



MEAD

MEAD IS AN ALCOHOLIC BEVERAGE THAT IS
MADE BY FERMENTING HONEY.

ALL OF OUR MEADS ARE LIGHT, REFRESHING
AND MADE WITH 100% RAW HONEY
SOURCED DIRECTLY FROM SUSTAINABLE
BEEKEEPERS

FLAGSHIP

\$5 Pint / \$4 Tulip (12oz) / \$2 Taster (4.5oz) / \$15 Growler (64oz)

YEAR ROUND

Sting - Ginger Session Mead

Fresh ginger and pure Oregon honey combine for a sting of warmth and a tease of sweetness in this refreshing session mead. 6.2% ABV.

Waggle - Wildflower Session Mead

The complex essence of Oregon wildflower honey is captured in this session mead with flavors and aromas of ripe fruit and fresh honeycomb. 6.2% ABV

Cluster - Cranberry & Strawberry Session Mead

This ruby colored mead is a stunner. Raw unfiltered honey, assertive cranberries and delicate strawberries combine for a thirst quenching session mead. 5.1% ABV

LIMITED RELEASE

\$5 Pint / \$4 Tulip (12oz) / \$2 Taster (4.5oz) / \$15 Growler (64oz)

Nectarade - Lemon & Lime Session Mead

This unfiltered citrus mead was made from raw honey with big additions of fresh lemon and lime juice. Zesty citrus combines with the sweetness of honey to make one of the most refreshing drinks around. 6.9% ABV

SPECIALTY MEADS

Barrel Aged, Sour, or high ABV,
and sometimes all three.

\$6 Tulip (12oz) / \$2.5-\$3 Taster (4.5oz)

Top Bar - Coffee Session Mead

Created by fermenting raw wildflower honey with the addition of fresh locally roasted coffee beans and bourbon cured oak chips for a clean coffee aroma followed by flavors of vanilla and roast with a light finish. 6.9% ABV

10% Down Pymment - Muscat Grape Pymment

Pymments are meads made with the addition of fermented grapes or grape juices. This pymment features Waggle and White Muscat delivering a dry and bubbly experience. 10% ABV

GEOGRAPHY BEE COLLABORATION

Specialty Barrel Aged & Sour collaboration between
Nectar Creek & Springdale

\$7.50 Tulip (12oz) / \$3 Taster (4.5oz)

Saison collaboration aged in wine barrels with Brettanomyces, Lactobacillus and Pediococcus. Using the same base beer, half of the batch has the addition of Oregon carrot blossom honey while the other half has an addition of Massachusetts cranberry blossom honey. Additionally, you can enjoy a 50/50 cuvee of the two. 7.5% ABV

Geography Bee Oregon Blend - Barrel aged, sour Saison brewed with raw Oregon carrot blossom honey

Geography Bee Massachusetts Blend - Barrel aged, sour Saison brewed with raw Massachusetts cranberry blossom honey

Geography Bee Cuvee - Barrel aged, sour Saison 50/50 Cuvee of OR and MA.

Take some of our mead home! We have various products available in growlers, cans and bottles to go!

4.9% \$5 Pint. \$4 Tulip. \$2 Taster. \$15, 64oz growler.

GUEST CIDER

Outcider – 2 Towns Ciderhouse

Jonagold apples are pressed, fermented, & left unfiltered. 5% ABV
\$5 Pint / \$4 Tulip / \$2 Taster / \$15 Growler (64oz)

Rhubarbarian – 2 Towns Ciderhouse

Tangy & wild, locally grown Crimson Red Rhubarb. 5% ABV
\$5 Pint / \$4 Tulip / \$2 Taster / \$15 Growler (64oz)

Pacific Pineapple – 2 Towns Ciderhouse

Juicy tropical fruit, golden pineapples and fresh pressed NW apples make a refreshingly juicy easy drinking session cider. 5% ABV
\$5 Pint / \$4 Tulip / \$2 Taster / \$15 Growler (64oz)

GUEST WINES

Red Wine - Treos

Big juicy Willamette Valley Pinot Noir
15% ABV \$7 Glass. \$30, 64oz growler.

White Wine – 3 Fools

Dry Marsanne/Rousanne blend with tropical fruit flavor and aroma.
14.2% ABV \$7 Glass. \$30, 64oz growler.

White Wine – Nectar Creek

Dry White Muscat made by our production team.
15% ABV \$5 Glass.

GUEST BEERS

Overcast Espresso Stout – Oakshire Brewing

5.8% \$5 Pint. \$4 Tulip. \$2 Taster. \$15, 64oz growler.

Helles Belles – Ninkasi Brewing

5.3% \$5 Pint. \$4 Tulip. \$2 Taster. \$15, 64oz growler.

Tilikum Pale Ale – Mazama Brewing

5% ABV \$5 Pint. \$4 Tulip. \$2 Taster. \$15, 64oz growler.

Vortex IPA – Fort George

7.7% \$5 Pint. \$4 Tulip. \$2 Taster. \$15, 64oz growler.

Sticky Hands IPA – Block 15

8.1% ABV \$6 Tulip / \$2.5 Taster / \$18 Growler, 64oz growler.

Loral Lager – Falling Sky



HAPPY HOUR

2:30 – 5:30 PM daily

\$1 off all Nectar Creek tulips and pints.

\$0.75 off all guest tulips and pints.