



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%		Imperial Milk Stout with Maple, and Coffee
	Cucumber Lime Gose	Gose	4.7%		
	Imperial German Chocolate Coffee Cup	Imperial Stout	10.5%		
Beavertown	Barrel Aged Spresso	Imperial Stout	11.3%		Bourbon Barrel Aged Imperial Espresso Stout
	Tempus Project Kneadless Violence	Kvass	1.9%		Sourdough Fermented Kvass
	Sour Power	Farmhouse Red	7.8%		Mixed Fermentation Farmhouse Red
	Tempus Project BA Appellation	Saison	10.0%		Calvados & White Wine Barrel Aged Bramley Apple Saison
Brewski	Flonk	Grisette	5.5%		Fruited sour grisette
	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%		Wild Ale with Raspberries
	Feral One	Wild Ale	6.1%		American Wild Ale
	SLOambic	Wild Ale	6.0%		Wild ale with Blackberries
Mikkeller SD	Raspberry Blush	Berliner Weisse	4.0%		Berliner-weisse w/ Raspberry & Coffee
	Blueberry Shuffle	Ale	12.2%		Barrel Aged Braggot style aged in Berry White Mead Barrels
	Rumple Milkskin	Stout	12.0%		Rum Barrel Aged Vanilla/Maple Imperial Coffee Stout
	Nurple	Wild Ale	6.5%		Port Barrel Aged Wild Ale w/ Marionberry
7venth Sun	Project Popsicle	IPA	6.0%		
	Ridin' The Wake	Berliner Weisse	4.0%		Dragon Fruit, Passion Fruit
	Soaring Hipsters	Barley Wine	10.0%		Hazelnut Coffee Barley Wine
	Barberryk	Farmhouse Ale	5.0%		Tart Farmhouse Ale fermented in Oak with Strawberry & Rhubarb

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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>

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B. Nektar	Cherry Chipotle	Mead	14.0%		Cherry mead with chipotle peppers.
	Lemon Lavender Zest	Mead	6.8%		Sparkling mead with lavender and lemon zest.
	Ow! My Mangos!	Mead	12.0%		Sparkling mead with mango juice, habaneros, and orange blossom honey.
	Rhube Strawberg	Mead	6.0%		Sparkling mead with orange blossom honey, strawberry juice, and rhubarb juice.
Bagby	Sweet Ride	Pilsner	4.7%		Bohemian Style Pilsner
	Boy Wonder	IPA	7.2%		
	30 Years of Haightronage	Belgian Pale Ale	10.5%		Belgian Style Strong Pale Ale
	Biggie Stout	Imperial Stout	14.0%		Barrel Aged Imperial Stout
Boneyard	Notorious IPA3	Triple IPA	11.5%		
	Bone-A-Fide Pale Ale	Pale Ale	5.5%		
	Incredible Pulp	EPA	6.0%		Blood Orange Extra Pale Ale
	Gooze Cruze	Lambic	5.7%		Oude Gueuze-style Lambic
Bottle Logic	Recursion IPA	IPA	6.5%		West Coast IPA
	Jam The Radar	Stout	13.7%		Barrel Aged Raspberry Chocolate Stout
	Number Crunch	Stout	13.6%		Barrel Aged Chocolate Vanilla Stout
	Fundamental Observation	Stout	13.6%		Barrel Aged Vanilla Stout
Brekeriet	Pink Passion	Berliner Weisse	4.7%		Berliner Weisse w/ Passionfruit and Hibiskus
	Inte Bare Java	Sour	4.7%		Sour Ale w/ Ground Coffee Beans
	Sour & Salt	Gose	4.6%		
	Raudhetta	Sour	4.5%		Barell Aged Sour Red
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%		Blend of Oak Aged Beer
	Tropicalia	IPA	6.6%		
Crooked Stave	Petite Sour Rose	Sour	4.5%		
	Origins	Sour Ale	6.5%		Burgandy Sour Ale
	Nightmare on Brett	Sour	9.7%		Dark Sour Aged Ale
	Suretta Reserva Blueberry	Sour Ale	6.5%		Golden Sour Ale
Cycle Brewing	Sharrow Double IPA	IPA	8.5%		DIPA double dry hopped with Mosaic and Citra
	Hazelnut Cream and Sugar, Please	Porter	8.5%		brewed with lactose and hazelnuts
	Drops of Juniper	DIPA	9.0%		aged in Tomcat Gin barrels
	Double Barrel aged Imperial Stout	Imperial Stout	11.5%		Bourbon barrel aged and then transferred to Cinnamon Whiskey barrels

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
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%		
	Animal Law	IPA	7.2%		
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	The Hollow	Pilsner	5.0%		
	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>
	~_(\ツ)_/~	IPA	6.2%		
Lervig	Hop Drop Sour	Sour	6.2%		<i>Kettle 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>
Lord Hobo	Boomsauce	DIPA	7.8%		
	Boomsauce Galaxy	DIPA	7.8%		<i>Double Dry Hopped with Galaxy Hops</i>
	Consolation Prize Mosaic	DIPA	9.5%		<i>Double Dry Hopped with Mosaic Hops</i>
	Glorious	Pale Ale	6.5%		

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Modern Times	Transit of Venus	Grysette	5.4%		<i>Brett Fermented Rye Grisette</i>
	Batch 1500	Sour Saison	7.6%		<i>Dark Sour Saison w/ Black Currants</i>
	Symmetric Orchestra	Sour	7.4%		<i>Sour aged on oak w/ Guava, Blood Orange, and Hibiscus</i>
	Monsters' Park Super Cuvee	Imperial Stout	14.0%		<i>Barrel-Aged Imperial Stout Blend w/ Barrel-Aged Cocoa Nibs</i>
Night Shift	Ever Weisse	Sour Ale	4.5%		<i>Mixed fermentation sour ale aged with strawberries, kiwis, and hibiscus</i>
	Hermit	Quadrupel	10.5%		<i>Belgian Style Quad Aged in Oak Barrels</i>
	Second Breakfast	Baltic Porter	10.8%		
	El Lechedor	Stout	9.3%		<i>Horchata-style milk stout aged in bourbon barrels with poblano peppers, vanilla, nutmeg, and cinnamon</i>
Orebro Brygghus	Passion für Berlin	Berliner Weisse	4.0%		
	All in	Imperial Stout	10.5%		<i>Russian Imperial Stout</i>
	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%		<i>Mixed-fermentation farmhouse ale with grape juice</i>
	Momoko	Farmhouse Ale	6.0%		<i>Barrel aged with peaches</i>
Samuel Adams	Kosmic Mother Funk Grand Cru	Sour	6.5%		<i>Barell Aged</i>
	Grisette	Saison	4.2%		<i>Session Saison dry hopped with Citra</i>
	Hoppy Wheat	American Wheat	4.8%		
	Flipah	IPA	6.6%		
Slim Pickens	Ananas	Cider	6.0%		<i>Pineapple Cider</i>
	South Beach Fat Kid	Cider	6.2%		<i>Blueberry Cider with toasted coconut and glazed donuts</i>
	Double Stuffed Mic Check	Cider	6.3%		<i>Banana Cider with Double Stuff Oreos</i>
	Phat Cider for Phat People	Cider	6.0%		<i>Rum Barrel Aged Pineapple Cider with toasted coconut</i>
Threes Brewing	Vliet	German Lager	5.0%		
	Voluntary Exile	Baltic Porter	9.2%		<i>Barell Aged Baltic Porter</i>
	Constant Disappointment	IPA	7.2%		
	Eternal Return	Saison	6.9%		<i>Tart Cherry Furit / Barell Aged Saison</i>
Tired Hands	Alien Church	Reptoid IPA	6.5%		
	So It Goes	Sour Ale	9.0%		<i>Oak Fermented Pennsylvania Sour Red Ale</i>
	Prayer Group	Lager	4.1%		<i>Oak Fermented Lagerbier</i>
	Oblivex	Double IPA	9.2%		
Mikkeller	Spontanyuzu	Lambic	7.7%		
	Beer Geek Vanilla Shake	Imperial Stout	13.0%		
	Spontanpentradrupelraspberry	Lambic	13.0%		
	Spontanpentradrupelblueberry	Lambic	12.0%		

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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%		
Stillwater Artisanal	Extra Dry	Sake Saison	4.2%		
	Insetto	Sour	5.0%		
	Shoegaze	Pale Ale	6.0%		
	This Beer Will Self Destruct	IPA	7.0%		
Omnipollo	Lemonade IPA	IPA	7.0%		<i>Evil Twin CoLab</i>
	Lorelei	Imperial Porter	10.0%		<i>CoLab w/ Siren and Dave Strachan; Barrel Aged Coconut Maple Toast Extra Maple Imperial Porter</i>
	Noa	Imperial Stout	11.0%		<i>Hazelnut Cupcake Imperial Stout</i>
	Gimbagagompa	Imperial Stout	11.0%		<i>Coffee Vanilla Granola Imperial Stout</i>
Warpigs	Frank The Tank	APA	5.3%		
	Maple Stout	Imperial Stout	12.0%		
	Berries and Cream	Cream Ale	5.5%		
	Watermelon Gose	Gose	5.0%		
Stigbergets	Stiggy Puddin	IPA	7.0%		
	Scandanavian West Coast IPA	IPA	6.5%		
	Amazing Haze	IPA	6.5%		
	0.5	Dubbel	4.5%		
Bull Frog	Green Peach Fuzz	IPA	7.0%		<i>Fruited India Pale Ale</i>
	Le Roar Grrrz Kriek	Lambic	7.5%		
	Le Roar Grrrz Framboise	Lambic	7.5%		
	Le Roar Grrrz Cassis	Lambic	7.5%		
Frederiksdal	Lot 16-02	Sur Lie in			
	Reserve Lot 15-07	Sur Lie Lot 16-03			
	Rancio Lot 17-08				
	Vinafgift				

**offerings not session specific, at discretion of vintner*

Brewer	Name of Beer	Style	ABV	Session	Brewers Notes
Bokkereyder	Framboos 2017*				
	Ghost Lambic Cognac 2015*				Plus other Special Beer Releases TBA
	Oloroso Sherry Geuze*				At Festival
	<i>*session assignments are yet to be determined</i>				
Trillium					
	Special Beer Releases TBA				
	At Festival				