

# Belgian, Wild, Sour, Fruit & Brett

---

## FANTOME DE NOEL, BRASSERIE FANTOME BELGIUM

*Saison / Farmhouse Ale*

*This ever-evolving offering is said to be spiced with honey, caramel, black pepper, coriander and (per usual with Fantôme) a number of other special secret ingredients. A rich, dark-flavored beer with lots of deep-roasted chocolate malt, but still fairly dry, with a hint of sourness at the core. It is very spicy, with some winter spruce flavor in the bargain. The wild yeast sourness also adds to its welcoming character.*

10% ABV

\$22 / 750ml

## FOREST GHOST, BRASSERIE FANTOME BELGIUM

*Saison / Farmhouse Ale*

*Saison with Amazonian ingredients gifted by Brazilians.*

6% ABV

\$29 / 750ml

## SPONTANDRYHOP MOSAIC, MIKKELLER BREWED & BOTTLED AT D'PROEF IN BELGIUM

*Dry Hopped Mosaic Sour Ale*

*This drink is a Lambic beer, meaning it has been spontaneously fermented using wild yeasts in the air and then barrel aged. The result is lots of sour and funky flavors that create a huge depth and dry, tangy finish, accentuated by the use of huge, fruity mosaic hops.*

6.9% ABV

\$12 / 11.2oz

## SAVANT BEERSEL, PERENNIAL ST. LOUIS, MISSOURI

*American Wild Ale*

*Wild-fermented Belgian-style pale ale aged with Missouri-grown wine grapes in French oak wine barrels.*

8% ABV

\$32 / 750ml

## O TRABALHO, STILLWATER BALTIMORE, MARYLAND

*American Wild Ale*

*Amazon inspired Sour Ale brewed with Morada Cia Etílica Brewery in Brazil*

5% ABV

\$14 / 22oz

## 'MERICA, PRAIRIE ARTISAN ALES, KREBS, OKLAHOMA

*American Farmhouse Ale*

*'Merica is a single malt, single hop farmhouse ale. It's brewed with floor malted pilsner and 3lbs per bbl Nelson Sauvín hops. The beer is conditioned with 2 brett strains and wine yeast. The Nelson hops provide white wine flavors while Brettanomyces add a juicy quality to the beer.*

6.5% ABV | 30 IBUs

\$16 / 500ml

**BATCH #200, CROOKED STAVE,**

**DENVER, COLORADO**

*American Wild Ale*

*Part of the Wild Wild Brett Series, Barrel Fermented, Dry Hopped American Wild Ale with Raspberries and Brettanomyces*

6% ABV

\$21 / 375ml

**NATIVE SERIES - BUCKWHEAT STRAWBERRY, BLACKBERRY FARMS,  
WALLAND, TENNESSEE**

*Farmhouse Ale*

*A rustic farmhouse ale brewed with Buckwheat and Strawberries and fermented with a wild strain of native yeast harvested from our 9,200 acre farm. OVERALL: Nutty, toasty, delicate fruit PAIRINGS: Buckwheat hoecakes, roasted chicken, garden greens with chevre or brebis cheese PROFILE: A nutty and toasty farmhouse ale with notes of delicate fruit. MALTS: Toasted Buckwheat, Riverbend Heritage and Pale Ale Malts, Floor-malted Pilsner malt, Floor-malted Dark malt HOPS: Styrian Aurora, UK East Kent Goldina, Hallertau Blanc, Czech Saaz YEAST:*

*South Yeast Labs HS-2 (Wild Native Honeysuckle)*

6.3% ABV | | 20 IBUs

\$16 / 375ml

**BUDDHA'S BREW, JESTER KING,**

**AUSTIN, TEXAS**

*American Wild Ale*

*The first Jester King beer to be brewed entirely in oak. Unfermented wort was racked directly to oak barrels and inoculated with souring bacteria. From there, it spent months aging in our barrel room before being blended with live kombucha at bottling. Unfiltered, unpasteurized & naturally carbonated through re-fermentation in the bottle.*

4.7% ABV

\$23 / 750ml

**FLOR D'LEES, CROOKED STAVE,**

**DENVER, COLORADO**

*American Wild Ale*

*A play on both the micro flora that sits atop our barrels and the yeast lees, which rouses the distinctive characteristics. Flor d'Lees is a classic golden sour, reminiscent of the great spontaneous Belgian beers traditionally brewed in the Senne Valley.*

5% ABV

\$17 / 375ml

**MOSAIC SAISON, ANCHORAGE BREWING COMPANY,**

**ANCHORAGE, ALASKA**

*Mosaic Saison*

*Saison brewed with 100% Mosaic Hops. Fermented with saison yeast and 2 strains of Brettanomyces. Dry Hopped with Mosaic Hops. Bottle conditioned for natural carbonation. Delight in Different ...*

6.5% ABV

\$20 / 750ml

**INVASION IPA, MIKKELLER**

**BREWED & BOTTLED AT ANCHORAGE BREWING IN ANCHORAGE, ALASKA**

*Farmhouse IPA*

*Bottled with Brettanomyces.*

8% ABV

\$20 / 750ml

**[BANISHED] FREAKCAKE, CRUX FERMENTATION PROJECT,**

**BEND, OREGON**

*Barrel-Aged Oud Bruin Ale*

*Freakcake is our take on the Flanders-style old brown ale, brewed with roasted Belgian aromatic malts and lemon and orange zest. We then induce a secondary fermentation in the barrel with Brettanomyces plus sour cherries, raisins, cranberries, and figs, for a mildly acidic ale.*

10.5% ABV || 35 IBUs

\$21 / 375ml

**SIN FRONTERA, CROOKED STAVE / TROIS DAMES / JESTER KING,**

**DENVER, COLORADO**

*Farmhouse Ale Refermented in Sherry Barrels*

*Raphael Mettler became acquainted with these two breweries at „The Festival“ in Portland, Massachusetts. As we work in similar product ranges, we found many things to be enthusiastic about. And so a joint beer brewing project was born, the idea being to brew a beer based on an identical recipe but brewed in three different places. In October 2013, we made the first brew in Austin, Texas, the second one in April in Denver, Colorado and finally the third one at the Brasserie Trois Dames on the 6th of May 2014. Each brewery was provided with vino fino barrels from Ierez de la Frontera which were practically 70 to 80 years old. The vino fino is a wine fermented « sur lie », characteristically oxidized. We wanted to replicate this profile. The beer will age for 6 to 12 months. At the Brasserie Trois Dames we used a seasonal-type yeast for the main fermentation and we added active lactobacillus yeast for barrel fermentation. This yeast comes from the Fromagerie Tyrode in L'Auberson. We also added a Lambic beer base from Oud Beersel. The Swiss version of the beer is due to come out in the spring of 2015*

5.69% ABV

\$18 / 375ml

**FALL SAISON, BLACKBERRY FARM,  
WALLAND, TENNESSEE**

*A Farmhouse Ale Aged in Oak*

*A blend of floor-malted barley and two types of rye malt gives it a copper color and a silky sweet body with a hint of rye spiciness. Additional conditioning on oak lends pleasing accents of light toffee and vanilla. Warm and delicious, it pairs perfectly with rich, earthy flavors like pumpkin, apple and butternut squash.*

5.7% ABV || 30 IBUs

\$28 / 750ml

**DOUBLE CROSS, CRUX,  
BEND, OREGON**

*Strong Dark Belgian Ale*

*A vibrant reddish-black hue, substantial body and pleasant headiness give this dark Belgian-style ale an alluring first impression. The intense flavors of dark candi sugar conspire to deceive with flavors that remind us of preserved fruits and holiday spicing, but the true agent is the Trappist yeast—and a suspicious drinkability.*

11% ABV || 20 IBUs

\$11 / 375ml

**CHERRY GO LIGHTLY, WICKED WEED  
ASHEVILLE, NORTH CAROLINA**

*Foeder Aged Sour Red Ale Fermented with Cherries*

*Cherry Go Lightly is the first beer to fill our foeder and was inspired by the friends who helped us source this barrel monstrosity. As the name does not imply, we used a total of 2000 pounds of Montmorency cherries and multiple oak vessels to mature this Old World inspired ale. Friends inspire us, support us, and share in our love for this craft.*

*This beer is for them.*

7.6% ABV

\$29 / 500ml

**SILENCIO, WICKED WEED  
ASHEVILLE, NORTH CAROLINA**

*Bourbon Barrel Aged Black Sour Ale with Coffee & Vanilla*

*Silencio is a sour black ale artfully aged in Kentucky Bourbon Barrels. The addition of Madagascar Vanilla Beans and El Silencio Coffee from local Mountain Air Roasting culminates in a complex and elevated sour ale.*

7.4% ABV

\$26 / 500ml

**LA BONTE, WICKED WEED**  
**ASHEVILLE, NORTH CAROLINA**  
*Tart Farmhouse with Figs*

*We've moved our La Bonte beers out of the Canvas Series and into regular rotation and with that, comes a new label and a new fruit. La Bonte is open fermented with our house Brettanomyces culture. This beer is then blended with a portion of Golden Sour and onto a half pound per gallon of whole figs. La Bonte is then aged in our Foeder until it reaches perfection*

6.5% ABV  
\$17 / 500ml

**FUNKY BLENDER, CASEY BREWING & BLENDING**  
**GLENWOOD SPRINGS, COLORADO**

*Farmhouse Ale*

*Their new farmhouse ale that they are using to experiment with different yeast cultures. It contains their house culture in addition to a new mix of yeast and bacteria. Completely new recipe fermented and aged in oak puncheons.*

6% ABV  
\$33 / 750ml

## Wit/Wheat/Blonde

---

**WHITE RASCAL, AVERY BREWING,**  
**BOULDER, COLORADO**

*Belaian Style Witbier*

*A truly authentic Belaian style wheat or "white" ale, this Rascal is unfiltered and cleverly spiced with coriander and Curacao orange peel producing a refreshingly fruity thirst quencher*

5.6% ABV  
\$4 / can

**WYCHMAKER, JESTER KING,**  
**AUSTIN, TEXAS**

*Farmhouse Rye IPA*

*The culprit behind the Salem Witch Trials was not demonic possession (which would have been kind of cool), but ergot-infected rye. Wild yeast native to our land in the Texas Hill Country lends a sense of place to this earthy, floral farmhouse rye beer. Unfiltered, unpasteurized, and 100% naturally conditioned.*

6% ABV || 71 IBUs  
\$18 / 750ml

**APRICOT BLONDE, DRY DOCK BREWING,**  
**AURORA, COLORADO**

*Blonde It's back! Fermented with shiploads of fruit, this easy-drinkin' ale is sure to refresh you on a warm, spring day!*

5.1% ABV || 17 IBUs  
\$4 / can

## Non Barrel Aged Malty Stuff

---

**FACE DOWN BROWN, TELLURIDE BREWING,**  
**TELLURIDE, COLORADO**

*Brown*

*A beautiful hybrid of an English and American style Brown that explodes with toffee, chocolate, and nut flavors... don't be afraid to get down with the best Brown around!*

5.7% ABV  
\$4 / can

**VANILLA PORTER, DRY DOCK BREWING,**  
**AURORA, COLORADO**

*Porter w/ Vanilla Bean*

*A brown porter with a generous dose of real vanilla beans added after fermentation. Giving it an amazing complexity and a smooth rich flavor. There is nothing subtle about this beer.*

*5.4% ABV || 33 IBUs*

*\$4 / can*

**CHOKLAT ORANJ, SOUTHERN TIER,**  
**LAKEWOOD, NEW YORK**

*Stout Brewed with Chocolate & Orange Peels*

*Choklat Oranj is the fifth beer currently in our highly regarded Blackwater series. Warlock, Creme Brulee, Mokah and Choklat have RateBeer scores of 97, 98, 99 and 100, respectively. Choklat Oranj is a stout brewed with chocolate and orange peels, opaque black in color, 10.0% abv, and a delicious dessert beer. Perfect alone, or enjoyed as a float. Scoop organic vanilla bean ice cream into a snifter or pint glass and top with Choklat Oranj. It's impossible to be disappointed*

*10% ABV*

*\$14 / bomber*

---

## **Bourbon/Whiskey Barrel Aged**

---

**FULL ALLOTMENT, JACKIE O'S & QUAFF BROTHERS COLLAB,**  
**ATHENS, OHIO**

*Imperial Stout*

*Follow the Muler family on a cross-country adventure buying more Beer than they should. Friendships are born and broken and the meaning of life comes into question. Mind-blowing bottle shares and owner/brewmaster confrontations await this thirsty bunch as they search for the full allotment! Starring Dark Apparition and Oil of Aphrodite (brewed with Black Walnuts) in a bourbon barrel aged production.*

*10% ABV*

*\$21 / 375ml*

---

## **Hoppy & Wicked Hoppy**

---

**HOP ABOMINATION, DRY DOCK BREWING,**  
**AURORA, COLORADO**

*IPA*

*Doug Hyndman's latest and greatest hoppy war hammer of an IPA. Five types of hops, five pounds in the dry hop - there's a theme here. Chinook, CTZ, Centennial, Galena and Amarillo join forces, devastating your palate with their bitter deliciousness. Pungent. Clean. Unforgiving. Wonderful!*

*6.6% ABV || 100 IBUs*

*\$4 / can*

# Ciders

---

## JULIAN HARD CIDER, JULIAN, CALIFORNIA

*Dry Apple Cider*

*The Julian Hard Cider recipe originates from 1670 colonial America and is comparable to the finest British ciders. Unlike many "impostor" hard ciders on the market, it is easy to have more than one pint of Julian Hard Cider as we do not use concentrated apple juice or additives which leave the drinker with a lingering sugary film and after-taste. We have only one ingredient... the freshest apples in the world! Our cider is lightly carbonated with tartness, acidity and a clean dry finish, enabling it to stand firmly on its own or compliment your favorite meal.*

6.99% ABV

\$12 / 22oz

## THE PITCHFORK, SONOMA CIDER, HEALDSBURG, CALIFORNIA

*Pear Cider*

*Pitchfork is our happy ending. It's an apple connoisseur's pear cider, hand-crafted with organic apples and a measured infusion of pear essence. It's both intense and balanced, greeting you with the distinct aromas of both fruits. We're convinced its fresh play of flavors, crisp start and creamy pear finish will inspire a fan club all its own.*

6% ABV

\$5.50 / 12oz

# Traditional

---

## CRAFT LAGER, UPSLOPE BREWING, BOULDER, COLORADO

*Lager*

*light, clean finishing beer with no hop character*

4.8% ABV

\$4 / can

# Other

---

## NON-ALCOHOLIC, COORS, GOLDEN, COLORADO

*Alcohol Free Lager*

\$3 / 12oz