate.	
Wittekerke - Wheat · 16oz Can 5%	8
<i>Belgium Wheat Ale</i> · Crisp and refreshing authentic Belgium Wit	
Wittekerke - Wild · 16oz Can 5%	8
<i>Wild Wheat Ale</i> · Crisp Wit beer with a sour finish.	
Stella	6
Amstel Light	4
Heineken	4
Bud Light	4
Budweiser	4
Miller Lite	4
Coors Light	4
Corona	5
Natty Boh	3

Cider/Mead (Gluten Safe)

Austin Eastciders - Blood Orange · 12oz · 5% 6	
Zesty and citrusy cider crafted with bright red Sicilian blood oranges.	
Bold Rock - Hard Cider · 12oz · 4.7%	6
Smooth and distinctive.	
Crispin - The Saint · 22oz · 6.9%	16
The Saint is smoothed with pure organic maple syrup for a silky, sustained mouth-feel	
Crispin - Honey Crisp · 22oz · 6.5%	16
Hand crafted, super-premium hard apple cider smoothed with real organic honey.	
Crispin - 15 Men · 22oz · 6.9%	24
Mixture of Colfax apple wine was aged in dark rum barrels, and then topped off with wildflower honey and dark candied syrup.	
Millstone - Hopricot · 750ml · 10%	48
Sour cyser dry hopped with cascade hops and blended with wild yeast fermented apricots. .	