

**All Beers Proudly Brewed By Alibi Ale Works
Right Here in Incline Village**



- 1. Saison (5.0%)** \$6/\$7.5
Belgian-Style Farmhouse Ale
Lemon/Pear/Dry
- 2. Chance of Klaus (5.1%)** \$6/\$7.5
Hefeweizen, Wheat Beer, the Original Hazy
Bubble Gum/Slight Banana/Hint of Crisp Pear
- 3. Watermelon Gose (3.8%)** \$6/\$7.5
Sour/Tart/Salty/Fruity
- 4. Kellerbeir (5.1%)** \$6/\$7.5
Unfiltered Helles Lager
Refreshing/Crisp/Light Sweet and Floral
CANS AVAILABLE
- 5. Coconut Porter (6.0%)** \$6.5/\$8
Porter Conditioned with Toasted Coconut
and Milk Sugar
- 6. Don't Be Skared IPA (5.7%)** \$6.5/\$8
Skarekveik Yeast, Whole Juniper Branches,
Sabro/Comet/Chinook Hops
Juniper/Bitter/Crisp
- 7. Pale Ale (5.0%)** \$6/\$7.5
West Coast Pale Ale (Citra/Cascade)
Orange Marmalade/Tropical/Refreshing
*** CANS AVAILABLE ***
- 8. Your Dads IPA (6.6%)** \$6.5/\$8
West Coast Style IPA with Comet, Chinook,
and Sabro Hops
Resiny/Mamalade/Dank
- 9. Sourviciae (5.2%)** \$6/\$7.5
Sour Blonde Lightly Dry Hopped with Sabro
Tart/Citrusy/Refreshing
- 10. Mr. Tartacular's Fantasy Island (5.0%)**
\$7/\$8.5
Golden Sour with Guava/Pineapple/Mango
Tart/Tropical/Dreamy
CANS AVAILABLE
- 11. Chance of Crowds (6.2%)** \$6.5/\$8
New England Style Hazy IPA with Citra and
El Dorado Hops
Citrusy Fruity/Juicy/Smooth
- 12. NITRO Dry Irish Stout (5%)** \$6/\$7.5
Irish Style Stout
Roasty/Coffee/Creamy

- 13. NITRO Salted Caramel Ascension BBA
Imperial Stout (11%)** \$8.5
Bourbon Barrel Aged
Decadent & Delicious
- 14. Porter (6.0%)** \$6/\$7.5
English-Style Porter
Toasty/Nutty/Chocolatey
*** CANS AVAILABLE ***
- 15. Sour Kumquat Saison (5.5%)** \$7/\$8.5
Oak-Fermented Tart Saison with Organic
Kumquats, locally sourced from Tahoe Food Hub
Tart/Juicy/Brunch-Worthy
- 16. Contradiction (6.0%)** \$7/\$8.5
Golden Mocha "Stout" – Blonde Ale with Coffee,
Cocoa Nibs, Vanilla Beans and Lactose
*** CANS AVAILABLE ***
- 17. Alibi IPA (6.2%)** \$6.5/\$8
Our House IPA (Mosaic/Strata/Eldorado)
Melon/Pine Sap/Dank
*** CANS AVAILABLE ***
- 18. Vitis Quercus (5.5%)** \$7/\$8.5
Oak-Fermented Tart Saison Conditioned on
Chardonnay Wine Grape Skins
- 19. Kölsch (4.8%)** \$6/\$7.5
German-Style Blonde Ale
Crisp/Bright/Quenching
*** CANS AVAILABLE ***
- 20. Chance of Clouds (6.2%)** \$6.5/\$8
Cloudy IPA with Mosaic/Azacca/Strata Hops
Mango/Papaya/Dank

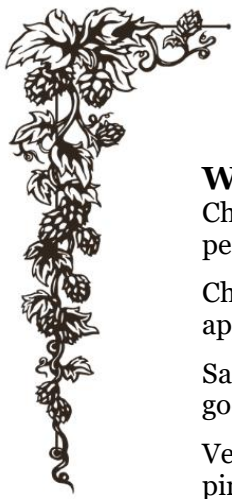
- 21. Kyla Hard Kombucha (4.5%)** \$6.5/\$8
Grapefruit (Hood River, OR)
- 22. Hard Seltzer (4.5%)** \$6.5/\$8
Rotating Flavors, Common Cider (Auburn, CA)
- 23. Common Cider (6.5%)** \$6/\$7.5
Rotating Flavors (Auburn, CA)
- 24. Brooks Dry Cider (6.0%)** \$6/\$7.5
Dry Apple Cider (Sonoma, CA)

**4oz Tasters and Flights available.
Don't forget Alibi cans and growlers to go!**



TRUE TO THE BEER. STRAIGHT FROM THE LAKE.





WHITE WINES

Chardonnay Thomas Henry Sonoma 2018 pear, melon, tropical fruit, subtle oak, crisp finish	\$8 / \$28
Chardonnay Red Mare Russian River + Sonoma 2015 apple blossom, dried apricot, pear, vanilla	\$15.5 / \$54
Sauvignon Blanc Anna's Way Marlborough, NZ 2017 gooseberry, melon, passionfruit, subtle herbs, light minerality	\$9 / \$31
Verdelho Coquerel Family Napa 2017 pineapple, kumquat, soft minerality, crisp acidity	\$11.5 / \$39
Sparkling White Miquel Pons Cava Brut Spain 2018 lime, tangerine, cut grass, vanilla, ultra-dry	\$8 / \$28
Rosé Domaine de Curon Ardeche, France 2018 summer cherry, watermelon, dry finish	\$8.5 / \$29

RED WINES

Cabernet Sauvignon Thomas Henry California 2017 ripe blackberry, cassis, plum, spice	\$9 / \$31
Cabernet Sauvignon Peju Napa Valley 2015 ripe black cherry, plumb, dusty cocoa, complex	\$20 / \$70
Zinfandel Thomas Henry Amador 2016 cherry, raspberry, cocoa, spice, vanilla	\$8 / \$28
Pinot Noir Thomas Henry Sonoma 2017 strawberry, blackberry, smooth tannins, spice notes	\$9 / \$31
Pinot Noir Bennet Valley Cellars BIN 6410 California 2017 spice, wood, rich dark fruit, smooth tannins, blackberry, raspberry	\$13 / \$46
Malbec Bodega Atamisque Mendoza, Argentina 2017 blackberry, violets, raisins, coffee, tobacco, long finish	\$12 / \$42

HARD SELTZER

White Claw, 16oz, Multiple Flavors, \$8

NON-ALCOHOLIC

Jones Cane Sugar Sodas -, \$4
 Cola, Diet Cola, Ginger Beer, Orange Cream, Lemon Lime, Root Beer
 Lemonade, House-Made, \$4
 Iced Tea, House-Made, \$4
 Kombucha - Rotating Flavors, Folk Brewing (Tahoe), \$7
 Nitro Cold Brew Coffee, Pacific Crest Coffee Roasters (Truckee), \$7



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