

Phillips Cider Bar & Pizzeria Tap Menu
Maple Rapids Mi

Just Apple

Granny Smith & Blondee - 7% ABV 7oz \$4.50 16oz. \$7.00

Two Varietal - A blend of modern & heritage apples, fermented dry.

This combination promotes perceived sweetness from the Blondee with balanced acidity & apple flavor from the Granny Smith.

Sweeter

Magdeline - 7% ABV 7oz \$5.50 16oz \$8.00

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.

Fruited

Nancy: Strawberry, Rhubarb, Cardamom - 7% ABV 7oz \$5.50

16oz \$8.00

Our heritage and modern apple blend with the classic pairing of strawberries and rhubarb with a dash of cardamom. The cardamom helps bring an extra layer of depth and to create a longer flavor profile to the cider.

Louisa: Cranberry Cider - 7% ABV 7oz \$5.50 16oz \$8.00

Cranberries are added to the secondary fermentation to this dry cider. The cider is light pink in color and has a subtle but rounded dry cranberry finish with a hint of tartness.

Wooded

Eugene: Maple Wood Cider - 7% ABV 7oz \$4.50 16oz \$7.00

A blend of modern and heritage apples conditioned on maple wood which adds notes of maple candy, light spice and a hint of cocoa.

Hopped

Mosaic Galaxy - 7% ABV 7oz \$4.50 16oz \$7.00

A one off cider made just for Maple Rapids. Dry hopped with Mosaic and Galaxy hops. This two hop combination with the cider base provides notes of passionfruit, peach, and citrus with floral undertones.

Pickled Pint \$9