

Belgian, Wild, Sour, Fruit & Brett

2015 BECOMING, THE RARE BARREL BERKELEY, CA

Golden Sour Ale Aged in Oak Barrels with Boysenberries

Becoming is a golden sour beer aged in oak barrels with boysenberries. Fermented with Saccharomyces, Brettanomyces, and Lactobacillus, this blend has metamorphosed from a golden ale into a beautiful ruby sour beer, displaying notes reminiscent of berries and red wine. It's luminous appearance and flavor will rouse your senses and become more alluring with each sip.

6.3% ABV

\$50 / 750ml

2016 WISE GUISE, THE RARE BARREL BERKELEY, CA

Red Sour Ale Aged in Oak Barrels with Raspberries

A blend of ensorcelled and our golden sour beer aged in oak barrels. Fermented with a variety of yeast and soured with Lactobacillus and pediococcus. This moderately tart beer showcases flavors of candied raspberry, lemon and orange peel.

5.6% ABV

\$40 / 750ml

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 Etilica 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. 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 Golding, Hallertau Blanc, Czech Saaz YEAST: South Yeast Labs HS-2 (Wild Native

Honeysuckle)

6.3% ABV || 20 IBUs

\$16 / 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

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

**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

**DRY HOPPED SAISON, CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO**

Saison

Our classic Saison dry hopped with large amounts of Motueka & Nelson Sauvin Hops.

5.5% ABV

\$26 / 750ml

**HOP SLOPE, CASEY BREWING & BLENDING & UPSLOPE BREWING COLLAB.
GLENWOOD SPRINGS, COLORADO**

Hoppy Farmhouse Ale

Hoppy farmhouse ale was brewed with our friends at Upslope in Boulder & then brought back to our cellar for fermentation with our farmhouse culture in oak barrels for about 6 months. We then copiously dry hopped it with

Nelson & Galaxy hops prior to bottle conditioning.

7.7% ABV

\$26 / 750ml

**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

**THE CUT: GRAPE - BACO NOIR, CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO**

Ale Aged in Oak Barrels with Grapes

This red grape variety is from Palisade, CO. As with all our Cut series, we blended select barrels of Oak Theory (Belgian Style Sour) with a massive amount of Baco Noir grapes for around 3 months. Huge grape jam notes mix with delicate Oak Theory complexity.

7% ABV

\$56 / 750ml

EAST BANK, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Honey Ale Aged in Oak Barrels

We brewed a higher gravity version of Saison and added 4 gallons of local honey from across the river in the whirlpool to create East Bank. Sprinkle in some Munich malt and a generous amount of Cascade hops and East Bank is born. 100% CO ingredients.

6.5% ABV || 25 IBUs

\$26 / 750ml

SANTA ROSA PLUM CASEY FAMILY PRESERVES, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Ale Aged in Oak Barrels with Plums

Saison base beer fermented and aged in oak for over 3 months before resting on Santa Rosa Plums from Palisade, CO for another month. Over 2 pounds of plums per gallon. 100% CO ingredients

6.5% ABV || 25 IBUs

\$35 / 750ml

THE CUT: ELEPHANT HEART PLUM, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Ale Aged in Oak Barrels with Plums

Elephant Heart plums were re-fermented over 3 months on Oak Theory (Belgian Style Sour) as the base beer.

Dark red foam!

5% ABV

\$56 / 750ml

CHERRY FRUIT STAND, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Ale Aged in Oak Barrels with Cherries Added

We blended whole fresh Colorado cherries together with Saison barrels that were seemingly made for each other. The beer will age on the cherries for weeks, slowly fermenting the sugars in the cherries which results in a farmhouse ale with balanced notes of the fruit used. 100% CO ingredients.

5.5% ABV

\$33 / 750ml

GRAPE FRUIT STAND - CAB FRANC, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Ale Aged in Oak Barrels with Grapes

Whole fresh Cab Franc grapes from Palisade, CO are blended together with Saison barrels that were seemingly made for each other. The beer will age on the grapes for weeks, slowly fermenting the sugars in the grapes which results in a farmhouse ale with balanced notes of the grapes used. 100% CO ingredients.

6% ABV

\$33 / 750ml

**BLACKBERRY FRUIT STAND, CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO**

Ale Aged in Oak Barrels with Blackberries

Whole Triple Crown blackberries from Hotchkiss, CO are blended together with Saison barrels that were seemingly made for each other. The beer will age on the blackberries for weeks, slowly fermenting the sugars in the fruit which results in a farmhouse ale with balanced notes of Saison esters and blackberry jam. 100% CO ingredients.

5.5% ABV

\$33 / 750ml

Wit/Wheat/Blonde

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

Belgian Style Witbier

A truly authentic Belgian 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

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

Blonde Ale

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

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

ORGANIC PERRY, SAMUEL SMITHS,
TADCASTER, ENGLAND
Pear Cider

UK brewer Samuel Smith's has readied the US launch of its Organic Perry. The pear cider, which has been certified USDA organic, will be handled in the country by Merchant du Vin. Produced in Yorkshire, England, Samuel Smith's Organic Perry is a sparkling cider that is also gluten-free. It joins the brewer's organic apple cider, which was launched in the US nine years ago.

5% ABV
\$6 / 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

