



## The Usual Suspects ...

### Golden Rule Golden Ale

Similar to your favorite American lager, the use of pale and crystal malts gives the right amount of body while the hops add a light refreshing citrus flavor. ABV: 5% IBUs: 14.9 5 pint / 2.75 half pint

### Alibi Pale Ale

Classic Pale Ale with a combination of hops that give a hint of pine and citrus but balanced with a malty backbone. ABV: 5.6% IBUs: 31.1 5 pint / 2.75 half pint

### All Rise Session Ale

A lighter version of a classic Pale Ale that's more hop forward on the palate. ABV: 4.5% IBUs: 21 5 pint / 2.75 half pint

### Double Indemnity Double IPA

Light golden in color with complex malt flavors. Dry hopped to give you a bold, tropical and grapefruit aroma and finish. ABV: 8.6% IBUs: 68 6 snifter / 4 half pint

### World Court Mocha Blonde Stout

A blonde stout with coffee aroma and flavor finished with a hint of white chocolate. ABV: 6% IBUs: 24 5 pint / 2.75 half pint

### Pro Bono Vanilla Porter

A robust Imperial Porter with coffee and vanilla that's been aged on oak and bourbon. ABV: 9% IBUs: 38.3 6 snifter / 4 half pint

### Recess Break Root Beer

Handcrafted non-alcoholic traditional root beer. Sugar, no HFCS. 2.75 pint

## Now Serving Time ...

### Exhibit: Dry Hopped Probation Pilsner

This is one of our usual suspects, Probation Pilsner, dry hopped with the 2019 Pink Boots hop blend (Loral, Mosaic, Simcoe, Sabro, and Glacier). Expect citrus, earthy, and fruity hop character on the end of a clean lager. ABV: 6% IBUs: 28 5.5 pint / 3 half pint

### Class Action Cream Ale

Classic American pre-prohibition style cream Ale. Easy drinking, low in bitterness, with a crisp finish that rivals your favorite lager. ABV: 5.6% IBUs: 14 5.5 pint / 3 half pint

### Barrister Bitter

A flavorful and refreshing session beer, this copper color Best Bitter has caramel and toffee biscuit notes and a slightly bitter finish. Light mouth feel and easy drinking. ABV: 4.2% IBUs: 32 5 pint / 2.75 half pint

### Guilty Party Pineapple Sour

A simple, crisp, easy drinking Pineapple Sour. Made with loads of respect and real pineapple. ABV: 4.4% IBUs: 7 6 snifter / 4 half pint

### Hidden Assets Hefeweizen

Serious amounts of malted wheat. German style "Hefe" yeast to produce notes of bananas and clove. Served unfiltered for another refreshing LRB brew! ABV: 4.7% IBUs: 12 5.5 pint / 3 half pint

### Whistleblower Watermelon Wheat

Wheat beer brewed with puréed watermelon. ABV: 6% IBUs: 12.5 5.5 pint / 3 half pint

### Kangaroo Court Key Lime Wheat

A light wheat Ale with a hint of key lime. ABV: 5.3% IBUs: 5 5.5 pint / 3 half pint

### Guilty Party Cucumber Lime Gose

Gose style ale brewed with pink Himalayan salt, coriander, lime juice, and cucumbers from our good friends at Wild Hope Farm. ABV: 3.4% IBUs: 4 6 snifter / 4 half pint

### Guilty Party Mixed Fruit Gose

Gose style ale brewed with tart red cherries, passion fruit, mango, and key lime juice. Super tropical with a pleasant tartness. ABV: 5.5% IBUs: 8 6 snifter / 4 half pint

### Guilty Party Lemon Pear Gose

Kettle soured wheat ale brewed with coriander, sea salt, lemon zest/juice, and a touch of ginger. Fermented on 80 lbs of pears. ABV: 3.8% IBUs: 7 6 snifter / 4 half pint

### Exhibit: Table Saison

Traditional style Belgian Saison. Perfect balance of malt and spice, with low abv for easy drinking. ABV: 3.6% IBUs: 17 5 pint / 2.75 half pint

### Confidential Informant #24: Collins' Pineapple IPA

This delicious IPA was brewed by our long haired friend Collins who recently left us for Hawaii and is probably dancing in a grass skirt right now. A tasty blend of carapils and pilsen malts coupled with fresh pineapples and tropical hop profiles will slingshot your mind into vacation mode. ABV: 7.4% IBUs: 42 5.5 pint / 3 half pint

### Justice Juice IPA

This New England Style IPA was double dry hopped with Mosaic Hops. The hazy straw color IPA has tropical aroma and flavor and is refreshing with slight bitterness. ABV: 6.2% IBUs: 7.7 6 snifter / 4 half pint

### CI# 26: Ariana & Callista Hazy Session IPA

Brewed with Callista and Ariana hops, this hazy session IPA is super soft with notes of honeydew, peach, and grapefruit. ABV: 4.5% IBUs: 19 5.5 pint / 3 half pint

### Burden of Proof Belgian Quad

A belgian style quad brewed with belgian candi sugar and belgian caramel specialty malt. Rich, malty sweet aroma and flavor with hints of dark cherry and smooth finish. ABV: 12% IBUs: 31 5 half pint

### Malice Maple Bacon Russian Imperial Stout

A Russian Imperial Stout with Maple aroma and a hint of a smoked bacon finish. ABV: 10% IBUs: 46 6 snifter / 4 half pint

### Barrel Aged: Standard of Proof Imperial Stout

This rich imperial stout was brewed with a complex blend of malt that has notes of dark chocolate and fresh roasted coffee. We then aged it in bourbon barrels for 9 months to give the base stout wonderful bourbon notes with hints of vanilla. ABV: 12% IBUs: 8.3 7 snifter / 5 half pint

Not sure what to order,  
try a Flight of Four ~ 7

Ask about the featured flight



ABV = Alcohol by volume

IBUs = International Bittering Units - the higher the number the more "bitter" the beer

\*\* contains lactose

justice never tasted so good



*justice never tasted so good®*

## Not Beer ...

**Windy Hill Ginger Gold Cider** ~ 6.5 pint / 4 for half pint

*Created by our local friends at Windy Hill, Ginger Gold is a take on a traditional English Style Draught Cider. It provides a refreshing effervescent ginger snap. AVB: 6%*

### White

Ryder Chardonnay ~ 7

Monkey Bay Sauvignon Blanc ~ 7

Alverdi Pinot Grigio ~ 6.5

NxNW Riesling ~ 7.5

### Pink

All Day Rose ~ 7

### Red

Chateau Souverain Cabernet ~ 7

7 Moons Red Blend ~ 7.5

Stella Rosa (semi-sweet) ~ 7

### Bubbles

Cantine Maschio Prosecco ~ 7.5



**Saturday, September 28 at 11 am - 12 pm**

Join Cassie at Legal Remedy Brewing for an examination of beer. This Beer 101 class will cover the brewing process, how the different combinations of ingredients create the many styles of beer, and how to taste beer to get the most out of it.

We will be tasting eight different beers and pairing them with our Chef's choice of artisanal meats and cheeses.

This is a private event at the BrewPub and will be limited to 12 people. We are keeping the number low to provide you with an intimate experience where you can ask questions, taste beers and learn more about our brewing process.

register at [store.legalremedybrewing.com](http://store.legalremedybrewing.com)

\$25 per person

### Standard of Proof

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*We then aged it in bourbon barrels for 9 months to give the base stout wonderful bourbon notes with hints of vanilla.*

*ABV: 12% IBUs: 8.3  
20 bomber*

**BARREL AGED**



**Legal Remedy Brewing Co.®**

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