



CRAFT BEER

Stella Artois – Bohemian Style Pilsner
Belgium, 5% (16 oz) 5.00

Brunch Hours

Sat/Sun

11am-4pm

Dinner Hours

4pm - 9pm

Bar Menu

11am – 10pm

North Coast Brewery “Old 38” (on Nitro) – Dublin Dry Stout
Ft Bragg, 5.4% (10 oz) 4.50 (16 oz) 6.00

Morland “Old Speckled Hen” (on Nitro) – English Pale Ale
Suffolk, UK, 5.2% (10 oz) 4.00 (20 oz) 7.50

Moonlight “Death & Taxes” – Dark Lager
Santa Rosa, CA 5% (10 oz) 4.50 (16 oz) 6.00

Tahoe Mountain “Hop Song – IPA
Truckee, CA 6.2% (10 oz) 5.00 (16 oz) 6.50

Deschutes “The Stoic” – Belgian Style Ale
Bend, OR 11%(10 oz) 8.00

Almanac “Farmer’s Reserve Blueberry” – Barrel Aged Sour
San Francisco, CA 7.0% (10 oz) 10.00 (16 oz) 12.00

Saint Archer – White Ale
San Diego, CA 5.0% (16 oz) 6.00

Lagunitas “Little Sumpin” – IPA
Petaluma, CA 7.5% (10 oz) 6.00 (16 oz) 7.50

BOTTLED BEER

FoxCraft Apple or Blood Orange Cider - 6.5% 12oz 6.50

Chimay “Premier” Red - 7% 330ml 10.00

Schneider Hefeweizen Bavaria - 5.4% 500m 8.00

Bear Republic “Racer 5” - IPA 7.5% 10.00 22oz

Brunehaut Amber (*gluten free*) - 6.5% 11.2oz) 7.00

Stone Japanese Green Tea IPA - 10.1% 22oz 13.00

Ballast Point Sculpin IPA - 7% 22oz 10.00

Lost Coast “Sharkinator” White IPA - 7% 22oz 8.00

Petaluma Hills Big House Blonde - 6.4% 22oz 8.00

Pacifico - 4.5% 12oz. 4.00

Einstock – Akureyri (Iceland)
Toasted Porter - 6% 5.00
Icelandic White Ale - 5.2% 5.50

Chefs Karen & Lucas Martin

No substitutions Corkage fee 15.00 per bottle Not Responsible for Lost or Stolen Items Water served upon Request

707. 823. 6614 • klbistro.com • 119 South Main Street Sebastopol CA