



DRAFTS



BUD LIGHT

Brewed using a blend of premium aroma hop varieties (4.2%)

YEUNGLING

Famous for its rich amber color and medium-bodied flavor with roasted caramel malt (4.5%)

KONA BIG WAVE

Light golden ale with a subtle fruitiness and delicate hop aroma (4.4%)

GOLDEN ROAD MANGO CART

Light wheat ale with lots of fresh mango flavor and aroma, finishing crisp and refreshing (4%)

SIXPOINT CRISP PILSNER

Pours a golden yellow color. Aroma is sweet with yeasty, bready malts & a touch of citrus with spicy, grassy hops (5.4%)

ANCIENT CITY COCONUT PORTER

This one of a kind porter is a pleasant mix of dark chocolate and black malts (6.8%)

SWEET WATER 420 G13

Aromatic super-hybrid sticky IPA that mimics that of the G13 cannabis strain (6%)

GUINNESS

Rich and creamy, distinctively black, velvety in its finish, this iconic stout is defined by harmony (4.3%)

MILLER LITE

The only beer to win four gold awards in the World Beer Cup for best American-style light lager (4.2%)

CROOKED CAN FLORIDA SUNSHINE

A beer for the masses! Clean, crisp, all Pilsen Malt Lager with a soft, bread malt profile and a faint hop bitterness to balance (5%)

LABATTS BLUE

Well-balanced, fully matured, full-flavored beer with a fruity character and a slightly sweet aftertaste (4.7%)

CIGAR CITY JAI ALI

Six different hop varieties create notes of orange peel, clementine, and light caramel (7.5%)

HAZY LITTLE THING

Unfiltered, unprocessed IPA in all its raw glory (6.7%)

ANCIENT CITY ORANGE AMBER ALE

An amber ale base brewed with orange peels (5.3%)

MICHELOB ULTRA

A superior light beer, brewed using the finest barley malt, select grains, all-imported hops (4.2%)

ORANGE BLOSSOM BREWING OBP

An easy drinking Pilsner brewed with real orange blossom honey (5.5%)

TERRAPIN "MOO-HOO"

Chocolate Milk Stout with cocoa nibs and shells from Olive and Sinclair Chocolate Company (6.1%)

GOOSE ISLAND IPA

IPA with bright citrus aromas and a bold hop finish. With hoppy, bold, and smooth flavor (5.9%)

LOST COAST TANGERINE WHEAT

Wheat ale brewed with the perfect balance of wheat and crystal malts, our Tangerine Wheat delivers a perfectly crisp finish for those hot summer days (5.2%)

BLUE POINT TOASTED LAGER

Six different grains create a balanced flavor of malt and hops, with an exceptional smooth finish (5.5%)

CENTRAL 28 UNDERDUCK LAGER

Floral, fruity aromatics with wildflower, honey, and lemon zest tones (4.5%)

ALLAGASH WHITE

A take on a traditional Belgian-style wheat beer features a refreshing balance of citrus and spice (5.2%)

BLUE MOON

Medium-bodied, unfiltered Belgian-style wheat ale spiced with fresh coriander and orange peel (5.4%)

SANFORD BREWING PANTY DROPPER

Belgian Ale reminiscent of lighter fruits such as pears, oranges or apples with a spiciness making it sweet and seductive (10%)

LEFT HAND S'MORES MILK STOUT

Notes of chocolate layered with toasted marshmallow flavor and graham cracker inspired malt (6.8%)

ACE PINEAPPLE CIDER

The world's original pineapple cider. Pineapple juice and apple cider resulted in this refreshing libation (5%)

BLUEBERRY HARD WATER

Sparkling alcoholic water with a hint of natural fruit flavor (5%)



CHEERS



BOTTLES / CANS

TO-GO OPTION AVAILABLE

DOGFISH HEAD SEAQUENCH ALE

Session sour mash-up made with black limes, sour lime juice and sea salt (4.9%)

BREW HUB GOON SQUAD IPA

Juicy Hazy Imperial India Pale Ale (9.8%)

BELL'S AMBER ALE

Toasted and sweet caramel notes balanced with herbal and citrus hop aromas (5.8%)

RAILTOWN CITRA WARRIOR

A full bodied IPA with orange, pine, grapefruit, honey and slightly spicy hop notes (9.2%)

WATERMELON DRAGONFRUIT BURST

Light-bodied and juicy sweet session sour with notes of watermelon, tropical fruit and citrus (4.5%)

ELYSIAN SPACE DUST IPA

Medium-bodied IPA with grapefruit, mango, orange aromas and a dry finish (8.2%)

ODOUL'S \$4

STELLA ARTOIS \$6

PERONI \$7

CORONA EXTRA \$6

CORONA LIGHT \$6

HEINEKEN \$7

SAMUEL ADAMS BOSTON \$5

BUDWEISER \$4

HIGH NOON \$6

WHITE CLAW \$5

THE
STATION BAR
GRUB

COCKTAILS

THE CHIEF'S CHOICE

\$13

Old fashioned made with La Floresta Cafe cold brew coffee, Jack Honey, simple syrup & fresh maple bacon

THE HYDRANT

\$10

Jim Beam bourbon mixed with Midori, lemon, lime & topped with ginger ale

FAHRENHEIT 451

\$10

Our twist on a spicy gin based mojito with a smoky habanero syrup, fresh mint, lime & simple syrup

THE BACKDRAFT

\$9

Jack Daniel's Tennessee Fire with a smooth honey syrup & lemon juice to feel the heat but refresh you with every sip

THE FIRE EXTINGUISHER

\$11

Our take on a rum runner, made with light & dark rum, fresh orange juice & a cinnamon rim

HAPPY HOUR

MONDAY - FRIDAY

5-7 PM

\$4 WELLS

\$4 WHITE CLAWS

\$12 DOMESTIC PITCHERS

\$1.50 SOFT SERVE

SUNDAY FUNDAY

\$12 DOMESTIC PITCHERS

\$18 WHITE CLAW BUCKETS

\$4 MIMISOAS

\$6 BLOODY MARYS

BUCKETS

ALL DAY EVERYDAY

\$15 DOMESTIC

\$18 CORONA

LOAD 'EM UP FOR \$6 MORE