### Cask-conditioned ales

Cask-conditioned ale is beer that undergoes a second fermentation in the cask from which it is served. This second fermentation naturally carbonates the beer. Cask ale is typically served cool but not cold and with less carbonation than modern CO2-dispensed ales and lagers. The result is a beer with nuance and complexity that is also refreshing and drinkable. Subtle malt character is one of a number of flavor attributes that can be more discernable and enjoyable in cask ale.

### Wine on Tap

- **Oak Ridge 2021 Cabernet Sauvignon**
  - LODI
  - $10 / glass, $26 / carafe

- **Beckmen 2020 Cuvee Le Bec**
  - SANTA YNEZ VALLEY
  - $10 / glass, $26 / carafe

- **Day Owl 2021 Rose**
  - PASO ROBLES
  - $10 / glass, $26 / carafe

- **Chacewater 2020 Chardonnay**
  - LAKE COUNTY
  - $10 / glass, $26 / carafe

### Take Em’ To Go

Resupply your stockpile! Choose from a selection of cans and bottles to go. All made with Admiral Malt. See the cooler for pricing.
HOME BASE BOURBON | $6 / $10
CALIFORNIA BOURBON
Home Base Spirits, Berkeley

ADIMIRAL MALT: YOLO GOLD (WHEAT)
Bourbon made from 60% organic corn, 30% malted barley and 10% Admiral’s Yolo Gold wheat. All grains grown in California or Oregon. Distilled in 2018/2019 at Corbin Cash Spirits, aged in Berkeley CA. 92 Proof

HB BOURBON (CASK STRENGTH) | $9 / $15
BARREL STRENGTH BOURBON
Home Base Spirits, Berkeley

ADIMIRAL MALT: MAIDEN VOYAGE (BARLEY)
Unique blend of Home Bases barrel proof flagship bourbon made from exologically farmed, California grown grain and four-year old wheated bourbon made from organic grains in Atwater, CA. 119 Proof

CALIFORNIA SINGLE MALT | $11 / $20
SINGLE MALT WHISKEY
117° West, Vista

ADIMIRAL MALT: (BARLEY)
California Single Malt aged in small, charred American oak barrels for six months. 90 Proof

WEST COAST WHISKEY | $9 / $15
AMERICAN WHISKEY
117° West, Vista

ADIMIRAL MALT: MAIDEN VOYAGE (BARLEY)
A 100% barley distillation, made primarily with Maiden Voyage plus small amounts of crystal and chocolate malts and roasted barely. Aged in small, charred, American oak barrels. 90 Proof

YOLO GOLD | $10 / $18
WHEATED WHISKEY
117° West, Vista

ADIMIRAL MALT: GALLAGHER’S BEST (BARLEY), YOLO GOLD (WHEAT)
A wheat malt whiskey produced with 100% Admiral malt (70% Yolo Gold and 30% Gallagher’s Best). 90 Proof

RYE MALT WHISKEY | $9 / $15
AMERICAN WHISKEY
117° West, Vista

ADIMIRAL MALT: CAPAY (RYE)
Distilled from Capay Rye, barley and chocolate rye and aged for at least one year in small, charred new American oak barrels, this spirit is youthful and vibrant in flavor. The spice of the rye malt along with chocolate notes are not lost due to the short aging period but there is plenty of oak character to back them up. 90 Proof

MAIDEN VOYAGE | $8 / $14
SINGLE MALT WHISKEY
Pekut & Carwick, Berkeley

ADIMIRAL MALT: MAIDEN VOYAGE (BARLEY)
Fermented and distilled on the grain and matured in a first-fill bourbon barrel at Sutherland Distilling Company in Livermore. Bottled in Berkeley. 130 Proof

JETTY BARREL | $11 / $20
SMALL BATCH BOURBON
Jettywave Distillery, Half Moon Bay

ADIMIRAL MALT: XXXXXXXX
If you’ve seen the barrel tasting smiles emerging from our test lab, you understand why we’ve been jonesing to share this special spirit with you. With a California mashbill of 80% Woodland sweet corn, 20% malted barley and Little Yosemite Valley water, it is far more relaxed and laid back than transplants from Kentucky or Scotland. Zero harsh. All light. 90 Proof

ALL SPIRITS SERVED NEAT OR ON A BIG ROCK

Dry Lips SINK SHIPS

OUR CALL TO ARMS

Admiral Maltings partners with California farmers to source quality, local grain that we floor malt to produce exceptional, hand-crafted malt. Our malt helps brewers and distillers make great beer and spirits, enables them to operate more sustainably, and deepens their connection to local agriculture.
GIN | $6 / $10
GENEVER STYLE
117° West, Vista
—
ADMIRAL MALT: XXXX
A traditional style Genever with a West Coast twist. The fresh West Coast twist is the addition of hops along with citrus, hibiscus, white sage and cacao nibs. 92 Proof

BARREL AGED GIN | $7 / $14
WHISKEY BARREL AGED GENEVER STYLE
117° West, Vista
—
ADMIRAL MALT: XXX
117’s house genever gin aged for at least 3 months in whiskey barrels for a nice complex evolution. 92 Proof

AMERICAN DRY GIN | $6 / $10
SMALL BATCH
Longman’s, American Canyon
—
ADMIRAL MALT: XXX
Easy drinking gin with 100% Admiral malts and seven botanicals. 94 Proof

CASK FINISHED BOURBON | $6 / $10
CAB SAUV BARREL BOURBON
Savage And Cooke, Vallejo
—
ADMIRAL MALT: XXX
Distilled exclusively from grain grown within 50 miles of the distillery this bourbon was finished in Cabernet Sauvignon barrels. 100 Proof

CASK FINISHED RYE | $7 / $12
GRENACHE BARREL BOURBON
Savage And Cooke, Vallejo
—
ADMIRAL MALT: XXX
Distilled exclusively from grain grown within 50 miles of the distillery this bourbon was finished in Grenache barrels. 100 Proof

AMERICAN SINGLE MALT | $10 / $18
SINGLE MALT WHISKEY
Hinterhaus, Arnold
—
ADMIRAL MALT: GALLAGHER’S BEST (BARLEY) KILNSMITH (BARLEY) PACIFIC VICTOR (BARLEY) CALIFORNIA SPIRIT (BARLEY) HEARTH (BARLEY) MIDWAY (BARLEY)
Aged 18 months in 1st fill ex-American single malt American oak with a new heavy toast char. 92 Proof

PEATED MALT WHISKEY | $16 / $30
PEATED SINGLE MALT
Dissident Spirits Co.
—
ADMIRAL MALT: FELDBLUME (BARLEY)
Mashed in collaboration with Ocean View Brew Works and Aged in Seven Stills barrels. 94 Proof

M.01XX | $16 / $30
XXXX
GOLDEN GATE WHISKEY X STANDARD AND STRANGE
—
ADMIRAL MALT: XXX
Mash bill of 50% Admiral malt (heirloom barley from Yolo County), 25% Gazelle rye (from California), and 25% Purple Tibetan barley from south Arizona, all heritage grains. The maturation is comprised of 4/5 Mizunara Japanese oak and 1/5 ex-bourbon barrels. 121 Proof

ALL SPIRITS SERVED NEAT OR ON A BIG ROCK

OUR CALL TO ARMS

NO MALT. NO BEER.

Admiral Maltings partners with California farmers to source quality, local grain that we floor malt to produce exceptional, hand-crafted malt. Our malt helps brewers and distillers make great beer and spirits, enables them to operate more sustainably, and deepens their connection to local agriculture.