

# Belgian, Wild, Sour, Fruit & Brett

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## QUETSCHÉ, TILQUIN A LA'ANCIENNE

**BELGIUM**

*Lambic*

*A spontaneous fermentation beer obtained from the fermentation of destoned fresh purple plums in a blend of 1 and 2 years old lambics for a period of 4 months.*

6.4% ABV

\$40 / 750ml

## FANTÔME DE NOËL, BRASSERIE FANTÔME

**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 FANTÔME

**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

**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

**WILD CLASSIC SAISON, BLACKBERRY FARM,**

**WALLAND, TENNESSEE**

*A Farmhouse Ale Aged in Oak*

*Classic Saison fermented with a wild strain of native yeast harvested from honeysuckle blossoms on their farm. Complementing the spicy and crisp flavor palette, hints of white pepper combine with bright lemon notes for a dry and phenolic finish.*

7.2% ABV || 30 IBUs

\$28 / 750ml

**CARPE DIEM MANANA, ALE APOTHCARY**

**BEND, OREGON**

*Wild Fermentation Ale Breed in Wine Barrels with Lots of Hops*

9% ABV

\$48 / 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

**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

**BRUXELLA, DRY RIVER**  
**LOS ANGELES, CALIFORNIA**

*Barrel Aged Mixed Fermentation Ale*

*Aged in red wine barrels, lactobacillus, and pediococcus house culture.*

5.5% ABV

\$29 / 500ml

## IPA

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**PEEL YOUR FACE ORANGE IPA,**  
**BLACKBERRY FARMS COLLAB. WITH YAZOO BREWING,**  
**WALLAND, TENNESSEE**

*Hazy IPA Brewed with Sweet & Bitter Orange Peel & Aged on Blood Orange Puree*  
*Yazoo Brewing Company and Blackberry Farm Brewery teamed up to create a bright, cloudy IPA with standout citrus flavor. This collaboration brings together two celebrated Tennessee breweries to highlight the East Tennessee region with a bold and fun essence. Peel Your Face was brewed with sweet and bitter orange peel and spent extra time aging on blood orange before bottling. The result is a hazy IPA bursting with lively notes of citrus balanced with a moderate hop bitterness.*

6.7% ABV

\$28 / 750ml

## Belgian Strong Ale

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**XIBALBA, DRY RIVER**  
**LOS ANGELES, CALIFORNIA**

*Belgian Strong Ale*

*Sturdy, complex & mysterious with notes of dark fruit & chocolate. This poly fermented strong ale is aged in our red wine barrels and bottle conditioned*

8% ABV || 43 IBUs

\$34 / 750ml

# Wit/Wheat/Blonde

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**WHITE RASCAL, EVERY 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

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**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

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**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

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**CRAFT LAGER, UPSLOPE BREWING,**  
**BOULDER, COLORADO**

*Lager*

*light, clean finishing beer with no hop character*

4.8% ABV

\$4 / can

# Other

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**NON-ALCOHOLIC, COORS,**  
**GOLDEN, COLORADO**

*Alcohol Free Lager*

\$3 / 12oz