

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

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

JACKSON American Wild Ale 7%

Aged in French oak. Notes of acid, citrus pith, and a firm dryness. Nuanced & Complex.

\$ 12.00 / 16oz

CYLINDRA Foeder-Aged Sour Ale 5.7%

Aged for 13-months on American Oak. We then racked on 400lbs of local blackberries and juiced local beets from Grow Food Carolina

\$ 9.00 / 16oz

CONCRETE ROOTS (STILL) American Wild Ale 5.8%

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

B. JAMBICUS Barrel-Aged Brett Beer w/ Boysenberry & Black Currant

This beer evokes thoughts of rich cabernet franc or bordeaux. favors of concord grape, chicory and chocolate.

\$10.00 / 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

RAMBLIN RUBUS American Wild Ale w/ Raspberries 7%

Spontaneously Fermented Blonde Ale with red raspberries. An overnight rest in our coolship, and a half trip around the sun in oak.

\$12.00 / 16oz

Draft Selection

BARREL OF SUNSHINE Cryo Dry-Hopped 8.1%

We aged Partly Sunny, our double NE IPA in neutral barrels with a Brett blend for 3 months blended with our golden sour Brett base.

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

TRYPTOCRAN Mixed Ferm Farmhouse 5.3%

Refreshingly Tart w Cranberry and Mulling Spices. Awaken your nostalgic senses...

\$3.00 / 4oz
\$6.00 / 11oz

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

MOLE STOUT BA Russian Imperial Stout 10%

Mexican Mole flavors, infused with chiles, cocoa, peanut powder, prunes, cinnamon, and star anise.

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

WHO'S BRETT? Brett India Pale Ale 6.2%

Brett fermented IPA
GOLD 2019 GABF

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

CYLINDRA Foeder-Aged Sour Ale 5.7%

Aged for 13-months on American Oak. We then racked on 400lbs of local blackberries and juiced local beets from Grow Food Carolina

\$3.50 / 4oz
\$8.00 / 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