

Bentley's Restaurant

On Draft:

Allagash, White - 6

Belgian Style Wheat Beer / Portland, Maine / 5.2%

Wiseacre Brewing, Tiny Bomb - 6

American Pilsner / Memphis, Tennessee / 4.5%

Edmund's Oast, Cereal for Lunch - 10

Blonde Ale / Charleston, South Carolina / 5%

Maine Beer Company, Lunch - 10

IPA / Freeport, Maine / 7%

Hopped

Bell's Brewery, Two Hearted Ale - 6.5

American IPA / Comstock, Michigan / 7%

Bell's Brewery, Official - 6.5

Hazy IPA / Comstock, Michigan / 6.4%

Sugar Creek Brewing, The Big O - 7

Blood Orange IPA / Charlotte, North Carolina / 7%

Easy Drinking

Erdinger, Weißbier - 6

Hefeweizen / Erding, Germany / 5.3%

Weihenstephaner, Hefe Weissbier - 6

Hefeweizen / Freising, Germany / 5.4%

Sugar Creek Brewing, Culture Pils - 7

Pilsner / Charlotte, North Carolina / 4.8%

Birra Dolomiti, Pils - 6.5

Blond Lager / Veneto, Italy / 4.9%

Stella Artois - 6

Lager / Leuven, Belgium / 5%

Samuel Adams, Boston Lager - 6

Lager / Boston, Massachusetts / 5%

Michelob Ultra - 4

Light Lager / USA / 4.2%

Budweiser - 4

American Lager / USA / 5%

Bud Light - 4

American Light Lager / USA / 4.2%

Interesting

Allagash, Curieux - 9

Barrel Aged Belgian Tripel / Portland, Maine / 11%

Sycamore, Strawberry Lemonade - 7

Gose / Charlotte, North Carolina / 4.8%

Bold Rock, Hard Cider - 5

Cider / Blue Ridge Mountains / 4.7%

Dark

Sugar Creek Brewing, Mocha Java Porter - 8

Porter / Charlotte, North Carolina / 5.2%

Duck Rabbit, Milk Stout - 6

Milk Stout / Farmville, North Carolina / 5.7%

Duck Rabbit, Amber Ale - 6

Amber Ale / Farmville, North Carolina / 5.5%

Allagash, North Sky - 8

Belgian Inspired Stout / Portland, Maine / 7.5%

Chimay, "Blue" Grande Réserve - 11

Dark Ale / Chimay, Belgium / 9%

Fuller's, London Pride - 6

Amber Ale / England / 4.7%