

The Hold

R BY REVELRY BREWING

Facebook Page The Hold By Revelry Brewing
Instagram @thehold.byrevelry
@revelrybrewing

7 Days A Week Open 4PM-10PM
36 Romney St Charleston, SC 29403

Please drink responsibly! Do not drink & drive. Notify a bartender if you'd like for us to call a cab or an uber to get you home safely.

Bottle Selection *** 2019 US OPEN MEDAL WINNERS ARE DENOTED W/ SQUARES ***

OH MY DARLYN!
Scotch Style Ale 10%

Strong, traditional scotch ale. A decidedly malty, sweet backbone. Notes of caramel, fig, and toffee. GABF Silver. US Open Gold.

\$10.00 / 16oz

CONCRETE ROOTS (STILL)

American Wild Ale 5.8%
Release 7/14
With a careful eye you'll see how bountiful an urban setting can be. Pineapple quava, loquats & prickly pear fill out this charmer.

\$12.00 / 16oz

HOUSE SAISON

Saison 5.1%
Classic, dry saison with mixed fermentation. Grains of paradise, cardamon, and star anise. Perfect for sharing!

\$8.00 / 22oz

Draft Selection

HOUSE SAISON (SPRING 19')
Saison 5.1%

Classic, dry Saison with mixed fermentation. Hibiscus, Lavender, Rose Hips, Lemon Verbena & Chamomile

\$3.00 / 4oz
\$7.00 / 11oz

CONCRETE ROOTS (STILL)

American Wild Ale 5.8%
Release 7/14
With a careful eye you'll see how bountiful an urban setting can be. Pineapple quava, loquats & prickly pear fill out this charmer.

\$3.00 / 4oz
\$7.00 / 11oz

CHATEAU
Barleywine 10%

Full-bodied. Dominate malt backbone. Fig, candied orange supported by an aggressive hop schedule for balance

\$10.00 / 16oz

AIR RAID

Dark Farmhouse 6.5%
Mixed-Ferm. Rustic grains, wild yeast and bacteria, and a long rest on 2nd use white oak barrels. Sharply acidic. Collab with Birds Fly South.

\$10.00 / 16oz

B. JAMBICUS

Barrel-Aged Brett Beer w/ Boysenberry & Black Currant 7%
This beer evokes thoughts of rich cabernet franc or bordeaux. favors of concord grape, chicory and chocolate.

\$10.00 / 16oz

DYNAMISM
Wild Ale 5.5%

Passionfruit, guava & mango.

\$3.50 / 4oz
\$8.00 / 11oz

WHO'S BRETT?

Brett India Pale Ale 6.2%
Brett fermented IPA

\$3.00 / 4oz
\$7.00 / 11oz

AURYN
Dry-Hopped BA Brett Beer 7%

Mixed Ferm with extended aging tart with notes of lemon rind, dry oak and passionfruit.

\$10.00 / 16oz

JACKSON

American Wild Ale 7%
Aged in French oak. Notes of acid, citrus pith, and a firm dryness. Nuanced & Complex.

\$12.00 / 16oz

BABY, IT'S COLD OUTSIDE
Belgian Quad 10%

This Belgian Quad is packed with notes of fig, molasses and caramel, held up by substantial warming alcohol. US Open Gold.

\$10.00 / 16oz

RED 5 STANDING BY
Flanders Style Red Ale 7.5%

Aged in French Oak Foudres for 8 months. Aromas of oak, soft acid & dark fruits. Acidic w/ notes of cherry, citrus & subtle chocolate.

\$3.50 / 4oz
\$8.00 / 11oz

RAMBLIN RUBUS

American Wild Ale 7%
Spontaneously fermented blonde ale with raspberries. An over night stay in our coolship and a half trip around the fun in oak.

\$3.00 / 4oz
\$7.00 / 11oz

Event Venue

Looking for a creative space to hold your next event or celebration? You're in it! Consider booking "The Hold". Ideal for any event ranging from a small group to a 150 person wedding reception.

revelrybrewingco.com/event
events@revelrybrewingco.com

Merchandise

"STAND GUARD" T-SHIRT

"THE HOLD" CLASSIC T

"THE HOLD" GRANDPA HAT

\$25.00

"THE HOLD" GLASSWARE

\$8.00

SNACKS

SWEET MIX
CHEESY MIX
SPICY MIX

\$2 each or 3 for \$5