



Welcome! All Red Shed beers are handcrafted at our brewery in Cherry Valley, New York. We take pride in brewing our product with local NY state ingredients. Since our beers are grown from local farms, they represent the season and region from which they were harvested.

PINTS \$6 HENS \$5 TASTERS \$2.50

OTSEGO 5.5% ABV / 20
IBU

GOLDEN ALE

Fresh, clear, and crisp— delicate pilsner malts and light spicy hops with a crisp, dry finish.

JESSICA'S 5.8% ABV / 25
IBU

RED ALE

American Red Ale with bright citrus hops, caramel malts and light rye spiciness.

LOOSE ROOSTER 8.0% ABV / 40
IBU

DOUBLE IPA

Juicy DIPa with balanced hop notes of peach and mango tied together with a light, bitter finish.

HOP HARVEST 6.2%
ABV

PALE ALE

A hazy brew with locally sourced hops that features moderate bitterness and a full mouthfeel.

CLOUDY GIRL 6.5% ABV / 36
IBU

HAZY INDIA PALE ALE

A full bodied NEIPA with luscious tropical notes of mango, papaya and a touch of lemon.

MARZEN
6.0% ABV

OKTOBERFEST

A malty, toasty Marzen brewed with German and NY hops, with a crisp, dry finish. Prost!

H. CLAUSEN & SON 5.1%
ABV

HENRY'S HEFEWEIZEN

A light unfiltered wheat beer that is dry and tart with flavors of apple, banana, and clove.

CHERRY VALLEY 6.1% ABV / 25
IBU

SMOKED PORTER

Dark, rich porter creates warmth through cherry wood smoked and chocolate malts, and light floral hops.

"THE LOCAL" 4.2% ABV / 18
IBU

ENGLISH SESSION ALE

Our dark mild has a rich mahogany color, mild bitterness, low carbonation and malty notes of sweet caramel, nutty toffee and chocolate.

PUMPKIN
6.3% ABV

SAISON ALE

Our collaboration Pumpkin Saison uses 10 pounds of fresh pumpkins per barrel. A blend of barley malt, wheat, and oats along with spices brew up a beer with distinct autumn character.



Besides Beer

WINES

WHITES

Dr. Konstantin Frank Chardonnay \$7
Awestruck White Wine \$7

REDS

Dr. Konstantin Frank Pinot Noir \$7
Knapp Winery Superstition \$7

NON-ALCOHOLIC

Bottled Water \$1
Adirondack Soda \$2
Cola
Ginger Ale
Root Beer
Orange



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