BEER MENU

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112 East Court Street
Paris, IL 61944

#	Name	Description	ABV	Glass	Taster	Glass	Growler
1	**What the Hef?**	This German wheat beer has a nice lemon finish that leaves you wondering "What the ?" Try with a blood orange or tangerine infusion!	5.1%		$3	$6	$15
2	**Honeybee Brown Ale**	You will love our Brown Ale named in honor of the Paris Kiwanis Honeybee Festival. It is made with local honey from Circle H Honey in Paris.	5.3%		$3	$6	$20
3	**Towhead Blonde**	Crisp and clear traditional American Blonde Ale with cascade hops that's not quite as innocent as the blonde kids you knew up the street.	4.5%		$3	$6	$15
4	**Tangled Up In Watermelon**	Part of our Tangle Up Series - A beautiful sour ale that has been infused with a watermelon.	4.5%		$3	$6	$20
5	**Lineman Lager**	This lager is named after those that came before us at LOT 50. A traditional Light American Lager will surely be a favorite of yours as it was of the CIPS lineman of yesteryear.	4.5%		$3	$6	$15
6	**A Little German in Paris**	With this beer, we pay homage to "A Little German in Paris" beer tent of yesteryear. This German Kolsch is crisp, clean and oh-so drinkable!	4.5%		$3	$6	$20
7	**Cloudier Judgment**	If you like Clouded Judgment, then you'll LOVE it's big brother! We've taken our juicy New England IPA, and amplified everything you love about it.	9.5%		$4	$7	$35
8	**Slap Hoppy**	This IPA is the "hoppiest" beer we have on tap. It is dry hopped with 11 pounds of hops. It is one of LOT 50's originals from the beginning.	6.5%		$3	$6	$15
9	**Fuzzy German**	The Fuzzy German is our take on a tart German Berliner Weisse infused with peach puree. It is tart and refreshing!	4.8%		$3	$6	$20
10	**Court St. Stout**	Get your chocolate fix with this Chocolate Milk Stout fermented over 6 pounds of Cocoa Nibs.	5.3%		$3	$6	$15

Hours of Operation

Wednesday 3-7 **Thursday** 3-10 **Friday** 3-11 **Saturday** 2-11 **Sunday** 2-7

Join us for Trivia on Thursday nights at 7:00pm

Non-Alcoholic Drinks

Coke	2
Diet Coke	2
Sprite	2
Mountain Dew	2
Dr. Pepper	2
Root Beer	2
Bottled Water	1
Capri Sun	50¢

Wine List

	Glass/Bottle
Moscato	7 / 20
Sweet Red	7 / 20
Riesling	7 / 20
Chardonnay	7 / 20
Pinot Noir	7 / 20
Cabernet Sauvignon	7 / 20

-- CIDERS --

BRICKSTONE Sweet Lou's 12oz	**5**
ANGRY ORCHARD Crisp Apple 16oz	**6**

DOMESTIC CANS $3

Canned Cocktails:

Cutwater	**$8**
High Noon	**$6**

LOT 50 IS AVAILABLE FOR RENTAL.
ASK ABOUT AVAILABILITY.

Add a flavor infusion for $1 per pint

Blood Orange
Raspberry
Tangerine
Jalapeno
Vanilla
Watermelon
Wild Strawberry
POG - Passionfruit, Orange, & Guava

OFF TAP FOR NOW:

Amos's Lot	This Belgian Ale, brewed with orange peel and honey, is named for Amos Williams who was an Edgar County Surveyor. In 1823, he dubbed this plot of land Lot 50 of the City of Paris.	5.4%	
Barrel-Aged Amos's Lot	This Belgian Ale, brewed with orange peel and honey, is named for Amos Williams who was an Edgar County Surveyor. In 1823, he dubbed this plot of land Lot 50 of the City of Paris. We rested Amos's Lot in a Woodford Reserve Double Oak barrel for 3 months.	7.2%	
Batch 50 Double IPA	We make this double IPA each year to commemorate our anniversary! Brewed with Cascade, Simcoe, and CTZ hops and dry hopped with Amarillo and Warrior.	9.5%	
Barrel-Aged Big John's Barleywine	We rested Big John in a Woodford Reserve Double Oak barrel for 6 months. It's boozy yet very drinkable.	11.0%	
Barrel-Aged King's Court	This barrel-aged Imperial Stout has chocolate and more chocolate. It has been aged with 6 pounds of Ecuadorian Cacao Nibs.	10.5%	
Big John's Barleywine	This is our take on the American Barleywine. It is malty, smooth and just boozy enough.	11.9%	
Blueberry Blonde	We have put a summertime twist on this LOT 50 favorite. Our original crisp and clear traditional American Blonde Ale has been infused with blueberries.	5.7%	
Blueberry Sour Blonde	We have put a twist on this LOT 50 favorite. Our original crisp and clear traditional American Blonde Ale has been infused with blueberries and then soured.	5.7%	
Candy Canes on Court	Get your chocolate fix with this Chocolate Milk Stout fermented over 6 pounds of Cocoa Nibs. We have infused this batch with Peppermint for a holiday flair.	6.5%	
Cappuccino Blonde	This is our Towhead Blonde, which is a crisp and clear traditional American Blonde Ale with cascade hops, that has been infused with cappuccino.	5.7%	
Black Cherry Wheat is On	The Wheat is On with a cherry twist!	5.5%	

Citra Fuse	Powerful citra hopped tribute to the buildings first tenant - Central Illinois Power Systems (CIPS)	6.5%	
Clouded Judgment	Tons of citrus goodness brought to you by El Dorado, Citra, and Mosaic hops. Tread carefully down this juicy New England IPA Road. Served in a Renaissance glass.	7.1%	
Cloudier Judgment	If you like Clouded Judgment, then you'll LOVE it's big brother! We've taken our juicy New England IPA, and amplified everything you love about it.	9.5%	
Clurichaun Red Ale	☘Our Irish Red is named for the Leprechaun's drunken, mischievous cousin. You too may find trouble after too many of these. ☘	5.3%	
Coldilocks IPA	Our take on the new style of Cold IPAs - an IPA that is fermented at a colder temperature than normal. It's crisp, not too dry, not too malty, and of course, hopped just right!	6.7%	
Court St. MINT	In honor of St. Patrick's Day, we have a twist on our original Court Street Stout. It is infused with fresh organic mint. Yum!	6.5%	
Court St. Stout	Get your chocolate fix with this Chocolate Milk Stout fermented over 6 pounds of Cocoa Nibs.	6.5%	
Red Velvet Court St Stout	Take the chocolate goodness from the Court Street Stout and add Red Velvet Cake and you get raspberries dunked in chocolate for a tasty variation of one of our original beers!	4.8%	
Fuzzy German	The Fuzzy German is our take on a tart German Berliner Weisse infused with peach puree. It is tart and refreshing!	4.0%	
Frosted Court St. Stout	What happens when we collaborate with Frosted by Maddie? You get a sweet twist on our chocolate stout when combined with red velvet cake.	4.8%	
Ghost of Ginger Baker	This cream ale is named after the famous drummer of the Eric Clapton led super group, Cream. It's light, smooth on the back end, and very easy to drink!	5.4%	
Honeybee Brown Ale	You will love our Brown Ale named in honor of the Paris Kiwanis Honeybee Festival. It is made with local honey from Circle H Honey in Paris.	5.3%	

I Am Brut	A homage to the Guardians of the Galaxy..it is made with Galaxy and Idaho #7 hops. This Brut IPA is dry and refreshing on the front with fruity notes and delicious hoppiness on the back end.	6.3%	
Identity Crisis IPA	We took all the things we loved about Clouded Judgement and the Isolation IPA, changed out the yeast and we've got an Identity Crisis! If you like hops, this beer is for you!	7.2%	
ISOLATION IPA	Our milkshake IPA! Nearly 50 pounds of flaked and malted oats gives this beer a smooth mouth feel with the hoppiness of your favorite IPAs. Try it with a fruit infusion!	6.8%	
It's 3 AM Porter	Guess what time we finished our first batch of this roasted malt filled coffee porter? You guessed it...3 AM!	4.6%	
Lincoln Trail Ale	This nut brown ale is smooth, nutty, and an easy drinker. It's perfect on a nice, summer day!	5.2%	
Lineman Lager	This lager is named after those that came before us at LOT 50. A traditional Light American Lager will surely be a favorite of yours as it was of the CIPS lineman of yesteryear.	4.5%	
A Little German in Paris	With this beer, we pay homage to "A Little German in Paris" beer tent of yesteryear. This German Kolsch is crisp, clean and oh-so drinkable!	4.5%	
Maized and Confused	Our Mexican Lager gets its name from the flaked corn used in the brewing process. It is clean, crisp and easy to drink.	5.2%	
Mango Habanero Wheat	Mango and habanero make a sweet and spicy take on our classic American wheat beer!	5.5%	
Marshmallow Smokey The Beer	We took our Smokey the Beer porter and infused it with marshmallow to sweeten it up a bit. It gives you that toasted marshmallow by a campfire feeling in a glass.	6.8%	
Master of Disguise	Its color makes you think it is heavy, but this German Schwarzbier is deliciously smooth, chocolatey and crushable.	4.6%	

Oktoberfest	Our Oktoberfest, a traditional marzen style, amber colored German lager, is rich and malty with low hop bitterness and has the crisp, clean finish you'd expect from a lager. Prost!	5.7%	
PARIS Pilsner + 120 Coffee Co. Infusion	Welcome to the neighborhood 120 Coffee Co. Our traditional German pilsner has been infused with 120 Coffee Co. coffee beans. Limited time only.	4.5%	
Peanut Butter Barrel-Aged King's Court	We took our King's Court Imperial Stout and aged it for 7 months in a Woodford Reserve Double-Oaked Bourbon Barrel in the cellar.	11.0%	
Pineapple Wheat Is On	The Wheat is On - Pineapple variation	5.4%	
Pumpkin Spice Towhead Blonde	Our crisp and clear traditional American Blonde Ale has been infused with Pumpkin Space. Check out this fall favorite!	5.7%	
Raddle Me This	Take the Rainstopper and add some citrus soda and you've got Raddle Me This. It's sweet, citrusy and pleasant on your summer palate.	4.5%	
The Rainstopper	This Grapefruit Wheat has hints of an American Wheat beer but with a refreshing fruitiness from grapefruit puree added during the boil. It'll make you appreciate the summer sun and keep the rain away!	6.1%	
RASPBERRY Barrel-Aged **King's Court**	Our barrel-aged Imperial Stout has been infused with raspberry for a delicious chocolate raspberry treat.	11.0%	
Raspberry Sour Blonde	This beer was created by souring our Towhead Blonde and adding raspberry puree. You will find this sour to be a milder version of a sour.	5.7%	
Slap Hoppy	This IPA is the "hoppiest" beer we have on tap. It is dry hopped with 11 pounds of hops. It is one of LOT 50's originals from the beginning.	6.5%	
Smokey The Beer	Smokey the Beer is our smoked Porter. We brewed this beer with Indiana Nordic smoked malt from Sugar Creek Malts in Lebanon, IN. Try it on its own or blend it with It's 3AM Porter.	6.8%	

StageCoach Coffee Blonde	We took our Towhead Blonde, a traditional American Blonde Ale with cascade hops, and infused it with coffee from StageCoach Coffee.	4.5%	
Talking Wall APA	Try our first batch of an American Pale Ale. This APA is lighter than your traditional IPA but has enough bitterness for you “hop-heads” to enjoy. We named this beer in homage to our new wall mural by Bryan Hand.	6.5%	
Tangled Up In Blackberry	The latest in our Tangled Up In Sour Series - A beautiful sour ale that has been infused with a blackberry compound to give it a tart finish! You will love it!	4.5%	
Tangled Up In Blueberry	Part of our Tangled Up Series - A beautiful sour ale that has been infused with blueberry to give it a gorgeous color and tart finish! You will love it!	4.5%	
Tangled Up In Cranberry	A beautiful sour ale that has been infused with a cranberry compound to give it a gorgeous color and tart finish! You will love it!	4.5%	
Tangled Up In Passion Fruit	The latest in our Tangled Up In Sour Series - A beautiful sour ale that has been infused with a passion fruit compound. You will love it!	4.5%	
Tangled Up In Watermelon	Part of our Tangle Up Series - A beautiful sour ale that has been infused with a watermelon.	4.5%	
The King’s Court	Imperial Stout has chocolate and more chocolate. It was made with 6 pounds of Ecuadorian Cacao Nibs.	9.0%	
The Other Blonde	We took the same malt bill as the Towhead Blonde and skipped the dry hop. It’s light, easy to drink and the perfect drink for a summer day.	4.5%	
The Quadfather	A traditional Belgian Quad that packs a potent punch. It’s sweet, malty, and maybe a tad too easy to drink. Served in our snifter glass.	10.1%	
The Wheat Is On	Try drinking this American Wheat without thinking about humming this tune from a classic 80’s comedy. Change it up with a tangerine infusion.	5.5%	
The Margarita Gose	Our original kettle sour There Gose Court Street has been infused with a Margarita Syrup. It is served in our Renaissance glass.	4.8%	
There Gose Court Street	Our original kettle sour! This is a German Tart made with an Omega Yeast Lactobacillus Blend. It is served in our Renaissance glass.	4.8%	

There Gose PORT Street	We've worked with our friend Kevin Tracy at Mead Masons to develop our first Braggot. It's a combo of our German sour (There Gose Court Street) and a Port Mead. A bit sweet, a bit dry, and a bit salty. Delicious in our 9 oz snifter	6.7%	
Tripel Digits	We thought it would be fun to make a hearty Belgian Tripel in honor of our 100th batch. Hence Tripel Digits! It's malty, sweet, spicy and just boozy enough to require careful treading.	7.7%	
Towhead Blonde	Crisp and clear traditional American Blonde Ale with cascade hops that's not quite as innocent as the blonde kids you knew up the street.	4.5%	
What the Hef?	This German wheat beer has a nice lemon finish that leaves you wondering "What the ?" Try with a blood orange or tangerine infusion!	5.1%	
LOT 50 BREWING **Winter Ale**	This spiced holiday ale is lightly malted and spiced just right to warm you up on these cold winter nights. SEASONAL AVAILABILITY	6.0%	
Smithwick's Irish Ale	Brewed since 1710, Ireland's original red ale has a balanced taste from a blend of mild hops, sweet malt, and roasted barley.	4.5%	
Yuengling Lager	Coming from the oldest brewery in America, this American Classic is an amber lager brewed with cluster and cascade hops.	4.5%	

Glasses	9 oz. Snifter	13.3 oz. Renaissance	16 oz. Pint
			

MEAD MASON

CURRENTLY OFFERING at 6.9% ABV:

Served in 5oz or 9oz pours or mix with any beer on tap to make a Braggot.