



2017 BEER LIST

** subject to change, list can be updated daily*

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
18 St Brewery	Hunter Hazlenut Vanilla	Double Milk Stout	8.5%	All Sessions	
	Everything Bagel	Wild Ale	5.7%	Rød	
	Zero Discipline	NE Style DIPA	8.0%	Grøn	
	Fox and the Goat	APA	5.3%	Blå	
Angry Chair	Loveless	Session IPA	4.8%		
	Woke	Imperial Stout	10.0%		<i>Imperial Milk Stout with Maple, and Coffee</i>
	Cucumber Lime Gose	Gose	4.7%		
	Imperial German Chocolate Coffee C	Imperial Stout	10.5%		
Beavertown	Barrel Aged Spresso	Imperial Stout	11.3%		<i>Bourbon Barrel Aged Imperial Espresso Stout</i>
	Tempus Project Kneadless Violence	Kvass	1.9%		<i>Sourdough Fermented Kvass</i>
	Sour Power	Farmhouse Red	7.8%		<i>Mixed Fermentation Farmhouse Red</i>
	Tempus Project BA Appellation	Saison	10.0%		<i>Calvados & White Wine Barrel Aged Bramley Apple Saison</i>
Brewski	Flonk	Grisette	5.5%		<i>Fruited sour grisetete</i>
	Donkeyboy	Imperial IPA	8.0%		
	Three Fourteen	IPA	5.9%		
	Pango	IPA	5.9%		
Firestone Walker	Luponic Distortion	Rotating Hop Series	5.9%		
	Bretta Rosé	Wild Ale	5.3%		<i>Wild Ale with Raspberries</i>
	Feral One	Wild Ale	6.1%		<i>American Wild Ale</i>
	SLOambic	Wild Ale	6.0%		<i>Wild ale with Blackberries</i>
Mikkeller SD	Raspberry Blush	Berliner Weisse	4.0%		<i>Berliner-weisse w/ Raspberry & Coffee</i>
	Karaoke Knight	Trippel	10.5%		<i>Bourbon Barrel Aged Belgian Trippel</i>
	Rumple Milkskin	Stout	12.0%		<i>Rum Barrel Aged Vanilla/Maple Imperial Coffee Stout</i>
	Nurple	Wild Ale	6.5%		<i>Port Barrel Aged Wild Ale w/ Marionberry</i>
7venth Sun	Project Popsicle	IPA	6.0%		
	Ridin' The Wake	Berliner Weisse	4.0%		<i>Dragon Fruit, Passion Fruit</i>
	Soaring Hipsters	Barley Wine	10.0%		<i>Hazelnut Coffee Barley Wine</i>
	Barberryk	Farmhouse Ale	5.0%		<i>Tart Farmhouse Ale fermented in Oak with Strawberry & Rhubarb</i>

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
Superstition Meadery	Blueberry Spaceship Box	Cider	6.9%		<i>Blueberry Hard Cider</i>
	Vanilla Marion	Mead	13.5%		
	Amante	Mead	13.0%		<i>Bourbon Barrel Aged</i>
	Chocolate Strawberry Sunrise	Mead	13.0%		<i>Barrel Aged</i>
Transient Artisan Ales	Mind To Devour	Double IPA	8.4%		
	Objectification	Blonde Ale	6.5%		<i>Oak Aged Sour Blonde Ale</i>
	Rum Jumbie Buckley	Imperial Stout	14.5%		<i>Imperial Spiced Stout</i>
	Anachronism	Wild Ale	6.0%		<i>Michigan Wild Ale</i>
Voodoo Brewing	Blossoming Down Under	IPA	6.8%		
	Imperial Breakfast Stout	Imperial Stout	12.3%		<i>Woodford Reserve Bourbon Barrels</i>
	Black Magick	Imperial Stout	13.0%		<i>Old Forester Bourbon Barrels</i>
	Black Magick 2	Imperial Stout	13.0%		<i>Buffalo Trace Barrels</i>
3 Floyds	Zombie Dust	APA	6.3%		
	Sicario Pina	Sour	6.6%		
	Rue D'Floyd	Porter	8.0%		<i>Barrel Aged Imperial Porter</i>
	Battle of Charro II	IPA	10.8%		<i>Barrel Aged Imperial Brett IPA</i>
Alefarm	Bloesem	Sour Saison	5.5%		<i>Elderflower and sour cherry saison</i>
	Shadows & Silhouettes	Sour Saison	5.5%		<i>Dry hopped sour saison</i>
	Blueberry Vanilla Wild	Sour Ale	5.5%		<i>Blueberry Sour Ale with Vanilla</i>
	Mimesis	Saison	7.0%		<i>Mixed Fermentation Saison</i>
Abnormal Beer	New Money	IPA	7.0%		<i>Hazy IPA</i>
	Makavelli	Imperial Stout	10.0%		<i>Imperial Stout w/ Coffee, Coconut, Vanilla</i>
	M3	Imperial Stout	14.4%		<i>Imperial Stout w/ Coffee, Vanilla, Cacao Nibs aged in Rye Whiskey barrels</i>
	95 'Til Infinity	Imperial Stout	11.0%		<i>Imperial Stout w/ Cinnamon and Cacao Nibs aged in Rye Whiskey barrels</i>
Amager Bryghus	Hr. Frederiksen Væsel Brunch 2017	Stout	10.7%		<i>Imperial Stout with Coffee</i>
	Bareback Through Boston	Portvinslagret Quad	12.0%		<i>Port Barrel aged quad</i>
	Dark Eskimo Tonic	Imperial Stout	12.0%		<i>Bourbon Barrel aged Imp. Stout with Coffee</i>
	Bourbon On Rye	Porter	10.0%		<i>Bourbon Barrel aged RyePorter with Cacao-nibs</i>
Arizona Wilderness	Pine Mountain	Pale Ale	5.7%		<i>Sour Pale Ale with Foraged Spruce Tips and Citra Hops</i>
	Tiny Wooden Ships	Saison	5.6%		<i>Mixed Culture Foudre Saison</i>
	American Presidential Stout	Imperial Stout	11.5%		<i>Local Peppers and locally roasted cacao nibs</i>
	Blanc	Pilsner	5.5%		<i>Hoppy Brettanomyces Pilsner</i>

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
B. Nektar	Cherry Chipotle	Mead	14.0%		<i>Cherry mead with chipotle peppers.</i>
	Lemon Lavender Zest	Mead	6.8%		<i>Sparkling mead with lavender and lemon zest.</i>
	Ow! My Mangos!	Mead	12.0%		<i>Sparkling mead with mango juice, habaneros, and orange blossom honey.</i>
	Rhube Strawberg	Mead	6.0%		<i>Sparkling mead with orange blossom honey, strawberry juice, and rhubarb juice.</i>
Bagby	Sweet Ride	Pilsner	4.7%		<i>Bohemian Style Pilsner</i>
	Boy Wonder	IPA	7.2%		
	30 Years of Haightronage	Belgian Pale Ale	10.5%		<i>Belgian Style Strong Pale Ale</i>
	Biggie Stout	Imperial Stout	14.0%		<i>Barrel Aged Imperial Stout</i>
Boneyard	Notorious IPA3	Triple IPA	11.5%		
	Bone-A-Fide Pale Ale	Pale Ale	5.5%		
	Incredible Pulp	EPA	6.0%		<i>Blood Orange Extra Pale Ale</i>
	Gooze Cruze	Lambic	5.7%		<i>Oude Gueuze-style Lambic</i>
Bottle Logic	Recursion IPA	IPA	6.5%		<i>West Coast IPA</i>
	Jam The Radar	Stout	13.7%		<i>Barrel Aged Raspberry Chocolate Stout</i>
	Number Crunch	Stout	13.6%		<i>Barrel Aged Chocolate Vanilla Stout</i>
	Fundamental Observation	Stout	13.6%		<i>Barrel Aged Vanilla Stout</i>
Brekeriet	Pink Passion	Berliner Weisse	4.7%		<i>Berliner Weisse w/ Passionfruit and Hibiskus</i>
	Inte Bare Java	Sour	4.7%		<i>Sour Ale w/ Ground Coffee Beans</i>
	Sour & Salt	Gose	4.6%		
	Raudhetta	Sour	4.5%		<i>Barell Aged Sour Red</i>
Cloudwater Brew	NW DIPA	DIPA	9.0%		
	Lager	Lager	4.5%		
	Coffee Sour	Kettle Sour	5.0%		
	DDH IPA	IPA	6.5%		
Creature Comforts	Bilbo	Pilsner	4.9%		
	Athena Paradiso	Berliner	4.5%		
	Subtle Academy 002	Oak Aged Beer	6.1%		<i>Blend of Oak Aged Beer</i>
	Tropicalia	IPA	6.6%		
Crooked Stave	Petite Sour Rose	Sour	4.5%		
	Origins	Sour Ale	6.5%		<i>Burgandy Sour Ale</i>
	Nightmare on Brett	Sour	9.7%		<i>Dark Sour Aged Ale</i>
	Suretta Reserva Blueberry	Sour Ale	6.5%		<i>Golden Sour Ale</i>

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
Cycle Brewing	Sharrow Double IPA	IPA	8.5%		<i>DIPA double dry hopped with Mosaic and Citra</i>
	Hazelnut Cream and Sugar, Please	Porter	8.5%		<i>brewed with lactose and hazelnuts</i>
	Drops of Juniper	DIPA	9.0%		<i>aged in Tomcat Gin barrels</i>
	Double Barrel aged Imperial Stout	Imperial Stout	11.5%		<i>Bourbon barrel aged and then transferred to Cinnamon Whiskey barrels</i>
Exhibit 'A'	Goody Two Shoes	Kolsch	4.5%		
	Sunday Paper	Imperial Stout	9.0%		
	Judge's Reserve	Barleywine	11.0%		<i>Barell Aged Barleywine</i>
	Leitmotif	Sour	4.2%		<i>Dry Hopped Kettle Sour</i>
Funky Budha	Get Pitted	Wild Ale	7.0%		
	Mexican Coffee	Imperial Stout	11.3%		
	Last Buffalo Park	Imperial Stout	11.5%		
	Dread Barrel Roberts	Imperial Stout	10.0%		<i>Barrel Aged</i>
Half Acre	Pony	Pilsner	5.5%		
	Gentle Giant	Wyld Ale	6.5%		<i>with Cherries</i>
	Pennon	Wyld Blonde Ale	7.0%		
	LA Looks	IPA	6.7%		<i>with Coconut Butter</i>
Jester King	Queen's Order	Grisette	4.0%		<i>Honey Grisette</i>
	SPON		7.0%		<i>Spontaneous beer refermented with Mourvedre & Sangiovese grapes</i>
	Montmorency vs Balaton	Sour	6.1%		<i>Mature, sour, barrel-aged beer refermented with Michigan Cherries</i>
	Colour Five	Soour	6.0%		<i>Mature, sour, barrel-aged beer refermented with TX Blueberries</i>
Kane Brewing	Sneakbox	Pale Ale	5.4%		
	Morning Bell	Porter	10.2%		<i>Barrel Aged Imperial Milk Porter with Coffee</i>
	Mexican Brunch	Porter	9.2%		<i>Imperial Milk Porter with Coffee, Maple, Cinnamon, Cacao and Chilies</i>
	Sunday Brunch	Porter	9.2%		<i>Imperial Milk Porter with Coffee, Maple and Cinnamon</i>
Kent Falls	Maybe Both	Pale Lager	7%		
	Nature	Farmhouse Ale	5.4%		<i>Farmhouse Ale Aged in Wine Barrels</i>
	Kiwi Melon Gose	Sour Ale	4.6%		<i>Sour Ale with Kiwi and Melons</i>
	~_(\`ヾ)_/\`	IPA	6.2%		
Lervig	Hop Drop Sour	Sour	6.2%		<i>Ketle sour dry hopped</i>
	Black Acid	Stout/Lambic	8.5%		<i>Oud Beersel CoLab aged in Aquavit berrels</i>
	Big Ass Money Stout	Stout	16.0%		<i>Collab with Evil Twin, pizza, money</i>
	Sippin Into Darkness	Imperial Stout	12.0%		<i>Bourbon Barrel Aged, collab with Hopping Frog /Chocolate Imperial Stout</i>

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
Lord Hobo	Boomsauce	DIPA	7.8%		
	Boomsauce Galaxy	DIPA	7.8%		Double Dry Hopped with Galaxy Hops
	Consolation Prize Mosaic	DIPA	9.5%		Double Dry Hopped with Mosaic Hops
	Glorious	Pale Ale	6.5%		
Modern Times	Transit of Venus	Grysette	5.4%		Brett Fermented Rye Grisette
	Batch 1500	Sour Saison	7.6%		Dark Sour Saison w/ Black Currants
	Symmetric Orchestra	Sour	7.4%		Sour aged on oak w/ Guava, Blood Orange, and Hibiscus
	Monsters' Park Super Cuvee	Imperial Stout	14.0%		Barrel-Aged Imperial Stout Blend w/ Barrel-Aged Cocoa Nibs
Night Shift	Ever Weisse	Sour Ale	4.5%		Mixed fermentation sour ale aged with strawberries, kiwis, and hibiscus
	Hermit	Quadrupel	10.5%		Belgian Style Quad Aged in Oak Barrels
	Second Breakfast	Baltic Porter	10.8%		
	El Lechedor	Stout	9.3%		Horchata-style milk stout aged in bourbon barrels with poblano peppers, vanilla, nutmeg, and cinnamon
Orebro Brygghus	Passion für Berlin	Berliner Weisse	4.0%		
	All in	Imperial Stout	10.5%		Russian Imperial Stout
	Saison de Brasseurs	Saison	5.7%		
	Hallon	Berliner Weisse	3.9%		
Oxbow	Farmhouse Pale Ale	Saison	6.0%		
	Crossfade	Saison	5.0%		
	Saison Rosè	Farmhouse Ale	6.0%		Mixed-fermentation farmhouse ale with grape juice
	Momoko	Farmhouse Ale	6.0%		Barrel aged with peaches
Samuel Adams	Kosmic Mother Funk Grand Cru	Sour	6.5%		Barell Aged
	Grisette	Saison	4.2%		Session Saison dry hopped with Citra
	Hoppy Wheat	American Wheat	4.8%		
	Flipah	IPA	6.6%		
Slim Pickens	Ananas	Cider	6.0%		Pineapple Cider
	South Beach Fat Kid	Cider	6.2%		Blueberry Cider with toasted coconut and glazed donuts
	Double Stuffed Mic Check	Cider	6.3%		Banana Cider with Double Stuff Oreos
	Phat Cider for Phat People	Cider	6.0%		Rum Barrel Aged Pineapple Cider with toasted coconut
Threes Brewing	Vilet	German Lager	5.0%		
	Voluntary Exile	Baltic Porter	9.2%		Barell Aged Baltic Porter
	Constant Disappointment	IPA	7.2%		
	Eternal Return	Saison	6.9%		Tart Cherry Furit / Barell Aged Saison
Tired Hands	Alien Church	Reptoid IPA	6.5%		
	So It Goes	Sour Ale	9.0%		Oak Fermented Pennsylvania Sour Red Ale
	Prayer Group	Lager	4.1%		Oak Fermented Lagerbier
	Oblivex	Double IPA	9.2%		

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
Mikkeller	Spontanyuzu	Lambic	7.7%		
	Beer Geek Vanilla Shake	Imperial Stout	13.0%		
	Spontanpentradrupelraspberry	Lambic	13.0%		
	Spontanpentradrupelblueberry	Lambic	12.0%		
Other Half	Green down to the Socks	DIPA	7.9%		
	All Citra Everything	DIPA	8.5%		
	Daydream in Green	DIPA	8.0%		
	Space Diamonds	DIPA	8.5%		
To Øl	Sur Tangerine	Shandy	2.8%		<i>Sour mashed Tangerine Mosaic Shandy</i>
	Block Rockin Beets	Imperial Stout	12.3%		<i>Whisky Barrel Aged Imperial Beet Stout</i>
	3XRAID	Pilsner	5.8%		<i>Triple Dry Hopped Pilsner</i>
	YOLOmælk	Stout	14.0%		<i>Caviar & Champagne yeast Milk Stout</i>
The Veil Brewing	Never Never Aloha Aloha	Gose	5.1%		
	IREALLYdontwanttoBU	IPA	6.9%		
	We Ded Mon	Triple IPA	11.0%		
	Crucial Taunt3	DIPA	8.0%		
Fonta Flora	Brutus	Saison	5.2%		
	Scuppadine	Wild Ale	6.4%		
	Local Snacks	Wild Ale	6.4%		
	Jitterbug	Wild Ale	5.9%		