

The Groggy Dog

Brews and Bites
Est. December 21st 2018

Draught Beer:

Boulevard, Rye on Rye 6 (Aged in 6yr Templeton Rye Barrels).....\$8

- 12.9% ABV, 8oz. Pouring deep garnet in color, Rye on Rye 6 pops with aromas of spicy, fruity rye malt with equally present notes of rye whiskey, vanilla, toffee and charred oak. Rye on Rye 6 is of medium body offering chewy caramel/toffee malt character balanced by earthy, herbal, citrusy Styrian Golding and Citra hops.

Peace Tree, Cold Brew Coffee Stout.....\$6/64oz Growler \$28

- 6.5% ABV, 12oz. Cold Brew Coffee Stout starts with dark and caramel malt for a roasted, chocolate character. In a process called cold brewing where time replaces heat, fresh ground coffee is steeped at cold temperatures in the final brewing stages. The result is a smoother taste and fragrant aromas without sacrificing any of the rich flavor.

Ayinger, Celebrator Doppelbock.....\$7

- 6.7% ABV, 12oz. Almost black with a very slight red tone, a sensational festive foam and truly extraordinary fragrance. The first taste is of mild fullness with mild coffee undertones and mild sweetness.

Franziskaner, Hefe Weissbier.....\$6/64oz Growler \$22

- 5% ABV, 16oz. Franziskaner Hefe-Weißbier Naturtrüb is a natural and elegant Weissbier from Bavaria with a lush white foam. The copper golden wheat beer unfolds with an aromatic fragrance and harmonious banana and citrus fruits.

Iowa Brewing Company, Iowa Eagle.....\$6/64oz Growler \$22

- 4.2% ABV, 16oz. This American Lager is everything you have been looking for! Light and crisp, clean and refreshing! This is what a domestic lager is supposed to be!

Rouge, 10 Hop IPA.....\$7/64oz Growler \$34

- 10.1% ABV, 12oz. Rouge Brewing Company grows all of its own hops for this beer in Independence, OR. The 10 aroma hops are used to create the distinct hoppy goodness that IPA lovers have come to dream about. A touch of sweetness from the malt really rounds this one out to create a very pleasant drinking experience!

Lagunitas, CitrusSinensis.....\$6/64oz Growler \$28

- 7.7% ABV 12oz. Fresh Sanguinello Blood Oranges are juiced and added to a wheaty Pale Ale. The result? A refreshingly hopped pale-ish ale with a huge burst of citrus!

Founder's, All-Day IPA.....\$6/64oz Growler \$22

- 4.7% ABV, 16oz. All-Day IPA is naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish. The perfect reward for an honest day's work and the ultimate companion to celebrate life's simple pleasures.

Odell, 90 Shilling.....\$6/64oz Growler \$22

- 5.3% ABV, 16oz. A medium bodied amber ale with distinct burnished copper color and a deeply pleasant aroma. The name 90 Shilling comes from the Scottish method of taxing beer. Only the highest quality ales were taxed 90 Shillings, and this beautiful brew is no exception.

Odell, 180 Shilling.....\$8

- 9.9% ABV, 12oz. In honor of their 30th anniversary, Odell brewing company created an imperial version of their flagship beer, 90 Shilling Amber ale. 180 Shilling has a hearty roasted malt base balanced by subtle earthy hops and aged on oak to create notes of toffee, plum, vanilla and dried cherries.

Aspall, English Dry Cider.....\$7

- 6.8% ABV, 12oz. A lightly sparkling, elegant dry cider with a soft fragrant nose with earthy apple notes. Medium straw-gold color with a clean, light aroma of dessert apples. The cider is dry, round and creamy on the palate with a good acid balance and pleasant soft tannins.

Guinness, Irish Stout.....\$5/64oz Growler \$20

Entrees

Kitchen Hours: 11am-8pm

Shepherd's Pie \$7

-Beef and lamb filling with creamy mashed potatoes seared on top.

Ribeye Sandwich* \$10

-Large ribeye steak on bun with grilled peppers, onions, and mushrooms for toppings and a side of fries.

Guinness Stew \$7

-Rich beef stew with vegetables and Guinness Broth.

Chicken Sliders \$8

-Two grilled chicken breasts on toasted buns with bacon, lettuce, tomato, and ranch dressing with a side of french fries.

Fish and Chips \$8

-Crispy deep fried Cod with golden french fries and a side of malt vinegar aioli.

Hamburger/Cheeseburgers* \$8/\$8.50

-1/2lb. Beef patty with lettuce, tomato, and onion with fries. Bacon for \$1 extra.

Reuben Sandwich \$8

-Corned Beef, sauerkraut, swiss cheese, and thousand island dressing on rye bread with fries.

\$3.50 Domestic Bottles:

- Budweiser
- Bud Light
- Miller Light
- Coors Light
- Michelob Ultra
- Busch Light
- Heineken 0.0%ABV

\$4 Craft Bottles and Cans:

- Sam Adams Boston Lager
- Blue Moon
- Hoegaarden Belgian Wit
- White Claw Hard Sparkling Water
- New Belgium Fat Tire Ale
- Deschutes Obsidian Stout
- North Coast Scrimshaw Pilsner
- New Belgium Imperial Voodoo IPA
- Hofbrau Original Ale

\$4.50 Craft Bottles and Cans:

- Left Hand Nitro Milk Stout
- Stiegl Radler

\$6 Can - Toppling Goliath Pompeii

\$7 Can - Toppling Goliath Scorpius Morchella

Appetizers

Scotch Egg* \$5

-Soft boiled egg wrapped in a sage, green onion sausage then breaded and deep fried.

Mozzarella Sticks \$4

French Fries \$3



Follow us on Facebook and Twitter! @TheGroggyDog

116 W Ashland Ave. Indianola, IA 50125

Phone Number: (515) 962-5763

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness