



Draft List:

- **1. Bell's Brewery Two Hearted Ale** – (Kalamazoo, Michigan) Defined by its intense hop aroma and malt balance, hopped exclusively with the Centennial hop varietal from the Pacific Northwest lend their characteristic grapefruit and pine resin aromas. A significant malt body balances this hop presence; together with the signature fruity aromas of Bell's house yeast, leading to a remarkably drinkable IPA. 7.0% ABV – 60 IBU's.
- **2. Founder's Brewing Co. Mosaic Promise Single Hop Ale** – (Grand Rapids, Michigan) Mosaic Promise showcases two unique ingredients: Mosaic hops and Golden Promise malt. The versatility of the hop's pleasing aroma and flavor characteristics and the traditional barley's depth of flavor comprise this clean, rich, golden beer. 5.5% ABV – 50 IBU's.
- **3. Rubber Soul Brewing Dropout Double IPA** (Salisbury, Maryland) A beer that takes a classic Big IPA and modifies it to epic, or rather, citric proportions. Thoroughly loaded with Citra hops and German specialty malts like Vienna and CaraFoam the roasty middle of this otherwise pungent power pale will have you screaming "Dropout!" wherever you are. 8.0% ABV – 100 IBU's.
- **4. Molly Pitcher Brewing Co. Common Sense Citra IPA** – (Carlisle, Pennsylvania) A smooth and drinkable double IPA bursting with citrus flavor and aroma. 8.5% ABV – 100 IBU's.
- **5. Troegs Independent Brewing Co. Hop Knife Harvest Ale** – (Hershey, Pennsylvania) Hop Knife recognizes the time-honored tradition of hand-harvesting hops at the peak of maturity. At the end of fermentation, the beer flows through the HopCyclone releasing a bounty of preserved citrus rind, crushed jungle and tropical aromas. 6.2% ABV – 87 IBU's.
- **6. Evil Genius Brewing Co. #askingforafriend Amarillo IPA** – (Philadelphia, Pennsylvania) #askingforafriend is brewed with 2-row barley and malted wheat, fermented with Evil Genius' house ale yeast and hopped generously with Mosaic, Citra, and Simcoe. 7.0% ABV – 85 IBU's.
- **7. Sierra Nevada Oktoberfest** – (Chico, California) A German-American collaboration on the classic festival beer. Sierra Nevada has partnered with Bavaria's Weihenstephan, the world's oldest brewery, for this Oktoberfest style beer. A malt backbone is balanced by subtle hop character in this crisp, clean, and drinkable crowd-pleaser. 6.0% ABV – 20 IBU's.
- **8. Leinenkugel's Summer Shandy** – (Chippewa Falls, Wisconsin) A traditional Weiss beer with refreshing natural lemonade flavor that makes it the perfect summer beer. As they like to say, it's fresh squeezed Wisconsin-brewed beer. 4.2% ABV – 11 IBU's.
- **9. New Belgium Brewing Co. Fat Tire Belgian White Ale** – (Fort Collins, Colorado) Taking inspiration from decades of experience brewing Belgian beers, Fat Tire Belgian White is made with Seville oranges and Indian coriander, both freshly ground less than a mile from the Fort Collins brewery. It's a fresh, perfectly sweet, natural tasting Belgian White. 5.2% ABV – 12 IBU's.
- **10. Samuel Adams Oktoberfest** – (Boston, Massachusetts) In 1810, the Oktoberfest tradition was born when Munich celebrated the Crown Prince's wedding with a special beer and 16-day party. This version blends hearty malts for a deep, smooth flavor that's perfect for the season! 5.3% ABV – 16 IBU's.
- **11. Big Hill Ciderworks Standard Hard Cider** – (Gardners, Pennsylvania) Located just miles from here, and using the finest apples, Big Hill Standard sets the "standard" with a bright, fruit-forward flavor profile. No added sugars or flavors, just carefully selected apple varieties that are grown, pressed, and fermented on the Big Hill. 5.5% ABV – 5 IBU's.
- **12. Guinness Draught** – (Dublin, Ireland) Swirling clouds tumble as the storm begins to calm, settle, breathe in the moment, then break through the smooth, light head to the bittersweet reward. 4.2% ABV – 40 IBU's.
- **13. Miller Lite** – (Milwaukee, Wisconsin) Miller Lite is the great tasting, less filling beer that created the American light beer category in 1975. Triple-hops brewed for great pilsner taste! 4.2% ABV – 10 IBU's.
- **14. Yuengling Lager** – (Pottsville, Pennsylvania) A rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops. 4.4% ABV – 12 IBU's.

Coming up next on Draft:

- **Rubber Soul Brewing Garage Racer IPA** – (Salisbury, Maryland) Like the untamed nature of an epic garage race, this Mosaic and Citra hopped IPA creates a wild ride with surprises at every turn – always ending with a super juicy finish. Unleash our inner racer beast! 7.0% ABV – 70 IBU's.
- **Rubber Soul Brewing Paceline Session IPA** – (Salisbury, Maryland) Paceline gives the term “catching a draft” a whole new meaning with this citrusy session swiller. Like a smooth moving line of riders this session IPA sets the pace to get you where you're going. 4.3% ABV – 50 IBU's.
- **Molly Pitcher Brewing Co. Peanut Butter Porter** – (Carlisle, Pennsylvania) A peanut butter version of the Powder Horn Porter, delicious roasted peanut experience! 5.0% ABV – 40 IBU's.

Can't Pick Just One? How about a Sample Paddle!

Choose 4 different beers from our draft list and get a paddle with 5oz glasses of each. The perfect way to compare and contrast all the outstanding beers!

- *Rubber Soul Brewing Tap Takeover, Friday September 14th! Make plans to welcome this great brewery back to Cassell's!*
- *Evil Genius Brewery vs Great Lakes Brewery Tap takeover, Friday September 28th. To celebrate the Penn St vs Ohio St football game 9/29 we are hosting a contest of brewery's from Pennsylvania and Ohio! This “friendly” competition will allow you to vote for your favorite and win prizes!*
- *Oktoberfest Celebration, Friday October 5th and Saturday October 6th! Our annual fall celebration featuring German favorites including Schnitzel, Sauerbraten, and Pierogies!*
- *Yards Brewing Co. Tap Takeover, Friday October 12th! This Philadelphia institution makes its regular trip to Cassell's to take over our taps and sample some outstanding brews!*
- *Victory Brewing Co. tap takeover Friday November 16th. Make Plans to welcome this Philly area brewery to the Grille!*
- *Join us from 4:30 – 6:30 daily for our Happy Hour! Draft beer is \$1.00 off regular price!*

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