

Aftershock

BREWING CO.

Perfecting the Craft Since 1986

SIGNATURE BREWS

OATMEAL RAISIN COOKIE ALE - 5.5%
2015 BRONZE GABF • 2017 SILVER SAN DIEGO IN'L COMP.
EXACTLY WHAT IT SOUNDS LIKE - YOU GOTTA TRY THIS!
16-oz pour

ORANGE CREAMSIC-ALE - 5.2%
VANILLA CREAM ALE WITH ORANGE CITRUS FINISH
16-oz pour

RED ALERT - 6.0%
BALANCED RED ALE WITH HINTS OF TOFFEE AND BISCUIT
16-oz pour

PEANUT ALERT - 6.0%
FLAVORFUL RED ALE WITH A SWEET AND NUTTY TWIST
16-oz pour

PARADISI - 6.8% 71 IBUs
IPA WITH REFRESHING GRAPEFRUIT INFUSION
16-oz pour

THIRD DEGREE - 6.8% 71 IBUs
FLAGSHIP IPA - HOPPY ALE WITH A MILD PINE CITRUS FINISH
16-oz pour

FAULTLINE - 9.2% 120 IBUs ☉
IMPERIAL IPA MADE FROM RICH FLORAL COLUMBUS HOPS
8-oz pour

DUBBEL VISSION - 9.3% ☉
BELGIAN STRONG ALE WITH CARAMEL, VANILLA
AND BANANA NOTES
8-oz pour

ESPRESSO STOUT - 8.0% ☉
IMPERIAL STOUT BREWED WITH LOCAL COFFEE FROM
THE "PRESS"
8-oz pour

JESS Y JAMES - 9.9% ☉
IMPERIAL AMERICAN STOUT, HEAVY ON THE ROAST
WITH NOTES OF CHOCOLATE
8-oz pour

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BEER CLUB MEMBERS ONLY TAP ROOM SPECIAL RELEASE

MANGO PASSIONFRUIT FAULTLINE - 9.2%

OUR SIGNATURE IMPERIAL IPA BREWED WITH REAL MANGO AND PASSIONFRUIT


8-oz pour


ASK YOUR SERVER ABOUT BECOMING AN AFTERSHOCK BEER CLUB MEMBER


4-oz Taster
\$2 / \$3 ☉


Flight of 4
\$7
Add \$1 Each ☉


8/16-oz Pour
\$5 ☉ / \$6


32-oz Crowler
\$10 / \$12 ☉


64-oz Fill
\$18 / \$20 ☉

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LIMITED EDITION

\$4 TASTERS - 8-oz POURS - NO FILLS



DOUBLE BARREL ARIZONA BAY - 11.5%
AMERICAN BARLEY WINE AGED IN 50% HEAVEN HILL BARRELS
AND 50% BRECKENRIDGE RUM BARRELS FOR 10 MONTHS

MILKSTEAK - 10.2%
TRIPLE NE IPA BREWED WITH OATS AND WHEAT.
BOILED WITH MOSAIC AND PACIFIC JADE HOPS, DRY-
HOPPED WITH MOSAIC, VIC'S SECRET, AND HBC07270

DELPHI - 5.4% 13 IBUs
KETTLE SOUR BREWED WITH OATS AND SAAZ HOPS.
CONDITIONED ON MANGOS



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GROUND BREAKING BREWS

STONE AGE - 6.2% 19 IBUs
RUSTIC BELGIAN SAISON BREWED WITH SPELT, VARIOUS CLEAN
MICROFLORA, AND FERMENTED AT AMBIENT TEMPERATURES
16-oz pour *NO FILLS*

CORN THRONE - 5.3% 43 IBUs
IPL BREWED WITH SIMCOE & CHINOOK, DRY-HOPPED
WITH SIMCOE, AND FERMENTED ON LAGER & ALE YEAST
16-oz pour *CROWLER FILLS ONLY*

BEHIND ENEMY LIMES - 6.8%
INDIA PALE ALE BREWED WITH KEY LIME ZEST
16-oz pour

CALI RAIN - 5.2%
NAKED CALIFORNIA CREAM ALE (NO INFUSIONS/ADDITIONS)
16-oz pour

1909 IRISH RED - 6.0%
IRISH RED ALE BREWED EXCLUSIVELY FOR OUR FRIENDS AT
1909
16-oz pour *NO FILLS*

DENIM CHICKEN - 6.7%
PALE ALE BREWED WITH 007: THE GOLDEN HOP,
MANDARINA BAVARIA, AND HUELL MELON
16-oz pour

FIDGET SPINNING ROMPER - 5.2%
CREAM ALE INFUSED WITH VANILLA & COCONUT
16-oz pour *NO FILLS*

OAXACA - 4.6% 20 IBUs
MEXICAN LAGER - CRISP, LIGHT, REFRESHING
16-oz pour

STRAWBERRY SHORTQUAKE - 6.3%
BLONDE ALE BREWED WITH REAL STRAWBERRIES
16-oz pour *NITRO* *NO FILLS*

MEXICAN BRUNCH - 8.0% ☉
ESPRESSO STOUT AGED ON VANILLA BEANS, CINNAMON,
COCOA NIBS, AND JALAPENOS
8-oz pour *CROWLER FILLS ONLY*

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8-oz pour *CROWLER FILLS ONLY*

\$3 HOUSE SODAS

STRAWBERRY SODA - 0.0%


SARSAPARILLA - 0.0%
ROOT BEER

CREAM SODA - 0.0%


4-oz Taster
\$2 / \$3 ☉


Flight of 4
\$7
Add \$1 Each ☉


8/16-oz Pour
\$5 ☉ / \$6


32-oz Crowler
\$10 / \$12 ☉


64-oz Fill
\$18 / \$20 ☉

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\$3 HOUSE SODAS

STRAWBERRY SODA - 0.0%


SARSAPARILLA - 0.0%
ROOT BEER

CREAM SODA - 0.0%


4-oz Taster
\$2 / \$3 ☉


Flight of 4
\$7
Add \$1 Each ☉


8/16-oz Pour
\$5 ☉ / \$6


32-oz Crowler
\$10 / \$12 ☉


64-oz Fill
\$18 / \$20 ☉

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