Belgian, Wild, Sour, Fruit & Brett

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 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 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

2016/2017 STOUT RULLQUIN.
GUEUZERIE TILQUIN & BRASSERIE ARTISANALE DE RULLES
REBECQ, BELGIUM
Sour Ale
Beer of mixed fermentation, the Stout Rullquin is obtained from a blending of 7/8 of Rulles Brune (Stout de Gaume) and 1/8 of a blend of 1 year old lambics, which has matured for 8 months on oak barrels. Unfiltered and unpasteurized, this beer is refermented for 6 months in the bottle.
7% ABV
$44 / 750ml
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

CHERRY CASEY FAMILY PRESERVES,
CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Ale Aged in Oak Barrels with Cherries
A more fruit forward versions of our fruited saisons. This one utilizing Attika and Utah Giant cherries.
6% ABV
$49 / 750ml

DRY HOP NECTARINE CASEY FAMILY PRESERVES,
CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Ale Aged in Oak Barrels with Nectarines Dry Hopped with Nelson Sauvin Hops
We used Nelson Sauvin hops exclusively for this blend at a slightly lower rate than previous blends to allow the fruit to shine a bit more from the start.
6% ABV
$49 / 750ml

NECTARINE CASEY FAMILY PRESERVES: OVATION,
CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Ale Aged in Oak Barrels with Nectarines
Saison base beer aged on whole Palisade, Colorado Ovation nectarines at a rate of over 2 pounds per gallon.
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

NECTARINE FRUIT STAND.
CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Ale Aged in Oak Barrels with Nectarines
We sourced a massive amount of organic Palisade nectarines from one of our favorite growers, part of which we used for this blend. This blend showcases delicate Saison esters and acidity alongside restrained nectarine usage at almost 2 pounds per gallon.
5.5% ABV
$33 / 750ml

THE CUT: PLUM.
CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Ale Aged in Oak Barrels with Plums
We’ve got one grower in Palisade where we get our Laroda plums and if we’re lucky, we get enough for a single blend during the season. This year we decided to try these elusive plums with Oak Theory. The strawberry notes from the plums used at a rate of 4 pounds per gallon and Oak Theory funk create liquid candy.
6% ABV
$56 / 750ml

PEACH FRUIT STAND.
CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Ale Aged in Oak Barrels with Peaches
Our final stone fruit blend of Fruit Stand from the 2017 harvest! Made with juicy O’Henry peaches from Palisade, Colorado at a rate of 2 pounds per gallon!
5.5% ABV
$33 / 750ml
BLACKBERRY FRUIT STAND,
CASEY BREWING & BLENDING
GLENWOOD SPRINGS, COLORADO
Ale Aged in Oak Barrels with Peaches
Saison base beer aged on whole Colorado blackberries at a rate of over 1 pound per gallon.
5.5% ABV
$33 / 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 APOTHOCARY
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

ROISIN DUBH.
TRUE COLLAB. WITH JESTER KING
DENVER, COLORADO
American Wild Ale
A variation of the original recipe for Jester King’s Black Metal, fermented with our house culture in oak barrels, and twice refermented on Texas blueberries and rose hips.
7.3% ABV
$20 / 375 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

### Wit/Wheat/Blonde

**WHITE RASCAL,**
**AYERY 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 refreshing fruity thirst quencher
5.6% ABV
$4.25 / 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
$4.25 / 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
$4.25 / 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
$4.25 / can

Ciders

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

$4.25 / can

Gluten-Free

**FAT RANDY’S.**
**HOLIDAILY BREWING.**
**GOLDEN, COLORADO**
**IPA**

Gluten-Free American-style IPA with complex floral and citrus hop notes and a smooth, malty finish.

7.3% ABV

$8 / 16 oz can

Other

**NON-ALCOHOLIC.**
**COORS.**
**GOLDEN, COLORADO**
**Alcohol Free Lager**

$3 / 12oz