**ALES AND OTHERS**

**AT THE ENGLISH PUB**

"I feel sorry for people who don’t drink, when they wake up in the morning, that’s as good as you’ve going to feel all day.”

— Frank Sinatra

**BEERTINIS AND COCKT-ALES $13**

**RYES AND SHINE**

Pauliner Weise, peach schnapps and Crown Royal whiskey, all stirred slowly together.

**LETOS**

Buddled strawberries and basil leaves, strained into fresh lime juice and topped with Filmore Urquell, then garnished with a lemon-lime salt rim.

**EL TORS**

Patron Silver tequila, fresh lime juice and Hudson pineapple and jalapeno syrup, topped with Hotho.

**BLUDOYS $13**

Arrrr. A great start to the day or evening in the afternoon. Better than walking the plank or sun in your shorts.

**ALL ABOUT BEER**

Beer is the third most popular beverage in the world, coming in behind tea and water.

Weeks brewing beer in the Middle Ages were allowed to drink five pints of beer a day.

Esvaria still defines beer as a staple food.

The oldest known written recipe for beer.

In English pubs, ale is ordered by pints and quarts.

So in old England, when customers got unruly, the bartender used to yell at them to mind their own business, quarts and dollars down. This is where we got "mind your Ps and Qs.

One of the reasons the Pilgrims landed at Plymouth Rock in 1620, rather than sail further south to a warmer climate, was because their destination was described, "especially our beer."