

## DRAFT BEERS

# CZECH 10° CZECH-STYLE PALE LAGER | 4.2% ABV | \$7 Beautiful bready malt balanced with a kiss of floral spice. Decoction mashed

with floor malted Czech pils malt. Hopped exclusively with Bohemia's gift to the world, Saaz hops. Poured from Czech Lukr side pull faucet.

### POLOTMAVY 12° CZECH GARNET LAGER | 4.2% ABV | \$7 🌑

Subtle, yet satisfying. Translated as "half dark" this decoction brewed lager has a slight roast flavor from a touch of chocolate malt atop the finest floor malted bohemian pils and dark malts. Hopped gently with Czech Saaz. Poured from Czech Lukr side pull faucet.

### TMAVY 13° CZECH DARK LAGER | 5.3% ABV | \$7 🛑

A double decocted dark lager brewed with Czech Saaz hops and floor malted Bohemian barley. Jet black with a cap of tan foam, medium bodied with a mild, drying roast character. Notes of aniseed and dark bread crust. Poured from Czech Lukr side pull faucet.

# HALLERTAU PILS GERMAN STYLE PILSNER | 5.2% ABV | \$7 Hallertau pils is brewed as an ode to the industrial German pilsners of the 50's to

the late 70's when technology allowed more efficient processes, but the liquid was still brewed "the old way". We use a double decoction mash, 100% German Pilsner malt, and 100% German Hallertau Mittlefru hops.

**UND LANDBIER | 5.6% | \$7** A collaboration with The Seed: A living beer project. For this all local ingredient colab, we brewed two completely different beers and blended them into the same tank. Beer 1 was brewed with our "single pot" mash that we use on the Rosten helles. The brew is essentially a huge single decoction instead of a kettle boil, brewed with 100% Rabbit Hill Pilsner malt. For the second beer, we used the same double decoction mash schedule as our flagship Hallertau Pils, and 100% Deer Creek dutch malt. Both beers were hopped with local Mt Hood Hops from (add farm) hops, and fermented with our house lager yeast. Pours a beautiful burnt umber, with a pillowy white cap. Rich, rustic, bready and oh so relaxed.

## KLEINER WALD SCHWARZBIER | 4.4% | \$7 👅

Named for a little forest in the mountain passes of Thuringia. This dark lager pours stealth black with hints of deep ruby. Toasty, with a heavy hand on roasted malts, and a nice dash of tettnang hops for balance and spice. We used a single decoction, and kept the body lean for a more modern, highly drinkable approach.

**DREI REIFEN HOPF LAGER 3.8% \$7** Reifen hopf lager, brewed with Pilsner, Vienna, and Rye malts and a blend of fresh Spalt and aged Hallertau Mittlefru hops. Loamy, earthy hop aromas, light sulfur, and tight, natural carbonation combine with a subtle, deep malt flavor to the this hearth mathematical tie this beer together.

### ASSIMILATOR DOPPLEBOCK | 8% ABV | \$7

Triple Decoction. Munich malt base. German Magnum and Hersbrucker hops. Perfect to pair with any of Poe's sandwiches

**BURGENSTRABE ZWIKELBIER** | **5.2%** | **\$7** A Franconian Style Zwikelbier inspired by the coal fired kettles of regional Franconia, Brugenstraße "Castle Road" is brewed with 100% Vienna malt and hallertau, hops. It's brewed using traditional Franconian style decoction, gleaned from an 1865 tradition. We love this beer and think you will too!

**DREAMS OF ORGONON IPA** | 6.6% | \$7 Deliciously dreamy juice bomb brewed with sweet golden promise malt and hopped intensely with Citra, Mosaic, and Idaho 7. It's like the sun coming out...

IL CIELO ITALIAN STYLE PILSNER 4.5% \$7 Heaven in a CAN! Our most excellent rustic Italian Style Pilsner, dry hopped

exclusively with Tettnang. Cent 'Anni!

SINGLE AXIS: CITRA | 6.5% ABV | \$7 Super soft milky white haze paves the way to that beautiful grapefruit-lychee explosion. Grab your shades and bathe in warm sleepy citra lip balm beach

## CHERRY PIE SPLASH | 6% ABV | \$8 👗

(\$2 on Tuesdays!)

## ASK ABOUT A MILKTUBE! A 10 oz. stange of dense, wet Polotmavy foam

from the Lukr faucet. Meant to be chuaged. A Philly variation of the traditional Czech Mliko pour, invented right here at the robot. TOTALLY TUBULAR!

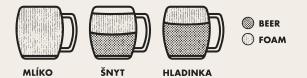
## **GUEST TAPS**

PLOUGHMAN STAYMAN WINESAP [6.9% ABV ] \$8 The Stayman Winesap apple has a tough red skin, yellowish flesh, and is quite aromatic. In our fermentations it tends to develop some strawberry aromas and a good mouthfeel. Here we've fermented it spontaneously, without adding any yeast, allowing the ambient flora found on the skins and calyx to help determine its fermented character. It has been aged for more than 8 months and is rustic, bright, and fragrant.

## **TRADITIONAL POURS**

We offer 3 traditional styles of pour for our czech lagers at human robot: hladinka, šnyt, and mlíko from our lukr (side pull) taps with varying amounts of foam to beer.

The mlíko or milk pour is when the beer is poured with all foam from these specific faucets. Unlike beer foam you might be familiar with, this is creamy and smooth. We took this pour and put it in a 10oz stange, hence a "milktube." it's meant to be cheers'd & chugged.



## PENNSYLVANIA WINES | \$10

GRÜNER VELTLINER (WHITE) - GALEN GLEN WINERY CHAMBOURCIN (RED) - GALEN GLEN WINERY ROSE - GALEN GLEN WINERY VIOGNIER (WHITE) - STONY RUN WINERY CRIMSON CUVEE BLEND (RED) - STONY RUN WINERY

## PENNSYLVANIA COCKTAILS

MIXED DRINKS | \$8 Vodka, Gin, Agave Spirit, Rum, Whiskey Butterfly Lavender Mint Infused Vodka \$10 | All Martinis \$14

FRUIT-TEA ROBOT | \$10 Earl Grey Tea Infused Vodka, Orange, Peach, Lemon

OLD FASHIONED | \$12 Bourbon, Bitters, Simple Syrup, Orange and Lemon Peel

ESPRESSO DRANK | \$12 Vanilla Vodka, Espresso Liqueur, Espresso

**GIN & JUICE | \$12** Gin, Blueberry Juice, Lime, Simple Syrup

**BLOOD ORANGE COSMO | \$13** Vodka, Blood Orange Liqueur, White Cranberry, Lime

RED SANGRIA | \$12 Chambourcin, Spiced Rum, Orange Liqueur , Lemon

**BLOODY MARY | \$10** Mix with your choice of alcohol

## UNDERBERG | \$5

Select aromatic herbs from 43 countries are essential to Underberg's all-natural recipe. Underberg contains only water, alcohol, and herbal extracts.