

Beer

Utah Gold: Golden in color with minimal hop presence this ale is crisp and refreshing. Excellent accompaniment to our lighter cuisine BBQ or Brewshi! Style- Golden Ale,ABV. 4.7%, 11 Plato,Malts: Premium Brewer's, Vienna Hops: Nugget, Mt. Hood

P.F.D. Pale Ale: Pale orange in color with upfront citrus aroma and slight bitterness. Light in body and refreshing. Great with BBQ meats and seafood. Style- American Pale Ale ,ABV. 5.4%, 13 Plato Malts:N.W. Pale Ale, C-15, Munich Hops:Nugget, Mt. Hood Cascade

Salmon River Quiver I.P.A.: Burnt orange in color with medium body and moderate hop tongue. Complex hop flavors abound with solid aroma in the finish. Perfect with a plate of rib's or spicy foods. Style-India Pale Ale,ABV. 6%,15 Plato,Malts:N.W. Pale Ale, C-40, Carastan, Vienna.Hops:Nugget, Magnum, Willamette, Mt. Hood, Cascade

BrAmber: Light brown in color with hints of copper red when held to the light. Very light bodied with mild hop balance and slight chocolate malt notes. Excellent with salad's and Brewshi. Style- English Brown,ABV. 5%,Plato 12 Malt: NW Pale Ale, C-60, C-75, Chocolate Hops: Willamette, Cascade

Buzz Buzz Coffee Porter: Deep brown in color and big in body with dark chocolate notes and mild hop balance. Coffee aroma fills the glass but does not dominate. Try it with our sirloin sandwich. Style- Experimental Porter,ABV. 6.2%,16 Plato,Malts: Premium Brewer's, C-60, Chocolate, Roasted Barley Hops:Nugget, Mt. Hood Coffee:Organic shade grown blend

Sweep Boat Stout: Black in color unless held to bright light where tinges of dark brown can be seen. Slight chocolate nose with waves of roasted barley and black malt aroma. A very dry, light body gives this stout an easy drinking appeal. A fine pairing with a juicy burger or teriyaki beef bowl. Plop a scoop of vanilla ice cream in a pint for a real joy! Style- Dry Stout,ABV. 4.5,Plato 12 Malt:Premium Brewer's, C-40, Roasted Barley, Chocolate, Black

Class 4 I.P.A. (seasonal): A drier ale with a bit more hop tongue than our SRQ IPA. Heavy surges of Magnum and Nugget hops added in conditioning release herbal and earthy flavor's and aroma's. Style- India Pale Ale,ABV. 6.4%,15 Plato Malts:N.W. Pale Ale, C-40, Carastan, Vienna Hops: Nugget, Magnum, Willamette, Mt. Hood, Cascade

Spring Sproing Cream Ale (seasonal): Higher fermentation temperatures put this in the "cream ale" category Amber in color with a malt forward approach though very light in body due to warmer fermentation. Refreshing and a good fit with chicken and seafood. Style- Amber Cream Ale,ABV. 5.2%,Plato 13.4 Malts: Premium Brewer's, C-60, C-15, Carastan, Munich Hops: Nugget, Hood, Cascade

The Big D.I.P.A (limited availability): 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.

Ask about our rotating selection of Seasonal Ales

Pints: \$4.25 Pitchers: \$15

Growlers- \$17 Refill \$12

**Happy Hour from 4-6
\$3 pints!**

**Watch for our Brewer's Choice
Days...pints are \$2.50!**



Hours of Operation

Summer Hours

Monday—Friday

4pm - close

Saturday

Noon - 11pm

Sunday

Noon - 8pm

HAPPY HOUR

4pm—6pm

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/\$16
Mark West Pinot Noir <i>Berry, earthy, full taste</i>	\$5.50/ \$22
Crosspoint Pinot Noir <i>Bright fruit flavor</i>	\$7.00/ \$25
Raymond "R" Merlot <i>Fruit forward, balanced, full bodied</i>	\$5.50/ \$22
Trentadue Alexander Valley Merlot <i>Cherry, earthy</i>	\$6.75/ \$24
J. Lohr Syrah <i>Ripe aroma, black cherry, medium body</i>	\$6.00 / \$23
Boomtown Cabernet Sauvignon <i>Ripe, rich, well balanced</i>	\$6.75/ \$24
Sobon Zinfandel <i>Rich, full, ripe flavor</i>	\$6.75/ \$24
L'Ecole Cabernet Sauvignon <i>Savory wine</i>	\$36

White Wine

Powers Chardonnay <i>Perfectly crisp, bright white</i>	\$4.25/\$16
Vale Chardonnay, Snake River , ID <i>Buttery, hints of oak</i>	\$6.75/ \$24
Millbrandt Pinot Gris <i>Nose of flowers, delicate & decisive</i>	\$5.50/ \$22
Pacific Rim Riesling <i>Bright, crisp, sweet</i>	\$4.25/ \$16
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
Saint Hilaire Brut Blanc de Blanc <i>Smooth, clean & creamy</i>	\$7.00 / \$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
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 jalapeno!</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

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
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

HAPPY HOUR!

4-6pm Daily

Powers Chardonnay & Foppiano Lot 96 Red \$3

Saturday & Sunday: Champagne Cocktails \$4