

PHILLIPS

Cider Bar & Market

Just Apples

1852 Blend - 7.5% ABV 7oz \$5.50 16oz \$8.00

Heritage Cider - Made with the original apple varieties first planted at our farm in 1852: Northern Spy, Baldwin, Tolman Sweet, Steele Red, Snow, & Rhode Island Greening. A unique heritage blend, honoring the history of apple growing on our farm.

Parm - 7% ABV 7oz \$4.50 16oz \$7.00

Farmhouse cider. Fermented dry and conditioned for months before packaging this blend of modern and heritage apples features an emphasis on Northern Spies and brings a distinct apple aroma, a touch of acidity, and a subtle complexity. Notes of white peach and white wine can be found throughout.

Sweeter 7oz \$4.50 16oz \$7.00

Magdeline - 7% ABV

Semi Sweet Cider - A blend of modern & heritage apples, fermented dry, then back sweetened with Michigan apple juice concentrate. This cider gives you more of that sweet apple flavor.

Wood 7oz \$4.50 16oz \$7.00

Ferdinandus - 7% ABV

French Oak Aged Cider - Just like apples, not all oaks are the same. Aged on French oak chips, this dry cider imparts notes of spice & a more subtle woody oak finish than American Oak

Hopped 7oz \$4.50 16oz \$7.00

Hob - 7% ABV

Hopped Cider - A dry cider base dry hopped multiple times with local Michigan Cashmere hops. The dry hopping process brings notes of tropical fruit, melon, and flowers with out bitterness.

Flights Four 4oz Pours \$10

Pickled Farmer \$9.00

Parm, McClure's Pickle Juice, Garlic Dill Pickle Spear

Fruited 7oz \$5.00 16oz \$7.50

Sophia - 7% ABV

Plum Cider - Our own Italian plums are pitted, chopped, & added to the secondary fermentation in this dry cider. This creates a bold colored cider that showcases the different fruit flavors our plums can bring to a dry cider.

Black Tea Orange - 7% ABV

Modern & Heritage apples fermented to full dryness are combined with English black tea & fresh organic orange zest. These two additional flavors play off the apple base; the maltiness of the black tea is complimented by the fresh zest of the orange.

Raspberry Thyme - 7% ABV

Modern & Heritage apples fermented to full dryness are combined with raspberries & a small amount of thyme. The raspberries bring big berry notes and tartness, the thyme brings savory herbal notes and mouthfeel.

Elderberry - 7% ABV

Modern & Heritage apples fermented to full dryness are combined with organic elderberries from a local Lansing farm. Elderberry brings a distinct aroma and flavor profile that includes tart, earthy, floral, bitter notes of dark fruit and wine.

Botanical 7oz \$4.50 16oz \$7.00

Ginger Lemongrass - 7% ABV

A blend of modern and heritage apples conditioned with organic ginger and lemongrass. This combination allows for green apple flavor, slight notes of ginger, & bright notes of citrus.

Rose - 7% ABV 7oz \$4.50 16oz \$7.00

Rose Petal & Rose Hip Cider - Modern & Heritage apples fermented to full dryness are conditioned with wild harvested rose petals & organic rose hips. Bright acidity & fragrant floral notes add a delicate sweetness & slight spiciness to the finish.