

BOTTLE LIST

Belgian Styles:

Ambers/ Blondes/ Pales/ Golden/ Strong Ales:

Modifications of British—style ales that were developed in the first half of the twentieth century to accommodate the discerning Belgian taste. These beers range in color from that of straw to golden blonde, to dark amber. They are, crisp, and dry, with low—to—medium bitterness and aroma from hops, and some sweetness from malt. Fruitiness from esters may be perceived but do not dominate the flavor or aroma. A lighter body from higher carbonation may be noticed.

- **Avery Karma Ale:** 5.2% wonderfully smooth, with light, slightly fruity flavors balanced perfectly with sweet caramel malts 12oz/ \$6
- **De Dolle Arabier:** 8% brewed with flower Nugget—hops from Poperinge, predominate dry hopping taste and aroma 11.2oz/ \$12
- **De Dolle Boskeun** 10% Easter beer brewed with pale malt, Golding hops, cane sugar and refermented with native honey 11.2/ \$12
- **De Dolle Oerbier:** 9% sweet and dark with flavors of cherry, and tart apple, a thick middle, and a hoppy, spicy finish 11.2oz/ \$12
- **Delerium Tremens:** 9% yeasty fruitiness reminiscent of raisin bread are rounded out by dry citrusy hops 11.2oz/ \$8
- **Delerium Nocturnum:** 8.5% brown colored beer with flavors of bananas, sweet bread, yeast, and red wine 11.2oz/ \$8
- **Duvel:** 8.5% lively carbonation creates a light crispness to this bitter, sweet, spicy classic ale 11.2oz/ \$7.5
- **Fantome Black Ghost:** 8% started as a Irish stout now resembles a very spicy almost tart Belgian Strong Ale 750mL/ \$25
- **La Chouffe:** 8% earthy and fruity with flavors of apples, pears and a dry spicy yeastiness 11.2oz/ \$8
- **Southern Tier Cuvee One:** 11% toasted coconut, almond biscotti, and oak with a taste of honeysuckle 22oz/ \$25
- **Witkap Pater Single** 6%: golden colored, cloudy with a light, frothy head and a simple mellow flavor 11.2oz/ \$8

Dubbel:

Based on the original Dubbel brewed in the Trappist Abbey of Westmalle in 1856. Known for nutty caramel flavors, the Dubbel is a rich malty beer with some spicy yeast and mild alcoholic characteristics.

- **Achel 8° Bruin*:** 8% Malty with nice notes of alcoholic pepper, yeast, toffee, and clove. 11.2 oz/ \$10
- **Allagash Dubbel:** 7% dark malty taste with a dry finish with hints of chocolate and nuts. 12 oz/ \$7
- **Chimay Premiere* (Red):** 7% smooth, with subtle sweetness and a toasted caramel flavor 11.2oz/ \$9
- **Kapittel Pater:** 6% fruity, sweet with a roasted, bready taste 11.2 oz./ \$9
- **Ommegang Abbey Double:** 8.5% strawberry and banana flavors braced by an accent of dark spices. 11.2 oz/ \$6.25
- **Rochfort 6*:** 7.5% soft body and an earthy, herbal palate that develops into a deep fruitiness 11.2oz/ \$9.5
- **St. Bernardus Prior 8:** 8% full malty, fruity flavor balanced by a complex almost sour yeasty quality 12oz/ \$8
- **Westmalle Dubbel*:** 7% strong dark fruit flavors of cherries, and raisins complement a rich maltiness 11.2oz/\$10

Tripel:

The Trappist abbey in Westmalle brewed a new beer in 1934, calling it "superbier". It was a strong blonde ale and was very likely based on a blonde beer the monks had been brewing sporadically since 1931. In 1956, the recipe was modified and it then took on the name Tripel. Known for their complex, spicy, yeasty, fruity, sweet, alcoholic flavors.

- **Achel 8° Blond*:** 8% dry, hazy brew with flavors of wheat, banana, hops and fruity esters 11.2oz/ \$10
- **Allagash Tripel:** 9% passion fruit and herbs in the aroma with subtle suggestions of banana and honey 12oz/ \$7
- **Chimay Cinq Cents* (White):** 8% fragrant with a dry, peppery, palate and a sweet honey flavor 11.2 oz/ \$10
- **De Dolle Dulle Teve:** 10% big body with beautiful estery, candi sugar flavors and a nice dry bitterness 11.2 oz/ \$12
- **Gouden Carolus Tripel:** 9% banana, orange, and apricot balanced by spices; clove, ginger, and pepper 11.2 oz/ \$8
- **Gulden Draak Dark Tripel:** 10.5% flavors of caramel, fruity wine and crushed cherries soaked in alcohol 11.2oz/ \$8.5
- **Houblon Chouffe IPA Tripel:** 9% heavily hopped showcasing the balance between an IPA and a Belgian Tripel 11.2oz/ \$9
- **Rochfort 8*:** 9.2% creamy, biscuity with notes of yeast over a subtler toffee, plum foundation 11.2 oz/ \$10
- **St. Bernardus Tripel:** 8% creamy and crisp, has a solid malt character balanced by herbal and spicy flavors. 11.2 oz./ \$8.25
- **Struise '07 Tsjeeses:** 10% a very complex brew, slightly tart with big assertive flavors of hops, nutmeg and citrus 11.2/ \$12
- **Tripel Karmeliet:** 8% barley, oats and wheat give this unique beer flavors of apple, rockcandy and a lemon 11.2 oz/ \$8.25
- **Val Dieu Tripel:** 9% pear, tangerine and raw honey merge together backed by a slight hop bite at the finish 11.2 oz/ \$7.5
- **Unibroue La Fin Du Monde:** 9.5% slightly sweet and tart, spicy, toasty malts and citrusy hops 12oz/ \$6.5
- **Westmalle Tripel*:** 9.5% the definitive Tripel, full of anise and juicy orange peel, with a delicate sweetness. 11.2 oz/ \$10

Quadruple:

Inspired by the Trappist brewers of Belgium, a Quadrupel is a Belgian style ale of great strength with bolder flavor compared to its Dubbel and Tripel sister styles. Typically a dark creation that ranges within the deep red, brown and garnet hues. Full bodied with a rich malty palate and a noticeable boozy quality.

- **Chimay Grande Reserve*** (Blue): 9% boozy with hints of pepper and lots of dark candy sugar. 11.2 oz/ \$10
- **Kapittel Abt:** 10% fruity, sweet with a roasted, malty taste reminiscent of dried strawberries. 11.2 oz./ \$9
- **Kasteel Bruin (Donker):** 11.5% immensely rich and alcoholic brew with flavors of dark sweet bread and dried fruits 11.2oz/ \$8
- **Mikkeller Santos Little Helper 2008:** 11% lightly spiced with sweet orange peel, coriander seeds, cinnamon and cocoa 750mL/\$25
- **Ommegang Three Philosophers:** 9.8% blend of a strong Belgian Quadrupel and Lindemans Framboise (Raspberry) 12oz/ \$6.5
- **Rochefort 10*:** 11.3% rummy, candy, sugar taste balanced with fruit, spice and alcohol 11.2 oz / \$11
- **St Bernardus Abt 12:** 10.5% full bodied, massively complex alcoholic flavors of raisins, cherries and honey 11.2oz/ \$9

Flemish Reds/ Oud Bruins/ Sour Ales:

Flanders Red, are commonly referred to as the "red" beers of West Flanders. Belgian Red Beers are typically light-bodied brews with reddish-brown colors. They are infamous for their distinct sharp, fruity, sour and tart flavors which are created by special yeast strains. Very complex beers, they are produced under the age old tradition of long-term cask aging in oak, and the blending of young and old beers.

- **De Dolle Oerbier '07 Reserve:** 13% tart floral aroma, perfumy, dark fruit, plum sour apples and pears 11.2oz/ \$18
- **Duchesse de Bourgogne:** 6.2% smooth with flavors of passion fruit and balsamic culminating in a long dry finish 11.2oz/ \$9
- **Panil Barriquee:** 8% deep earthy, sour character uncompromisingly dry and complex, and endlessly interesting. 720mL/ \$25
- **Petrus Aged Pale:** 7.3% after 24 months in wood, an oaky aroma; hints of sherry and a fruity sourness develops 11.2 oz/ \$11
- **Vichtenaar:** 5.1% mild-sour and amazing complex, with strong red wine qualities 11.2oz/ \$9

Lambic:

A very distinctive type of beer brewed only in the Pajottenland region of Belgium (southwest of Brussels). Unlike conventional ales and lagers, which are fermented by carefully cultivated strains of brewer's yeasts, Lambic beer is instead produced by spontaneous fermentation: it is exposed to the wild yeasts and bacteria that are said to be native to the Senne valley, in which Brussels lies. It is this unusual process which gives the beer its distinctive flavor: dry, vinous, and cidery, with a slightly sour aftertaste.

Fruit Lambics: whole fruits or syrups are traditionally added after spontaneous fermentation has started

- **Cantillon Kriek:** 5% delicate cherry notes balance a light sourness 375 mL/ \$16
- **Cantillon Rose de Gambrinus:** 5% delicate fresh raspberry lambic complemented by a unmistakable tartness 375mL/ \$16
- **Drie Fonteinen Kriek:** 5% a cherry flavored lambic, with a noticeable funky, earthy, mustiness 750mL/ \$30
- **Oud Beersel Framboise:** 6% tart, sour, funky brew flavored with raspberries 375 mL/ \$16
- **Hanssens Oubietje:** 6% tart, fresh, dry, flavored with a perfect ripe strawberry taste 375mL/ \$16
- **St. Louis Framboise:** 4.5% strong, sweet raspberry flavor 375 mL/ \$10
- **St. Louis Kriek:** 4.5% strong, sweet cherry flavor 375 mL/ \$10

Guezues: a blend of different vintages of lambics, light bodied with little hop flavor or bitterness, known for their sour, funky flavors

- **Cantillon Classic Gueuze:** 5% the world's classic Gueuze, tart, clean, refreshing... amazing 375mL/ \$13
- **Drie Fonteinen Doesjel:** 6% young yeast is put to sleep ('ingedoesjeld') so the original lambic flavors are preserved 375mL/ \$16
- **Drie Fonteinen Oude Gueuze:** 5% strong barnyard mustiness, followed by a sour yeasty funkiness 375mL/ \$16
- **Hanssens Oude Gueuze:** 6% tart and cheesy with a barnyard aroma with apple and lemon 375mL/ \$16
- **Lindemans Gueuze Cuvée Renée:** 5% flavors of apples and wine vinegar dominate this delicate brew 375mL/ \$13
- **Oud Beersel Oude Gueuze:** 6% clean, and tart with a dry white wine flavor with little to no carbonation 375 mL/ \$16

Wild Ale

"Wild" yeast or bacteria, such as: *Brettanomyces* (*Brettanomyces Bruxellensis*, *Brettanomyces Lambicus* or *Brettanomyces Anomolus*), *Pediococcus* or *Lactobacillus* has been introduced in the brewing process. This introduction may occur from oak barrels that have been previously inoculated, pitched into the beer, or gained from various "sour mash" techniques. Regardless of which and how, these little creatures often leave a funky calling card that can be quite strange, interesting, pleasing to many, but also often deemed as undesirable by many.

- **Avery Fifteen:** 7.7% brewed with mission figs, hibiscus flowers, white pepper, and an unique strain of *brettanomyces* yeast 22oz/ \$20
- **Orval*:** 6.9% complex flavor and aroma of leather, horse blanket, spice produced by a unique strain of yeast 11.2oz/ \$9
- **Mikkeller It's Alive!:** 8% tribute to Orval, hoppy and dry brewed with a potent funky *Brettanomyces* strain 750mL/ \$30
- **Mikkeller It's Alright!:** 4.5% A Mikkeller session beer. Low in alcohol, dry, light, sour and refreshing 11.2oz/ \$10
- **Victory Wild Devil:** HopDevil fermented with wild yeast, which gives the already citrusy brew a sharp, sourish edge 750mL/\$20

Saisons/ Farmhouse Ales/ Biere De Gardes:

Saisons are sturdy farmhouse ale that was traditionally brewed in the winter, for consumption throughout the summer months. Known for being a very complex style, many are very fruit in the aroma and flavor. Look for earthy yeast tones, mild to moderate tartness. Lot of spice and with a medium bitterness. They tend to be semi-dry with many only having touch of sweetness.

- **Bruery Saison de Lente:** 6.5% light blonde with a fresh hoppiness and a wild, rustic Brettanomyces character 750mL/ \$20
- **Bruery Saison Rue:** 8.5% brewed With Rye and Brettanomyces flavors of caramel and sage with a barnyard aroma 750mL/ \$20
- **Ellezelloise Saison:** 6.5% pours a deep amber color, fruity, earthy, and dry. 11.2oz/ \$12
- **Fantome Hiver:** 8% very herbal and earthy, with flavors of pepper, yeast, and dried strawberries 750mL/ \$25
- **Fantome Noel:** 10% saison brewed with winter spices with a hint of sourness at the core 750mL/ \$25
- **Foret:** 7.5% 100% organic Saison from Brasserie Dupont, bright, crisp, with a slight floral hop quality 11.2oz/ \$10
- **Glazen Toren Saison d'Erpe – Mere:** 7.5% a bright, clean, subtle saison with notes of spice, fruit and hops 750mL/ \$25
- **Genziana:** 6.2% flavor is dry, floral, spicy, yeast, with apricot, peach, orange zest, and hop citrus 330mL/ \$16
- **Jolly Pumpkin Bam Noire:** 4.5% very dark saison with subtle candied sugar flavors and a tart spiciness 750mL/ \$22
- **La Choulette Framboise:** 6.2% biere de garde blended with fresh raspberries producing a subtle fruit beer 11.2oz/ \$12
- **La Choulette San Culottes:** 7% Sweet, dry and earthy with a subtle lingering rustic baked finish 750mL/ \$22
- **North Coast Le Merle:** 7.9% rustic, hoppy, yeasty, with exotic flavors of tropical fruit 750mL/ \$21
- **Ommegang Hennepin:** 7.7% dry, slight hop bitterness, tangy sourness and a fruity spicy finish 750mL/ \$13.5
- **Saison Dupont:** 6.5% undisputed classic of the Saison style yeasty, earthy, clean and bright 375mL/ \$12
- **Saint Somewhere Saison Athene:** 7.5% bottle conditioned Saison with a spicy and moderately hoppy profile 750mL/ \$20

White/ Witbiers:

Brewed using wheat, the beer gets its name from yeast and wheat proteins which cause the beer to look hazy, or white, when cold. Flavors consist mainly of coriander, orange, and hops. The taste is therefore only slightly hoppish, and is very refreshing.

- **Allagash White:** 5% the definitive American white ale, coriander and orange flavor this effervescent ale 12oz/ \$6
- **Bruery Orchard White:** 5.7% brewed with wheat, oats, malted barley, coriander, orange peel, and lavender 750mL/ \$18
- **Blanche de Chambly:** 5% lightly fruity aromas with a hint of citrus, flavors of wheat with subtle spices and citrus 12oz/ \$6
- **De Glazen Torren Jan de Lichte:** 7.5% double white, brewed with barley and wheat malts, oats and buckwheat 750mL/ \$25
- **De Proef La Grande Blanche:** 7.5% double white with floral aromas of pepper and strong citrus and wheat flavors 750mL/ \$25
- **Hitachino White** 5% Japanese brew flavored with coriander, orange peel, and nutmeg, and is a quite dry and perfumy 11.2oz/ \$9
- **Ommegang Witte:** 5.1% a light brew with flavors of tart lemon, bitter orange and spicy coriander 750mL/ \$14
- **St. Bernardus Wit:** 5.5% apple tartness; herbal spicy notes with coriander and orange and a honey sweetness 11.2oz/ \$8.5
- **Unibroue Quatre – Centième:** 7.5% Thick wheat, orange and light coriander with strong yeast flavors 750mL/ \$20

English Styles:

Bitter

The Bitter style came from brewers who wanted to differentiate these ales from other mild brews, enter pale malts and more hops. Most are gold to copper in color and are light bodied. Low carbonation. Alcohol should be low and not perceived. Hop bitterness is moderate to assertive. Most have a fruitiness in the aroma and flavor, diacetyl can also be present.

- **Blue Bird Bitter:** 4.2% perfect balance of grassy malt and assertive Challenger hops make it a superb session beer 20oz/ \$10
- **RCH Pitchfork Bitter:** 4.3% golden with floral citric hop aroma and taste which is slightly sweet and fruity 20oz/ \$10

Barley Wine/ Old Ale

Despite its name, a Barleywine is very much a beer, albeit a very strong and often intense beer! In fact, it's one of the strongest of the beer styles. Lively and fruity, sometimes sweet, sometimes bittersweet, but always alcoholic. A brew of this strength and complexity can be a challenge to the palate. Expect anything from an amber to dark brown colored beer, with aromas ranging from intense fruits to intense hops. Body is typically thick, alcohol will definitely be perceived, and flavors can range from dominant fruits to palate smacking, resinous hops.

- **Dogfish Head '07 Immort Ale:** 11% brewed with peat smoked barley, organic juniper berries, vanilla & maple syrup 12oz/ \$14
- **JW Lees Vintage Harvest Ale '00– '04:** 11.5% warm, estery aroma, malty on the palate, and a hoppy dry finish 9.3oz/ \$10– \$14
- **Lagunitas '08 Gnarlywine:** 9.7% hoppy, mellow brew with flavors of honey, oak and vanilla 22oz/ \$18
- **Thomas Hardys Ale '04– '08:** 11.7% smoky, intense with earthy, peppery hop notes, vinous fruits and sweet grain 9.3oz/ \$10– \$14
- **Three Floyds Behemoth:** 12% caramel is balanced by generous hopping delivering an intense smooth drinking experience 22oz/ \$15
- **Troegs Flying Mouflan:** 9.3% hoppy flavors finishing with caramel, chocolate, raisin, and fig with hints of roast malt 22oz/ \$12
- **Smuttynose Wheat Wine Ale '08:** 10.7% a very smooth, smoky, refreshing Barleywine made from Wheat 22oz/ \$15

Amber/ Brown

Spawned from the Mild Ale, Brown Ales tend to be maltier and sweeter on the palate, with a fuller body. Color can range from reddish brown to dark brown. Some versions will lean towards fruity esters, while others tend to be drier with nutty characters. All seem to have a low hop aroma and bitterness.

- **Anderson Valley Boont Amber:** 5.8% flavors of honey, sweet malts and a light caramel 12oz/ \$6
- **Avery Ellie's Brown Ale:** 5.8% hints of chocolate and vanilla finishing with a dry nuttiness 12oz/ \$6
- **Coniston Old Man:** 5% session beer with a strong malt backbone and subtle flavors of toffee and roasted nuts 20.9oz/ \$10
- **Dogfish Head Palo Santo Marron:** 12% roasty, and malty aged on the wood of the Palo Santo tree from Paraguay 12oz/ \$10
- **New Castle Brown Ale:** 4.7% this beer defines the style: light-bodied, with a palate loaded with nuts and caramel. 12 oz/ \$6
- **Samuel Smith Nut Brown Ale:** 5% hints of butterscotch, flavors of hazelnut and walnut 12oz/ \$6.25
- **Saint Somewhere Lectio Divina:** 8% honey, estery spices, pear, and apple cider with a medium body 750mL/ \$20

India Pale Ale (IPA)

First brewed in England and exported for the British troops in India during the late 1700s. To withstand the voyage, IPA's were basically tweaked Pale Ales that were, in comparison, much more malty, boasted a higher alcohol content and were well-hopped, as hops are a natural preservative.

- **Avery Maharaja:** 10.5% tangy, vibrant and pungent along with an insane amount of malted barley 22oz/ \$14
- **Bear Republic Racer 5:** 7% sweet and malty, nicely balanced to show off the floral qualities of Cascade and Columbus 12oz/ \$6
- **Belhaven Twisted Thistle:** 6.1% muted hop bitterness allow for the subtle nature of the English hops to show through 20oz/ \$7
- **Burton Bridge Empire Ale:** 7.5% light in color, strong, highly effervescent and heavily hopped, traditional English IPA 16.9oz/ \$10
- **BrewDog Punk IPA:** 6% Scottish IPA with subtle fruity flavors of kiwi, lycee, and passion fruit 660mL/ \$20
- **De Molen Storm & Averij:** 9.2% floral, dry with an apricot malt sweetness and funky, spicy, hoppy notes 750mL/ \$30
- **Dogfish Head 60 minute:** 6% citrusy characteristics show off Amarillo, Warrior and a "Mystery Hop X" 12oz/ \$6
- **Dogfish Head 90 minute:** 9% flavors of fruitcake, raisins, citrus define this sweet malty IPA 12oz/ \$7
- **Dogfish Head 120 minute:** 20% by far the biggest I.P.A. ever brewed, THE HOLY GRAIL for high alcohol hopheads 12oz/ \$14
- **Founders Devil Dancer:** 12% dry hopped for 26 days straight with 10 hop varieties massively hoppy and malty 12oz/ \$10
- **Great Divide Hercules:** 9.1% piney, floral, and citrusy hop balance a hefty backbone of toffee-like malt character 12oz/ \$7
- **Lagunitas Correction Ale:** 6.3% refreshing crisp with flavors of fresh clean floral flavors of citrus and pine 22oz/ \$12
- **Lagunitas Hop Stoopid:** 7.7% bitter IPA with strong flavors of citrus, grapefruit and hops 22oz/ \$12
- **Lagunitas Maximus:** 7.5% bitter IPA with a strong malt back bone and crisp piney notes 12oz \$6.25
- **Mikkeller Single Hop:** 6.9% choose from four different hop varieties available Cascade, Simcoe, Nelson or Warrior 11.2oz/ \$12
- **Mikkeller Stateside:** 7% brewed with tons of aromatic American hops, that provide a fresh bitterness with citrus notes 600mL/ \$16
- **Moylan's IPA:** 6.5% resinous, with aggressive hops balancing an enormous malt backbone 22oz/ \$10
- **Oskar Blues Gordon:** 8.7% hybrid version a red and a DIPa made with six malts and three types of hops 12oz (can)/ \$7
- **Samuel Smith IPA:** 5% medium bodied English IPA, dry, crisp and lightly hoppy 12oz/ \$6.5
- **Stone Ruination:** 7.7% full of aromatic ripe hop character, tropical fruit flavors and a huge hop bitterness 12oz/ \$7.5
- **Stoudts Double IPA:** 10.6% a strong, full-bodied ale with an intense hop character and deep golden color 12oz/ \$6.25
- **Three Floyds Apocalypse Cow:** 9.5% floral hops balanced by a velvety body which has been augmented with lactose milk sugar 22oz/ \$15
- **Three Floyds Black Heart English IPA:** 9% English style IPA with dry bitter hops profile at an American ABV 22oz/ \$15
- **Victory Hop Devil:** 6.7% defined by spicy, herbal American whole leaf hops 12oz/ \$6.25
- **Weyerbacher Double Simcoe:** 9% piney, citrusy, extremely aromatic allowing for the single hop variety Simcoe to shine 12oz/ \$8

Pale Ale

The English Pale Ale can be traced back to the city of Burton-upon-Trent, a city with an abundance of rich hard water. This hard water helps with the clarity as well as enhancing the hop bitterness. This ale can be from golden to reddish amber in color with generally a good head retention. A mix of fruity, hoppy, earthy, buttery and malty aromas and flavors can be found.

- **Baird's Rising Sun:** 5.1% this Japanese beer has a soft citrus hop aroma gives way to a round, honeyed-fruit flavor 12oz/ \$9
- **Great Divide Fresh Hop Pale Ale:** 6.1% moderate hop bitterness marked by unique and intensely fresh grassy hops 22oz/ \$15
- **Hitachino Japanese Classic:** 7% matured in cedar casks, imparting a unique complex spicy yet mild aroma of hops 12oz/ \$10
- **Mikkeller All Others Pale:** 6% well balanced, light thirst quencher, fresh green hops and a subtle malty background 600mL/ \$14

Porter

Modern—day Porters are typically brewed using a pale malt base with the addition of black malt, crystal, chocolate or smoked brown malt. The addition of roasted malt is uncommon, but used occasionally. Some brewers will also age their beers after inoculation with live bacteria to create an authentic taste. Hop bitterness is moderate on the whole and color ranges from brown to black. Overall they remain very complex and interesting beers.

- **De Molen 1914 Porter:** 5.8% traditional porter, sour, with flavors of caramel, chocolate, and butter 750mL/ \$30
- **Flag Porter:** 5% complex, slightly, smoky and nutty, the finish is dry and rich in fruit, hops, and chocolate 12oz/ \$6.25
- **Manchester Star:** 7.3% smooth, full of chocolate notes and an bitterness that only reveals dry wine like finish 16.9oz/ \$12
- **Mikkeller To/From:** 8% this Baltic Porter is spicy, vinous and fruity with a hint of chocolate 750mL/ \$30
- **Sinebrychoff Porter:** 7.2% a world class Baltic Porter, with a strong malt flavors of coffee and cocoa 11.2oz/ \$9

Scottish

The long boil brewing process of the traditional Scottish ales imparts a caramelized flavor to the malt used. Then the floral, herbal and not at all bitter hop character of the ales allows the distinct rich flavored malt to shine through. The Scottish style of ales break down into Light, Heavy and Export. In the 19th century Scotland, a nomenclature, based on the now obsolete shilling currency, was devised in order to distinguish each.

60/ light, 70/ heavy, 80/ export, 90/ to 160/ for Scotch Ales.

- **Belhaven Scottish Ale:** 5.2% delicate aroma of floral hops and freshly baked bread with a creamy body 12oz (can)/ \$6.25
- **Fraoch Heather Ale:** 5% brewed heather instead of hops, flavors of delicate sweet malts and herbal tea 12oz/ \$6.25
- **Orkney Dark Island Reserve:** 10% sweet roasted malt with a warm scotch overtone of peat and smoke 750mL/ \$35
- **Skullsplitter:** 8.5% a Wee Heavy Ale, full of rich caramel and ripe fruit 11.2oz/ \$6.25
- **Three Floyds Robert the Bruce:** 7.2% chocolate and roasted malts, well balanced with the right combination of hops 12oz/ \$6.25

Stout

As mysterious as they look, stouts are typically dark brown to pitch black in color. A common profile amongst Stouts, but not in all cases, is the use of roasted barley (unmalted barley that is kilned to the point of being charred) which lends a dry character to the beer as well as a huge roasted flavor that can range from burnt to coffee to chocolate. A different balance of hops is up to the brewers preference, but the roasted character must be there. Alcohol varies among stouts from very low to extremely high.

- **Birrificio Del Ducato Verdi Imperial Stout:** 8.2% Italian stout brewed with hot chilies, flavors of cocoa, coffee and smoke 11.2oz/ \$20
- **De Dolle Extra Export Stout:** 9% musky, sweet and spicy, with notes of chocolate, coffee, hazelnut, and licorice 11.2oz/ \$12
- **De Molen Hel & Verdoemenis:** 11.9% black chocolate, coffee, black currant and a hint of smoke in the aroma 750mL/ \$30
- **De Molen Rasputin:** 10.7% brewed in very small batches, flavors of anise and a dry tart bitterness 750ml/ \$30
- **De Molen 1914 SSS:** 10% toasted aroma, slightly oily, full—bodied and very bitter before a long chocolaty finish 750mL/ \$30
- **Great Divide Oak Aged Yeti:** 9.5% oak chips infuses a subtle vanilla character an intense chocolate, roasted stout 22oz/ \$11
- **Lagunitas Imperial Stout:** 8.2% dry, hoppy, and incredibly smooth and dangerously drinkable 22oz/ \$11
- **Mikkeller Beer Geek Brunch:** 11% Oatmeal stout, with the most expensive coffee made from the droppings of civetcats 16.9oz/ \$22
- **North Coast No. 38:** 5.6% "West Coast style" has a brownish/ black hue, aromas of citrusy hops and burnt malt 12oz/ \$6.5
- **North Coast Old Rasputin:** 9% rich, intense brew with a robust palate, a fruity nose and a warming finish 12oz/ \$6.5
- **North Coast Old Rasputin XII:** 11.2% aged nine months in twelve year old bourbon barrels 16.9oz/ \$16
- **Oskar Blues Ten Fidy:** 10.5% immensely viscous, loaded with chocolate, malt, coffee, cocoa and oats 12oz (can)/ \$9
- **Samuel Smith Oatmeal Stout:** 5% earthy notes of burnt malt and oats and a smooth finish with chocolate and fruit 12oz/ \$6.5
- **Stone IRS:** 10.8% big intense brew, with notes of anise, black currants, coffee, and alcohol 22oz/ \$16
- **Stone 12th Anniversary:** 9.2% a bitter chocolate Oatmeal stout, with strong sweet bitter notes 22oz/ \$20
- **Victory Stormking Stout:** 9.1% a big roasted beer, full of chocolate, espresso and a big hop presence 12oz/ \$6.5
- **Weyerbacher XIII:** 13.6% dense and intense, flavors of coffee, bitter chocolate and burnt cherries 22oz/ \$20

German Styles:

Doppel Bock

Bocks, are relatively strong German lagers. Doppelbocks, as the name might suggest, are typically even stronger and contain enough malty goodness that they've been considered a meal in a glass for centuries. Generally they have a very full bodied flavor and dark. They range in color from dark amber to nearly black, and dark versions often have slight chocolate or roasted characters.

- **Celebrator:** 6.7% dark, rich elixir with a complex fruitiness of roasted malt and whole hop flowers. Semi—dry finish 11.2oz/ \$7.5
- **La Rossa:** 7.2% Sweet, warming, roasted caramel supported by a fruit—floral hop backbone 12oz/ \$6.25
- **Salvator:** 7.9% complex and fruity aroma followed by a roasted malt character and a sweet, bitter finish 11.2oz/ \$7.5
- **Samiclaus:** 14% intense malt aroma, with noticeable alcohol, tastes of dried cherries, plums and figs 11.2oz/ \$9

Helles Lagers

When the golden and clean lagers of Plzen (Bohemia) became all the rage in the mid-1800's, München brewers feared that Germans would start drinking the Czech beer vs. their own. Munich Helles Lager was their answer to meet the demand. A bit more malty, they often share the same spicy hop characters of Czech Pils, but are a bit more subdued and in balance with malts. "Helles" is German for "bright."

- **Augustinerbrau Edelstoff:** 5.2% bright, sparkling and fresh brewed with noblest raw materials, flavors of grain 12oz/ \$6.5
- **Hofbrau Original:** 5.1% golden, clear beer, richly aromatic, and pleasantly mild 16.9oz/ \$6.5

Pilseners

These golden colored, lagers were first brewed in 1840 in the ancient city of Plzen. Their defining characteristic, the use of the Saaz variety of hops, continues today, imparting a distinct floral aroma and a crisp bitter finish. German versions tend to be more bitter than their Czech counterparts, while American efforts at the style are more bitter still. Today this seems to be the global definition of "beer", with almost every country producing examples of this most popular style of beer.

- **Eggenberg Pils:** 5.1% grassy noble hops and a clean, crisp malt flavor define this Austrian Pils 12oz/ \$6
- **Lagunitas Czech Style Pils:** 5.3% use of Saaz hops makes this beer hoppier than its traditional European counterparts 12oz/ \$6
- **Pinkus Ur Pils:** 5.2% A classic German pils made of organic country malts, fresh hops and spring water 16.9oz/ \$9
- **Prima Pils:** 5.3% biscuity malts and an earthy herbal palate provide the background for a quite spicy hop profile 12oz/ \$6
- **Scrimshaw Pils:** 4.4% aromas of citric hops and honey malt, the taste is bready, with lemony hops 12oz/ \$6
- **Stoudts Pils:** 5.4% clean and bright, with a crisp lemony freshness of noble hops 12oz/ \$6
- **Zatec Blue Label Pils:** 4.6% fresh herbal aroma, flavor that is the best of fresh baked bread, fields of grain and spice 500mL/ \$9

Weizen

A south German style of wheat beer made with a typical ratio of 50:50, or even higher, wheat. A yeast that produces a unique phenolic flavors of banana and cloves with an often dry and tart edge, some spiciness, bubblegum or notes of apples. Little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Weissbier is available in a number of other stronger forms including; Dunkelweizen (dark wheat), and Weizenstarkbier (strong wheat beer), commonly referred to as Weizenbock. The dark wheat varieties typically have a much higher alcohol content than their lighter cousins.

- **Aventinus:** 8% chocolaty malt aroma, filled with raisins, dates, and prunes with a clove spiced finish 16.9oz/ \$8 vintage 2003/ \$18
- **Ayinger Brau-Weisse:** 5.1% aromas of banana and clove, a smooth, creamy palate and a fruity finish 16.9oz/ \$8
- **Pinkus Organic Hefe:** 5.1% very light, crisp, dry, effervescent, and refreshing unfiltered beer 16.9oz/ \$8
- **Schneider Weisse:** 5.4% pours a beautiful amber color with flavors of banana, nutmeg, clove, and vanilla 16.9oz/ \$8
- **Three Floyds Gumballhead:** 4.8% brewed with red wheat and loads of amarillo hops gives this summer brew a lemony finish 12oz/ \$6

Fruit & Herb Beers/Ciders

A quite refreshing form of flavored beer, Malt flavor is typically hidden with a low hop bitterness to allow the fruit to dominate.

- **Dieu du Ciel Rosee d'Hibiscus:** 5% a soft wheat brewed with hibiscus flower imparting a tropical floral quality 11.5oz/ \$9
- **Dieu du Ciel Route des Epices:** 5% a very spicy beer brewed with rye and black pepper 11.5oz/ \$9
- **Ephemere Apple:** 5.5% subtle fresh apple notes of Granny Smith and McIntosh complemented by delicate notes of fruit 12oz/ \$6.5
- **Floris Apple:** 3.5% intensely fragrant wit beer with very sweet flavors of pure green apples 12oz. \$9
- **Hitachino Real Ginger Ale:** 7% complex sweet malty flavors and aromas of ginger and citrus 330mL/ \$10
- **Kasteel Rogue:** 8% flavors of ripe sweet cherries, tart alcohol and candied sugar 11.2oz/ \$11
- **Cidre de Bouche Brut de Normandie:** 5% french cider has a sour yet crisp bite and a subtle fresh apple taste 375mL/ \$13
- **Samuel Smith Cider:** 5% organically grown apples produce this light and sweet beer with a pronounced apple flavor 550mL/ \$12
- **Scrumpy's Cider:** 6% clean, sweet, with low levels of carbonation, the most "apple juice" like of all the ciders 22oz/ \$15