

Beer

Udaho Gold:

"Idaho? No Udaho"..Here in Idaho the ladies speak their minds. They don't take no guff & they know what they want in their beer, only the best. That is why we use the finest Idaho golden barley, Northwest whole hops, freshest water from the Salmon River Mountains, & good old fashioned central Idaho slow chillin'. This beer is gold.

PFD Pale Ale:

Just like a big hole where every one needs a personal flotation device. Let SRB's PFD Pale Ale be your dry land personal flotation device. Pale Ale & Crystal malts, Nuggets, Mt. Hood & Cascade Hops, fresh ale yeast, & our Salmon River Mountain water all come together making every sip of this Pale Ale an uplifting experience.

Salmon River Quiver IPA:

We all dream of our quiver of play boats, skis, sleds, bikes, fly rods & rifles. And the bigger the better! Our IPA has a full quiver of 4 Northwest hop varieties, 4 Northwest malted barley varieties, & fresh ale yeast. Our IPA is strong, full bodied & hoppy. This one just might make you quiver with delight!

The Big D.I.P.A.:

One of SRB's big beers this Double IPA has quite a following at the pub. Over 150 pounds more grain than our standard IPA. 40 pounds of every variety of hop we carry is piled into this ale. Plenty of residual sugar rounds out this hop bomb with over a 7.5% ABV it elevates this beer into the "big" category.

BrAmber:

Not quite a Brown not quite an Amber. Well then, a BrAmber! When held to the light deep copper and amber colors abound. But with a slight chocolaty nose and a crisp dry finish with subtle hop notes this hybrid ale is reminiscent of an English Brown!

Sweep Boat Stout:

Loaded with Northwest dark malted barleys, Willamette & Nugget hops, & a BIG flavor that's sure to sweep you up. Like the famous sweep boats of the Salmon River, this beer is well balanced & able to carry the heaviest of fresh flavor loads.

Buzz Buzz Porter:

For the hard working "porter" in all of us we have added plenty of cold brewed organic and shade grown coffee to this Porter. Though not overly coffee dominant this ale is all about coffee aroma flavor and pick me up. Lots of chocolate and crystal malts and flaked barley offer good body and head. Just a bit of roasted barley and North West hops balance out extra residual sweetness. We hope you enjoy!

SRB Carnival Ale 2010:

This years seasonal Carnival Ale, in celebration of McCall's annual winter carnival is a nod to an unusual brew style, Single hopping. Typically we use multiple varieties of hops in brewing. For this ale we have showcased a true North West classic hop, Cascades. From kettle to conditioning this one is ALL Cascades! Known for their unique citrus like aroma and mild bitterness this beer is crisp, refreshing and coming in at 5.7% ABV is sure to warm you up on a snowy winter night!

Ask about our Seasonal Ales

Pints: \$4.25 Pitchers: \$15

Growlers- \$17 Refill \$12



Hours of Operation

Tuesday - Thursday

Noon - 10pm

Friday & Saturday

Noon - 11pm

Sunday

Noon - 8pm

Closed Mondays

HAPPY HOUR

4-6 Tuesday-Sunday

300 Colorado Street

McCall, Idaho 83638

www.salmonriverbrewery.com

208-634-4SRB

Wine

Red Wine

	By the glass/Bottle
Foppiano Lot 96 <i>Perfectly crisp, simple red</i>	\$4.25
Mark West Pinot Noir <i>Berry, earthy, full taste</i>	\$5.50/ \$22
Bogle Pinot Noir <i>Earthy, floral nose, good body</i>	\$6.75/ \$23
Raymond "R" Merlot <i>Fruit forward, balanced, full bodied</i>	\$5.50/ \$22
Trentadue Alexander Valley Merlot <i>Cherry, earthy</i>	\$6.75/ \$24
Basket Case Syrah <i>Blackberry jam aroma, smooth wine</i>	\$5.50/ \$22
J. Lohr Syrah <i>Ripe aroma, black cherry, medium body</i>	\$6 / \$23
Boomtown Cabernet Sauvignon <i>Ripe, rich, well balanced</i>	\$6.75/ \$24
Alexander Valley Estate Cabernet <i>Plum, cassis, tannins</i>	\$6.75/ \$24
Zig Zag Zinfandel <i>Heady, big fruit aroma</i>	\$6.75/ \$24

White Wine

Powers Chardonnay <i>Perfectly crisp, bright white</i>	\$4.25
Raymond Chardonnay <i>Honeysuckle, oaky, vanilla finish</i>	\$6.75/ \$24
Millbrandt Pinot Gris <i>Nose of flowers, delicate & decisive</i>	\$5.50/ \$22
Clif Climber White <i>Passion fruit aroma, crisp, good balance</i>	\$5.50/ \$22
Parducci Sustainable White <i>Citrus bouquet, sauvignon blanc</i>	\$5.50/\$22
Schug Chardonnay <i>Citrus nose, oaky, crisp</i>	\$35

Sparkling Wine

Perfecto Prosecco <i>Light, floral, perfect aperitif</i>	\$6.75/ \$23
Gruet Rose <i>Dry Brut style, berry, pink bubbly!!</i>	\$7.50/ \$26
Saint Hilaire Brut Blanc de Blanc <i>Smooth, clean & creamy</i>	\$7 / \$24
Gruet Blanc de Noirs <i>1/2 bottle exotic fruit flavor, sweet taste</i>	\$12
Gruet Demi Sec <i>1/2 bottle of full rich complex flavors</i>	\$13
Gruet Demi Sec <i>Full bottle of full rich complex flavors</i>	\$26
Roederer Estate Brut <i>Spicy, apple aroma, rich</i>	\$35
Bucket O'Bubbly: <i>One 1/2 bottle of Blanc de Noir and one 1/2 bottle of Demi Sec served with fresh fruit</i>	\$24

Champagne Cocktails

All Cocktails are made with our house champagne: Jacques Reynard Brut

Shooter: <i>Chilled bubbly, sugar rimmed glass & a slice of habanero!</i>	\$2
The Classic Cocktail: <i>Bubbly, bitters, sugar, & twist of lemon</i>	\$5
Bluepom Cocktail: <i>Pomegranate, blueberry & bubbly</i>	\$5
Bellini: <i>Peach juice & bubbly</i>	\$5
American Glory: <i>Lemonade, orange juice & bubbly</i>	\$5
Mimosa: <i>Orange juice & bubbly</i>	\$5

Sake

Hakutsuru Superior <i>Junmai Ginjo mild flavored ultra-premium</i>	\$10
Sho Chiku Bai Takara Ginjo Premium <i>Delicate, dry & silky smooth</i>	\$10
Sho Chiku Bai Nama Sake <i>Unpasteurized, fresh and floral</i>	\$9
Sho Chiku Bai Takara Nigori <i>Unfiltered, sweeter taste; hints of coconut</i>	\$7
Sho Chiku Bai Crème Nigori <i>Coarsely filtered, sweet</i>	\$7
Moonstone Asian Pear, OR <i>Junmai Ginjo creamy body, big pear flavor</i>	\$7
Moonstone Plum, OR <i>Junmai Ginjo rich, ripe, sweet nectar</i>	\$7
Hot Sake <i>Sho Chiku Bai Light Carafe – 8 oz</i>	\$5

Beverages

Thomas Kemper Soda	
<i>Root Beer, Orange Cream, Ginger Ale, Vanilla Cream</i>	\$2
Iced Tea	\$2
Lemonade	\$2
Arnold Palmer <i>1/2 Lemonade / 1/2 Iced Tea</i>	\$2
Orange Juice	\$2
Milk	\$2
Tazo Tea	\$1
Organic Coffee	\$2
Bitberger N/A Beer	\$3