

Belgian, Wild, Sour, Fruit & Brett

**2012 CELLAR RESERVE NIGHTMARE ON BRETT ,
CROOKED STAVE,
DENVER, COLORADO**

Dark Sour Ale Aged in Brandy Barrels Barrel #61

A demonic dark sour, Nightmare on Brett takes on many faces during its transformation to the sour side. This one-off release is aged 12 months in a single 32-year-old Brandy Barrel. False awakening... You are still dreaming ...

9.666% ABV

\$25 / 375ml

**2013 CELLAR RESERVE L'BRETT D'PLUM ,
CROOKED STAVE,
DENVER, COLORADO**

Golden Sour Ale Aged in Oak Barrels with Plums

One of the many variations of L' Brett d'Or released throughout the year, this beer involves a unique blend of barrels and heavy-handed additions of plums. We concentrate on using quality whole fruit, with most of our fruit coming from the western slope of Colorado.

6% ABV

\$25 / 375ml

**2013 CELLAR RESERVE L'BRETT D'BLACKBERRY ,
CROOKED STAVE,
DENVER, COLORADO**

Golden Sour Ale Aged in Oak Barrels with Blackberries

We uphold the time-honored traditions used to make spontaneous Belgian lambic through embracing natural fermentation in oak with the microflora native to our brewery. For this release, we selected unique barrels to balance the heavy-handed addition of Washington blackberries, expressing the Pacific Northwest terroir from which our fruit is sourced, and a quality that reflects the skilled stewardship of our partner farmers.

6% ABV

\$25 / 375ml

**2013 CELLAR RESERVE WILD WILD BRETT PERSICA,
CROOKED STAVE,
DENVER, COLORADO**

Sour Golden Ale Aged in Oak with Peaches

Fermented entirely with Brettanomyces yeast and aged in French oak for 9 months with Colorado Peaches. Persica pours a golden-orange hue delivering vibrant floral peach aromas with citrusy Brettanomyces flavors shining through and a tart toasted almond finish.

7.5% ABV

\$25 / 375ml

**2013 CELLAR RESERVE RASPBERRY DARK ORIGINS,
CROOKED STAVE,
DENVER, COLORADO**

Burgundy Sour Ale Aged in Whiskey Barrels with Raspberries
9.666% ABV
\$25 / 375ml

**2013 CELLAR RESERVE ORIGINS GRAND CRU,
CROOKED STAVE,
DENVER, COLORADO**

Burgundy Sour Ale Aged in Leopold Bros. Whiskey Barrels
Before we carefully select each blend from our barrel cellar, our burgundy sour gracefully ages in large oak foeders, and finally, smaller wine casks. Origins' dominant characteristic comes from the use of aromatic malts to creak dark vinous notes with an acidic tart cherry finish.

6.5% ABV
\$25 / 375ml

**2013 CELLAR RESERVE NIGHTMARE ON BRETT GRAND CRU,
CROOKED STAVE,
DENVER, COLORADO**

Dark Sour Ale Aged in Leopold Bros. Whiskey Barrels
Initially aged in large oak foeders with our mixed culture of wild yeast and bacteria, this beer is then transferred to bourbon and whiskey barrels. The Leopold Bros. Whiskey barrels bring on a new life to this beer as it conditions for months while obtaining additional bourbon and whiskey characteristics. Dominated by dark fruit aromas and flavors, the underlying cacao notes meld with an acidic tart berry finish.

9.666% ABV
\$25 / 375ml

**2013 CELLAR RESERVE BOURBON BARREL CHERRY ORIGINS,
CROOKED STAVE,
DENVER, COLORADO**

Burgundy Sour Ale Aged in Bourbon Barrels with Sour Cherries
Our homage to the history of barrel-aging and those who have influenced us along the way.

7% ABV
\$25 / 375ml

**2013 CELLAR RESERVE SURETTE RESERVE PEACH,
CROOKED STAVE,
DENVER, COLORADO**

Aged in Leopold Bros. Peach Whiskey Barrels
Each Surette Reserve is hand-picked from unique batches of Surette that develop with indefinable complexity.

7% ABV
\$25 / 375ml

**2014 CELLAR RESERVE PETITE SOUR BLUEBERRY ,
CROOKED STAVE
DENVER, COLORADO**

Barrel Aged Sour Ale

Lightly tart ale fermented in Foeder #1 with Blueberries. The addition of blueberries adds another layer of complexity to the already fruit aroma, bright citrus flavor and dry tart finish.

5% ABV

\$25 / 375ml

**2014 CELLAR RESERVE NIGHTMARE ON BRETT ,
CROOKED STAVE
DENVER, COLORADO**

Dark Sour ale Aged in Port Barrels

Fruity and vinous with layers of oak, dried fruit, and mocha.

9.666% ABV

\$25 / 375ml

**2014 CELLAR RESERVE SURETTE RESERVA,
CROOKED STAVE
DENVER, COLORADO**

Artisan Ale Aged in Oak Barrels Dry Hopped with that New Zealand Tang!

Surette Reserva is an exclusive bottling of Surette. The Reserva is hand-picked from unique batches of Surette that occasionally develop with indefinable complexity.

6.2% ABV

\$25 / 375ml

**2014 CELLAR RESERVE L'BRETT D'PLUOT,
CROOKED STAVE
DENVER, COLORADO**

A Surreal Golden Sour Ale Aged in Oak Barrels with Fresh Dapple Dandy Pluots

6% ABV

\$25 / 375ml

**2014 CELLAR RESERVE PETITE SOUR PASSION FRUIT,
CROOKED STAVE
DENVER, COLORADO**

Unoaked & Fermented with Passion Fruit

Lightly tart, unoaked & fermented with Passion Fruit. Passion Fruit adds yet another layer to our Petite Sour base beer.

5% ABV

\$25 / 375ml

**2014 CELLAR RESERVE NIGHTCAP,
CROOKED STAVE,
DENVER, COLORADO**

*Burgundy Sour Ale Aged in Bourbon Barrels with Cherries, Cacao Nibs & Cold Brew Coffee from
Boxcar Coffee Roasters
7% ABV
\$25 / 375ml*

**2013 ORIGINS ,
CROOKED STAVE,
DENVER, COLORADO**

*Burgundy Sour Ale Aged in Oak Barrels
Origins' dominate characteristics come from the use of aromatic malts to create dark vinous notes
with an acidic tart cherry finish. Our homage to the history of barrel-aging and those who have
influenced us along the way.
6.5% ABV
\$25 / 375ml*

**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*

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

*A Farmhouse Ale made with our house yeast culture and other proprietary yeast cultures,
Tart & Tangy!
7% ABV
\$30 / 750ml*

**SAISON, CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Saison**

*Our Saison is as old-world as it gets. We use 100% Colorado ingredients: Colorado water, malted
and raw barley and wheat, Crystal hops and a yeast blend of saison yeast, brettanomyces and
lactobacillus. We ferment the beer in custom-made open oak barrel fermenters. After this rustic
primary fermentation, the beer goes to other barrels for further aging and flavor development. The
result is a citrusy, dry, tart and effervescent beer worthy of sharing
5.5% ABV || 25 IBUs
\$25 / 750ml*

PEACH CASEY FAMILY PRESERVES, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Ale Aged in Oak Barrels with Peaches

Whole Glo Haven peaches from Palisade, CO are blended together with Saison barrels that were seemingly made for each other. The beer will age on the peaches for weeks, slowly fermenting the sugars in the fruit which results in a farmhouse ale with balanced notes of Saison esters and peach

jam. 100% Colorado Ingredients!

6% ABV

\$49 / 750ml

THE CUT: NECTARINE, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Ale Aged in Oak Barrels with Nectarines

As with all our Cut series, we blended select barrels of Oak Theory (our Belgian-style Sour fermented ale aged in oak for over a year) with a massive amount of Palisade nectarines for over a month. Huge fruity nectarine notes mix with delicate Oak Theory complexity.

6% ABV

\$56 / 750ml

NECTARINE BANK, CASEY BREWING & BLENDING

GLENWOOD SPRINGS, COLORADO

Honey Farmhouse Ale with Nectarines

We took East Bank, our honey farmhouse ale, and refermented it on fresh Nectarines from Palisade, CO. The result is a delicate caramel malt flavor balanced by an assertive acidity from the oak fermentation and nectarines.

7% ABV

\$49 / 750ml

FOREST GHOST, BRASSERIE FANTOME

BELGIUM

Saison / Farmhouse Ale

Saison with Amazonian ingredients gifted by Brazilians.

6% ABV

\$29 / 750ml

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

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

[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 Brewed in Wine Barrels with Lots of Hops

9% ABV

\$48 / 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

THE GOLDEN SOUR, WESTBOUND & DOWN

IDAHO SPRINGS, COLORADO

Golden Sour Ale with Peaches

Aged 8 months in 100% American oak California red wine barrels with Powder Keg's house culture.

It's then aged an additional 2 months with 5.5 pounds per gallon of Colorado's prized Palisade peaches.

6.7% ABV

\$36 / 750 ml

GRIM HARVEST, JESTER KING

AUSTIN, TEXAS

Farmhouse Ale with Blackberries

Several years ago, we noticed that the refermented fruit from our beer still had a lot of character left in it. So we decided to do a second refermentation of the fruit to draw out more of that character. The inspiration for this technique also came from reading that Cantillon had once done this. The result was beers like La Vie en Rose (raspberries) and Detritivore (cherries). We have now completed this technique with blackberries for Grim Harvest.

5.8% ABV

\$30 / 750 ml

ENIGMATIC TAXA, JESTER KING COLLAB. WITH PERENNIAL ARTISAN ALES

AUSTIN, TEXAS

Barrel-Aged Farmhouse Ale with Grapefruit

This Farmhouse ale incorporates Cascade, Simcoe, X17 and Zythos hops and is refermented on grapefruit juice and grapefruit zest.

6.9% ABV

\$25 / 750 ml

IPA

**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

**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

**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

BLACK AND BLUE, JULIAN JULIAN, CALIFORNIA

Dry Apple Cider

100% fresh-pressed hard apple cider blended with the juice from American-grown and sustainably farmed blackberries and blueberries.

6.99% ABV

\$14 / 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

