

Beer!

SCAN HERE FOR OUR
UP-TO-THE-MINUTE TAPLIST OF

Well Made Beer!

SPECIALTY CANS

- 3 MAG SCHERLER EASY

16OZ TALL BOY 4
- 3 MAG SELF CARE (N/A)

ROTATING STYLES 16OZ CAN 6
- GROUND BREAKER (GF)

IPA No. 5 12OZ CAN 7
- LOCUST CIDER

VARIOUS FLAVORS 12OZ CAN 7

BEER TO GO

- BOTTLES AND CANS

CHECK OUT OUR RETAIL COOLER FOR FUN STUFF TO GO!
- 32OZ CROWLER CANS

LIKE THAT WELL MADE BEER? TAKE SOME HOME IN A REALLY BIG CAN!
2 FOR THE PRICE OF 1 EVERY TUESDAY.
- 64OZ GROWLER FILLS

WE'LL FILL UP YOUR GROWLER FROM HOME, OR SELL YOU A NEW ONE!
\$5 OFF ALL GROWLER FILLS ON FRIDAY AND SATURDAY

BREWHOUSE WINE

- GLASS / BOTTLE

LA FRUITÉRE CHARDONNAY

FRANCE 10 / 36
- BELLAFINNA PROCECCO

ITALY 9 / 32
- CAMPUGET ROSÉ

FRANCE 8 / 28
- LA SOLITUDE CÔTES DU RHÔNE

FRANCE 9 / 32
- HIGH NOTE MALBEC

ARGENTINA 9 / 32



SIGNATURE COCKTAILS

- WE ARE PROUD TO FEATURE A SMALL SELECTION OF COCKTAILS
MADE WITH LOCALLY CRAFTED SPIRITS

PROSECCO MIMOSA

PROSECCO AND OJ IN A FANCY PANTS WINE GLASS. 10
MAKE IT AN EXTRA FANCY ORANGE POMEGRANATE SPARKLING MIMOSA! 12

PUGET SOUNDGRIA

SANGRIA MADE WITH OOLA BOURBON, LEMON, LIME, AND ORANGE.
FINISH IT WITH YOUR CHOICE OF MALBEC OR CHARDONNAY. 13

OLY BASIC BOOCH

OLYMPIA VODKA, LIME, AND KOMBUCHALUV LEMONADE LUV.
THE LIQUID SOUL OF THE ASPIRATIONAL 90'S WITH A TWIST. 13

FRENCH 80

SANDSTONE GIN, PROSECCO, LEMON. C'EST MAGNIFIQUE! 13

WHITE WHISKEY MARGARITA

SANDSTONE WHITE WHISKEY, CURAÇAO, OJ, LIME, SWEET & SOUR.
NO TEQUILA? NO PROBLEMO! 12

OLYMPIA MULE

OLYMPIA VODKA, LIME, AND GINGER BEER. MOSCOW, SCHMOSCOW. 13

BACON BLOODY MARY

SANDSTONE BACON WHISKEY + DIMITRI'S. BLOODY AWESOME. 13

WHITE RUSSIAN

SANDSTONE COFFEE LIQUEUR, OLYMPIA VODKA, CREAM. DUDE APPROVED. 12

Cocktails + Beer

SALOON '64

OOLA BOURBON, LEMON, AND ORIGINAL '64 LAGER. YEEHAW! 12

SON OF A BEACH

CHILL OUT WITH A TASTY MIX OF 3 HOWELLS RUM, OLYMPIA VODKA, LEMON,
ORANGE, AND CRANBERRY. FINISHED WITH 80LBS OF HOPS IPA. 12

DRINKS FOR ALL-AGES

- SOFT DRINKS

PEPSI, DIET PEPSI, DR PEPPER,
MT DEW, MIST TWIST, ROOTBEER,
ICED TEA, LEMONADE 4
- SAN PELLEGRINO CANS

ROTATING FLAVORS 5
- KOMBUCHALUV KOMBUCHA

ROTATING FLAVORS 7
- RAVEN'S BREW COFFEE

REGULAR OR DECAF 4
- HOT TEA

ASSORTED FLAVORS 3
- JUICE

ORANGE, APPLE, CRANBERRY 3

DAILY EVENTS & SPECIALS!

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
STUDY HALL!	PUBLIC SECTOR DAY	PUB QUIZ @ 7	BINGO! @ 7	FRESH & FRUGAL	FILL 'EM FRIDAY	PRETZEL MANIA!
20% OFF ALL DAY WITH STUDENT ID	20% OFF ALL DAY WITH GOV'T ID	2 CROWLERS FOR THE PRICE OF 1	1/2 PRICE BOTTLES OF WINE	COCKTAIL LAB	\$5 OFF ALL GROWLER FILLS	25% OFF ALL PRETZEL PLATES
				\$2 TALL BOYS		

WELL #80 AND THE WATER

In 1895 Leopold Schmidt, a politician and brewer from Montana, traveled to Olympia with the Montana State Capital Commission to observe construction of the New Washington State Capital Building. During his visit he was introduced to Olympia's artesian water. Immediately impressed, he sent a sample to a laboratory where his belief was confirmed, "With this water, I can brew better beer than ever!" The next year, at the foot of Tumwater Falls, the Olympia Brewing Company was born, and until it closed on June 27, 2003, their beer was made with water from the artesian wells, made famous by the slogan, "It's the Water".

Life Magazine once said about Olympia Beer, "The secret is simply water...Few such waters have ever been discovered. One of these waters, naturally perfect for brewing, flows from deep artesian wells in Olympia, Washington."

The water has been carbon dated to be over 3,000 years old and comes from a vast subterranean reservoir called the Tumwater Sand aquifer. The aquifer was formed at the start of the Holocene Epoch, roughly 12,000 years ago as the Vashon Glacier withdrew at the end of the great ice age.

In 1939, a survey of artesian wells in Olympia identified and numbered ninety-six individual wells. The well in the back of our building was designated as Well #80, with an average flow rate of 35 gallons per minute and a constant temperature of 53 degrees. When we were first shown the well inside the building our mission was clear: We had to find a way to bring this amazing resource back to brewing.

Paul Knight, Brewmaster at the Olympia Brewing Company from 1974 to 1997 once said, "I was amazed by the correlation by what we were doing back in the 1970's and what the original brew masters were doing in the 1800's. We were making very much the same beer as they made in 1896".

At Well 80, our goal is to follow in the footsteps of Leopold Schmidt, Paul Knight, and all the other pioneers that made great beer from some of the best water in the world.

It really is the water.



Leopold F. Schmidt