

# 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 Parmer** \$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.