BIG BEERS BELGIANS & BARLEYWINES FESTIVAL

Commercial Tasting PROGRAM 2019
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The Ale Apothecary
Bend, OR
www.thealeapothecary.com

Sahalie Wild Ale
Batch Vintage, fermented open with our wild house culture in the woods of Oregon. SAHALIE is the flagship brand of The Ale Apothecary, brewed year-round of local Oregon Mecca Grade malted barley & wheat and Goschie Farms Cascade Hops. Hop bitterness and acid produced by our house lactobacillus culture provide the balance to the malt and oak structure of the beer, along with Brettanomyces & pediococcus influence from barrel-aging. Mashing, fermentation, and aging all take place in 2nd use French oak barrels. She spends over 1 year in these barrels during a long, relaxed fermentation prior to a month-long dry-hopping (in oak puncheons!). Bottle fermentation with Oregon honey is the last crucial step for 100% natural carbonation; this process takes 3-6 months. Made of the same raw materials as La Tache, Sahalie is our celebration of how the brewers’ art and the brewing process are ingredients unto themselves! Our sensory experience is a tropical & citrus fruit nose of apricots, pineapple, and orange produced from yeast esters and hop oils. The palate is tart and pithy, combining earthy and herbal undertones that evolve as the beer opens up within your glass. IBU 20 | ABV 9.44%

El Cuatro Sour Ale
El Cuatro is batch-vintage, open & wild fermented at our mountain brewery in the woods of Oregon. El Cuatro is brewed only a handful of times throughout the year, the name refers to the very first four beers we initially made in early 2012 when we started The Ale Apothecary. El Cuatro gets its unique character from our brewing process, yeast and water from brewery property and direct-sourced malt from Mecca Grade Estate Malt (50 miles from the brewery) and Goschie Farms Cascade hops (100 miles away). After primary open fermentation at the brewery, the beer gets placed in first-use Oregon pinot noir barrels from Domaine Drouhin for approximately 9 months, then transferred into French brandy barrels for an additional 6. Fresh yeast from an ongoing fermentation and Oregon honey from various local farms are added at the bottling step for 100% natural carbonation and the bottles are matured for 6 months prior to leaving the brewery. Stone fruit, mild vinous and barrel notes along with fresh yeast esters produced from barrel conditioning are all present and evolve as the beer opens up in your glass. IBU 20 | ABV 10.11%

Alesong Brewing & Blending
Eugene, OR
www.alesongbrew.com

Rhino Suit
Rhino Suit was the first spirits-barrel-aged beer we released at Alesong (way back in the Winter of 2016!) but remains one of our favorites. This year’s rendition of our imperial milk stout was matured in freshly emptied Heaven Hill bourbon barrels to add velvety layers of vanilla and coconut to the sweet and chocolatey malt flavors of the base stout. IBU 31 | ABV 12.5%

Raspberry Parliament
This year’s version of our 3-time GABF award winning 100% Brettanomyces-fermented farmhouse ale is dry-hopped with Mandarina Bavaria hops to accentuate the yeast-induced tropical fruit and citrus notes. IBU 23 | ABV 8.5%

4 Hands Brewing Company
St. Louis, MO
www.4handsbrewery.com

El Sully Mexican Lager
Mexican lager brewed with flaked maize. The corn in this beer gives it a creamy mouthfeel and a slight sweetness. IBU 19 | ABV 4.8%

Marooned On Hog Island Stout
A rich silky stout, brewed with Hog Island’s Sweetwater oyster shells. ABV 7.9%

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4 Hands Brewing Company
St. Louis, MO
www.4handsbrewery.com

Madagascar Stout
Imperial Milk Stout aged in Bourbon barrels with copious amounts of Madagascar vanilla beans. ABV 9.3%

Father Time Barleywine
English barley wine aged in bourbon barrels with huge notes of toffee, vanilla, caramel and bourbon. ABV 11.5%

Single Origin Stout
Imperial Stout with single origin Ethiopian natural process coffee, Madagascar vanilla beans, cacao from Tanzania and blueberry to accentuate the natural processed coffee. ABV 10.3%

4 Hands Brewing Company
St. Louis, MO
www.4handsbrewery.com

Balaton Cherry Golden
An oak aged sour ale blended with many vintages and aged on Balaton Cherries. IBU 10 | ABV 7.8%

BMF Stout
A big stout with lactose, barrel aged in Bourbon barrels, then aged port, then aged our stout. IBU 10 | 12.5%

Ryeciprocal Salted Caramel Stout
Rye barrel aged stout with Caramel and sea salt added. IBU 15 | ABV 10%

The Ale Apothecary
Bend, OR
www.thealeapothecary.com

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St. Louis, MO
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A big stout with lactose, barrel aged in Bourbon barrels, then aged port, then aged our stout. IBU 10 | 12.5%

Ryeciprocal Salted Caramel Stout
Rye barrel aged stout with Caramel and sea salt added. IBU 15 | ABV 10%
Alpine Dog Brewery
Denver, CO
www.alpinedogbrewery.com

Bourbon BA Dyatlov Pass Incident
Bourbon Barrel Aged Imperial Stout; rich bourbon and chocolate. ABV 13.4%

Bourbon BA Old Liquid Debauchery
Bourbon Barrel Aged Barley Wine; Rich Bourbon, Caramel, Malt. ABV 14.4%

Belgian Holiday Ale
Belgian Amber/Dubbel with Currants. ABV 6%

Amalgam Brewing
Denver, CO
amalgambrewing.com

Secret Family Recipe Sour Ale
Bourbon Barrel-Aged Golden Sour Ale Refermented on Colorado Grown Peaches, Madagascar Vanilla Beans & Cinnamon Sticks, ABV 6.2%

Balaton Reduction
Inspired by Eisbier production methods, we reduced and concentrated a Balaton Cherry Golden Sour beer aged in California Cabernet Sauvignon barrels by freezing it. We then transferred the concentrated liquid to a freshly dumped bourbon barrel for extended aging. Packaged and served still. ABV 10%

All Becomes Void
Imperial Stout aged in 10 year Dickel and Woodford Double Oak Barrels for 13 months. Aged an additional month in a single Reservoir Bourbon barrel on Madagascar Vanilla Beans, Cocoa Nibs and Coconut. Exclusive blend for Big Beers Festival 2019. ABV 14%

Ancestry Brewing
Tualatin, OR
www.ancestrybrewing.com

Bourbon Barrel Aged Belgian Quad
This big Belgian Quad spent over a year in bourbon barrel which contributed beautiful vanilla and a hint of spice to a complex yet drinkable beer that already had waves of Caramel. Belgian yeast adds some Esters reminiscent of raisin and apricot. IBU 20 | ABV 12.1%

Belgian Dark Strong
This beer drinks much more dry than the color and gravity would indicate. Complex notes of Rum and caramel play well with dark stone fruit esters. Reminiscent of rum soaked figs in caramel sauce. Very digestible as is attenuated to 85%. IBU 27 | ABV 9.5%

Angry James Brewery
Silverthorne, CO

Two Monks and a Gnome
Light European Pale Malt and Belgian Candi Sugar. Blended 3 different Belgian yeast strains from Inland Island to give you assertive bubblegum, spice and fruit characteristics. IBU 33 | ABV 10.1%

Doppelbock for Strength
Dark, Strong, German-style Bock Lager. Dark amber in Color. Nice notes of burnt caramel, dried fruit and noble hops. IBU 23 | ABV 7.3%

Norwegian Farmhouse
Light colored, slightly tart and fruity from the Norwegian yeast. Balanced out with a little Honey Malt and cascade hops. IBU 25 | ABV 7.6%

Terrifica Double IPA
A West Coast Style Double IPA brewed with primarily 2-row barley. We use a healthy dose of CTZ and Chinook for bittering. Our dry hop consists of a whole lot of Idaho 7 hops and Pacifica hops. Enjoy. IBU 85 | ABV 8.6%

Atom Brewing Company
Erie, CO
www.atombrewingcompany.com

North American Port
Barrel-Aged Wheatwine open fermented, then matured in a North American Port barrel for 18 months. Stored in our barrel room where it was allowed to co-mingle with all the airborne bugs and bacteria from our wild and sour ales of which some of the characters from those made its way into the beer. IBU 67 | ABV 14%

Maggie Wild Ale
Mixed culture, open fermented wild ale aged in neutral oak for 6 months, then aged for an additional 3 months in used Gin barrels. IBU 21 | ABV 6.5%

Brauerei Ayinger
Germany
www.merchantduvin.com
Find Us At: MERCHANT DU VIN TABLE

Ayinger Celebrator
Doppelbock (“double bocks”) were probably first brewed in the 17th century by monks in Bavaria - a stronger version of bock beers that originated in Einbeck, Germany. Doppelbocks are usually rich, malty lagers; usually dark-colored; the names often end with the suffix “-ator.” Ayinger Celebrator is probably little changed from the doppelbock first brewed at Ayinger in 1878; Ayinger’s doppelbock was once called “Fortunator” but this global classic is called “Celebrator” around the world now. A rich, dark elixir with cascading layers of malt complexity balanced by elegant hops. Notes of toffee, caramel, graceful dark-malt roastiness, and the essence of barley. Lager fermentation leads to clean flavors and pinpoint conditioning. Semi-dry finish. IBU 24 | ABV 6.7%
Avery Brewing Company
Boulder, CO
www.averybrewing.com
Brut IPA
This extra bubbly and dry IPA sings with a chorus of effervescence and an orchestra of hop aroma. With low bitterness and a crisp finish, Brut IPA sparkles with life and is worthy of any celebration. IBU 30 | ABV 7.3%
Brett Lager
Blend of three Lagers aged in Oak Barrels with 3 different strains of Brettanomyces yeast. ABV 7.2%
Raspberry Sour Ale
Luscious ripe red raspberries are elegantly intertwined with a bountiful amount of lactic acidity and delicate barrel nuances to cultivate this stunning sour ale. ABV 6.5%
Vanilla Bean Stout
A double dose of vanilla derived from both fresh Bourbon barrels and the trio of Tongan, Ugandan, and Mexican whole vanilla beans is complemented by essences of chocolate, caramel and molasses to round out this luxuriously silky stout. ABV 10.8%
Raspberry Truffale Imperial Stout
With this 50th installment to our Barrel-Aged Series, we figured there's always room for dessert. We are proud to serve you this homage to Dad's favorite dessert, a riff on our first ever seasonal brew from '96, magnified in Bourbon barrels for a bigger, bolder bite of indulgence. ABV 14%
Sandy Claws Imperial Stout
The Avery elves are at it again! We kidnapping Sandy Claws and locked him in a Bourbon barrel for months -- bringing you holiday cheer and a bit of fear. ABV 14.5%

Ballast Point Brewing Company
San Diego, CA
www.ballastpoint.com
High West Barrel Aged Victory at Sea Porter
We partnered with our friends at High West® Distillery to create a barrel-aged version of Ballast Point Victory at Sea, our award-winning Imperial Porter with cold-steeped coffee and vanilla. From a blend of Ballast Point Victory at Sea aged in High West's own bourbon & rye whiskey oak casks, new layers of complexity emerge with notes of soft caramel and smoky oak over a dark chocolate and roasted almond body. ABV 12%
Foeder Aged Blonde
The first ever Foeder aged beer from Ballast Point. This blonde ale aged in foeders with peaches is delicious and refreshing with notes of stone fruit and slight tropical funk. ABV 5.4%
Red Wine Barrel Aged Imperial Russian Stout
First time ever out of the tap rooms! Nearly a year in red wine barrels boosts this jet black Imperial stout's chocolate and roasty malt notes for a truly one of a kind experience. ABV 9.2%

Bære Brewing Company
Denver, CO
www.baerebrewing.com
Saison
Our take on the Classic Saison brewed with Barley, Wheat, and Rye and bottle conditioned with Brettanomyces for a spicy, dry finish. Highly carbonated and bottle by hand in a strip mall with love. ABV 6%
Baere-liner Weisse Sour Ale
This is our take on the traditional Berliner Weisse brewed with Barley and Wheat. It's soured overnight with our house lactobacillus culture then fermented in stainless with a mixed culture of yeast and bacteria. ABV 4%
Frambruin Sour Ale
Sour brown ale fermented and aged in American oak barrels with a mixed culture of yeast and bacteria. Refermented on Raspberries and bottled by hand in a strip mall with love. ABV 7.2%
Palisade Bing Bourbruin Sour Ale
Sour brown ale fermented and aged in freshly emptied Laws Whiskey House barrels. Refermented on fresh Palisade Bing Cherries and bottled by hand. ABV 9.8%
Secale Black RyeDay Imperial Stout
Secale Black RyeDay is our annual ode to Pumpernickel bread. This imperial stout was brewed with fennel and caraway seed and aged in a Laws Secale Rye Whiskey barrel. ABV 10.2%

The Bakers' Brewery
Silverthorne, CO
www.thebakersbrewery.com
Winter Is Coming
Dark fruit flavor leads the way through layer after layer of 14 different malts before ending on a balanced blend of Belgian and Chai spice resting on a nice dry bed of Rye. IBU 27 | ABV 8%
Tawny Port Barrel Aged Winter Is Coming
Breckenridge Distillery mellows some of their whiskey in these Tawny Port Wine Barrels, imparting notes of rich fruit mingling with almonds and vanilla. IBU 27 | ABV 10%
Tawny Port Barrel Aged Odin's Barleywine
Dark fruit and caramel-toffee sweetness balanced with Juniper branches and the natural citrus-tart of Kveik yeast. IBU 23 | ABV 11.5%

BJ's BrewHouse
Huntington Beach, CA
www.bjsrestaurants.com
Rum Barrel Aged CDA
A Cascadian Dark Ale Aged in a Spirit Hound Rum Barrel. IBU 55 | ABV 8%
Fasten Bock
A Strong German Bock Lager. IBU 25 | ABV 7.5%
**Parade of Souls Imperial Stout**
Our imperial stout is made with roasted and dark caramel malts but with care to balance the roasted character against the sweetness and residual hops. It is given more character by the use of a classic Belgian yeast strain. Expect dark chocolate, raspberry, and plum notes. It is released once a year in the fall, enjoy while it lasts. IBU 44 | ABV 10%

**Father Christmas Dark**
Our base beer is a spiced seasonal winter ale, it is a dark brown, rich ale that has a thick brown head and smells of mulling spices. The flavor is reminiscent of a Christmas cookie, with hints of clove, cinnamon, and ginger. This beer ages well and multiple vintages are available for comparison. We have for tasting: 1. This year's version. 2. 2016 Father Christmas. 3. Pinot Noir Barrel aged Father Christmas. IBU 35 | ABV 10%

**SuperWizard**
Barleywine IBU 49 | ABV 10%

**Pater Rabbit Tripel**
The base beer is a classic tripel, golden yellow in color with a full flavor of stone fruits, caramel and spices, including hibiscus for this collaboration. These are accompanied by floral and zesty nose from the yeast. IBU 31 | ABV 9.1%

**Bell’s Brewery**
Kalamazoo, MI
www.bellsbeer.com

**Expedition Stout**
Imperial Stout, Complex chocolate, dark fruit malt character. IBU 77 | ABV 10.5%

**Bourbon Barrel Expedition Stout**
Imperial Stout aged in bourbon barrels for 12 months. Vanilla, bourbon, nutty, chocolate, warming. IBU 77 | ABV 13.4%

**Larry’s Latest Quadruple Belgian Style Ale**
Fruity yeast notes, banana, chocolate, warming, subtle yeast spice. IBU 35 | ABV 11.0%

**Barrel Aged Third Coast Old AleBarleywine**
Caramel, vanilla, figs, burnt sugar, warming. IBU 65 | ABV 12.5%

**Hemlock Double IPA**
A balanced sweet flavor with hints of chocolate and roasted malts keeping the onslaught of warrior, centennial, columbus and cascade hops in check. IBU 105 | ABV 9.5%

**Maleus Malificarum Belgian Quad**
A dark fruit flavor including cherry, plum and fig. The biterness in the beer evens out the sweetness. IBU 26.9 | ABV 10.7%

**Blackberry Farm Brewery**
Walland, TN
www.blackberryfarm.com

**En Honneur de Toi**
This saison brewed with Comet hops features aromas of gingersnap, lemongrass and orange zest, with subtle malt sweetness, hints of grapefruit and pine, with an earthy, herbal note. IBU 30 | ABV 8.6%

**Biere d’Automne Wild Ale**
Brewed in collaboration with New Belgium Brewing with a base of Pilsner, Munich and Rye malts, and a touch of fresh pine buds, sage blossoms, and arugula flowers foraged from the fields at Blackberry Farm. This spicy, funky ale was then matured and bottle-conditioned with Brettanomyces lambicus and our own native wild yeast foeder beer. IBU 23 | ABV 7.7%

**Ampersand Saison**
Brewed with Nelson Sauvin and French Aramis hops for a delicate yet pronounced floral and spice aroma. Tropical and luscious in the middle, surrendering to a bright and dry grassy finish. IBU 24 | ABV 7.3%

**Harvest Saison**
A celebration of the Fall harvest tradition, this farmhouse ale is crafted with spelt, rye and oats for a smooth, silky body, rich amber color, and notes of earthy spice. IBU 24 | ABV 6.3%

**Black Project Spontaneous & Wild Ales**
Denver, CO
www.blackprojectbeer.com

**Stargate Wild Ale**
Spontaneously fermented sour ale with Colorado peaches. Refermented and aged in a fresh whiskey barrel. IBU 15 | ABV 7.5%

**Oxcart Gueuze**
A three year blend of traditionally made, lambic-inspired beers. Turbid mash, aged hops, coolship-inoculated, spontaneously fermented and aged in neutral oak barrels. Blended, then bottled. Aged in bottles for ~1yr. Methode Traditionnelle III, inspired by the methods of Belgian Gueuze Lambic. IBU 20 | ABV 5.5%

**Bonfire Brewing Company**
Eagle, CO
www.bonfirebrewing.com

**Barrel Aged 10w80 Imperial Stout**
The base beer is a burly imperial stout, typically available November-March. Chocolate malt, roasted barley, and extra special roast give the beer plenty of rich malt character. Aged in 39 North oak barrels for 4 months. IBU 10 | ABV 9.5%

**Barrel Aged Kilt Dropper Wee Heavy**
A traditional Strong Scotch Ale, this beer underwent an extra-long boil to caramelize the wort, giving it hints of caramel in the aroma. Fermented at 20% lower temperatures than most ales, the beer retains distinct sweet and malty flavors, balanced by the strength of the ABV. A touch of black barley lends most of the color, with Fuggle hops added in very small quantities as well. Aged briefly in 39 North oak bourbon barrels. ABV 7.5%

**Naked Lap Sour Ale**
Our house sour blend (a golden ale barrel aged/soured with lacto) with a TBD fruit added post-barrel. ABV 5%

**BOOM! Imperial IPA**
A fresh double IPA we’re brewing to be ready just in time for Big Beers. Hops are a surprise! IBU 80 | ABV 10%
**Samuel Adams Triple Bock Old Ale**
Aromatic, with an alcoholic warmth and spicy, fruity nose, this beer is still mellowing. The taste has a note of brown sugar, with a strong raw chocolate finish. The flavor is chocolatey, malty, and earthy, with a dry finish. Very complex. The high alcohol content leaves a lingering warmth. ABV 17.5%

**Samuel Adams Kosmic Mother Funk Sour Ale**
Kosmic Mother Funk Grand Cru is tart, funky, and complex with notes of dark fruits, cherry, cocoa & vanilla. The addition of a small amount of Belgian candi sugar adds a bit of smoothness and hint of sweetness to this vintage. This one-of-a-kind Belgian ale is fermented with multiple micro-organisms including Brettanomyces, Lactobacillus and other wild critters found in the environment of our 150-year old Boston brewery. The unique yeasts impart layers of spicy, fruity, & bright tart notes to the beer. Aged in our Hungarian oak tuns, the porous character of the wood allows air to slowly seep in during aging creating micro-oxidation that smoothes any harsh flavors Grand Cru often denotes a vintage of the highest quality or ‘the best of the best’. This release has been aging in our Barrel Room for just over 24 months. IBU 9 | ABV 6.5%

**Samuel Adams Utopias**
This year’s brew is the result of complex and carefully timed brewing. It is a blend of batches, some having been aged up to 27 years in a variety of barrels in the barrel room of our Boston Brewery. With each batch of Utopias we select a variety of casks for aging. These casks add flavors of nutty oak, toffee, and honey notes, flavors of fig, chocolate, raisin, vanilla, & slight spice. This blend was aged in single-bourbon casks from the award-winning Buffalo Trace Distillery. A portion was aged in hand-selected finishing barrels which bring out notes of wood, molasses, tobacco, and spice. This year’s blend spent time aging in Madeira, Carcavelos, Cognac, and Armagnac barrels, which contribute elegant, dark fruit aromas. ABV 28%

**Samuel Adams Barrel Aged Double Bock**
Intense and warming, this indulgent lager is brewed with over a half-pound of malt in each bottle, almost enough for a loaf of bread. Unlike the original, this version is aged in Utopias barrels for 5 months adding complex flavors like vanilla, bourbon, and “oakiness”. The wood deepens the color of the beer to a rich Cherrywood, and the barrels provide a boozy boost that still finishes smooth. IBU 25 | ABV 11.5%

**Bootstrap Brewing Company**
Niwot, CO
www.bootstrapbrewing.com

**Insane Rush IPA**
A perfect balance of malts and five different hops give this India Pale Ale its edge. The unique blend of citrus and pine aroma and flavor makes it a very drinkable IPA. Perfect for craft enthusiasts looking for a little more cowbell! IBU 51 | ABV 7.6%

**Wreak Havoc Red Ale**
A delicious, smooth, massively hopped Imperial Red Ale. 7 hop additions and the perfect mix of malts give this beer its unique flavor and aroma. IBU 88 | ABV 8.5%

**Insane Disco IPA**
A collaboration with our friends from Big Choice Brewing - this beer is a combination blend of Insane Rush and Disconnected Red creating an Insane Disco Party in your mouth! IBU 67 | ABV 7.1%

**Brouwerij Bosteels**
Belgium
www.artisanalimports.com

**Tripel Karmeliet**
Brewed with oats, barley and wheat, Tripel Karmeliet has soft, full, rich grain character with hints of banana, vanilla, and a slight, pleasing bubble-gum aroma. A restrained hop bitterness offers perfect balance and a gentle counterpart to its substantial maltiness. ABV 8.4%

**Kwak**
Kwak is rich amber in color with a slightly sweet, generously malty character. Hops are subdued, but present a well-considered balance with the juicy ripeness of grain and a fruity, meringue softness. ABV 8.4%

**Breckenridge Brewery**
Breckenridge, CO
www.breckenridgebrewery.com

**2018 Holidale**
We’ve added even more cheer to our cherished Christmas Ale. Aged in whiskey barrels and deep red color Holidale offers toasted biscuit notes complemented by soft caramel sweetness with hints of oak and whiskey that warms the spirit. IBU 22 | ABV 10.3%

**472 Double IPA**
472 Double IPA is our latest interpretation of this now classic style that packs juicy grapefruit citrus, stone fruit and tropical aromas into a crisp and dry malty brew. Brewed with whole cone Chinook and Centennial and heavily dry hopped with Southern Passion, 472 is a distinct and modern Double IPA. ABV 9%

**Sexy Motor Oil Imperial Stout Aged on Pinot Noir Barrels**
Sexy Motor Oil is an Imperial Oatmeal Stout brewed at our pub here in Breckenridge. Dangerously smooth and silky and at 13.4% this beer is loaded with caramel and chocolate aromas and a pronounced roasted and toasted character. To make it extra special, this batch was rested on Pinot Noir barrels which add hints wine like aromas of cherry, truffles and oak. IBU 40 | ABV 13.4%

**Sexy Motor Oil Imperial Stout Aged on Bourbon Barrels**
Imperial Oatmeal Stout brewed at our pub here in Breckenridge. Dangerously smooth and silky and at 13.4% this beer is loaded with caramel and chocolate aromas and a pronounced roasted and toasted character. To make it extra special, this batch was rested on Breckenridge Distillery Bourbon Barrels for 10 months before finishing with raspberry puree. IBU 40 | ABV 13.4%

**Big Choice Brewing Company**
Brighton, CO
www.bigchoicebrewing.com

**Hemlock Double IPA**
A balanced sweet flavor with hints of chocolate and roasted malts keeping the onslaught of warrior, centennial, columbus and cascade hops in check. IBU 105 | ABV 9.5%

**Maleus Malificarum Belgian Quad**
A dark fruit flavor including cherry, plum and fig. The bitterness in the beer evens out the sweetness. IBU 26.9 | ABV 10.7%

**Kveik**
Brewed with rye, barley and wheat, Kveik has a dark fruit character with hints of chocolate and roasted malts keeping the onslaught of warrior, centennial, columbus and cascade hops in check. IBU 105 | ABV 9.5%
Love Child #9 Sour Ale
Boulevard’s Love Child Series of wild ales are barrel aged with such boisterous cultures as Lactobacillus and Brettanomyces. These wayward offspring can prove so complex we employ gauges on the label to convey the intensity of three key personality traits - Funk, Sour and Fruit, presenting a picture of the blend at the time it was released. This beer will change as it ages, but don’t we all? IBU 26 | ABV 9%

Saison Brett
Based on our beloved Tank 7, this astonishing saison is assertively dry-hopped with Amarillo, Calypso and Citra hops, then bottle conditioned with Brettanomyces, a strain of wild yeast that imparts a distinctive earthy quality. Warm cellared for three months, the Brett character is deliciously apparent on release, but it’s just getting started. IBU 38 | ABV 8.5%

Broken Compass Brewing Company
Breckenridge, CO
www.brokencompassbrewing.com

LollyHop Barrel Aged Brett IPA
This is from our LollyHop series of barrel aged IPAs. This version is a blend of several different IPAs and double IPAs that was double dry hopped and pitched with Brett. This guy sat in the barrel for 4 months with great hop characteristics and a definite Brett funkiness. IBU 88 | ABV 7.1%

Barrel aged Imperial FDFH
This is one of Broken Compass’ first barrel aged beers. Coming in at a hefty 12.5% with big barrel characteristic it’s an imperial that leaves an impression. IBU 70 | ABV 12.5%

Barrel Aged Imperial FDFH aged with Cherries
This version of our barrel aged imperial FDFH was partnered with tart pie cherries in the bourbon barrel to give it a deep, rich flavor with unmistakable notes of cherry. IBU 70 | ABV 12.5%

Cab Sauv barrel aged Belgian Golden Strong
This version of our barrel aged Belgian Golden Strong series was aged for 6 months in a Cab Sauv barrel to give it unmistakable vinous characteristics and a dry red wine oaky finish. IBU 34 | ABV 8.2%

Port barrel aged Belgian Golden Strong with cherries
This version of our barrel aged Belgian Golden Strong series was aged for 6 months in a Port cask barrel that was used to age Breckenridge Distillery bourbon. We also paired this beer with a bunch of black sweet cherries for a beautiful blush to the color and great cherry flavor to compliment the red wine and woody characteristics from the barrels. IBU 34 | ABV 8.2%
Brut La Grande
Brut La Grande resembles a fine Champagne with a bready backbone and light flavors of pears, apples and pineapple. It is crisp and medium-bodied with a bubbly effervescence. Slightly sweet in the middle with a dry finish and refreshing tartness, Brut La Grande is a celebration in a glass! IBU 32 | ABV 10.6%

King Quad
King Quad is deeply rich with a spicy aroma and notes of dark bread, caramel, chocolate, plums and dried fruit. Three Belgian yeasts contribute to the huge complexity of this very special beer. IBU 37 | ABV 10.2%

Hellraiser
Hellraiser is a powerhouse of a beer. It is a Golden Strong Ale amped up with a ton of flavor. Its aroma and flavors deliver bready malts, spicy hops and a touch of bitter orange peel and coriander. Hellraiser is a beer that truly lives up to its name! IBU 68 | ABV 8%

Whak Strong
Whak is a strong, amber Belgian-style ale that is somewhat unique. Amber in color with an off-white head, Whak is earthy and complex, with notes of caramel, red fruits, herbs, orange and caramelized bananas. It finishes slightly bitter with distinctive Belgian yeast notes. IBU 68 | ABV 8%

Trident Tripel
Trident is a classic Tripel that is deep golden with a creamy head. Its spicy and fruity aroma entice the senses. Its complex flavor profile bursts with pear and tropical fruits - finishing with exotic spices and a touch of honey. IBU 52 | ABV 9.2%

Beet Saison Saison
Beet Saison is a unique beer – a farmhouse ale fermented with wild yeasts and red beets grown behind our brewery. Its beautiful deep red color and pink head lure you into its tart and perfumy root vegetable aroma. Beet Saison’s spicy beet flavor is rich and vibrant with complex Brett yeast notes. IBU 37 | ABV 11.7%

Call to Arms Brewing Company
Denver, CO
www.calltoarmsbrewing.com

Really, Really Ridiculously Good Tasting Saison
Primary fermentation with a classic saison yeast. Subsequently barrel conditioned for 6 months in Chardonnay barrels with Brett clauseni for a touch of funk and pleasant fruit character. Keg conditioned for 3 weeks on Champagne yeast. Complex, with white-wine grape and oak up front and delicate notes of cantaloupe, pineapple, lemon zest and vanilla on the finish. IBU 15 | ABV 7.2%

Majestic Wolf Lamp Sour Ale
This Dark Belgian Sour was fermented in oak puncheons and soured with our house culture. Loads of black currants were added to produce this magenta delight. Complex and jammy, this beer is fruit-forward with a pronounced, yet balanced, sour finish. ABV 8%

Burns Family Artisan Ales
Denver, CO
www.burnsalesdenver.com

Auld Lang Syne Barleywine
Aged in brandy barrels for 5 months. Rich gold-copper color with light white lacy head. Aromas of candied fruit, red apple, rose, bright plum, raisin, toasted oak and caramel. Flavors of dark toasty malt, oaky tannins, raisin, candied fruit, and chardonnay, underpinned with spun sugar and caramel. Medium mouthfeel, warming high alcohol, finishes dry. IBU 65 | ABV 16.5%

Buche de Noel Imperial Stout
A traditional Imperial Stout, brewed to a rich warmth, aged 4 months in a Breckenridge Bourbon barrel. Dark black with a creamy tan head. Aromas of dark cherry, chocolate, vanilla, coconut and bourbon. Round soft rich mouthfeel; flavors of chocolate, treacle and milky cocoa, teasing with faint notes of dark fruit. This winter wonder presents its truly nostalgic nature with vanilla and coconut notes from the barrel. Complex and layered, as indulgent as the cake for which it is named: Buche de Noel. IBU 65 | ABV 15.7%

Still Life
Aged with figs, blood orange and bergamot. Brown with ivory-tan head. Aromas of orange, fig, raisin, caramel and bread. Flavor profile: softly sour, oranges, sweet fig, caramel, toffee, balsamic vinegar, dark fruit. Medium mouthfeel, finishes sweet, tart and dry. IBU 23 | ABV 7%

Belgian Quad
Bright ruby-brown color with a creamy head. Full aromas of bready malt, caramel, spice, fruit. Malt-forward flavor with some spicy phenols enhance a soft fruit undertone. Rich, softly sweet, low bitterness and gently warming. IBU 29 | ABV 10.9%

Casey Brewing & Blending
Glenwood Springs, CO
www.caseybrewing.com

Velvet Sour Ale
Ale aged in oak barrels with Apricots (Side Project Collaboration). ABV 8%

Jammy Sour Ale
Ale aged in oak barrels with Blackberries (Side Project Collaboration). ABV 8%

Supreme Clientele 2019 Sour Ale
Ale aged in oak barrels with Apricots and Peaches. ABV 7%

Funky Blender Preserves-Raspberry+Blackberry+Cherry Sour Ale
Ale aged in oak barrels with Raspberries, Blackberries, and Cherries. ABV 7%

Funky Blender Preserves-Grape+Blackberry+Cherry Sour Ale
Ale aged in oak barrels with Grapes, Cherries, and Blackberries. ABV 7%
Aug 2 Dubbel
Stop by to see how it turned out! IBU 26 | ABV 8%

Gilded Lily Tripel
Are there any aromatics more corruptly appealing than that suspect waft of dirt and sex that is the heart of fresh white truffles? Not the fake pretty perfumes ubiquitous these days, but the approach/avoidance primitive reaction to that heady scent of something that was secretly thriving just below fecund soil on early morning moments in late fall. Gilded Lily looks to take the beauty of a classic Belgian tripel a step further by stitching a little bit of white truffle’s leather to the edges of the beer’s luxurious drape—the pull of a touch of kink peeking from a lovely silk robe. Drink Gilded Lily because a little hint of dirty makes it all the more alluring. IBU 30 | ABV 10.6%

Cellar West Artisan Ales
Boulder, CO
www.cellarwest.com

Cobwebs: Stoned Again Wild Ale
Saison Vieille aged two years in oak barrels and refermented on apricots and plums. ABV 7.9%

Scarletta Flemish Red
Flanders Red Ale aged in Bourbon Barrels. ABV 8.4%

Sammy Dark
Our Dark & Hoppy Farmhouse Ale aged in oak barrels with Brett. ABV 6.6%

Cerebral Brewing
Denver, CO
www.cerebralbrewing.com

Here Be Monsters Imperial Stout
Imperial Stout aged 17 months in Four Roses Bourbon barrels. ABV 14.5%

Here Be Monsters with Vanilla Imperial Stout
Imperial Stout aged 18 months in Four Roses Bourbon Barrels then conditioned on a blend of Madagascar Bourbon and Ugandan vanilla beans. ABV 14.7%

Raspberry Drupaceous Wild Ale
Oak Aged Wild Ale conditioned on copious amounts of raspberry then bottle conditioned with raspberry honey. ABV 7.5%

Dynamic Tension Wild Ale
Brewed in collaboration with our friends at Bære Brewing. Oak Aged Wild Ale fermented with a blend of each of our house cultures then conditioned on Barbera grape must. ABV 10.4%

Ancient Ruins - Rocky Road Imperial Stout
Imperial Chocolate Stout brewed with marshmallow, cacao nibs, almond and lactose. ABV 11.4%

Chain Reaction Brewing Company
Denver, CO
www.chainreactionbrewingco.com

I Have Nipples Can You Milk Stout Me
A big milk stout packed with caramel and vanilla. IBU 45 | ABV 10.5%

Butterscotch Belgian Rye Stout
A big bold stout packed full of every rye malt you can imagine ferments with our house saison yeast for a dry finish then randalled through butterscotch. IBU 37 | ABV 9.3%

Cigar City Brewing Company
Tampa, FL
www.cigarcitybrewing.com

Jai Alai IPA
An intense bouquet of tangerine and candied orange peel entice the nose while flavors of clementines, Valencia orange and subtle caramel provide counterpoint to an assertive bitterness and rich malt character. Bold hop flavor and aroma from six different hop varietals is front and center in this flavorful American IPA. IBU 70 | ABV 7.5%

The Colorado Farm Brewery
Alamosa, CO
www.cofarmbeer.com

Farm Sahti
This hopless beer is rye forward and bittered with Juniper. It is fermented with bread yeast and purposefully undercarbonated. IBU 10 | ABV 7.2%

Norsk Stjordalsøl
This historical Norwegian Ale is brewed with 100% Alderwood smoked malt. IBU 10 | 9%

Gottlandsdrikke
This sweet and smoky historic Swedish Ale is brewed with honey and smoked wheat malt. IBU 15 | ABV 7%

Estate Barrel Aged Porter
This Porter is brewed with all estate grains from the Historic Cody Family Farm and then aged on a Laws Bourbon Barrel. The unique part of this story is that the Bourbon, made four years prior, was made with estate grains from the historic Cody Family Farm. So, this is estate beer aged on an estate barrel. IBU 30 | ABV 12%

Batch #2 Saison
This is a 100% estate beer! All the ingredients for this unique ale are from the Historic Cody Family Farm. All the grain was grown, malted, roasted and smoked onsite. The hops were grown, harvested and kilned on the farm. The yeast was harvested in the old farmhouse, where the Cody’s homesteaded. The water comes from the well on the farm. This is actual Colorado terroir that no one else can claim. IBU 25 | ABV 6.4%
**Gin & Juice**

While listening to some late 90’s hip hop, inspiration struck! We set out to create a beer that had nuanced flavors of both gin and juice. Built from a traditional, robust Pale Ale, juniper berries add a piney, earthy flavor and aroma, which are balanced by the tartness of grapefruit and lime. The result is a laid back beer, perfect for sippin’ on. **IBU 35 | ABV 9%**

**Raspberry Belgian Quad**

This brew has been molded after a classic Belgian Quad and its beautiful red color shines through with a rich malty profile of dark fruit flavor and aroma. Note flavors of dates, figs, and plums as you savor this full-bodied quad. The addition of raspberries introduces a slight sweetness to smooth out the taste and have you going back for more. **IBU 30 | ABV 10%**

**Lawyers, Guns & Money Barleywine**

For this special brew, we use an assortment of crystal malts and throw a little Belgian candi sugar into the brew kettle to give the beer a hearty maltiness. Dry hopping with American hops gives this English style an American twist. **IBU 56 | ABV 10%**

**Emotional Rescue**

This is an ever-evolving beer for Crazy Mountain. It is an opportunity to experiment with a wide variety of experimental hops. The profile of this beer changes batch to batch based on the hops we use. Each brew showcases a different varietal of hop but the idea stays the same- a deliciously educational way to learn about new hops. **IBU150 | ABV 9%**

**Private Reserve Barrel #146 Heaven Hill Imperial Stout**

Bourbon Barrel Aged Imperial Rye Stout Barrel #146 Aged in Heaven Hill Bourbon barrel for 27 months. **IBU 40 | ABV 12%**

**Mama Bears Private Reserve**

Sour Cherry Cinnamon & Vanilla Whiskey Barrel 2017

Flanders Red

Burgundy Sour Ale with Colorado Montmorency Cherries Finished in Cinnamon & Vanilla Whiskey Barrels for 12 months. **IBU 15 | ABV 7%**

**Crooked Sour Patch**

Sour Ale. Wild Ale Aged in Oak Barrels with Raspberries and Blueberries, Dry Hopped with Huell Melon and Fresh Valencia Orange Zest. **IBU15 | ABV 4.5%**

**Serenata Notturna Reserva Laws Secale Rye Whiskey 2016**

Belgian Style Golden Strong Ale Aged in Laws Secale Rye Whiskey Barrels. **IBU 35 | ABV 12%**
Crow Hop Brewing Col., Ltd.
Loveland, CO
www.crowhopbrewing.com

Twelve Twenty-Five Imperial Stout
The 2018 version of our annual Spiced Imperial American Stout is brewed with vanilla beans, orange peel, cinnamon sticks and brown sugar. The vanilla and cinnamon complement the roasted malt in the aroma, with the brown sugar and crystal malt lending a caramel-rich flavor, giving way to a smooth and satisfying finish with a gentle bite. IBU 55 | ABV 9.8%

Winter Fire IPA
Our annual winter-focused Belgian IPA marries Galaxy hops with robust Belgian yeast for a bright,esty beer that has a strong bitter bite. The fruity hops are matched with bold flavors of clove, banana, citrus, and earthiness, which continue to develop and evolve from the first hints of the aroma through to the last, lingering notes in the finish. IBU 90 | ABV 6.3%

Gin Barrel-Aged Road 23 Farmhouse Ale
We aged our Road 23 Saison in Spring 44 Old Tom Gin barrels for months, to mellow out the body and pick up a bright gin aroma. The flavors of the gin and esters of the ale balanced each other out in the barrel, melding into a smooth, somewhat wine-like brew. The finish is oaky and smooth. IBU 15 | ABV 13%

Declaration Brewing
Denver, CO
www.declarationbrewing.com

Indentured Soul Reserve Barleywine
Our signature Barleywine, The Indentured Soul, exhibits a bold, malt-forward ale that has subtle hoppy notes and a nice bourbon-barrel finish. Our reserve edition has been delicately aged to perfection, adding nice light notes of cherry to this already complex refreshment.

Straight Outta Golden
Fruity, juicy, with peppery phenolic spice to balance this huge 11.5% ABV Belgian-style Ale. Truly a mighty beer with an astounding array of flavors for those looking to develop a more-refined, discernible palate. Beware the Warning Label–this beer is potent! ABV 11.5%

Barrel Aged Straight Outta Golden
Barrel aging our SOG has resulted in an artfully complex Belgian ale that balances the signature Belgian spice character with luscious vanilla, caramel and other barrel notes. This is a great drink to either pair with, or replace dessert.

Mile Highlander
Audacious in stature, this Scottish Strong Ale lives up to the title of the Mile Highlander. Despite the strength the Mile Highlander is a gentle giant, exhibiting pleasant roast malt sweetness that is creamy and smooth. This gorgeous brown ale has a creamy light tan, lasting head. Flavors of caramel dominate, supported by roasted grain, toffee and chocolate from the malts, a slight floral and spicy character from the hops and a distinctive fruity ester profile from the Scottish yeast used for fermentation. Rumor has it that if you put your ear up to an empty glass, you will hear bagpipes! ABV 8%

Deep Ellum Brewing Company
Dallas, TX
www.deepellumbrewing.com

Four Swords Quadrupel
This bold seasonal brew is inspired by the strong, dark ales of Belgium’s traditional Trappist Monastic brewers. After 7 months of aging in new oak barrels, rich flavors are honed until notes of dried cherries and figs develop; only to joust with tones of toffee, rustic oak, marshmallows and vanilla. With a light, fruity aroma, bold malt sweetness and clean oaky finish, Four Swords demands fealty. IBU 44 | ABV 10.5%

Deep Ellum White IPA
Fruity and tropical White IPA brewed with Belgian yeast and loaded with summit, callista, and ekuanot hops. IBU 85 | ABV 7.8%

Darkest Hour Imperial Stout
Brewed to mark the winter solstice, the darkest and shortest day in the northern hemisphere, our imperial stout is a fitting tribute. We mash enough grain to overflow our oversized mash/lauter tun, augment it with raw cane sugar and belgian-style dark candi syrup, balance it with abundant, tasty hops and then feed the resulting wort to our favorite ale yeast. It is conditioned twice as long as our regular offerings to let the huge flavors marry. IBU 60 | ABV 11%

Dream Crusher Double IPA
We’ve taken the IPA to its Event Horizon. Get the picture? It’s hoppy! IBU 100 | ABV 9.5%

Duvel Moortgat USA
Belgium
www.duvelusa.com

Find Us At: OMMEGANG/BOULEVARD TABLE

Duvel Single Fermented Golden
Brewed in Belgium with two-row summer malts and noble hops, then dry hopped with Citra, Duvel Single Fermented is crisp, beautifully balanced and remarkably refreshing. IBU 35 | ABV 6.8%

Saison Rose
Saison Rose is a delicate melange of saisons, one aged in oak barrels, the other brewed with hibiscus flowers and co-fermented with Chardonnay grape juice. Fruity, tart and dry, with abundant effervescence, this lovely pale rose-colored beer has floral aromas up front that lead to bright notes of citrus, white grapes and a hint of oak. IBU 18 | ABV 7.7%

Double Barrel Dubbel
We aged our award winning Abbey Dubbel in a mix of bourbon and brandy casks, then blend the results into something approaching, well, perfection. Aromas of vanilla, molasses, burnt sugar and dark stone fruit are accompanied by notes of bourbon and oak from the barrels. The flavor is a complex blend of toffee, chocolate and raisins, with delicate undertones of bourbon and brandy, as well as oak and vanilla. IBU 13 | ABV 9.9%
Dillon Dam Brewery
Dillon, CO
www.dambrewery.com

Calavera Dark
Just in time for a cold and snowy winter, this is the go-to warmer-upper after a day in the elements. The Mexican Chocolate Stout is a spicy, sweet treat blended with Ecuadorian Cocoa nibs, Cassian Bark (cinnamon), Vanilla, Habaneros and Hatch Green Chilis. IBU 25 | ABV 7.2%

Here’s Your Dam IPA
You asked for it, now Here’s Your Dam IPA! Fruity grapefruit aroma leads the charge to a pile of piney, spicy hops with a variety of citrus notes including Citra, Simcoe, Amarillo, El Dorado, Chinook, and Cascade. This fresh batch includes a generous dry hop including Mosaic, Azzaca, and Idaho 7. IBU 77 | ABV 7%

Whiskey Barrel Aged Imperial Oatmeal Stout
IBU 11 | ABV 11%

Destihl Brewery
Bloomington, IL
www.destihlbrewery.com

Wild Sour Series – Apricot
Our Wild Sour Apricot combines a refreshingly tart sour ale with the citrus dry-hopping of a pale ale. The biscuity malt and prominent stone fruit character from added apricots form a perfect harmony in this delicately balanced and delightfully enjoyable beer. IBU 12 | ABV 6%

Dosvidanya Rye Imperial Stout
Like a Russian Matryoshka or ‘nesting’ doll, the secret of Dosvidanya Russian Imperial Stout lies locked deep within her mysterious & elaborate wooden layers. The hidden soul of this oak barrel-aged beer that we said Dosvidanya ‘goodbye’ to several months before revealing, is its rich flavors like dark chocolate, toffee, black cherries and coffee along with robust & roasty maltiness that finishes dry. IBU 84 | ABV 12.5%

Privyvet Imperial Stout
Privyvet, which is Russian for ‘hi’ or ‘hey’, is the base beer for our award-winning, bourbon barrel-aged Dosvidanya®. Even though this beer isn’t aged in oak barrels, it greets you with a color as dark as night, a thick, tan head & characters of dark chocolate and roasted malts with abundant fruity esters. Generous hop additions balance the maltiness of this beer, along with a mouthfeel that is rich, creamy, full and smooth.80 | ABV 11.4%

Saint Dekkera Reserve Sour Ale – Fraise
Our Saint Dekkera Reserve Sour Ale series are naturally soured by spontaneous/wild secondary fermentation and aging in oak barrels with microflora wonderfully unique to our downstate Illinois terroir, where we embrace the individual, wild character of each barrel to produce beers with a wide array of acidity, sourness and unadulterated funkiness. IBU 22 | ABV 5.5%

Deadhead IPA Series – Touch of Haze IPA
Our DeadHead IPA Series melds the strong vibe of our favorite music with the beer we love to drink, elevating both into a higher state of consciousness. Our Touch of Haze IPA resonates with big additions of Mosaic and Cascade hops harmonized with the smooth mouthful of flaked oats, for a mellow, juicy and hazy IPA that really strikes a chord. IBU 57 | ABV 7.3%

Dry Dock Brewing Company
Aurora, CO
www.drydockbrewing.com

2018 Blight’s Barleywine
Malty and complex, this big beer has a strong caramel backbone supporting oak and whiskey flavors with hints of dark fruits. The nose wafts of coconut, toffee, and a smooth hint of alcohol. The flavor and aroma meld, becoming one after just a single sip. This beer is ready to drink, but also ages with the best of them. IBU 30 | ABV 11.5%

2018 Imperial Stout
A robust imperial stout with a pronounced roasted bitterness that is balanced by chocolate undertones and a dark fruit backbone. This velvety textured beer was aged in whiskey barrels for 6 months, adding vanilla and coconut nuances to its flavor and aroma. IBU 50 | ABV 12.5%

Coconut Belgian Dark
Reminiscent of strong rums of the high seas, this Belgian dark ale delivers a rich combination of vanilla, dark fruits, and coconut. Ready to drink now but with additional aging comes additional complexity. IBU 25 | ABV 11%

Dogfish Head Brewing Company
Milton, DE
www.dogfish.com

Pennsylvania Tuxedo
Brewed in collaboration with family-run outdoor clothing company Woolrich, Pennsylvania Tuxedo is a sessionable concoction with a grassy citrus kick complemented by the resinous conifer notes of fresh green spruce tips. We went into the forests of north-central Pennsylvania and Georgetown, Del., to pick these fresh tips ourselves. A dry yet doughy malt backbone lets the hops and spruce shine while still balancing out the bitterness, making this one an easy sipper. IBU 50 | ABV 8.5%

Namaste White Ale
On a quest to brew a witbier chock full of flavor, Namaste White digs deep into our culinary roots using ingredients of dried organic orange slices, fresh-cut lemongrass, peppercorns and a bit of coriander for a refreshing and sessionable experience. With notes of clove and subtle coriander, you’ll find flavors of citrus and sweet malt, with a slightly spicy finish for a zesty mouthfeel. IBU 20 | ABV 4.8%

Fruit-Full Fort Strong
A twist on our beloved Fort, Fruit-Full Fort is brewed with four types of berries - Raspberry, Blackberry, Boysenberry and Elderberry! This juicy blend of dark berries creates depth and complexity reminiscent of a jammy red wine. Along with adding a boatload of more berries this time around, we also punched up the malt bill with Munich malt to provide a firm backbone. The result provides balance to the tart flavors of a very berry blend. Dark maroon in color, Fruit-Full Fort is swirling with notes of velvety cherry and berry sweetness for a full-bodied - and full-flavor - experience! IBU 50 | ABV 15-18%

Oak-Aged Vanilla World Wide Stout
Brewed with a ridiculous amount of barley, we’ve now taken this Dogfish Head classic and aged it on oak with real vanilla beans! With a little tender love and care we foster this beer from smooth, sweet wort into the big, bad blackend stout it always longed to be. Its bold, port-like complexity goes great with (or as) dessert. IBU 70 | ABV 16-18%
Dissident Brett Brown Ale
This ode to the classic Oud Bruin reveals unmatched complexity of flavor, including cherries and oak, with a pleasant, bright acidity. And it is unlike anything else we brew, worthy of the name The Dissident. IBU 25 | ABV 8.7%

Baltic Porter
Rich malt character highlights flavors of toffee, dried fruit and molasses with an edge of smokiness. IBU 25 | ABV 8%

Eddyline Brewery
Buena Vista, CO
www.eddylinebrewing.com

14'er Java Stout
The Arkansas River Valley is home to 14,000’ peaks in Colorado and this beer fits the bill. A rich Imperial Java Stout with Buena Vista Roastery coffee and lots of roasted chocolate malts. IBU 30 | ABV 8.4%

Barrel Aged 14'er Java Stout
Our 14er Java Stout aged in Deerhammer whiskey oak barrels for 8 months that is incredibly smooth with a subtle oak finish. IBU 90 | ABV 10%

Epic Day DIPA
A complex malt bill with a platform that allows the pungent hop blend to shine with notes of grapefruit, tropical fruit, pine and resin to truly shine. This is sure to satisfy the thirst of the most aggressive hop heads while maintaining remarkable drinkability. IBU 100 | ABV 10%

FATE Brewing Company
Boulder, CO
www.fatebrewingcompany.com

Imperial Stout
Barrel-Aged Imperial Stout aged in red wine port barrels for 9 months. Dark and roasty with notes of grapes and chocolate. ABV 11%

Barrel-Aged Wheatwine Barleywine
Wheatwine aged in oak barrels. ABV 10%

Decima Quadrupel
Belgian sour quad aged in Leopold Brother's barrels. Bold, dark and tart. ABV 10.6%

Midas Imperial IPA
Triple IPA aged in chardonnay barrels with chardonnay grape must added. ABV 10.2%

Eisbock
Traditional German style strong Doppelbock. ABV 14%

El Rancho Brewing Company
Evergreen, CO
www.elranchobrewing.com

Disgruntled Cindy Barleywine
Big, bad, bold, bourbon barrel-aged, barleywine. Need we say more? IBU 90 | ABV 12.5%

To The Yard Stout
To The Yard was brewed with lactose and conditioned on cocoa nibs and vanilla, resulting in a silky-smooth dessert stout. From here it was aged in a Vapor Distillery bourbon barrel for 6 months, because why not?! IBU 30 | ABV 8%

Argo Strong
Argo has a pleasant light bread malt body complemented by Belgian yeast-derived fruity esters of pear, banana, and bubblegum. Soft spice and herbal hop notes round out the finish. IBU 20 | ABV 9%

The 13 Old Ale
This malt-forward, full-bodied English ale was brewed with molasses which adds nuances of burnt caramel, tobacco, and fig. Bitterness is mild and the finish is sweet and smooth. IBU 30 | ABV 8.4%

Rancho Reaction Collaboration Barleywine
El Rancho’s BBA Barleywine blended with Chain Reaction’s BBA Milk Stout. ABV10%

Flower Power Imperial IPA
Kettle and dry hop additions of Amarillo, El Dorado, and Denali produce juicy aromas and flavors of tangerine, citrus, and pineapple. IBU 45 | ABV 8.3%

Ecliptic Brewing
Portland, OR
www.eclipticbrewing.com

Starburst IPA
A starburst galaxy produces an exceptionally high amount of stars, similar to how Ecliptic Starburst IPA produces a soaring amount of hop flavor. Brewed with Amarillo, Azacca, Centennial, Mosaic and Simcoe hops for fresh flavors of citrus, fruit and pine. 100% Pale malt makes for a super clean finish and puts the focus on the hop flavors and aromas. Dry hopped to the end of the universe! IBU 75 | ABV 7.8%

Star Party Brut UOA IPA
Behold the cosmos! Star Party explodes with primordial hop character set against a background as dry and clean as the void of space. Raise a glass this season and join the party! IBU 35 | ABV 8%

Bourbon Barrel-Aged Orange Giant Barleywine
Like the blazing giant stars that inspire it, Orange Giant is truly massive. Three malts and copious amounts of Chinook and Nugget hops impart a creamy malt and resin hop character to the beer. This barrel-aged version spent ten months sleeping in 12-year-old bourbon barrels, developing a strong bourbon profile with notes of vanilla, coconut, and oak. IBU 80 | ABV 13.8%

Syrah Barrel-Aged UltraViolet Blackberry Sour Ale
UltraViolet is brewed with Oregon blackberries and soured in the brewhouse. The result is a tart and crisp sour ale, with ripe blackberry flavors radiating throughout it like cosmic rays traversing the universe. For this beer, we tucked UltraViolet away in 6-year-old Syrah wine barrels for 9 months. The flavors of oak and ripe fruit meld with the sour blackberries for a delicious flavor. ABV 9.5%

Falling Asteroid Whiskey Barrel-Aged Imperial Porter w/ Cocoa Nibs
A collaboration with our friends Falling Rock Tap House for their 20th Anniversary. ABV 12%
False Summit Quadrupel
Pouring a deep amber-brown color, Arête offers an herbaceous, fresh-mown character, some deeper and subtle citrus notes, along with an engaging floral character. It's a one-hop wonder, but we'd have never guessed so. There's some dark-fruit, leathery complexity, soft brown sugar and caramel, with a soft, red-fruit alcohol note. Fine carbonation keeps things on point. Bitterness is just enough, while the
interior notes of this beer build with warmth: chewy caramel, toffee, brown sugar. IBU 67 | ABV 12.5%

Signal de Botrange Saison
Eclectic and original, SIGNAL DE BOTRANGE™ is our American interpretation of the farmhouse beers of Belgium. Signal pours a light amber color with notes of hay, oak, and Chardonnay. Aged in Chardonnay barrels from Infinite Monkey Theorem in Denver, this beautiful beer is perfect for summer imbibing. IBU 12 | ABV 9.8%

Acide Saison
The use of lactobacillus in this brew lends an approachable level of puckering sourness, pleasant acidity, with a tart refreshing finish on your tongue. Acide™ pours straw colored with good clarity and appearance. Lemony and floral aromas from a good dose of Amarillo hops meld with a subtle graininess. IBU 10 | ABV 4.5%

Red Wine Apis IV Quadrupel
This beer pours brilliant deep garnet with tan head. Aroma notes of ruby port, oak, fig and honey. Slightly dry and vinous, with Belgian candi syrup, sherry, vanilla, and cherry cola notes. IBU 41 | ABV 10%

Imperial Stout
Aromas of sweet malt envelop the nose like the sunset of the eastern plains. The malt profile continues through the palate from beginning to end with subtle hints of chocolate, coffee, and molasses. IBU 36 | ABV 10%

Coffee Oil Man Imperial Stout
Much like the “sweet light crude oil” from the eastern plains of Colorado- this beer pours a deep black with a tantalizing off-white head. Aromas of sweet malt and bourbon envelop the nose like the sunset of the eastern plains. The malt profile continues through the palate from beginning to end with subtle hints of chocolate, coffee, and of course bourbon. This is a true beer for the malt and bourbon lovers alike. IBU 36 | ABV 10.8%

Grand Teton Brewing Company
Victor, ID
www.grandtetonbrewing.com

Sheep Eater Scotch Ale
Brewed with black roasted barley, biscuit, and peat-smoked malt. The specialty malts impart roasted, caramel, and raisin sweetness in the flavor profile. It is gently hopped, fermented cool and aged cold for exceptional smoothness. The result is a copper-brown color and a pleasant mouthfeel and body. IBU 21 | ABV 7.5%

Coming Home 2018 Barleywine
This beer was aged in gin barrels from Jackson Hole Stillworks. Prior to the gin, these barrels previously held whiskey. Both aroma and flavor present strong notes of caramel and chocolate from the barleywine, complimented by botanicals and spices from the gin. ABV 12.8%

The Grateful Gnome Brewery
Denver, CO
www.thegratefulgnome.com

Imperial Gingerbread Stout
Imperial Stout brewed with fresh ginger, vanilla, cinnamon, and lactose. ABV 11.7%

Petite Barleywine
No wood, no adjuncts, just barleywine.

Epic Brewing Company
Denver, CO
www.epicbrewing.com

Oak & Orchard Dark Plum Sour Ale
Aromas of dark fruit, plum, and fig fade into faint notes of earthy funk. The first sip is sharply sour with bright fruity flavors of plum, and dried cherries. The effervescent carbonation lifts o the palate leaving hints of tobacco, oak and toffee. ABV 8%

Sour Brainless Pink Guava
The aroma is bright with citrus notes, tropical sweetness, and ripe stone fruit. The first sip has a pleasant funkiness that fades to an in-your-face guava that rolls across the tongue to finish crisp and dry. Lingering notes of citrus and tropical fruits dance across the palate in tandem with an approachable tartness and effervescence that brings you back for more. ABV 8%

Smoked & Oaked
Smoked cherry wood malt brings a smoky sweetness to the caramel malts and a bit of peat flavor with Belgian-style yeast. The entire batch aged in whiskey barrels dries out the perceived sweetness of the caramel malt leaving an almost scotch like taste. Bottle age for years or drink now. ABV 8-11%

Big Bad Baptist Stout
Stout with cocoa nibs and coffee added and aged in whiskey barrels. IBU 6.5 | ABV 12.1%

Big Bad Baptista Stout
Big Bad Baptista is inspired by traditional Mexican coffee, Café de Olla, which is served with cinamon and piloncillo, an unrefined sugar. The Cinnamon adds another layer of complexity and accentuates the earthy character of Mexican Coffee, but more importantly, it captures the essence of a place and its culture. IBU 65 | ABV 11.7%

Triple Barrel Big Bad Baptist Stout
Imperial stout aged in Whiskey & Rum barrels with cocoa nibs, barrel aged coffee, & barrel aged coconut added. IBU 65 | ABV 12.7%

Quadruple Barrel Big Bad Baptist Stout
Imperial stout aged in whiskey & rum barrels with roasted cacao nibs, almond flavor, barrel aged coffee beans, barrel aged coconut & barrel aged almond. ABV 11.2%

Brainless on Peaches Golden
We put our Brainless® Belgian Golden Ale into French Oak white wine casks with organic peach puree for a secondary fermentation and maturation. Dry and aromatic with fruity notes of peach, wine and oak. This beer is best enjoyed in a snifter glass on the warmer side of cold. ABV 10-11%

Double Hazy IPA
This hazy New-England Style Double IPA is packed with JUICY flavors of honeydew, guava, passion fruit and pineapple without the typical bitterness of a standard double IPA. We use an abundance of late addition Citra hops and enormous hop back of whole leaf Cashmere hops, with even more generous dry hop additions. IBU 15 | ABV 10.7
Fiction Beer Company
Denver, CO
www.fictionbeer.com

Coconut Vanilla Barrel aged Malice and Darkness Imperial Stout
Law’s Whiskey Bourbon Barrel Aged Russian Imperial Stout aged on coconut and Vanilla. Rich, decadent and irresistable. IBU 99 | ABV 14%

Headology Imperial IPA
Over 7lbs of hops per bbl. Hazy, with a soft pillowy mouthfeel, loads of tropical juicy hop flavor and no discernible alcohol. IBU 75 | ABV 10%

Barrel Aged Foreshadowing Barleywine
Toffee and caramel dominate the aroma and flavor of this smooth easy drinking barrel aged Barleywine. IBU 65 | ABV 10.5%

Firestone Walker Brewing Company
Paso Robles, CA
www.firestonebeer.com

XXII Anniversary Ale
Since founding our brewery in 1996, we have specialized in the rare art of brewing beer in oak barrels. In the fall of 2006, we released a limited-edition oak-aged strong ale called 10 to commemorate our 10th anniversary. The experience was greater than any one of us could have ever imagined. We now present XXII, our thirteenth release in what has become an annual autumn rite at our brewery. This beer is all about the barrels. Bourbon, Rum and Gin barrels combine forces to create incredible complexity. The stout percentage is restrained, allowing the wood to speak and be heard. I especially like the way the Gin barrels bring new spice notes that we have not seen before in an Anniversary blend. I will let you discover the rest. IBU 32 | ABV 12.7%

Mole Merkin Stout
A variant of our Velvet Merkin, Mole Merkin was inspired by the traditional Mexican dish, Mole. We added dried Puya chili, cinnamon, & cocoa nibs from the Dominican Republic to a Brandy Barrel aged version of our Velvet Merkin. The chili adds a spicy yet approachable heat with rich dark berry fruit flavor. The addition of cocoa nibs helps balance the heat from the peppers, adding to the mouthfeel. The result is a complex yet delicate beer flavors of earthy chili pepper, cinnamon and cocoa. IBU 21 | ABV 8.8%

Kriekú Bones Wild Ale
What began as a birthday gift took on a life of its own. Proprietor David Walker cornered us one day and requested a sour cherry fermented beer for his 50th birthday. A handful was sold at a release and our customers demanded more. Behold Kriekú Bones! This beer begins its life as a Flanders Red inspired beer aged over a year in French oak foeders. Sour Montmorency cherries are added and allowed a secondary fermentation. The aroma is of cherry pie complete with flavors of pie crust, spice and an underlying funk. Vienna malt notes give way to an assertive acidity and a bright carbonation. A sânté! IBU 5 | ABV 6.9%

UnderCurrents Wild Ale
In 2018 we challenged ourselves to using an array of fruit new to our palettes and practices. When offered a high quality freshly picked Black Currant sample, we couldn’t resist. We present you to a metamorphosis for your senses. Using 12 to 36 month aged Agrestic Ale as a base, to which we add 1.5lbs/gal Black Currents, the beer undergoes the final maturation in our French Oak “Fruiders” for an additional four months. A convergence of supple tannin and deep purple pigments, gooseberry jam, a mouth-watering acidity and earthy leather elicits notes of a beer having vinous roots. A new variant to one of the Barrelworks pioneers is born. Sânté! IBU 5 | ABV 6.3%

Fremont Brewing Company
Seattle, WA
www.fremontbrewing.com

Brew 2000 Barleywine
Fremont Brewing began as a dream in 2008. Years later, our dream has come true in each and every one of you, our craft beer family. And like every family, we have had our ups and our downs, but we keep coming back together knowing we are stronger together. In your hands is a special nod to you, a gift for now that will continue to give many years from now should you have the patience to wait…Brew 2000. This English-style barleywine uses floor-malted English barley, Noble hops, and extended barrel-aging to bring you a complex and subtle craft beer flavor experience. We brewed this to celebrate brewing our 2000th brew, and we look forward to sharing it with you, our craft beer family. IBU 55 | ABV 12.8%

Three Matts 2018

The Rusty Nail 2018 Imperial Stout
The Rusty Nail begins life as The First Nail, an oatmeal stout of epic proportions with brewer’s licorice, smoked barley, and pale malt and is then aged on cinnamon bark. She becomes The Rusty Nail after spending 15 months in 12-year old bourbon barrels. The Rusty Nail pounds your palate, challenges your perception of all that you’ve known of beer, and leaves you wanting … another sip. IBU 40 | ABV 14.5%

Coconut Edition B-Bomb
This year’s release of B-Bomb is aged in 12-year-old American Oak bourbon barrels and is a blend of 9, 12, and 24-month old barrel strength Winter Ale. This special edition adds toasted coconut to complement the bourbon, oak, cacao, and leather notes achieved from B-Bomb’s extended barrel aging and barrel blending. Each barrel contributes a different note, and combining each barrel to create a coherent tone is a distinct art and true pleasure. IBU 65 | ABV 13%

Waves of Light Saison
Foeder saison lightly dry hopped with Lorain and Wakatu hops. From our Black Heron Project. IBU 7 | ABV 5.8%

Founders Brewing Company
Grand Rapids, MI
www.foundersbrewing.com

KBS 2018
What we’ve got here is a 2018 imperial stout brewed with a massive amount of coffee and chocolates, then cave-aged in oak barrels for an entire year to make sure wonderful bourbon undertones come through in the finish. IBU 70 | ABV 12.3%

CBS 2018
CBS was born when we stumbled upon some bourbon barrels that had previously housed maple syrup. We opted to put the same base beer as KBS, an imperialized version of Breakfast Stout, in the maple barrels and, after one taste, we knew we had something special. Rich maple syrup, roasted coffee and velvety chocolate meld together in what can only be described as a transcendental drinking experience. IBU 45 | ABV 11.8%

Brew 2000 Imperial Stout

The Rusty Nail 2018 Imperial Stout
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Waves of Light Saison
Foeder saison lightly dry hopped with Lorain and Wakatu hops. From our Black Heron Project. IBU 7 | ABV 5.8%
Saison
Our flagship Saison was born from a series of test batches begun in Gordon Schuck’s backyard, the French Saison yeast strain used in test batch #6 was utilized to become the Great American Beer Festival gold medal-winning Saison that sits before you. Notes of passion fruit, tangerine, lemon verbena, ginger and black pepper. ABV 6.8%

Raspberry Provincial Sour Ale
This delicious creation was truly a product of creativity, ingenuity, and luck. In the summer of 2013 we took a test batch of our sessional sour summer ale, Provincial, that didn’t quite hit gravity, and decided to have some fun with it! We added a heavy dose of raspberries. The end result was so delicious, we decided to recreate it! This delightfully tart fruit beer is refreshing, with a citrusy raspberry aroma which transitions to a subtlety sweet and tart finish. Notes of lemon zest and tart raspberries. ABV 4.2%

Luminoso Wild Ale
Luminoso, our sour blonde, was aged in a variety of barrels collectively for two years and was then blended with a lighter, refreshing kettle sour. The range of barrels and the addition of brettanomyces yeast contribute wild characteristics, while a bright tartness keeps you coming back, sip after sip. Notes of sour lemon and wild brettanomyces complexity. ABV 5.6%

Level Thirteen Strong
This super-duper barrel-aged beer delivers bold fruity flavors with deep caramel notes and warming attributes. We aged this beer in a variety of oak bourbon barrels where the alcohol by volume slowly leveled up. Bright carbonation tickles your palate and leaves you with a crisp sherry-like finish. Notes of candy apple, warm sugar, and light spice. ABV 13%

Barrel Project #14 Doppelbock
Barrel Project #14 is our 2017 Carbonator Doppelbock aged in Port Wine barrels from Maison La Belle Vie Winery from Palisade Colorado. The Vin de Noix Port Wine is a fortified Cabernet, Merlot and Syrah blend that is then aged on English green walnuts. We aged this Carbonator Doppelbock for 1 year in our barrel room, at 65-70 Fahrenheit and a relative humidity of 15-20 %. This beer has notes of fruit, oak, and some funky complexity. IBU 20 | ABV 12%

Bourbon Barrel Aged Eisbock
Our Bourbon Barrel Aged Eisbock was our newer 2018 Doppelbock aged in Woody Creek Bourbon barrels and was then pushed from the barrel and frozen in a stainless steel tank to eliminate the remaining sugar and water. The components from the barrel still reside in the finished product. IBU 20 | ABV 18%

Barrel Aged Tsar Bomba Imperial Stout
Layers of Roasted Grains & Sweetness of Molasses & Brown Sugar. Aged in Bourbon/Whiskey Barrels. IBU 60 | ABV 13%

Houndbeast Barleywine
This beast of an ale is full of malt sweetness and boozy warmth balanced with the bitterness of American hops. Dry-hopped with Centennial, Chinook, Columbus and Zythos hops. IBU 68 | ABV 12.8%

Frida Smash Barleywine
A Single Malt and Single Hop American Barleywine. Brewed with Colorado malt and Simcoe hops. Boiled for 5 hours to give it a bit of caramel sweetness to balance the aggressive hopping. This Vintage is a year old to bring out the tangerine and grapefruit hop characteristics complemented by a honey sweetness. IBU 50 | ABV 10.5%
Wood Works #2 - Flemish-Style Sour
Aged for 12 months in red wine, whiskey, and bourbon barrels, with notes of bread pudding, figs, and an earthy undertone. ABV 9.7%

Wood Works #3 - Brown Rye Ale
Aged for 13 months in rye whiskey barrels, this imperial brown rye ale showcases spicy and bready notes with a smooth and full-bodied finish. ABV 12.6%

Wood Works #4 - Saison
Aged in Merlot and Cabernet Sauvignon barrels, this saison is the latest release in our Wood Works series. The addition of spelt and rye to the mash give the beer earthy notes, and the slight fruit character and oak flavors are a result of the skillful barrel aging. ABV 9.2%

Barrel Aged Yeti Imperial Stout
This unique version of our monstrous Yeti Imperial Stout is aged for at least 12 months in whiskey barrels. The spirited aging process produces a hugely complex but mellowed Yeti, with its signature roasted flavors, hints of vanilla and oak, and a whiskeyed finish. Who says you can’t tame a beast? ABV 12.5%

Flanders Drive Flanders Red
Built on a canvas of structured malts, the sourness develops during an extended aging in wood barrels. Heady top notes of tart cherry and dark fruit mingle with rich, subtle malt in the background for a truly satisfying sour ale. IBU 13 | ABV 7.7%

Baroque Belgique Wild Ale
A bold, complex layering of herbal hops finds delicate balance from traditional malts. Bottle-conditioning with fresh ale yeast and Brettanomyces adds a funky finishing touch. Delightfully effervescent, dry and continuously evolving character. IBU 32 | ABV 7%

Divine Sauvage Tripel
A bright crisp take on a classic Belgian Tripel with banana and floral notes aged in a variety of French Oak vintage red wine barrels for up to 30 months. Flavorful notes of tart grapefruit, green apple and lemon zest balanced with earthy notes of fresh-cut oak. IBU 24 | ABV 7.8%

Irish Red
This beer is slightly dry with notes of oak, chocolate, and concord grape that are complimented by a complex malt profile. This beer is meant to both draw inspiration from and complement the unique flavors found in Jameson Irish Whiskey. IBU 20 | ABV 7.8%

Green Flash Brewing Company
San Diego, CA
www.greenflashbrew.com

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13th Door Barleywine
13th Door is a German style Barleywine named after the famous Grimm brothers story Mary’s Child. A rich complex beer sitting at 13% with notes of Munich and caramunich malts and rich finish. ABV 13%

Once Upon a Time Sour Ale
Once Upon a Time is a blended sour ale that is different each year. A blend of different ale and lager beers that were aged in wood with a variety of wild yeast. More of a brown sour but complex from the wood and variety of yeast. ABV 5.7%

Bleeding Heart
Bleeding Heart is the official sweetheart beer from the sweetheart city, Loveland. This dark beer leaves a clean malty flavor that leads to a complex finish from the lager yeast. A light chocolate and cherry flavor rounds out for a unique and full flavored finish.

High Alpine Brewing Company
Gunnison, CO
www.highalpinebrewing.com

Put on Your Big Boy Pants
Put on Your Big Boy Pants was barrel aged in Quintessa Cabernet Sauvignon wine barrels for 19 months. Chocolate and wine aroma. A big, rich, and dark Russian Imperial Stout is the result. Pronounced chocolate, molasses, biscuit, rich caramel and slight roast dominate the palate as your tongue senses a prominent, but approachable hop finish. Mouthfeel is thick and finishes surprisingly clean. IBU 60 | ABV 9.6%

Old Crank Barleywine
Old Crank Barleywine is a traditional American Barleywine aged in Prisoner Wine barrels for 20 months. Black tea, oak, and caramel aroma. Insane caramel, toffee, biscuit and light coffee flavors meld with oak barrel and mild wine character. Mouthfeel is thick and rich and ending with hop and oak notes. IBU 82 | ABV 9.8%

The Matron Imperial Stout
The Matron Imperial Stout is barrel aged on Deerhammer American Single Malt Whiskey barrels for twelve months. Chocolate, vanilla, oak and slight bourbon character on the nose. Rich dark chocolate, vanilla, caramel and whiskey character entices the palate into another sip. Mouthfeel is rich velvety and delicate as the small bubbles bite your tongue just enough to remind you you’re not drinking hot chocolate. IBU 39 | ABV 11.3%

Pandyfackler Oud Bruin Flanders Red
An incredible Oud Bruin aged on Quintessa Wine barrels for 18 months. A strong vinous nose lends way to a very approachable sour. Sour on the palate finishes with a robust chocolate and roast finish. Light and clean finish leaves you wanting another sip. ABV 7.6%

Grimm Brothers Brewhouse
Loveland, CO
www.grimmbrosbrewhouse.com

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Zundert 8
A beer that the abbey describes as ‘slightly unruly’. Trappist 8 is a beer you must take time to savor and understand. Chestnut-colored and bottle-conditioned, with aroma of caramel, herbs and spices; initially floral and slightly sweet; character develops from light caramel to a lovely, dry, mellow hoppy bitterness as the flavor opens. IBU 5 | ABV 8%

High Hops Brewery
Windsor, CO
www.highhopsbrewery.com

Wee Heavy Strong
Nice pronounced malt profile with a slight caramel sweetness and a hint of roastiness. IBU 24 | ABV 9%

Dr. Pats Double IPA
Bold citrusy aroma balanced with a mellow malt backbone. Dry Hopped with Citra and Cascade. IBU 90 | ABV 8.6%

La Pêche au Bois
Aged in chardonnay barrels to add light oaky depth to this Golden Strong ale rested on peaches and Dry Hopped with peachy Palisade hops and white wine inspired Nelson Sauvin. IBU 18 | ABV 9%

Destro
Bold caramel and stone fruit flavor with a roasted malt aroma. Lightly hopped to let the malt shine through in this German style dark lager. IBU 24 | ABV 8.5%

BlackStar Porter
Notes of rich molasses and oak meld with a hint of caribbean flavor. IBU 24 | ABV 8%

Hogshead Brewery
Denver, CO
www.hogsheadbrewery.com

Divine Right Imperial Stout
So named after the Russian Imperial Court’s firm belief that they ruled by “Divine Right”. With dark chocolate, dark sweet fruit, damp earth and whiskey notes, it finishes like oily elixir, along with considerable bitterness and roast. IBU 65 | ABV 10.1%

Window Licker Barleywine
Barley Wine is a strong ale originating in the later 18th century in response to aristocrats’ desire for strong beverage after conflict between the French and English halted the import of wines. Barley Wines were often produced on estate breweries by the rich for special occasions such as the birth of a first born son and weren’t commercially available until Bass out of Burton-upon-Trent produced Bass no. 1 in 1870. Ours come with huge dark cherry notes, toffee, caramel, raisins, figs, and mellowed alcohol making this monster smell like something you might pour over cheesecake (highly recommended!). Aged six months before its release, so whether you are feeling aristocratic, knocked-up, or just feel like getting f@#ed up, drink a few and you might end up licking windows. IBU 90 | ABV 10.0%

Trappistenbrouwerij de Kievit
Netherlands
www.merchantduvin.com

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Holidaily Brewing Company
Golden, CO
www.holidailybrewing.com

Four Brothers Belgian Quad
A gluten-free Belgian Quadrupel brewed in a manner consistent with the Trappist brewers of Belgium. The Trappist style lends to a drier mouthfeel than its sister Belgian, the Abbey style. IBU 30 | ABV 12%

Santa’s Nightcap Imperial Stout
A gluten-free imperial stout with roasty flavors of black coffee, chocolate and licorice aged in Whistling Hare and Laws Whiskey oak bourbon barrels. IBU 70 | ABV 10.8%

Intersect Brewing
Ft. Collins, CO
www.intersectbrewing.com

The Hounds of Hell Imperial IPA
This beastly brew combines malty sweetness with a hop bite full of tropical, piney and spicy bitterness. IBU 87 | ABV 9.1%

Friend of Chaos Imperial IPA
Bold, dark, and hoppy, we compliment this robust beer by adding three types of rye malt to round out the beer with a spice kick. IBU 72 | ABV 8.3%

Jessup Farm Barrel House
Ft. Collins, CO
www.jessupfarmbarrelhouse.com

Happy Creatures Brett IPA
A Good Bugs collaboration beer. Fermented with wild Saccharomyces and multiple strains of Brettanomyces, matured in neutral oak barrels, and hopped with Vic Secret, Amarillo, and Citra hops. IBU 50 | ABV 7%

3 Year Anniversary Beer Tripel
Belgian-style Tripel, aged in Chardonnay barrels with multiple strains of Brettanomyces and dry-hopped with Nelson Sauvin. IBU 30 | ABV 10%

Jimmy Buffett Problem Imperial IPA
Double IPA brewed with Cashmere, Denali, and El Dorado hops, aged in a blend of rum and bourbon barrels, and conditioned on toasted coconut and pineapple puree. IBU 70 | ABV 8.5%

Feats of Strength Imperial Stout
Imperial stout aged in a blend of Bourbon and Scotch barrels, conditioned on whole bean coffee and cacao husks. IBU 70 | ABV 10.2%

Joyride Brewing Company
Edgewater, CO
www.joyridebrewing.com

Your Steps Alone Sour Ale
We took our Brett Saison and aged it in wine barrels for 8 months with raspberries, cherries, and lacto. It’s pretty good. IBU 10 | ABV 6.4%

Keeping it Daft
Our first “beer for keeping”, Keeping it Daft was brewed with French malt for classic bready and caramel flavors, French yeast, and hopped with a bit of Saaz toward the end for a subtle floral and spicy note. IBU 25 | ABV 7.9%

Baby on Board
When brewer Kyle had his first child, we knew we had to brew a special beer, so we brewed a Patersbier, or “Father’s Beer.” Golden and dry with restrained esters from a classic Trappist yeast. IBU 30 | ABV 4.9%

Liberati Osterian & Oenobeers
Denver, CO
www.liberatidenver.com

Oximonstrum
Made with 35% of Nebbiolo and Barbera grapes from Piemonte Italy. The Oximonstrum is purposely microoxygenated to create a profile similar to an aged port wine. Probably the first oenobeer that has ever been made of it’s kind. IBU 45 | ABV 14%

Vino Veritas
This high gravity oenobeer has the malt profile of a quad but is something very far from a Belgian quad at the same time. It resembles a tannic red wine, with hints of spicy Spanish cedar wood. Super dry, the tannins battle with the high alcohol content. The 30% Cabernet Sauvignon grapes from the Sonoma Valley impart a reddish hue to an already mahogany colored oenobeer. IBU 25 | ABV 16%

C-3PO
100 IBUs are only supported from the slight body remaining. May it be glycerols or residual sugar, with the gargantuan quantity of hops and the 25% gewurzt involved, the balance of this oenobeer is striking. Unusual yeasts further augment the aromas, it’s a burst of mangoes, sometime touching some notes that would probably be more characteristic of a South African Pinotage, and the sip is very long, resinous and citrusy with a hint of apples, thanks to the magic malic acid we decided to leave behind for additional fruity splendor. IBU 100 | ABV 13.8%

Verba Volant
This is an ode to new world fruit bombs, the 49% of Malbec from Plum Ridge in Sonoma explodes into a galaxy of red fruits, centered cherry. Dry and dangerously drinkable, this oenobeer has definitely a vinous character. IBU 17 | ABV 10.4%

Parvus Titan
This mineral petite oenobeer shows our passion and respect for small but characterful brews. With our beloved noble East Kent Golding hop, and with 20% of Viognier grapes grown in the Walla Walla Valley, between Washington and Oregon, Parvus Titan is exactly what the name says: a Small Titan, a small beer with a big character. IBU 30 | ABV 3.7%
Kane Brewing Company  
Ocean Township, NJ  
www.kanebrewing.com

**A Night To End All Dawns**  
Imperial Stout aged in bourbon barrels for 12+ months. ABV 12.4%

**2555**  
Our Seventh Annual Anniversary Ale. A blend of bourbon barrel aged Belgian Style Quadruple. We brew and age a new vintage of Quadruple each year then blend it with previous vintages of our anniversary ale. ABV 12.5%

Driftwood  
Imperial Brown Ale brewed with Molasses and Maple Syrup aged in Apple Brandy barrels for 12 months. ABV 14%

Object Permanence  
ABV 12%

Left Hand Brewing Company  
Longmont, CO  
www.lefthandbrewing.com

**Fade to Black**  
That time of year when the day seems to fade away. Drifting further into the darkness with each passing day. *Volume 1 – Foreign Stout* – Pours black with licorice, espresso bean, molasses, and black cardamom notes that give way to a feeling of self loathing, burnt opportunities and smoked relationships. IBU 30 | ABV 8.5%

**25th Anniversary**  
Assertive notes of dark chocolate, cherries and roasted coffee beans with a smooth warming finish. In 1993 we set out to change the world one pint at a time. For 25 years we have forged an independent path, building a stronger community and creating an employee-owned company founded on brewing the best beer we can make. Cheers for supporting us at Left Hand and independent craft beer. IBU 41 | ABV 12.1%

Lagunitas Brewing Company  
Petaluma, CA  
www.lagunitas.com

**Cognac BA Davey Murray Scotch Ale**  
A strong scotch ale with some smoked malts aged in an old Cognac barrel for more than one year. ABV 9.5%

**Aronia/Black Currant Eroica Saison**  
Special edition of Eroica, aged 18 months in red wine barrels and finished with Aronia berries and Black Currants. ABV 8.9%

**Sonoma Farmhouse Brett Stout**  
Sonoma County red wine barrel aged Imperial Stout fermented with Brettanomyces. Some beer in this blend is 4 years old! ABV 11.3%

La Trappe  
www.lapatte.com

**La Trappe Quadrupel**  
Quadrupel sits at the top of the La Trappe range. At 10% alcohol by volume, it’s a big deep amber beer with a rich, warming flavor. Full-bodied and mild, slightly sweet and just a hint of bitterness round out the palate. In the nose you will detect fruit, a faint, pleasant yeastiness and just a touch of resin hops. Although Quadrupel is delicious when consumed fresh, it can benefit from years of aging in a cool, dark place. The flavor of aged Quadrupel is reminiscent of port. ABV 10%

**Ora et Labora La Trappe Doppelbock**  
The first of the Brunswick Bierworks Handshake Brew Series serves an almighty moreish New World Double Bock named Ora et Labora which translates to Work & Pray; the philosophy of the La Trappe monks. Brewed by La Trappe’s Brouweester Lodewijck Swinkels and Brunswick Bierworks Master Brewer Christian Riemerschmid von der Heide, this collaboration weaves traditional krausen fermentation with a mighty maltbill and a unique blend of Opal, Loral, Mandarina Bavaria and Ontario Newport hops sourced from the Americas and Europe; bridging the two worlds of brewing. ABV 7.5%

Lindemans  
www.artisanalimports.com  
www.merchantduvin.com

**Lindemans Strawberry Lambic**  
of Brussels, in the quiet Belgian town of Vlezenbeek, the Lindemans family has been farming and homebrewing as long as anyone can remember. Lambics come only from the Senne River valley, near Brussels - a region about 15 by 75 miles in size. The unusual, demanding, and unique flavors that come from multiple yeast strains are unmatched in the world of beer. Rosy hue, with a beautiful aroma of perfectly ripened strawberries. Shows complex, captivating flavors; delicate sweetness is balanced by traditional Lambic tartness in the finish; wild yeast complexity, hugely drinkable. IBU 14 | ABV 4.2%

**Lindemans Ginger Gueuze**  
Lambic, or spontaneously fermented beers, are the beers of this region and are among the world’s rarest: they are the only beers fermented via wild, airborne yeast - no yeast is added by the brewers. The romantic, mysterious, wild-fermented wheat beers of Belgium’s Flanders are among the world’s rarest beers. The unique combination of the Senne River valley; small hills with numerous cherry trees; small farms growing hops, barley and wheat; and a mild climate has given the region an air-disseminated microflora that has seeded farm breweries for more than 500 years. For gueuze, the base lambic is blended to make a distinct, wine-like drink that is traditionally served with the meal (a blend of 1/3 young lambic and 2/3 old lambic). Gueuze is known to mature beautifully, and stories abound of discovering age-old gueuze lambics that had matured to perfection. Hazy golden color; bold ginger aroma and flavor enmeshed with the sharp, tart dryness of gueuze; limited release Botanical Series. IBU 12 | ABV 6%
La Cumbre Brewing Company
Albuquerque, NM
www.lacumbrebrewing.com

La Negra Imperial Stout
La Negra is our Bourbon barrel-aged Imperial Russian Stout. This beer has a big Bourbon and raisin nose, an enormously rich body and a bittersweet cocoa finish. IBU 60 | ABV 10.5%

Pina Quercus Saison
Rustic, sour, pineapple, tequila and light oak. Alone, these are endearing qualities for a bottle-conditioned beer. Together, they are greater than the sum of their parts, creating a strong, yet light, bone-dry, quenching ale to ponder during the waning months of Summer. IBU 15 | ABV 7.5%

Ocho-8th Anniversary Ale Saison
An Ale created to celebrate our 8th anniversary. This sour bottle-conditioned beer was aged for four months in red wine barrels. This culminated in an effervescent and lively blend of sour, cherry, and oak. Enjoy! IBU 15 | ABV 7.5%

Project Dank IPA
Project Dank is just that; a project. It’s an ever changing expression of our hoppiest endeavors. Each recipe is different, featuring different hops and hopping techniques. One thing will remain common... HOP INSANITY. A Lot. ABV 7.5%

Liquid Mechanics Brewing Company
Lafayette, CO
www.liquidmechanicsbrewing.com

Raspberry Eisbock
We brewed a 7% dopplebock. Then we froze it, pulled out the ice and concentrated it up to 17% ABV. Aged it on raspberries, cuz, why not? IBU 20 | ABV 17%

Coconut Anarchy Imperial Stout
Our house RIS aged for a year in Sprit Hounds whiskey barrels. Then it sits on coconut until wickedly delicious. ABV 13%

BA Awesomesauce Barleywine
2015 Vintage of our Barrel Aged American Barleywine. Just here, just for you... ABV 14%

Beasts of Bourbon
A devilish blend of our BBA RIS and BBA Barleywine. ABV 14%

Oh Fire! Imperial IPA
Our brewer’s favorite beer. It starts out as a citrus forward double IPA brewed with Abbey yeast. Then we infuse with Habanero and Serrano. Habanero provides a little creeper heat and the Serrano adds a garden fresh pepper aroma. ABV 9%

Peanut Butter Porter
Silky imperial oatmeal porter infused with peanut. ABV 9%

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Project Dank is just that; a project. It’s an ever changing expression of our hoppiest endeavors. Each recipe is different, featuring different hops and hopping techniques. One thing will remain common... HOP INSANITY. A Lot. ABV 7.5%

Liquid Mechanics Brewing Company
Lafayette, CO
www.liquidmechanicsbrewing.com

Raspberry Eisbock
We brewed a 7% dopplebock. Then we froze it, pulled out the ice and concentrated it up to 17% ABV. Aged it on raspberries, cuz, why not? IBU 20 | ABV 17%

Coconut Anarchy Imperial Stout
Our house RIS aged for a year in Sprit Hounds whiskey barrels. Then it sits on coconut until wickedly delicious. ABV 13%

BA Awesomesauce Barleywine
2015 Vintage of our Barrel Aged American Barleywine. Just here, just for you... ABV 14%

Beasts of Bourbon
A devilish blend of our BBA RIS and BBA Barleywine. ABV 14%

Oh Fire! Imperial IPA
Our brewer’s favorite beer. It starts out as a citrus forward double IPA brewed with Abbey yeast. Then we infuse with Habanero and Serrano. Habanero provides a little creeper heat and the Serrano adds a garden fresh pepper aroma. ABV 9%

Peanut Butter Porter
Silky imperial oatmeal porter infused with peanut. ABV 9%

La Negra Imperial Stout
La Negra is our Bourbon barrel-aged Imperial Russian Stout. This beer has a big Bourbon and raisin nose, an enormously rich body and a bittersweet cocoa finish. IBU 60 | ABV 10.5%

Pina Quercus Saison
Rustic, sour, pineapple, tequila and light oak. Alone, these are endearing qualities for a bottle-conditioned beer. Together, they are greater than the sum of their parts, creating a strong, yet light, bone-dry, quenching ale to ponder during the waning months of Summer. IBU 15 | ABV 7.5%

Ocho-8th Anniversary Ale Saison
An Ale created to celebrate our 8th anniversary. This sour bottle-conditioned beer was aged for four months in red wine barrels. This culminated in an effervescent and lively blend of sour, cherry, and oak. Enjoy! IBU 15 | ABV 7.5%

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**Lone Tree Brewing Company**
Lone Tree, CO  
www.lonetreebrewingco.com

**Hop Zombie Imperial Red IPA**
2017 GABF Silver medal winner has a deep red color, with notes of chocolate and toasty biscuit alongside bold hop flavors from eight different hops. IBU 90 | ABV 9%

**Triple IPA**
A whole lotta love went into this Triple IPA. Five hops (Mosaic, Motueka, Calypso, Simcoe, and an experimental hop) sing a lemon song to your senses. So bring it on home. Pairs perfectly with good times, bad times, and all the times in between. IBU 120 | ABV 10%

**Doppelbock**
Strong, rich and malty with toasty aromas, this dark German lager with keep you warm on a cold winter’s night. IBU 20 | ABV 7.7%

**Melvin Brewing Company**
Jackson Hole, WY  
www.melvinbrewing.com

**Barrel Aged Ruckus Imperial Stout**
Dark, thick, imperial stout with notes of dark chocolate and roasted coffee, aged over one year in bourbon barrels. IBU 65 | ABV 11%

**Asterisk Imperial IPA**
Double IPA brewed exclusively with Mosaic hops, providing tropical aromas and flavors of mango, passionfruit and berries. IBU 95 | ABV 9%

**Mad Fritz Brewing Company**
St. Helena, CA  
www.madfritz.com

**The Wind and the Sun**
Our Golden Strong Ale is a nod to the classic Belgian Farmhouse beers and is always brewed in a SMSH approach to showcase the unique malt varieties in contrast with our house Belgian Yeast. We will have a few bottlings with distinct malt. Aromas of straw-hay light yeast spice and chamomile. Super attenuated and dry this often shows more wine barrel notes. IBU 32 | ABV 8.5%

**The Boy who Cried Wolf**
Our version of Biere de Garde is more of an amber style aged or lagered in wine barrels for 3 months. Aromas of yeast spice, caramel/roasted malts and wine barrel tones. The palate is clean and dry with subtle bitterness and a caramel malt notes. IBU 28 | ABV 8%

**Napa Ale Saison**
Our single origin Napa Ale is grown malted and brewed within a 20 mile radius. Its savory flavors are very malt driven with light caramel toffee notes from a longer finishing time on our malt kiln. Local hops of Cascade and Chinook were used for bittering and aroma. Be prepared for a unique experience. IBU 35 | ABV 7%

**Marble Brewery**
Albuquerque, NM  
www.marblebrewery.com

**Double White Ale**
Delicate and dry, pale and hazy, this Belgian-inspired wheat ale is accented with traditional spices. IBU 14 | ABV 7%

**Ringleader Saison**
Our classic Double White finished with Brettanomyces, bottle-conditioned. Earthy, peppery Brett characteristics balance the tart-sweet Belgian-inspired goodness you know and love. IBU 14 | ABV 7%

**Imperial Stout**
Best enjoyed by a crackling fire, this decadent, pitch-black stout swirls with cheerful winter flavors. The tan head wafts of vanilla, bourbon, molasses and espresso notes, finishing in a crescendo of chewy anise. IBU 80 | ABV 11%

**Double IPA**
A barrage of juicy, resinous hop character pounces from the lean malt base of this deep golden-colored DIPA. An impressive American hop expression. IBU 100 | ABV 8%

**New Belgium Brewing Company**
Ft. Collins, CO  
www.newbelgium.com

**Foeder Frambozen Sour Ale**
Our sour brown ale, Oscar, is acidified in foeder #20 for 12 months, then re-fermented on raspberries for 3 months, and finished with cocoa husks from Nuance Chocolate and a dash of mint. ABV 7.9%

**Transatlantique Kriek 2016 Lambic**
A sour blend from two continents, Trans Kriek begins its life aging in oak vessels of Oud Beersel, a 130-year-old lambic brewery in the Zenne valley of Belgium - home of authentic Lambic beer. The aged lambic is blended with tart Polish cherries and shipped across the Atlantic to New Belgium, where we blend an equal portion of golden sour ale matured 1-3 years in our oak vessels. 50% Sour Golden Ale blended with 50% Traditional Cherry Lambic Ale leads to an intense cherry nose, a sour flash across the palate and a refreshing, mouthwatering finish. IBU 8 | ABV 6.5%

**Le Terroir 2016 Sour Ale**
Le Terroir begins it’s aging process in our oak barrels which we call Foeders, for 1-3 years. Coupled with dry-hopping using fruit-forward and experimental hops, Le Terroir is a beer that rewards differently every time you experience it. Light sweetness of ripe peaches, passion fruit, pineapple, and citrus, moving into a dominating sourness, with a subtle bitterness on the back end. IBU 12 | ABV 7.5%

**Coffee Cocoa Stout Imperial Stout**
This decadent imperial stout was brewed using locally roasted coffee and sustainability sourced cocoa. Each sip delivers a sense of cozy, quiet isolation. ABV 8.8%
Mockery Brewing Company
Denver, CO
www.mockerybrewing.com

Mocking Baered Episode IV: Intercontinental When I Eat French Toast
Giant, Imperial Stout brewed with maple syrup, powdered sugar, cinnamon, and vanilla. Aged in Rum/Whiskey barrels for 6 months. IBU 40 | ABV 15.9%

Malt Licker Barleywine
English Barleywine, aged for over a year in Bourbon barrels. ABV 10.5%

Wubba Lubba Dubbel Flanders Red
Belgian Dubbel base beer aged in Cabernet Sauvignon barrels for 3 years with Mockery mixed culture. Refermented on boysenberries and sweet cherries for 3 months. ABV 10.7%

New Holland Brewing Company
Holland, MI
www.newhollandbrew.com

Dragon's Milk Stout
A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath. IBU 31 | ABV 11%

Dragon's Milk Reserve: Triple Mash Imperial Stout
Intense malt character is paired with compelling whiskey character and the toasted notes of American white oak. Robust, yet balanced, an experience all its own. IBU 31 | ABV 17%

Dragon's Milk Reserve Banana Coconut Imperial Stout
Dragon's Milk bourbon barrel aged stout brewed with real banana, plantain, and coconut. IBU 31 | ABV 11%

Dragon's Milk Reserve Orange Chocolate Imperial Stout
Dragon's Milk bourbon barrel aged stout with notes of citrus and chocolatey sweetness. IBU 31 | ABV 11%

Pilgrim's Dole Barleywine
A barleywine-style ale made with fifty percent wheat malt, or what we at New Holland call a wheatwine. Pilgrim's Dole blends warming and slightly sweet flavors with a unique caramelized character. IBU 30 | ABV 12%

Odyssey Beerwerks
Arvada, CO
www.odysseybeerwerks.com

For Those About to Bock
A malty brown German lager with rich aromas and flavors of toasty caramel, toffee, chocolate and hints of plum. Low hop levels enhance the sweet, bready esters. ABV 8%

Winter Solstice Saison
A dark farmhouse ale brewed with red wine, dried cranberries, rosemary, and orange peel. ABV 7.5%

New Image Brewing Company
Arvada, CO
www.nibrewing.com

Lavender Vanilla Melanoidin Imperial Stout
Melanoidin is a massive imperial stout that undergoes multiple mash infusions and an extended boil. The result is a motor oil thick and silky smooth mouthfeel with extremely developed notes of chocolate, caramel and coffee. For this variant we infused the beer with lavender flowers and whole vanilla bean in the whirlpool giving the beer lively floral notes and silky vanilla smoothness. The resulting flavor is reminiscent of gingerbread and dark chocolate. ABV 10.5%

Blackberries and Cream Dyad Sour Ale
Dyad is our hybrid sour ale brewed using techniques and ingredients for both sour beer and kombucha production. The result is a unique form of sour beer that encompasses a complex array of tropical fruit and citrus flavors that showcase the true scope of fermentation characteristics. For this variant we added copious amounts of blackberry puree and lactose sugar to add a depth of sweetness and a bold fruit flavor that compliments the acidity and effervescence. ABV 7.5%

My Life’s Work Sour Ale
This beer was brewed in collaboration with our friends at Molly’s Wine and Spirits. We took our sour kombucha ale, Dyad, and aged it in Law’s whisky barrels for over a year. The beer developed an intense acidity in addition to complex notes of oak and vanilla. We blended this beer with fresh stock of Dyad and added mangoes to balance the acidity and tie all of the flavors together. ABV 7.5%

Bromance Sour Ale
This beer came from the first batch we ever brewed, back in 2015 when we were still contract brewing out of Funkwerks brewery in Fort Collins. The original idea was inspired by a shared love of the French cordial St. Germain and the way that it presents in the classic St. Germain and champagne cocktail. For this beer, we produced a sour biere de champagne and added elderflower and meyer lemon in the boil and dry hop. The result boasts a complex and bright acidity buffered by nuanced floral notes and subtle sweetness. ABV 7.5%

1000 Days of Wood Barleywine
This beer was brewed in collaboration with Mockery brewing company in Fort Collins. The original idea was inspired by a shared love of the French cordial St. Germain and the way that it presents in the classic St. Germain and champagne cocktail. For this beer we produced a sour biere de champagne and aged it in Law’s whisky barrels for over a year. The beer developed an intense acidity in addition to complex notes of oak and vanilla. We blended this beer with fresh stock of Dyad and added mangoes to balance the acidity and tie all of the flavors together. ABV 7.5%

DDH Coriolis Effect IPA
Coriolis Effect is our flagship IPA, brewed with a healthy dose of American and New Zealand hops including Citra, Motueka and Columbus. For this batch we doubled the standard dry hop amount and the result is an insanely terpene rich, voluptuous and full bodied mouthfeel accompanied by dense tropical fruit and citrus character. IBU 65 | ABV 6.5%
Nynäshamns Ångbruggeri
Nynäshamn, Sweden
www.nyab.se

**Bötet Barley Wine 2016**
Well lagered and balanced Barley Wine in traditional British style. Fruit, caramell, figs with lots of maltiness. IBU 45 | ABV 9.1%

**Bötet Barley Wine 2016 Oloroso**
Well lagered and balanced Barley Wine in traditional British style. Fruit, caramell, figs with lots of maltiness. Barrel aged in Oloroso casks which has given it notes of raisins and oak. IBU 45 | ABV 9.4%

**Valsviken Winterporter 2015**
Strong warming Porter. Robust and balanced with a long finish. IBU 35 | ABV 9.1%

**Old Ale**
Old Ale brewed with six different malts. Big sweet maltiness. Barrel aged in Oloroso barrels in seven months which has given it notes of raisins and oak. IBU 50 | ABV 8.2%

**Imperial Stout 2016**
Brewed with nine different malts and lagered on tank for eighteen months. Dry and strong with notes of anise and licorice. IBU 75 | ABV 10.5%

**Imperial Stout 2016 Straight Bourbon**
Brewed with nine different malts and lagered on tank for eighteen months. Taste is full sweet and roasty with hints of anise and licorice. Barrel aged in Straight Bourbon barrels which has given it notes of bourbon and oak. IBU 75 | ABV 12.8%

Odd13 Brewing Incorporated
Lafayette, CO
www.odd13brewing.com

**Saint Newcole (Rye Barrel) Imperial Stout**
Imperial stout aged in rye whiskey barrels.

**Saint Newcole (Ganache) Imperial Stout**
Imperial Stout aged in bourbon barrels with raspberry, chocolate and vanilla added.

**Saint Newcole (Horchata) Imperial Stout**
Imperial Stout aged in bourbon barrels with cinnamon, rice milk, vanilla and lactose.

**Imperial Stout (Bourbon/Port)**
Imperial stout aged in port wine barrels that previously contained bourbon.

**Guava Intergalactic Juice Hunter Imperial IPA**
Hazy Double IPA with lactose and guava.

**Saint Newcole (Coconut) Imperial Stout**
Imperial stout with coconut added. Not barrel aged.

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Brasserie Omer VanderGhinste
Belgium
www.artisanalimports.com
Find Us At: ARTISANAL IMPORTS TABLE

Cuvee des Jacobins Rouge
Cuvee des Jacobins Rouge is a Flemish Sour Ale, red in color with a beguiling balance of malty sweetness and acidic sharpness. It is made from spontaneously fermented and barrel-aged beer of at least 18 months in age. The beer is cooled overnight in a large, shallow metal vessel called a coolship and then fermented and aged in large oak foudres which are made in France and assembled on-site at the brewery. ABV 5.5%

Vander Ghinste Oud Bruin
A regional classic. A traditionally-brewed Flanders brown ale is blended with 18-month old lambic to create this tart, refreshing, medium-bodied benchmark ale. Reddish-amber with a tan head. Hints of tart fruit and an underlying light lambic sourness dominate the nose. The palate has apple and raisin fruit notes offset by a touch of brown ale caramel sweetness and a toasty-woody finish with just a light touch of hops. We call this “mixed” fermentation because a large proportion of spontaneously fermented sour beer is blended with a “normally” fermented beer. ABV 5.5%

Cuvee des Jacobins Prestige
Prestige is a blend of 24 month-old foederbier, spontaneously fermented in and blended from foeders IX, XI and XIV. It has a deeper brettanomyces character and an overall soft and fruity character. Sourness is here in plenty, just like the Cuvee Rouge, but the balance is finer and tipped more toward stone fruit. The complexity of true spontaneous fermentation cannot be equaled by any other method. Extended aging brings about different stages of fermentation, each adding their own note. Cerevisiae, brettanomyces, and lactobacillus are like voices in a choir—a truly gifted brewer can bring them into harmony. ABV 7.6%

Kriek des Jacobins
Kriek des Jacobins is a Flemish Sour Cherry Ale, red in color with a nose of cherries, almonds and vanilla. On the palate it is deep and complex, with resonant fruit notes and a soft, mellow acidity. Fruit flavors are nuanced and appealing. It is made from a blend of 18 month-old Cuvee des Jacobins, “young” beer and sour cherry juice. The beer is cooled overnight in a large, shallow metal vessel called a coolship and then fermented and aged in large oak foudres which are made in France and assembled on-site at Brewery Omer VanderGhinste. ABV 4.5%

Cuvee des Jacobins Rouge
Cuvee des Jacobins Rouge is a Flemish Sour Ale, red in color with a beguiling balance of malty sweetness and acidic sharpness. It is made from spontaneously fermented and barrel-aged beer of at least 18 months in age. The beer is cooled overnight in a large, shallow metal vessel called a coolship and then fermented and aged in large oak foudres which are made in France and assembled on-site at the brewery. ABV 5.5%

Heq Pocky Way Imperial IPA
Double Brut IPA. Bold hop aroma, followed with a strong malt backbone. Finishing with a reserved but present bitterness. A very noticeable effervescence throughout, created by finishing on champagne yeast. IBU 43 | ABV 9.5%

Azaxo Olde Ale
A traditional Olde Ale brewed with heavy malt bill that develops flavors of raisin, molasses, and toffee. IBU 27 | ABV 8.3%

Early Morning Shakes Imperial Stout
Imperial Coffee Stout, rich flavor of coffee, and mellow undertones of chocolate. ABV 10%

Our Mutual Friend Brewing Company
Denver, CO
www.omfbeer.com

Chêne Cerise Sour Ale
Using 100% Colorado grown and farm sourced malt and hops, the base beer of Chêne Cerise was fermented in French oak foeders for 10 months. Next it was refermented on Utah grown Balaton cherries at 4lb per gallon, then bottle conditioned. The beer has a ridiculous cherry pie aroma. The flavor is complex and dry with slight nutmeg spice, juicy cherry, and balanced acidity and vanilla oakiness. ABV 6.6%

Chêne Pêche Sour Ale
Using 100% Colorado grown and farm sourced malt and hops, the base beer of Chêne Pêche was fermented in French oak foeders for 10 months. Next it was refermented on Colorado grown Pali-sade peaches at 4lb per gallon, then bottle conditioned. The beer has a ridiculous peach pie aroma. The flavor is super complex and dry with juicy peach, and balanced acidity and vanilla oakiness. ABV 6.6%

Future Imperfect Wild Ale
Future Imperfect is a blend of finished beer from our foeders, wine casks, and stainless steel tanks (a portion is spontaneously fermented wort). It has balanced acidity, minerality, and tropical character. Brewed in collaboration with Inland Island Yeast Labs and the Good Bugs project. ABV 6.32%

Neon Nail IPA
Neon Nail is a hazy IPA brewed with Galaxy, Citra, and Vic Secret hops. It’s a juicy, tropical haze bomb if you know what we mean. ABV 7%

Weirding Way Saison
Weirding Way is a foeder fermented brett Saison. Pours straw foam. Aroma is funky and citrusy. Flavor is pineapple with slight oak, vanilla and tannic mouthfeel. ABV 6.7%
Brewery Ommegang
Cooperstown, NY
www.ommegang.com

Saison Rose
Saison Rose is a delicate melange of saison, one aged in oak barrels, the wine drawn with hibiscus flowers and co-fermented with Chardonnay grape juice. Fruity, tart and dry, with abundant effervescence, this lovely pale rose-colored beer has floral aromas up front that lead to bright notes of citrus, white grapes and a hint of oak. IBU 18 | ABV 7.7%

Double Barrel Dubbel
We aged our award-winning Abbey Dubbel in a mix of bourbon and brandy casks, then blend the results into something approaching, well, perfection. Aromas of vanilla, molasses, burnt sugar and dark stone fruit are accompanied by notes of bourbon and oak from the barrels. The flavor is a complex blend of toffee, chocolate and raisins, with delicate undertones of bourbon and brandy, as well as oak and vanilla. IBU 13 | ABV 9.9%

Paradox Beer Company, Inc.
Divide, CO
www.paradoxbeercompany.com

Ferme Boucle Wild Ale
Ferme Boucle is a multi-generational barrel-aged blend. This is the beer that Paradox has featured in the Good Bugs Seminar. ABV 7.5%

MFHYBRID, Marion Berry Zangria Sour Ale
Our Mixed-Fermentation Beer/Wine Hybrid is Foeder-Aged with Marion Blackberries and Malbec Grapes. The flavors are luscious berries, dark plums, and red grapes with a tart kick of bright citrus and a crisp, dry finish. ABV 8.6%

Maple Manhattan Sour Ale
Maple Manhattan is one of our Bona Fide series beers, based on traditional cocktails. This beer was Barrel-aged in Lern Motlow bourbon maple wood barrels, with vanilla, maple syrup, and maraschino cherries. ABV 8.2%

Phantom Canyon Brewing Company
Colorado Springs, CO
www.phantomcanyon.com

Winston Smith Barleywine
Aged in Woodford Reserve rye whiskey barrels, our English-style Barleywine is a deep amber hue with aromas of vanilla, oak and ripe fruit. Caramel and toffee flavors blend with notes of whiskey in a smooth body. IBU 90 | ABV 11.2%

Show Stopper - 25th Anniversary Ale
Brewed in celebration of our 25th Anniversary, this George Dickel whiskey barrel-aged Imperial Porter was rested on tart cherries and chocolate making a delectable beer reminiscent of a cherry cordial. IBU 37 | ABV 9.2%

Payette Brewing Company
Boise, ID
www.payettebrewing.com

Twelve Gauge Imperial Stout
Every year we brew one of our favorite beers, a big and dark stout known as Twelve Gauge. This beer ages in bourbon barrels for a twelve-month slumber where it acquires flavors of vanilla, oak and hints of whiskey to complement the chocolate and toffee notes. Intoxicating liquid unlike any other Payette brew. IBU 23 | ABV 10%

Mexican Chocolate Twelve Gauge Imperial Stout
An incredible twist to our annual release, Twelve Gauge. This variant gets the same barrel treatment, aging inside bourbon staves for a twelve-month slumber where it acquires flavors of vanilla, oak and hints of whiskey to complement the chocolate and toffee notes. The addition of cocoa nibs, chili and cinnamon give it a subtle and intriguing profile of Mexican Chocolate with a sweet base balanced by mild spice and heat. IBU 23 | ABV 10%

Hoop & Stave #6 Saison
Hoop & Stave No. 6 is a Saison Belgian Style Ale aged over one year in red wine barrels. The aroma of lemon, peppercorn and hints of oak pervades this vibrantly gold beer. Bright fruit flavors reminiscent of raspberry and starfruit with an earthy and woody finish are highlighted by a wine-like dryness. Developed in barrels, this beer acquired oak, strong qualities from the wooden staves. IBU 80 | ABV 6.9%

Hoop & Stave #2 Quadrupe
Hoop & Stave No. 2 is a Belgian Quad ale aged over one year in brandy barrels. With a slightly sweet alcohol aroma and strong liquor, fig, dark cherry and oak flavors, this brew pairs well with strong cheeses like Camembert, and it’s best served at room temperature to allow the flavors to come alive. IBU 9 | ABV 9%

Sunday Morning Imperial Stout
A collaboration brew with Ironside Roasting Company and an inviting and approachable beer. Pitch black in color and filled with sweet coffee and light smoke aromas, this beer is big, dark and delicious. Sunday Morning has light vanilla notes and an approachable, not overbearing booziness. Brewed with maple syrup, bourbon barrel aged coffee beans, oats and bacon smoked malt. A perfectly balanced and delicious stout to enjoy on any day, even in the morning. IBU 60 | ABV 9.5%

Imperial Pistolero Porter
Think of Barrel Aged Imperial Pistolero as the bigger, burlier amigo of our year-round Pistolero offering. Pitch black in color, this robust beer is very smooth with a chocolate and caramel sweetness, hints of cherry and fig. Aged in barrels for six months, whiskey characteristics come through giving this full-bodied porter a pleasant, warming and rich mouthfeel. IBU 13 | ABV 8%

Storm Peak Brewing Company
Steamboat Springs, CO
www.stormpeakbrewing.com

Funky Touch
Brewed with a grist of 2Row, Flaked Oats and Carafoam, fermented in primary with Kolsch yeast then racked to barrels for secondary fermentation with a blend of Brettanomyces, Lactobacillus, Pediococcus. ABV 6.2%

Hipster Doofus
Big double IPA brewing with Mosaic, Amarillo and CTZ hops. Notes of earthy pine and citrus and dank stickiness. ABV 8.8%

The Arborist
Saison brewed with Colorado Spruce Tips for a spicy and fruity base with a distinct pine forest aroma. ABV 6.6%
Ten FIDY Imperial Stout
This titanic, immensely viscous stout is loaded with inimitable flavors of chocolate-covered caramel and coffee and hides a hefty 65 IBUs underneath the smooth blanket of malt. Ten FIDY (10.5% ABV) is made with enormous amounts of two-row malt, chocolate malt, roasted barley, flaked oats and hops. Ten FIDY is the ultimate celebration of dark malts and boundary-stretching beer. IBU 65 | ABV 10.5%

Barrel Aged Ten FIDY
Aged through four seasons and from a blend of the top Bourbons around, this Ten Fidy has morphed into a monster of cranked up flavor. Espresso, burnt sugar, rich chocolate, caramel notes are now driving alongside the vanilla, oak, bourbon from the barrel and been smoothed out during maturation. Even at 12.9% (75 IBUs) it is cool and drinkable, letting each sip add more and more complexity. IBU 75 | ABV 12.9%

G'Knight Imperial IPA
Our 'Velvet M-80' is a hefty, dry hopped double-red ipa with a nose full of aroma, a sticky mouthfeel, a malty middle and uncouth hop flavors. G'Knight sports a surprisingly sensuous finish for a beer of its size. IBU 60 | ABV 8.7%

Poseidon Brewing Company
Ventura, CA
www.poseidonbrewingco.com

Bullet Holes & Duct Tape Barleywine
This beer is full bodied, hugely malty, assertively bitter, slightly sweet and has a hint alcohol warmth to it as well. You'll get notes of caramel, toffee and dried fruit on the nose, which also carry over to the flavor profile, pair well with the molasses and malt flavors, and round out the strong resin hop finish on what only can be described as a sippin’ beer. IBU 100 | ABV 10.3%

Gold Coast
We let the yeast shine through to provide all of the wonderful phenols and esters this brew exhibits. Hints of cloves, star anise, cinnamon, nutmeg, persimmons and apricots linger on the palate. Dry, extremely complex and long finishing; this beer is a golden way to start the new year off. Cheers! IBU 28 | ABV 7.4%

Bowline
Bowline Belgian India Pale Ale is a full-flavored beer bonanza. We used Belgian malts and yeast, in addition to German and American hops to create this hybrid brew. The yeast flavors shine through exhibiting clove and spice aromas. The Citra and Amarillo hops provide a clean bitterness and add citrus and tropical fruit flavors. It has a dry and crisp finish that lingers. If you enjoy Belgian beers and hoppy American IPAs, this beer is the ticket. IBU 61 | ABV 7%

Bottom Time
We loaded this black ale with chocolate and black malts, providing a scrumptious roasty flavor that seamlessly blends with the Northern Brewer and East Kent Goldings hops. Hints of vanilla, coffee and spices tantalize the palate, while notes of Black Mission figs soaked in Channel Islands Distillery’s 93001 Main Street Whiskey, oak and vanilla tease the nose. The flavors of this beer will dance in your mouth and keep you coming back sip after sip for this complex black ale. IBU 49 | ABV 8%

Depravity Imperial Peanut Butter Cup Stout
This New Year's Eve tradition has quickly taken on a life of its own! Each keg of Depravity has 1 pound of Peanut Butter Cups and 1 pound of dehydrated peanut butter. Giving this Imperial Milk Stout a rich and velvety mouthfeel with a peanut buttery goodness sure to remind you of sugar highs of long ago. IBU 60 | ABV 10%

Oskar Blues Brewery
Lyons, CO & Brevard, NC
www.osk(arblues.com

Barrel Aged Coffee & Pancakes Maple Porter
This classic Russian Imperial Stout lives up to its accolades. With its dark fruit aromas of fig, dates and vanilla, the stout is smooth and silky on the palate. Aged on Laws Whiskey rye barrels, this variant has a complex flavor that takes the original to a whole new level. Finishing with dark chocolate notes and a dry clean finish that will surely warm you up on even the coldest of days. IBU 60 | ABV 12%

Gold Coast
Even at 12.9% (75 IBUs) it is cool and drinkable, letting each sip add more and more complexity. IBU 75 | ABV 12.9%

This hefty Imperial Stout is brewed with copious amounts of base malt, specialty grains with the addition of molasses, then barrel-aged for 12 months to produce subtle sweet vanilla and oak forward flavors. This big bad barrel-aged beast will warm your bones conjuring rich chocolate rye and molasses notes, while rounding out with a smooth viscous, roasty finish. ABV 12%

Genius Wizard Imperial Stout
This hefty Imperial Stout is brewed with copious amounts of base malt, specialty grains with the addition of molasses, then barrel-aged for 12 months to produce subtle sweet vanilla and oak forward flavors. This big bad barrel-aged beast will warm your bones conjuring rich chocolate rye and molasses notes, while rounding out with a smooth viscous, roasty finish. ABV 12%

Genius Wizard with Novo Espresso Imperial Stout
This big bad Russian Imperial Stout will warm your bones conjuring rich chocolate rye and molasses notes, while rounding out with a smooth viscous, roasty finish. ABV 11%

Loveless Sour Ale
Loveless, a Dark Sour Saison, barrel-fermented with saison yeast and our house sour for 12 months, then re-fermented in red wine barrels and bourbon barrels with fresh raspberries and blackberries for another three months. ABV 6%

Renegade Brewing Company
Denver, CO
www.renegadebrewing.com

Barrel Aged Coffee & Pancakes Maple Porter
Our Pancakes Maple Porter makes a splash every fall, and we decided to kick it up a notch. Aged in Woodford Reserve Barrels and blending it with a custom-roasted coffee from our friends at Copper Door Roastery in Denver, CO, we’ve made a beer that is sure to delight even the largest skeptic in the group. The vanilla and oak from the barrel come through on the nose, while the smoothness of the coffee balances the hint of maple that is present towards the finish. IBU 60 | ABV 8.3%

Barrel-Aged Hammer Imperial Stout
This flavorful IPA is not what one would expect from looking at the statistics. A dank and piney aroma introduces a tingling bitter which is quickly replaced with a smooth citrus flavor. All Summit hops create a wisp of chives before a lingering pine finish. This high-gravity beer is astonishingly easy to drink and difficult to refuse a second. IBU 100 | ABV 11%

Depravity Imperial Peanut Butter Cup Stout
This New Year’s Eve tradition has quickly taken on a life of its own! Each keg of Depravity has 1 pound of Peanut Butter Cups and 1 pound of dehydrated peanut butter. Giving this Imperial Milk Stout a rich and velvety mouthfeel with a peanut buttery goodness sure to remind you of sugar highs of long ago. IBU 60 | ABV 10%
Gold
In 1859, they were shouting Pikes Peak or Bust! During one of America’s greatest gold rushes, thousands of prospectors used the mountain as a beacon, guiding them across the Great Plains to their fortunes. Our Gold Rush is a full-flavored Belgian-inspired ale with notes of honey, clove and baking spice. Dig in and enjoy it, you’ve hit the mother lode. IBU 25 | ABV 8.7%

Elephant Rock IPA
Elephant Rock is a massive sandstone formation imposing itself above the wilderness near Palmer Lake. It’s a wild, natural wonder and a rewarding sight for those who venture to find it. Our American IPA has a bold, commanding spirit worthy of the local landmark. Over two pounds per barrel of late-addition hops give Elephant Rock its resinous pine and bright citrus profile. It’s monumental flavor worth discovering. IBU 77 | ABV 7.7%

Barrel Aged Ink Stout
Our imperial stout was aged in bourbon barrels for 12 months. This brew is full-bodied, featuring notes of milk chocolate, dark fruit, and roasted malt. IBU 57 | ABV 11.7%

Double Oaked Mastodon
Aged 10 months in bourbon barrels and another 3 months in red wine barrels, this Belgian style dark ale is rich with complexities of dark fruits, milk chocolate, vanilla, and wood. IBU 28 | ABV 12.7%

Infinite Dawn Sour Ale
After inoculating an oak foeder with our house cultivated Brett strain and a blend of Lactobacillus, we filled the vessel with a blonde ale and let nature take over. Notes of tangerine, pear and pineapple are accented by a mild acidity, with hints of vanilla and oak in the finish. IBU 3 | ABV 6.5%

Grisette Blanche
Grisette Blanche belongs to the rich family of Belgian White beer: light character, gentle flavor and aroma. It is therefore very refreshing in the summer. However, it remains a full-bodied, savory beer offering lots of contrast. Its head is typical of wheat beers—creamy and compact—with an opaque, hazy appearance. ABV 5.5%
**Samuel Smith Brewing Company**
England
Find Us At: MERCHANT DU VIN TABLE

**Samuel Smith Yorkshire Stingo**
Brewed from British malt and multiple hop varieties, Stingo is fermented in open-topped stone “Yorkshire Squares,” with the Samuel Smith ale yeast strain. It is then aged in oak barrels that previously held cask-conditioned ale, gaining complexity and depth from the wood. Samuel Smith’s Stingo ages for a year at the brewery before release. Bottle conditioning - bottling the beer with live yeast for carbonation - produces soft conditioning as well as a fruity aroma and finish. Samuel Smith’s Yorkshire Stingo was first released in the US in August 2009. Please note: Stingo has the year brewed on the back label. Due to barrel aging & bottle-conditioning, the release year is one year after the year brewed. Rich, deep, flavors of toffee, raisin, dried fruit, caramel; waves of flavor ascend and ebb leaving soft oak notes IBU 30-35 | ABV 8%

**Trappistes Rochefort**
Belgium
Find Us At: MERCHANT DU VIN TABLE

**Rochefort Trappist 10**
Belgian Quadruple. The Abbey of St-Remy, in the southern part of Belgium, was founded in 1230, and the monks began to brew beer sometime around 1595. The beautiful small brewery in the abbey, Rochefort Trappistes, is one of only eleven Trappist breweries in the world and makes full-bodied, deeply flavored dark ales. They are bottle-conditioned and among the world’s most highly-respected beverages. Only beers made in a Trappist Monastery, under the supervision of the monks, can use the Authentic Trappist Product seal. There are only twelve Trappist breweries in the world. Although written records of brewing at Rochefort date to 1595, Rochefort 10 was developed in the late 1940s and early 50s. It appears on virtually every list of the world’s finest beers. The “10” refers to the brew’s original gravity. Dark brown color. Great strength balanced by a complexity of flavors and firm malt backbone. The bouquet covers a wide range: port wine, leather, apricots, oak, spices - a deeply intriguing beverage. IBU 27 | ABV 11.3%

**Sanitas Brewing Company**
Boulder, CO
www.sanitasbrewing.com

**Barrel-Aged Odin’s Barley Wine**
This collaboration between Sanitas Brewing and The Baker’s Brewing Co pays homage to both head brewers and their Viking roots. Inspired by the long winters Odin endured this beer is brewed to be sweet, boozy, malty with slight herbal flavors from the fresh picked juniper berries. This then spent many months aging in Locke distilling Bourbon barrels for a smooth finish. Skål! IBU 35 | ABV 10%

**Sanitas Saison**
Our take on the classic Saison style pours a bright marigold color. Delivering tangerine and bubble-gum esters in the aroma. Mellow favors of grassy hopiness round out the farmhouse ale. Crisp, Rustic, Iconic. IBU 22 | ABV 5.9%

**Roadhouse Brewing Company**
Jackson Hole, WY
www.roadhousebrewery.com

**Avarice & Greed Golden**
Possibly the most clever beer in our lineup, Avarice & Greed walks a fine line being both supremely drinkable and high octane. Premium pilsen malt and Belgian yeast are balanced with just enough hops for an aroma and taste that goes down deceptively easy. IBU 32 | ABV 9%

**Tower of the Castle Porter**
ABV 10%

**Siren Song Strong**
ABV 14%

**Siren’s Seduction Strong**
ABV 14%

**Beast Imperial Stout**
ABV 10%

**Sanitas Saison**
Our take on the classic Saison style pours a bright marigold color. Delivering tangerine and bubble-gum esters in the aroma. Mellow favors of grassy hopiness round out the farmhouse ale. Crisp, Rustic, Iconic. IBU 22 | ABV 5.9%

**Shmaltz Brewing Company**
San Francisco, CA/New York, NY
www.shmaltzbrewing.com

**Bittersweet Lenny’s Rye IPA**
Rich, smooth and powerful. Makes your heart skip a beat. Brewed with an obscene amount of malt and hops. ABV 10%

**Jewbelation 22**
22nd Anniversary Strong Ale. 11 Malts, 11 Hops. ABV 11%

**Jewbelation 21**
Our 21st Anniversary Ale. Imperial Brown ale with 10 malts and 11 hops to signify our 21st year in the business and our company’s ability to now officially be able to drink our own beer (when asked for an ID). L’chaim Suckas ABV 12.1%
Side Project Brewing
Maplewood, MO
www.sideprojectbrewing.com

Beer : Barrel : Time 2018 Imperial Stout
Beer : Barrel : Time is an expression of the Beer we brew, the Barrels we hand-select and the Time we patiently aged the beer – this is our non-adjunct blend of Barrel-Aged Imperial Stouts. BBT 2018 contains: O.W.K. stout recipe aged in Willett Bourbon Barrels for 20 months, Ellipses stout recipe aged in Heaven Hill Bourbon Barrels for 23 months, Derivation Blend #3 stout recipe aged in Knob Creek Barrels for 17 months. IBU 60 | ABV 15%

Anabasis Blend #3 Balaton
This Barleywine is brewed with American Hops & Malts, but fermented with a strong English strain to provide rich toffee notes and fruity hops with a leathery, caramel backbone. Bourbon, Vanilla and gentle oxidation showcase the two years of aging in Heaven Hill Bourbon Barrels. IBU 100 | ABV 14%

Anabasis Blend #10 Derivation Blend
Imperial Oatmeal Stout aged for 14 months, then finished on Kaldi’s El Salvador El Manzano Honey-Processed Coffee Beans & Madagascar Vanilla Beans. IBU 60 | ABV 14%

Balaton Punchdown Pinot Noir Wild Ale
Missouri Wild Ale aged in Wine Barrels with California Pinot Noir Grapes. IBU 5 | ABV 9%

Missouri Sour Brown aged in Missouri Oak and then racked to French Oak with Michigan Balaton Cherries. IBU 5 | ABV 5%

Grisette Blend #5 Soulcraft Brewing
Salida, CO
www.soulcraftbeer.com

Loud Uncle Old Ale
Loud Uncle is an English Style Old Ale of great distinction. Complex flavors ranging from dried fruits, caramel, sweet tobacco, wood and leather. Also present is a noticeable Brett profile, which is rare, but appropriate for the style. Apparent alcohol creates vinous notes and balance. Body is full with a semi-sweet finish. IBU 31 | ABV 9%

Peddling Left
Pedaling Left is a reference to hopping on your bike and riding west. As for the beer, this is an assertively hoppy Red Ale brewed with local barley and Colorado hops. Big malt flavors are dwarfed by the huge amounts of Nugget and CTZ hops that were added at every possible opportunity. Body is medium with a super hoppy finish. IBU 70 | ABV 8.5%

Barrel Aged Belgian Black Maple
Our Bourbon Barrel aged version of our Belgian Black Maple is a wonderfully complex creation. Brewed with a large percentage of German black malt and maple syrup that is fermented with a Canadian/Belgian yeast strain from Quebec. Flavors range from Bourbon, dark caramel to spiced toffee with a lingering hint of maple and wood. Body is medium with a boozy semi-sweet finish. IBU 24 | ABV 7.5%

Sierra Nevada Brewing Company
Chico, CA
www.sierranevada.com

Bourbon Barrel Aged Bigfoot Barleywine
Our Bigfoot Barleywine is a craft beer legend. Each winter, this beast of a beer appears and wreaks havoc on unsuspecting palates with its intense bittersweet flavors. This year we’re releasing a very special version of this cult classic: aged in bourbon barrels for five years. This barrel-aged Bigfoot is incredibly complex. The assault of resinous hops has mellowed, and the influence of the wood has shifted focus toward the malt—with rich burnt-sugar flavors and notes of vanilla, toasted coconut, and raisins. Grab this elusive beast while you can, because it won’t be around for long. IBU 65 | ABV 11.5%

Our Face Down Brown is aged 6 months in Knob Creek Bourbon Barrels. IBU 25 | ABV 8.2%

Telluride Brewing Company
Telluride, CO
www.telluridebrewingco.com

FreakyFISH Belgian Style DIPA aged 9 months in Suerte Tequila Barrels. Radical spices from Freaky blending with notes of tequila, pear and vanilla! IBU 60 | ABV 11.2%

Tripel Cork Tripel
Our Belgian Style Tripel in Stillwater is aged 12 months in Cabernet Barrels. IBU 16 | ABV 11%

Face Down Bourbon Brown
Our Face Down Brown is aged 6 months in Knob Creek Bourbon Barrels. IBU 25 | ABV 8.2%

Brut High
Brut IPA brewed with Idaho 7 hops. IBU 20 | ABV 5.6%

Telluride, CO
www.telluridebrewingco.com

Celebration IPA
The start of Celebration season is a festive event. We can’t start brewing until the first fresh hops have arrived, but once they have the season is officially under way! First brewed in 1981, Celebration Ale is one of the earliest examples of an American-style IPA and one of the few hop-forward holiday beers. Famous for its intense citrus and pine aromas, Celebration is bold and intense, featuring Cascade, Centennial and Chinook hops—honoring everything we have at Sierra Nevada. IBU 65 | ABV 6.8%
Ska Brewing Company
Durango, CO
www.skabrewing.com

Cru D’etat Strong
A Belgian specialty ale aged in a wine foeder for two years. This tart and complex ale has flavors of caramel and raisins with a hint of alcohol heat. IBU 15 | ABV 10.47%

Bumpier and Grindier Stout
Bumped up steel toe stout with coco nibs and aged in peach st distillers American oak bourbon barrels for six months, then blended with hand selected desert sun coffee roasters cold brew. IBU 35 | ABV 10.01%

Whiskey Sour Ale
Aromas of whiskey and citrus, oak and cherries. Mild tangy and sweet flavors with subtle bitterness and a gentle sweet/salty linger. Sourred with lactobacillus in the brewhouse, and then fermented with our house-ale strain. Aged 6 months in Woodford Reserve Rye Whiskey barrels, with orange and cherries added to the barrels to mimic the garnishes of a Whiskey Sour. Made with Pilsner malt, red wheat, and Belma & Citra hops. ABV 6.8%

Monumentale
A blend of three sours fermented with lacto and brett and aged for 1, 3 and 5 years respectively, in Peach Street Distillers Colorado Straight Bourbon barrels. Sweet and tart cherries were then added and the result is a funky, tart, refreshing beer—with an underlying cherry sweetness that doesn’t punch you in the mouth. ABV 7.5%

Solemn Oath Brewery
Naperville, IL
www.solemnoathbrewery.com

Hand In Hand Into Oblivion Saison
Beautiful saison made with our friends at Holy Mountain in Seattle that uses a complex malt bill, two different strains of Saison yeasts, and a generous helping of Saaz and Saphir hops to make a truly satisfying companion on our journey to the great beyond. IBU 25 | ABV 6.5%

Bourbon Barrel-Aged Goldmund Imperial Stout
Our mexican hot chocolate style imperial stout with vanilla, Meco Chipotle peppers, and cinnamon that has been aged in bourbon barrels. This Goldmund took the path of world traveler instead of staying home and has come to share its wealth of experience with you. IBU 25 | ABV 10%

åldrad gammelgädd Saison
Gammelgäddarna are the wiley northern pike that live in the depths of Swedish lakes and rivers. We took our already aromatic nordic farmhouse ale and aged it in gin barrels to give it even more depth of flavor and aroma. Big botanical juniper aroma and vanilla from the oak makes this a special beer to enjoy. IBU 30 | ABV 9%

Limousine of the Traitors
A rich garnet colored blend of five different barrel aged beers blended together to create an entirely new beast. Gorgeous aromas of bourbon, vanilla and caramel melt into a complex, full bodied beer that has just enough bitterness to cut through the malt and leave you with a satisfying finish that isn’t overly sweet. IBU 10 | ABV 10%

Stone Brewing Company
Escondido, CA
www.stonebrew.com

Stone Mikhail Imperial Stout
This profoundly flavorful beer will overwhelm all but the most stalwart beer fanatics with its level of intensity. Rich coffee, bitter and milk chocolate flavors abound, while dark charred oak, rich vanilla and caramel from the bourbon barrels synergistically elevate and further enhance the ultra-intense flavors of the original beer. The name we chose for this heady creation, “Fyodor”, is a tip of the hat to Fyodor Dostoevsky, one of the greatest, most influential novelists of Russia’s Golden Age. IBU 43 | ABV 13.5%

Stone Xocoveza Charred Imperial Stout
Time spent in bourbon barrels gave an already complex beer even more complexity and flavor intensity. Layering additional caramel like and vanilla flavors from the bourbon barrel aging adds layers of complexity, a touch of sweetness and a vibrant dark fruit finish. Since this is an unusual take on our traditional imperial Russian stout, “Mikhail” pays homage to Mikhail Bulgakov, whose novel The Master and Margarita is considered the foremost of Soviet satires. IBU 43 | ABV 13.5%

Stone Fyodor Imperial Stout
Intense coffee flavors abound from both the dark malts and the espresso, while notes of rich caramel-like and vanillin flavors from the bourbon barrel aging adds layers of complexity, a touch of sweetness and a vibrant dark fruit finish. Since this is an unusual take on our traditional imperial Russian stout, “Mikhail” pays homage to Mikhail Bulgakov, whose novel The Master and Margarita is considered the foremost of Soviet satires. IBU 43 | ABV 13.5%

Surly Brewing Company
Brooklyn Center, MN
www.surlybrewing.com

Darkness 2018 Imperial Stout
Our massive Russian Imperial Stout contains waves of chocolate, coffee, cherry, raisin and toffee, plus a non-traditional dose of aromatic hops. ABV 12%

Barrel-Aged Pentagram Sour Ale
Our popular dark sour, additionally aged in rye whiskey barrels, Barrel-Aged Pentagram is fermented with a blend of Brettanomyces strains. Conditioned in used red wine barrels for 18 months, this special variant spends another 8 in High West Rye Whiskey barrels. Flavors of sour cherry, tobacco, oak, and classic “Brett” barnyard funk are balanced by Dark Munich malt chewiness to create a layered aromatic profile. Enjoy immediately or age at cellar temperatures for several years. ABV 7%

NEIN
Inspired by a trip to Bamberg, Germany, NEIN is brewed with oak-smoked wheat malt, fermented with German Hefeweizen yeast and aged on charred oak. It is a huge, complex, dark beer, delivering the intense flavors of smoked banana, vanilla and clove. ABV 9.2%

Smoke Porter
Laged-brewed, like any true Baltic Porter, with smoked malts from Bamberg Germany, the home of Rauchbiers, then mellowed by oak-aging. Black malt flavors mesh with notes of raisin, plums, figs and licorice with the subtle smoke on the side, for a complex yet luxurious, yet silky smooth drinking experience. ABV 8.2%
Strange Craft Beer Company
Denver, CO
www.strangebrewingco.com

Dr. Strangelove Barleywine
This Barleywine represents our first foray into the world of big beers. Aged one year before release, this beer has a huge malt backbone, balanced by over three pounds of hops per barrel. Incredibly drinkable for a beer of this size, the dry finish makes all that malt and hops go down easy. Sip this one carefully, or you may need a visit to the Doctor. IBU 100+ | ABV 12%

Golden Age
Custom brewed for The Brown Palace to celebrate their 125th Anniversary. This Imperial Honey Brown uses water from the hotel’s well and honey from the rooftop apiary. Aged 5 months in freshly dumped Stranahan’s Diamond Peak barrels. IBU 45 | ABV 12.5%

Strange Dark Thoughts Imperial Stout
This Russian Imperial Stout weighs heavily on your mind with thoughts of dark chocolate, dark fruits, dark coffee. The darkness is only just held at bay by the light of the tart cherry kick. Finally, the palo santo brings it all into harmony and saves your soul from falling into the dark abyss. Time for another sip. IBU 45 | ABV 13.5%

Three Taverns Craft Brewery
Decatur, GA
www.threetavernsbrewery.com

Double Smack Imperial Stout
A maple, banana, coffee imperial milk stout aged in bourbon barrels. ABV 12.5%

5th Anniversary Ale Imperial Stout
A blend of 5 barrel-aged beers: Helm’s Deep, Mount Fang, Departed Spirit, BBA Dubbel Shot, and DBA Feest Noel. Aroma is full of herbal spiced notes and the flavor is complex with dark fruits, chocolate, and roasted coffee. ABV 12.5%

Inceptus Wild Ale
Inceptus (Latin for “beginning”) is a spontaneously fermented wild ale of remarkable complexity. Imbued with the brewery’s own wild Georgia yeast strain and matured for months in North Georgia wine barrels, this American sour will make you pucker with delight. ABV 6%

Three Barrel Brewing Company
Del Norte, CO
www.threebarrelbrew.com

Pemba Sherpa Saison
Copper Color, complex and spicy in nature, peppery, orange Slight Belgian Phenolics with spicy aroma, off dry finish; interesting and very different Saison. IBU 30 | ABV 5.5%

Gotlands Brikka
Gotlands Brikka - My grandma was full Swede so, I took heritage license to add to this style -- Very dark ruby color, Applewood and Cottonwood CMC smoked malts, smoked dark wheat, rye malt, raw barley, Salt Cedar dark honey, Rio Grande River Juniper wood and berries, steel cut oats, malty and mysterious - a style from the Baltic Sea island of Gotland...... Beowulf and Grendel are watching! IBU 19 | ABV 6.6%

Grammy Phil Belgian Style Ale
Golden Straw-colored, subtle fruit/organic apple tones, Candied Colorado Beet Sugar, slight Belgian-style Phenolics from Colorado Malting malt house "Spontane House Yeast", warming, off dry, slightly floral, easy. IBU 23 | ABV 7.8%

Pumpelstiltskin Saison
Earthly fullness, estery-spicy nose: Burning Leaves, cinnamon, ginger, caramelized Colorado Beet Sugar and Hafels’ Honey. IBU 25 | ABV 7%

Triple Barrel Trippel
Gold straw color, 5 SRM, Strong Western Trippel, Spicy Esters and Bold Phenolics, warming alcohol, Fruity aroma, off dry and Malty. Colorado Malting Pilsner Malt, some oven toasted wheat, Colorado Beet Candy Sugar, a Blessing from the Del Norte Priest. IBU 28 | ABV 8.9%

Le Dort Extra Trippel
Light pale yellow color, Off Dry, low alcohol, hints of malt and caramel but dry, undemanding, refreshing. All CMC Pilsner Malts, BSI Westmalle Yeast. IBU 23 | ABV 4.5%

Gotlands Brikka
Gotlands Brikka - My grandma was full Swede so, I took heritage license to add to this style -- Very dark ruby color, Applewood and Cottonwood CMC smoked malts, smoked dark wheat, rye malt, raw barley, Salt Cedar dark honey, Rio Grande River Juniper wood and berries, steel cut oats, malty and mysterious - a style from the Baltic Sea island of Gotland...... Beowulf and Grendel are watching! IBU 19 | ABV 6.6%

Ursula Brewery
Denver, CO
www.ursulabrewery.com

Coal Miners Delight – Chinook Wet Hopped
Grisette Light Mixed-Culture Grisette Fermented for nearly a year and hopped with Paonia grown fresh picked Chinook Hops. ABV 4.3%

Angel Of The Odd
Angel of the Odd with Pomegranate, Orange Peel and Ginger Wild Ale. ABV 6.6%

Barrel Aged - The Sacred Fire Wee Heavy
This malt driven beer spends hours in the kettle, boiling away, creating a rich and pleasurable structure and mouthfeel, and adding toffee and caramel character to the flavor. ABV 12.5%

Oola Pikka Tripel
Crisp and Dry our Belgian Triple is very traditional. ABV 9.1%
Timnath Beerwerks
Timnath, CO
www.timnathbeerwerks.com

Timnath Double IPA
For those genetically disinclined to bitterness, our apologies...for everyone else, our DIPA is a hop showcase of Amarillo, Galaxy and Mosaic with an intense, resinous bitterness meant to remind you that there’s some alcohol in your glass. IBU 80 | ABV 8.2%

Double NEIPA
This low bitterness Double NEIPA features Citra and Galaxy hops. You can expect notes of passion fruit and citrusy, tropical fruits as you drink this to a gentle, juicy finish. IBU 30 | ABV 8.5%

Little Tank Imperial Stout
Named Little Tank because we crammed this big, high gravity beer into one of our smaller fermenters. Nearly black in color, a boozy nose will precede bold flavors of bitter chocolate and dark cherry followed by the familiar warmth of an Imperial stout. IBU 50 | ABV 13%

Raspberry Wheat Lager
Our strong wheat lager is a welcome respite from the heavy beers of the season. Loaded with raspberries, yet smooth and light bodied, we invite you to remember the flavor of that raspberry you picked on the trail side last summer. IBU 30 | ABV 7.1%

Two Roads Brewing Company
Stratford, CT
www.tworoadsbrewing.com

Cherry Quad
A limited release Belgian Quadrupel style ale brewed with cherries. ABV 10.2%

2018 Igor’s Dream aged on Cocoa Husks Imperial Stout
Russian Imperial stout aged in Rye Whiskey Barrels with Cocoa Husks. ABV 12%

20-Ton Barleywine
A blonde barleywine-aggressively hopped with Northwest hops and made with heirloom malts. Named for our 20 Ton crane that adorns the middle of our 100-year-old building. ABV 12%

Road 2 Ruin Imperial IPA
A big, hoppy IPA with plenty of bite! Our assertive, hop-centric Double IPA has a lean malt backdrop and is brewed with four American hop varieties – Summit, Palisade, Cascade and Magnum. Piney, citrus, floral, not-for-the-timid! ABV 8%

Plum Gose
Classic Gose sour/salty interplay with the unmistakable character of tart Italian plums (prunus cominfolia). Pinkish in color and decidedly refreshing. ABV 4.5%

Holiday Ale Saison
Two Roads Holiday Ale is inspired by the little known Biere de Noel style, a subset of Biere de Garde, both of which originated from small farmhouse breweries in the north of France. Biere de Noel, which translates as “Christmas Beer,” tends to exhibit a more malty profile than a typical Biere de Garde. In its native France this special type of ale is brewed by just a handful of small breweries and is only available for the few weeks leading up to Christmas. 2015 GIBF silver medal- Biere de Garde. ABV 7.3%

Tröegs Independent Brewing
Hershey, PA
www.troegs.com

Troegenator Doublebock
Thick and chewy with intense notes of caramel, chocolate and dried stone fruit. ‘Nator (as we call him) serves as a tribute to this liquid bread style. We taste: caramel, sweet mash, dried stone fruit. IBU 25 | ABV 8.2%

Nugget Nectar
Once a year, as the newest humulus lupulus harvest arrives at Tröegs, we blend these super-fresh hops into an Imperial Amber Ale. Excessively dry-hopped, Nugget Nectar is an explosion of pine, resin and mango. We taste: pine, white peppercorn, grapefruit pith, mango. IBU 93ish | ABV 7.5%

Blackberry Tizzy Sour Ale
One day, we muddled some fresh blackberries with brown sugar, lemon juice and bourbon. “Mmm,” we thought. “This should be a beer.” Blackberry Tizzy is that spirited daydream come true. Sour fermentation tempers the juicy blackberries with a touch of tartness, and a spell in bourbon barrels delivers ripples of oak and toasted coconut. We taste: tart berry, whiskey-soaked oak, toasted coconut. IBU 4 | ABV 7.8%

Freaky Peach Sour Ale
They say the nose knows, but Freaky Peach pulls a fast one. Its aroma promises charred caramel and grilled stone fruit, but the flavor delivers waves of bright peaches, spun sugar and whiskey sour. It’s young. It’s tart. It’s super-freaky. We taste: charred peaches, sour cream cake, spun sugar, bourbon. ABV 7.5%

Bourbon Barrel-Aged Flying Mouflan Barleywine – 2015
Some beers just belong in barrels, and Flying Mouflan – a resinly, chocolatey giant of a barleywine ale – is one of them. We pour every drop we brew into bourbon barrels, taming the sharpness of the hops and uncovering layers of salted caramel, pecan pie and rum raisin. We taste: candi sugar, cocoa, raisin. IBU 75 | ABV 11.5%

Vail Brewing Company
Vail, CO
www.vailbrewingco.com

Eden Golden
French Oak barrel aged Golden Strong Ale with Colorado Blue Sage. ABV 10.5%

Empyreal Strong
Belgian Strong Pale hopped with Eldorado and Mosaic hops. IBU 70 | ABV 9%

Face Shot IPA 2019
Brewed with Pilsen malt and Wheat. Whirlpool hops of Cascade, Centennial, Citra, and Mosaic. Mouthfeel is pillowly soft, dry, and very low bitterness. Fermented with a secret yeast blend and heavily Dry Hopped with Citra and Mosaic. ABV 7%
Champagne Velvet
Based on a recipe from 1902. Originally brewed by Terre Haute Brewing Company in Indiana. We resurrected the recipe for our 15 year anniversary. Now we bring you a crisp and clean pre-prohibition pilsner based off a recipe that is over 100 years old. IBU 29 | ABV 5.2%

Blueberry Lambic
Blueberry is fermented by wild yeast and aged in oak casks for nearly a year, which creates a tart, complex beer. We then add blueberries, giving the beer enticing aromas and flavors. IBU 10 | ABV 6%

Galaxy Grove
Collaboration with Cigar City. A funky IPA with miles of depth. Primary fermentation uses two strains of Brett known for their fruity characteristics, to complement the hops. It is transferred into our previously used oak barrels from our Wood Shop Sour Brewery to add a light acidity before aging on peaches and guava. Generously dry-hopped with Centennial, Citra and Galaxy. This beer pours luminous and hazy with enticing aromas of tropical fruit cocktail flavors. IBU 30 | ABV 7.5%

Prim
Plum and Cardamom. Prim is a Tart, Fruity and herbaceous sour ale. Aromas of plum and cardamom are followed by tart and refreshing fruit flavors after aging in wine barrels for 4-6 months. IBU 10 | ABV 6%

Wit’s End Brewing Company
Denver, CO
www.witsendbrewing.com

Ancient Art Barleywine
Brewed on the original Wit’s End 1 barrel system in collaboration with its new owners, Burns Family Artisan Ales. This massive “Brut” American Barleywine was fresh-hopped with Cascade, Chinook, and Nugget. Flavors of citrus, pine, and a peppery floral character sit atop a toasty malt base that drinks surprisingly smooth for its size. IBU 80 | ABV 14.5%

Jean-Claude Van Brett
Much like the bar scene in Kickboxer, Jean-Claude is strutting some funky dance moves in this limited release! Jean-Claude Van Brett was fermented in oak with our house Belgian yeast and Brettanomyces. Expect notes of ripe pineapple, citrus, restrained funk, and a touch of acidity. IBU 30 | ABV 7.4%

Kessel Run Imperial Stout
The Kessel Run was a hyperspace route used to smuggle spice into the black market and avoid Imperial apprehension. Who knew that doing so in just under 12 parsecs would launch an upcoming smuggler named Solo into the annals of history. As a nod to our favorite spice-smuggling hero, we bring you Kessel Run, a barrel-aged Imperial Stout brewed with dates, dark candy syrup, and toasted ancho chilies. Expect rich flavors of Mexican chocolate, raisin bread, light earthy smoke, and a pleasant tingling spice on the back of the palate. IBU 50 | ABV 10.4%

Upslope Brewing Company
Boulder, CO
www.upslopebrewing.com

Upslope Wild Christmas Sour Ale
Spiced Belgian Dubbel aged in Leopold Brothers Maryland Style Rye Whiskey barrels with our house sour culture. Originally released in 2015. Our brewers set out to transform our annual holiday offering with an extended stay in our favorite whiskey barrels with our house sour culture. Brettanomyces imparted notes of candied orange and leather overlay restrained holiday spices, dark cherry caramel character and whiskey spiced oak, are all punctuated by a mild tartness and hint of chocolate on the finish. IBU 11 | ABV 9.2%

Upslope Wild Christmas with Cranberries Sour Ale
Spiced Belgian Dubbel aged in Leopold Brothers Maryland Style Rye Whiskey barrels with our house sour culture, refermented on cranberries. Originally released in 2016. In what’s become a holiday tradition for Upslope Brewing Co., we present you the gift of oak, brettanomyces funk and fruit. Aged for 11 months in Leopold Maryland Style Rye Whiskey barrels and refermented with 500lbs cranberries, this sour ale is both naughty and nice. Candied orange, rye whiskey spice and a touch of oak open up to an assertive cranberry tartness and a light semi-sweet chocolate finish. IBU 13 | ABV 9%

Upslope Wild Christmas with Black Raspberries Sour Ale
Spiced Belgian Dubbel aged in Leopold Brothers Maryland Style Rye Whiskey barrels with our house sour culture, refermented on black raspberries. Originally released in 2017. Aged for ten months in Leopold Bros Maryland-Style Rye Whiskey barrels and soured with our house mixed culture, our brewers refermented our Wild Christmas Ale on 1,000 lbs of black raspberries for two months, creating our most fruit-forward Lee Hill Series offering to date. Notes of blackberry jam, blueberry and merlot complement the pointed tartness and subtle American oak character to neatly wrap up this holiday treat. IBU 13 | ABV 8.7%

Upslope Wild Christmas with Balaton Cherries Sour Ale
Spiced Belgian Dubbel aged in Leopold Brothers Maryland Style Rye Whiskey barrels with our house sour culture, refermented on balaton cherries. Originally released in 2018. Our 2018 installment of the Wild Christmas series was aged in oak barrels for 12 months with our house sour culture before being racked onto 1,000 pounds of Balaton cherries and allowed to re-ferment for eight weeks. Aromas of pie cherries, leather, clover honey, and almond are followed by mulling spices, and a touch of orange peel. IBU 15 | ABV 9.1%

Westmalle Tripel
The tripel style was originated at Westmalle starting in 1931; it was first sold in 1934. The name “tripel” probably comes from the protocol established by “dubbel” - it was the brewery’s “third beer.” There are hundreds of breweries producing tripels today, but a tripel will always be stronger and lighter-colored than a dubbel from the same brewery. Glowing orange-gold color, herbal aroma, and complex flavors that meld rich malt sweetness, warmth, hops, and powerful drinkability. IBU 37 | ABV 9.5%
Verboten Brewing and Barrel Project
Loveland, CO
www.verbotenbrewing.com

Samoa Cookie Rum Barrel Mountain Man
This English Strong Ale was aged for a year in rum barrels. We then added toasted flaked coconut, cocoa husks, and our house made caramel. IBU 27 | ABV 11.8%

I Am Brut: IPA Vol 2 Imperial IPA
Imperial Brut IPA made with honey, wheat, rice, and oats. Double dry hopped with Citra, Hallertau Blanc and El Dorado. IBU 56 | ABV 8.5%

Cognac/Whiskey Grow Old With You Barleywine
English Barleywine aged in MGP Rye Whiskey barrels for 10 months. We then re-aged it on cognac staves. Gold Medal 2019 Festival of Barrel Aged Beers (FOBAB). IBU 60 | ABV 13.5%

Cake or Death Imperial Stout
This massive Imperial Stout took two mashes and a boil of 6 hours to make. Made with flaked oats, dark belgian candi syrup, and includes 5 different kinds of chocolate: Belgian chocolate malt, Cholaca liquid cocoa nibs, and cocoa husks from Fiji, Ghana and Honduras. We then aged it to balance the sweet malts, high alcohol, and all the dark, rich chocolate. IBU 72 | ABV 13%

Little Nonsense Imperial Stout
This Imperial Oatmeal Stout was aged 10 months in bourbon barrels, this years version was aged in The Axe and the Oak barrels. We then blended it to highlight the robust flavors of dark malts, the smoothness of oats and the complimentary flavors the bourbon barrels add. 2016 GABF - Bronze. 2017 CO State Comp - Bronze. 2017 ACBF – Gold. IBU 39 | ABV 11%

Careless Whisper w/Pears and Cinnamon Tripel
Belgian Tripel aged in Chateau Montelena Cabernet barrels. We then added real pear purée, Ceylon cinnamon and Cassia bark. IBU 27 | ABV 9%

Zwei Brewing Company
Ft. Collins, CO
www.zweibruderbrewing.com

Golden Hammer
Belgian Golden Strong. Juicyfruit aroma with dry peppery finish. IBU 35 | ABV 11%

Zwei Doppel Bock
IBU 30 | ABV 7.5%

Weizen Bockenspiel
IBU 18 | ABV 7.5%

Willy Nelson IPA
IBU 70 | ABV 7%

Weldwerks Brewing Company
Greely, CO
www.weldwerksbrewing.com

Peanut Butter Cup Medianoche Imperial Stout
A 16 to 24 month barrel-aged blend aged on peanut flour and over 15 lbs per bbl of Reese’s® peanut butter cups. ABV 13.1%

Bourbon Brandy Medianoche Imperial Stout
This batch of Medianoche spent 24 months in Woodford Reserve® Master Collection™ barrels, which were former American oak brandy casks. ABV 13.4%

Medianoche Imperial Stout
This batch of Medianoche was aged in 7-year Breckenridge Distillery bourbon barrels for 18 months, then aged on nearly 25 lbs/bbl of toasted coconut. ABV 13.9%

Medianoche (2018) Imperial Stout
A complex, rich, and full-bodied Imperial Stout aged in 7-year Breckenridge Distillery bourbon barrels for over 18 months. ABV 14.2%

Coffee Maple Achromatic Imperial Stout
A chewy and creamy imperial stout with tons of chocolate malt, huge additions of maple syrup, and Peruvian coffee aged in a spent Medianoche bourbon barrel. ABV 10.2%

Mint Chocolate Achromatic Imperial Stout
Imperial stout aged on mint, cacao nibs, and milk chocolate. ABV 9.7%

Starry Night Stout
Milk Stout brewed with milk sugar, hazelnut, toasted coconut, and milk chocolate. ABV 7.5%

Pineapple Upside-Down Cake Sour Ale
New England-style Sour IPA brewed with milk sugar, almond, pineapple, cherry puree, and Mosaic & Idaho 7 hops. ABV 7.2%

DDH Juicy Bits IPA
This intensely dry hopped version of our flagship New England-style IPA with nearly 7 lbs per barrel of Citra, Mosaic and El Dorado hops. ABV 7%

Transmountain Diversion IPA
New England-style double IPA collaboration with Casey Brewing & Blending featuring Nelson Sauvin and Citra hops. ABV 8.6%

Affination Barleywine
English Style Barleywine. ABV 8.9%
Kōbo Kai Saison
Kōbo Kai is a sake inspired mixed culture brett beer made in collaboration with Good Bugs. The central component to this blend is a golden sour aged in neutral oak barrels, with nearly 20% of the grist bill being comprised of rice and fermented with a blend of sake yeast and acid producing Brettanomyces. A wild capture fermented saison and wild captured fremont table beer were blended alongside, contributing elements of hay, jasmine and subtle barnyard funk. The three components of this beer come together producing stone fruit and citrus aromatics that meld with notes of peach, dried mango, straw, and jasmine. Kōbo Kai roughly translates to “yeast party”, which is exactly what you’ll find with this beer. IBU 11 | ABV 6%

Any Day Funk: Peach Saison
A stainless steel aged mixed-culture sour, refermented on 600 pounds of third use whole peaches that were previously used for Packed with Peaches, our sour golden, and Peach Table Beer, our low alcohol table beer with peaches. Third use fruit has almost zero residual sugars left, but still has flavor and aroma compounds that are imparted into the beer. After aging for three months on peaches, the beer was dry hopped with Mosaic and Ekuanot to compliment the stone fruit character. Low acidity, low bitterness, and low alcohol, at 5.6% ABV, make this a highly sessionable beer that is full of complexity. This is a unique release that showcases what we can achieve with a complex mixed-culture, third use fruit, and dry hopping. IBU 10 | ABV 5.6%

Temporary Residents: Sun City
Begins as a collaborative wheatwine base recipe with our friends from Wren House Brewing Company and our good friends over at Pipsqueak, a draft beer group who chose the name to summarize the special bond between our two great states: from the geographical boundaries of the Four Corners to the natural resources of the Colorado river, and the migratory patterns of indigenous birds to the influx of elderly recreational vehicle enthusiasts. The beer starts off with a full Bourbon aroma that is balanced with rich caramel, toasted oak, and vanilla that melds into a soft, easy drinking fireside sipper which is rounded out with a grainy baked bread, dark stone fruit, and warming Bourbon flavor. It is high alcohol at 12% ABV, but balanced with a full body of wheat, a semi-sweet caramel flavor, and a dry finish. Notes of vanilla linger on the tongue from the oak addition of vanilla, creating an incredibly smooth Bourbon barrel aged beer without the whiskey bite. IBU 30 | ABV 12%

Cinnamonstah Imperial Stout
Imperial Chocolate Stout with Cinnamon, balanced to express decadent and rich dark chocolate with the savoury spice of cinnamon. Our Monstah series begins with a chocolate and caramel forward grain bill that is mashed with flaked oats and crystal malts to create a heavy base stout that ferments into a high alcohol chocolate imperial stout that is balanced with a full body and residual sweetness. Cinnamon is added post fermentation to maximize the flavor and aroma. IBU 24 | ABV 10.2%

Peaches & Cream County Fair Cobbler Flambe Imperial IPA
Imperial Milkshake Sour IPA with white fruit, spices, lactose, and late addition hops that balances light acidity with dessert adjuncts, adding a new layer of complexity and flavor to the Sour IPA category. County Fair Cobbler uses a completely new, mildly-acidic, kettle sour base that we have been working on for over two years and fine-tuned alongside our popular “Slush” series. Since our first batch of Sour IPA over two years ago, we have developed a process that results in a moderately sour beer with body, complexity, and flavor. County Fair Cobbler is a complete shift from brewing a hoppy kettle sour, by intentionally changing aspects of the beer using lactose, specific yeast strains that express fruit character, souring cultures that maintain balance, hop varietals that complement the fruit aspects of the beer, and water chemistry that enhances body and hop perception to arrive at a base beer that is designed to express the use of adjuncts and whole fruit. The first sip opens into a rich stone fruit flavor of peaches with a creamy and soft mouthfeel that finishes with a subtle lemon bite. IBU 20 | ABV 9%

Wiley Roots Brewing Company
Greeley, CO
www.wileyrootsbrewing.com

Kōbo Kai Saison
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Westbound & Down Brewing Company
Idaho Springs, CO
www.westboundanddown.com

Blender’s Insurance Saison
Inspired by some of our favorite bottle conditioned beers, we blend 15% of our favorite golden sours into our Solera Saison and let the brettanomyces in our saison culture ferment the beer to its final gravity. The result is an extraordinarily dry, slightly bitter, and highly carbonated product with just enough acidity to keep it quenching. Blender’s Insurance covers 100% of all thirst-related incidents. Drink now, or age indefinitely. Bottled March 2018. IBU 30 | ABV 6%

3rd Anniversary Cuvee Strong
A blend of Scotch Ale and English Barleywine aged in Tawny Port finished Bourbon barrels for 11 months. Bold oak aromas, toffee and caramel consume the palate. Soft fruitiness from the port wine barrels bring the blend together. IBU 40 | ABV 10%

Shame on Me Imperial IPA
On our continued journey with Hops & Pie exploring the space between good and evil, right and wrong, and West Coast and East Coast IPA, we bring you Shame on Me, a hop walloping Double IPA that toes the line. Melon fruit, mango, papaya and juice galore, but fully fermented, clear, and with respectable bitterness from the use of foolish quantities (10.85 pounds per barrel) of Mosaic, Citra, Galaxy, Amarillo, Enigma, and Centennial. IBU 50 | ABV 8.7%

Fruit Squad + Red Wine Grapes Sour Ale
This beer is blended from 5 different oak barrels originating from 4 separate brews. The components for the blend range from 12-19 months in age and 2 of the components were aged on Syrah & Mourvedre grapes from vineyards in California’s Central Coast. Bold flavors of dried cherries & blackberries are complimented by notes of violet and washed-rind cheese. The beer boasts huge texture from the tannic nature of the grapes and reflects the inspiration we take from our favorite Rhone region wines. IBU 10 | ABV 8%

BA Absence Imperial Stout
A blend of Bourbon Barrel Aged Imperial Stouts aged 8 months. IBU 55 | ABV 12.5%

Accomplice Beer Company
Cheyenne, WY
www.accomplicebeer.com

Burro Bucker IPA
This Imperial IPA is anything but bashful. Full of bitterness, flavor, and booze. Showcasing the hops Mosaic and Simcoe, you will get a huge bash in the face of tropical fruits, grapefruit, and pine. This beer is so easy drinking you won’t have a clue it’s almost 9% ABV until the Burro has already bucked you to the floor! IBU 100+ | ABV 9.3%

As Your Soul Double Stout
IBU 55 | ABV 8%

Cherry Saison
IBU 33 | ABV 6.5%

Waiting For The Night
Imperial Chocolate Porter aged on cacao nibs with pureed cranberries. Second annual collaboration with Odell Brewing Company. Only twelve 1/2bbls produced. IBU 34 | ABV 7.1%

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A Curated Selection of Tasty Treats
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<td>Small Plates &amp; Craft Beer Pairing</td>
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<td>Craftbeer.com Beer + Food Experience</td>
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<td>Brewers Registration</td>
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<td>Commercial Tasting</td>
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<td>Falling Rock “Pop Up” CANtina</td>
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<td>Mountain Town Magazine</td>
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<td>Tahoe Kitchen Co.</td>
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<td>Yakima Chief Hops</td>
<td>Thirst Magazine</td>
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<td>Tuaca Liquore Originale</td>
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<th><strong>BOMBER LEVEL</strong></th>
<th><strong>SNIFTER LEVEL</strong></th>
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<td>Palma Cigars</td>
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