

Beers

3,50 *Jever Fun 0,3%*

Clean tasting hoppy alcohol "free" german lager. 0,3%
Drink ten of these and you're still allowed to drive!

Craft beers from Oedipus Brewing, located in Amsterdam Noord

Draft

4,- *Gaia*

Five different kinds of hops combined with caramelised grain create the perfect combination of bitter and sweet for this IPA. 7% draft

3,- *Lager Lager Lager 000*

The closest thing we have to a pilsener, the brewers 5th lager in search of the perfect one. 5%

3,70 *Pais Tropical*

A pale ale with a tropical twist. 5% draft

Bottle

5,- *Mama*

A fresh easy going, slightly bitter, American pale ale. 5%

4,80 *Mannenliefde*

Saison with lemongrass and (non-spicy) Sichuan pepper. Easy to love. 6%

6,70 *Kinderyoga*

Imperial stout, with a solid bitter flavour among the hints of chocolate and coffee. 11%

4,80 *Dodo*

A california common, also known as a steam ale. A soft, bitter, sweet beer. 5%

4,90 *Thai Thai*

A fragrant tripel unlike any other, with the addition of galanga root, cilantro, coriander, chilli pepper and orange peel. 8%

5,- *Rubberen Robbie*

A smoked porter brewed by Oedipus in collaboration with brewery De Prael. The grains in this beer have been smoked in butchery Reinhardt. 6,5%

4,90 *Panty*

Panty is a dark Stout with a thick mouthfeel. With roasted and chocolate flavours and a full, dry aftertaste 6%, bottle 33cl.

4,80 *Polyamorie*

A polyamorous love affair between an American pale ale, a Berliner weisse and mango. Sour ale. 5% draft

4,50 *Offline*

A slightly bitter white ale. 4,5%

4,80 *Swingers*

The first 'Dutch gose' on the market. A sour beer brewed with salt water. You either love it or hate it, but you don't know before giving it a try! 4%

4,70 *Slomo*

Grisette, low in alcohol. A little bit bitter, a little bit fresh, a beer to keep drinking on a slow sunny afternoon. 3,5%

5,- *Strumpfhose*

Schwarzbier, a german dark lager. Mildly bitter with soft roast flavours. 5%

9,- *I Open My Eyes*

Blended Old Ale, a blend of two different amber ales aged in the Oedipus brewery and refermented with *Brettanomyces Lambicus* (a form of yeast). The refermentation makes the beer super dry, and gives it spicy and fruity notes. Together with the flavours of dried fruit, cherries and toffee from the roasted malts this is a real 'treat yourself' beer. 6,5%

12,- *Unreal*

Golden sour ale. A blend of four beers, coming together in an unreal fashion. Two thirds is fermented in wine barrels, and the remaining part is a mix of Vogelen and Offline. All in one bottle they create an oaky, sour beer, with a bit of vanilla and refreshing hoppy notes. A 50cl bottle, so best enjoyed in good company along with some good food. 6%