

BOTTLE LIST

BELGIAN STYLES:

Ambers/ Blondes/ Dark/ Pales/ Golden/ Strong Ales:

Modifications of British-style ales that were developed in the first half of the twentieth century to accommodate the discerning Belgian taste. These beers range in color from that of straw to golden blonde, to dark amber. They are, crisp, and dry, with low-to-medium bitterness and aroma from the hops, and sweetness from the malts. Fruitiness from esters may be perceived but do not dominate the flavor or aroma. A lighter body from higher carbonation may be noticed.

Avery	Avery Collaboration	- dark ruby fruits -	9%	USA/CO	22oz	15
Avery	Karma Ale	- light sweet fruity caramel notes -	5.2%	USA/CO	12oz	6
Binchoise	Binchoise Reserva	- roasted fruity malts -	9%	Belgium	11.2oz	11
Bosteels	Pauwel Kwak	- full bodied sweet amber malts -	8%	Belgium	11.2oz	8
Brooklyn	Local 1	- dry floral, fruity citrus spice -	9%	USA/NY	750mL	16
Caracole	Saxo Blonde	- golden wheat, spicy lemon-	8%	Belgium	11.2oz	8
Chouffe	La Chouffe	- dry spicy finish, earthy fruits -	8%	Belgium	11.2oz	8
De Dolle	Boskeun	- dry spice, fermented with native honey -	10%	Belgium	11.2oz	12
De Rocs	Grand Cru	- rich raisins, cherries, caramel -	9.5%	Belgium	11.2oz	12
Hitachino	Commemorative	- orange , cinnamon, vanilla -	9%	Japan	11.2oz	12
Huyghe	Delirium Tremens	- raisins, dry citrus hop -	9%	Belgium	11.2oz	8
Huyghe	Delirium Nocturnum	- bananas, red wine -	8.5%	Belgium	11.2oz	8
Moortgat	Duvel	- lively carbonation, light crisp classic ale -	8%	Belgium	11.2oz	8
Silly	La Divine	- sweet honey, amber fruits -	9%	Belgium	11.2oz	9
Slaghmuylder	Witkap Pater Single	- golden, simple, clean -	6%	Belgium	11.2oz	8
Struise	Pannepot	- complex, cherry, licorice, vanilla -	10%	Belgium	11.2oz	12
Unibroue	Trois Pistoles	- ripe dark fruits, port wine -	9%	USA/NY	12oz	7

Dubbel:

Based on the original Dubbel brewed in the Trappist Abbey of Westmalle in 1856. Known for nutty caramel flavors, the Dubbel is a rich malty beer with some spicy yeast and mild alcoholic characteristics.

Achel	Achel Bruin	- black pepper, toffee, clove -	8%	Belgium	11.2oz	10
Brewers Art	Resurrection	- caramel, burnt candied sugars -	7%	USA/MD	750mL	15
Chimay	Premier	- toasted caramel, subtle sweetness -	7%	Belgium	11.2oz	9
St. Feuillien	St. Feuillien Brune	- licorice, dark fruit -	7.5%	Belgium	11.2oz	10
Ommegang	Abbey Dubbel	- strong, dark roasted toffee -	8.5%	USA/NY	12oz	6
St. Bernardus	Pater 6	- subtle caramel, toasted malts -	6.7%	Belgium	11.2oz	9
St. Bernardus	Prior 8	- roasted nuts, burnt brown sugar -	8%	Belgium	11.2oz	9
Rochefort	Rochefort 6	- dry, herbal, subtle fruits -	7.5%	Belgium	11.2oz	10
Westmalle	Westmalle Dubbel	- strong cherries & raisins -	7%	Belgium	11.2oz	11

Tripel:

The Trappist abbey in Westmalle brewed a new beer in 1934, calling it "superbier". It was a strong blonde and was based on a blonde beer the monks had been brewing sporadically since 1931. In 1956, the recipe was modified and it then took on the name Tripel. Known for their amazingly complex, spicy, yeasty, fruity, sweet, alcoholic flavors.

Achel	<i>Achel Blonde</i>	- dry hops, wheat, fruity banana -	10%	Belgium	11.2oz	12
Allagash	<i>Tripel</i>	- tropical fruit, herbs, subtle banana & honey -	9%	USA/ME	12oz	6
Allagash	<i>Curieux</i>	- tripel aged 8 weeks in Bourbon barrels -	11%	USA/ME	750mL	25
Chimay	<i>Chimay Cinq Cents</i>	- dry pepper, sweet honey -	8%	Belgium	11.2oz	10
Bosteels	<i>Tripel Karmeliet</i>	- green apple, wheat, lemon -	8.4%	Belgium	11.2oz	9
Bruery	<i>Bruery Tripel</i>	- light, spiced with thai basil -	8.1%	USA/CA	750mL	20
De Dolle	<i>Dulle Teve</i>	- big esters, sweet candied sugar -	10%	Belgium	11.2oz	12
Glazen Toren	<i>Ondineke</i>	- golden, soft, creamy, dry earthy hops-	8.5%	Belgium	750mL	25
Slaghmuylder	<i>Witkap Pater Tripel</i>	- dry, subtle, earthy -	7.5%	Belgium	11.2oz	9
St. Bernardus	<i>St. B Tripel</i>	- fruity, creamy, spicy herbal hops-	8%	Belgium	11.2oz	9
Unibroue	<i>La Fin du Monde</i>	- sweet & tart, herbal, spicy -	9.5%	Canada	12oz	7
Steenberge	<i>Gulden Draak</i>	- caramel, cherry red wine -	8.5%	Belgium	11.2oz	10
Rochefort	<i>Rochefort 8</i>	- biscuit notes, subtle toffee & plum -	9.2%	Belgium	11.2oz	10
Westmalle	<i>Westmalle Tripel</i>	- mother of all triples -	9.5%	Belgium	11.2oz	11

Quadruple/ Abt:

Inspired by the Trappist brewers of Belgium, a Quadrupel is a Belgian style ale of great strength with bolder flavor compared to its Dubbel and Tripel sister styles. Typically a dark creation that ranges within the deep red, brown and garnet hues. Full bodied with a rich malty palate and a noticeable boozy quality.

Chimay	<i>Reserve</i>	- hints of pepper, dark fruits, candied sugar -	9%	Belgium	11.2oz	11
Dieu de Ciel	<i>Rigor Mortis</i>	- chocolate, caramel, ripe red fruit -	9.5%	Canada	11.2oz	10
Gaverhopke	<i>Extra</i>	- sweet caramel & fruits, substantial sourness -	12%	Belgium	11.2oz	12
St. Bernardus	<i>St. B Abt 12</i>	- complex raisins, cherries, & honey -	10.5%	Belgium	11.2oz	10
Mikkeller	<i>Monks Brew</i>	- chocolate, dried fruits, toffee -	10%	Belgium	750mL	25
Ommegang	<i>Three Philosophers</i>	- blended w/ cherry lambic -	9.8%	USA/NY	12oz	7
Rochefort	<i>Rochefort 10</i>	- rum candy, spicy dark fruits -	11.3%	Belgium	11.2oz	12

Flemish Reds/ Oud Bruins/ Sour Ales:

Flanders Red, are commonly referred to as the "red" beers of West Flanders. Belgian Red Beers are typically light-bodied brews with reddish-brown colors. They are infamous for their distinct sharp, fruity, sour and tart flavors which are created by special yeast strains. Very complex beers, they are produced under the age old tradition of long-term cask aging in oak, and the blending of young and old beers.

Bavik	<i>Petrus Aged Pale</i>	- oak, sherry, fruity sourness -	7.3%	Belgium	11.2oz	10
Bavik	<i>Petrus Oud Bruin</i>	- dark, sour raspberries -	5.5%	Belgium	11.2oz	9
Steenberg	<i>Monks Flemish Sour</i>	- clean, sour cherries -	5.5%	Belgium	11.2oz	8
Verhaeghe	<i>Duchesse</i>	- passion fruit & balsamic, w/ dry finish -	6.2%	Belgium	11.2oz	10
Verhaeghe	<i>Vichtenaar</i>	- mild, sweet, sour, complex red wine -	5.1%	Belgium	11.2oz	9

Lambic:

A very distinctive type of beer brewed only in the Pajottenland region of Belgium (southwest of Brussels). Unlike conventional ales and lagers, which are fermented by carefully cultivated strains of brewer's yeasts, Lambic beer is instead produced by spontaneous fermentation: it is exposed to the wild yeasts and bacteria that are said to be

native to the Senne valley, in which Brussels lies. It is this unusual process which gives the beer its distinctive flavor: dry, vinous, and cidery, with a slightly sour aftertaste.

Fruit Lambics: whole fruits or syrups are traditionally added after spontaneous fermentation has started

Cantillion	Kriek	- delicate tart cherries, light sourness -	5%	Belgium	12.7oz	15
St. Louis	Frambroise	- strong sweet raspberry, no sourness -	4.5%	Belgium	12.7oz	10
St. Louis	Kriek	- strong sweet ripe cherries, no sourness-	4.5%	Belgium	12.7oz	10

Guezues: a blend of different vintages of lambics, light bodied with little hop flavor or bitterness, known for their sour, funky flavors

Beersel	Oude Beersel Guezue	- tart, dry white wine -	6%	Belgium	12.7oz	14
Drie Fonteinen	Oude Guezue	- musty, tart, barnyard sweetness -	5%	Belgium	12.7oz	18

Wild Ale

"Wild" yeast or bacteria, such as: Brettanomyces (Brettanomyces Bruxellensis, Brettanomyces Lambicus or Brettanomyces Anomolus), Pediococcus or Lactobacillus has been introduced in the brewing process. This introduction may occur from oak barrels that have been previously inoculated, pitched into the beer, or gained from various "sour mash" techniques. Regardless of which and how, these little creatures often leave a funky calling card that can be quite strange, interesting, pleasing to many, but also often deemed as undesirable by many.

Mikkeller	USALive	- leather, slight sourness, American hops -	8%	Denmark	750mL	25
Orval	Orval	- leather, spicy dry hops, slight sour tang -	6.9%	Belgium	11.2oz	10

Saisons/ Farmhouse Ales/ Biere De Gardes:

Saisons are sturdy farmhouse ale that was traditionally brewed in the winter, for consumption throughout the summer months. Known for being a very complex style, many are very fruit in the aroma and flavor. Look for earthy yeast tones, mild to moderate tartness. Lot of spice and with a medium bitterness. They tend to be semi-dry with many only having touch of sweetness.

Bruery	Saison Rue	- caramel, brewed w/ rye, & brettanomyces -	8.5%	USA/CA	750mL	22
Del Borgo	Genziana	- pepper & dry fruits, brewed with Gentian -	6.2%	Italy	12.7oz	15
Dupont	Saison	- dry, clean, bitter classic Saison -	6.5%	Belgium	12.7oz	12
Dupont	Foret	- 100% organic, bright, floral, clean hop -	7.5%	Belgium	11.2oz	10
Fantome	Saison	- spicy, every changing slightly sour classic -	8%	Belgium	750mL	25
Fantome	Pissenlit	- hops & spice, brewed with dandelions -	8%	Belgium	750mL	28
Glazen Toren	Saison de Erpe	- bright, clean subtle hops -	7.5%	Belgium	750mL	25
Choulette	Sans Culottes	- sweet baked rustic apples -	7.9%	France	750mL	22
Ommegang	Hennepin	- slight hop bite, dry fruity finish -	7.7%	USA/NY	12oz	6
St. Somewhere	Saison	- spicy hop profile, sweet herbal tea notes -	7.5%	USA/FL	750mL	25
St. Feuillien	Saison	- citrus & spice, mild lemony tang -	6.5%	Belgium	750mL	18

White/ Witbiers:

Brewed using wheat, the beer gets its name from yeast and wheat proteins which cause the beer to look hazy, or white, when cold. Flavors consist mainly of coriander, orange, and hops. The taste is therefore only slightly hoppish, and is very refreshing.

Allagash	White Ale	- definitive American White, -	5%	USA/ME	12oz	6
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Bruery	Orchard White	- oat, orange peel, & lavender -	5.7%	USA/CA	750mL	18
Hitachino	Nest White	- dry & perfumy, citrus & coriander -	5%	Japan	11.2oz	9
Ommegang	Ommegang Wit	- light, tart lemon, bitter orange, -	5.1%	USA/NY	12oz	5
St. Bernardus	St. B Witbier	- herbal, full bodied orange & honey -	5.5%	Belgium	11.2oz	9
Unibroue	Blanche de Chambly	- light spice & citrus -	5%	Canada	12oz	6

ENGLISH STYLES:

Bitter

The Bitter style came from brewers who wanted to differentiate these ales from other mild brews, enter pale malts and more hops. Most are gold to copper in color and are light bodied. Low carbonation. Alcohol should be low and not perceived. Hop bitterness is moderate to assertive. Most have a fruitiness in the aroma and flavor, diacetyl can also be present.

Coniston	Blue Bird Bitter	- grassy, clean hops -	4.2%	England	20oz	10
RCH	Pitchfork	- floral citrus hops, slightly sweet -	4.3%	England	16.9oz	10
Rogue	Brutal Bitter	- fruity w/ strong dry hops -	6.5%	USA/CO	12oz	6
Stoudts	Scarlet Lady	- full bodied, biscuits & honey -	5%	USA/PA	12oz	5

Barley Wine/ Old Ale

Despite its name, a Barleywine is very much a beer, albeit a very strong and often intense beer! In fact, it's one of the strongest of the beer styles. Lively and fruity, sometimes sweet, sometimes bittersweet, but always alcoholic. A brew of this strength and complexity can be a challenge to the palate. Expect anything from an amber to dark brown colored beer, with aromas ranging from intense fruits to intense hops. Body is typically thick, alcohol will definitely be perceived, and flavors can range from dominant fruits to palate smacking, resinous hops.

JW Lees	Lagavulin	- aged in Scotch barrels, smoky & peaty -	11.5%	England	9.3oz	15
JW Lees	Harvest 06	- warming honey & bready sweetness -	11.5%	England	9.3oz	15
O'Hanlon's	Thomas Hardys 06	- sweet grains, smoky fruit -	11.7%	England	8.5oz	12

Amber/ Brown

Spawned from the Mild Ale, Brown Ales tend to be maltier and sweeter on the palate, with a fuller body. Color can range from reddish brown to dark brown. Some versions will lean towards fruity esters, while others tend to be drier with nutty characters. All seem to have a low hop aroma and bitterness.

Anderson Valley	Boont Amber	- honey, sweet malts, light caramel -	5.8%	USA/CA	12oz	6
Avery	Ellies Brown	- chocolate & vanilla, dry nuttiness -	5.8%	USA/CO	12oz	6
Baird	Red Rose Amber	- crisp fruity citrus, pine hops -	5.8%	Japan	12oz	9
Bear Republic	Red Rocket	- strong bitter hops & caramel -	6.8%	USA/CA	12oz	6
Duck Rabbit	Amber	- medium bodied, amber malts & caramel -	5.5%	USA/NC	12oz	5
Green Flash	Hop Head Red	- resinous hops, rich caramel -	6.4%	USA/CA	12oz	6
Samuel Smith	Nut Brown	- light bodied, nuts & biscuits -	6.25%	England	12oz	7

India Pale Ale (IPA)

First brewed in England and exported for the British troops in India during the late 1700s. To withstand the voyage, IPA's were basically tweaked Pale Ales that were, in comparison, much more malty, boasted a higher alcohol content and were well-hopped, as hops are a natural preservative.

Anchor	Liberty	- copper color, cascade hops, not overly bitter -	6%	USA/CA	12oz	5
Bear Republic	Racer 5	- floral & citrus columbus & cascade hops -	7%	USA/CA	12oz	6

Bells	Two Hearted	- orange & grapefruit citrus, pine -	7.1%	USA/MI	12oz	5
Del Borgo	ReAle	- grapefruit & pepper w/ a long dry finish -	6.4%	Italy	12.7oz	15
Dieu de Ciel	Corne Du Diable	- caramel, sharp bitterness -	6.5%	Canada	11.5oz	10
Dogfish Head	60 Minute IPA	- warrior & amarillo hops, citrus -	6%	USA/DE	12oz	5
Dogfish Head	90 Minute IPA	- big malts balance intense hops -	9%	USA/DE	12oz	7
Dogfish Head	120 Minute IPA	- strong sweet viscous extreme beer -	21%	USA/DE	12oz	15
Founders	Centennial	- citrus hops, balanced by light malts -	7.2%	USA/MI	12oz	5
Great Divide	Titan	- aggressively, bitter, citrus & pine -	6.8%	USA/CO	12oz	6
Green Flash	Imperial IPA	- "San Diego style", Nugget & Summit hops -	7%	USA/CA	22oz	7
Green Flash	West Coast IPA	- extravagantly hopped, grapefruit -	9%	USA/CA	12oz	6
Lagunitas	Hop Stoopid	- floral hops, sweet malt, bitter finish -	7.7%	USA/CA	22oz	8
Lagunitas	Correction Ale	- light malt balanced by floral hops -	6%	USA/CA	22oz	9
Mikkeller	Warrior Single Hop	- fruity, bitter dry hops -	6.9%	Denmark	11.2oz	12
Oskar Blues	Gordon	- resinous sticky hoppy full bodied amber -	8.7%	USA/CO	12oz	7
Samuel Smith	India Pale Ale	- medium bodied, light, crisp, dry -	5%	England	12oz	7
Stone	Ruinination	- ripe hops, intense grapefruit, very bitter -	7.7%	USA/CA	12oz	7
Stoudts	Stoudts Double IPA	- sweet, strong, bitter -	10.6%	USA/PA	12oz	6
Stuise	Struise Mikkeller	- sweet malt, understated hops -	9%	Belgium	11.2oz	13
Victory	Hop Devil	- spicy, herbal American whole leaf hops -	6.9%	USA/PA	12oz	5

Pale Ale

The English Pale Ale can be traced back to the city of Burton-upon-Trent, a city with an abundance of rich hard water. This hard water helps with the clarity as well as enhancing the hop bitterness. This ale can be from golden to reddish amber in color with generally a good head retention. A mix of fruity, hoppy, earthy, buttery and malty aromas and flavors can be found.

Cisco	Whales Tale Pale	- smooth, balanced, floral -	6.8%	USA/MA	12oz	5
Fullers	London Pride	- sweet, light, crisp floral hops -	4.7%	England	11.2oz	6
Hitachino	Red Rice	- light sweet flavors of rice & fruit -	7%	Japan	11.2oz	9
Oskar Blues	Dales Pale Ale	- big, sweet citrus hops-	6.5%	USA/CO	12oz	5
Samuel Smith	Pale Ale	- sweet earthy malts, light bitterness -	5%	England	12oz	7
Stone	Pale Ale	- robust, full flavored, malty, light hops -	5.4%	USA/CA	12oz	5

Porter

Modern-day Porters are typically brewed using a pale malt base with the addition of black malt, crystal, chocolate or smoked brown malt. The addition of roasted malt is uncommon, but used occasionally. Some brewers will also age their beers after inoculation with live bacteria to create an authentic taste. Hop bitterness is moderate on the whole and color ranges from brown to black. Overall they remain very complex and interesting beers.

Anchor	Porter	- thick, creamy, coffee, roasted malts -	5.6%	USA/CA	12oz	5
Darwin	Flag Porter	- smoky, nutty, finish is dry & fruity -	5%	England	12oz	6
RCH	Old Slug	- coffee, chocolate, red currant, black cherry -	4.5%	England	16.9oz	12
Bryghus	Limfjords-Porter	- deep dark, bitter sweet ash -	7.9%	Denmark	11.2oz	12
Tröegs	Dead Reckoning	- hoppy, chocolate & roasted malts -	5.4%	USA/PA	12oz	6

Scottish

The long boil brewing process of the traditional Scottish ales imparts a caramelized flavor to the malt used. Then the floral, herbal and not at all bitter hop character of the ales allows the distinct rich flavored malt to shine through. The Scottish style of ales break down into Light, Heavy and Export. In the 19th century Scotland, a nomenclature, based on the now obsolete shilling currency, was devised in order to distinguish each.

60/ light, 70/ heavy, 80/ export, 90/ to 160/ for Scotch Ales.

Orkney	Skullsplitter	- wee heavy, rich caramel ripe fruit -	8.5%	Scotland	11.2oz	6
Belhaven	Belhaven Scottish	- creamy, fresh baked bread -	5.2%	Scotland	12oz	6

Stout

As mysterious as they look, stouts are typically dark brown to pitch black in color. A common profile amongst Stouts, but not in all cases, is the use of roasted barley (unmalted barley that is kilned to the point of being charred) which lends a dry character to the beer as well as a huge roasted flavor that can range from burnt to coffee to chocolate. A different balance of hops is up to the brewers preference, but the roasted character must be there. Alcohol varies among stouts from very low to extremely high.

Allagash	Allagash Black	- candied sugar, chocolate -	7.5%	USA/ME	750mL	15
BFM	Cuvee de Alex Rouge	- pepper, vanilla, ash -	10%	Switzer	11.2oz	14
Brewdog	Ripe Tide	- smooth, chocolate, very strong -	8%	Scotland	22oz	16
Brewdog	Islay	- aged in Islay Malt Whiskey barrels, smoky -	10%	Scotland	22oz	25
De Dolle	Export Stout	- spicy, hazelnut chocolate & licorice -	9%	Belgium	11.2oz	12
De Molen	Rasputin	- small batch, anise, dry tart finish -	10.7%	Holland	750mL	35
De Molen	Hel & Verdoemenis	- chocolate, currant, smoke -	11.9%	Holland	750mL	35
Duck Rabbit	Milk Stout	- sweet, creamy, brewed w/ lactose -	5.7%	USA/NC	12oz	5
Harvey & Son	Le Coq Imperial	- viscous, anise, dark fruit, port -	10%	England	11.2oz	12
Hitachino	Espresso Stout	- cocoa, roast coffee, vanilla -	7.5%	Japan	11.2oz	10
Lagunitas	Imperial Stout	- crisp hops, light sweet coffee -	8.2%	USA/CA	22oz	7
Nøgne	Dark Horizon	- dark port wine, roasted coffee -	16.9%	Norway	16.9oz	25
North Coast	Old Rasputin	- rich, intense coffee, dark fruit -	9%	USA/CA	12oz	6
North Coast	Old Rasputin XII	- aged 9mns in 12yr bourbon brls -	11%	USA/CA	16.9oz	25
Rogue	Shakespeare Stout	- creamy, mellow chocolate -	6%	USA/OR	22oz	12
Samuel Smith	Oatmeal Stout	- brewed w/ oats, silky, bittersweet -	7%	England	12oz	7
Samuel Smith	Imperial Stout	- dark chocolate, roasted barley -	5%	England	12oz	7
Victory	Storm King	- espresso, roasted chocolate, hops -	9.1%	USA/PA	12oz	6
Wye Valley	Dorothy Goodbody Wholesome	- dry hops -	4.6%	England	16.9oz	12

GERMAN STYLES:

Bocks

Bocks, are relatively strong German lagers. Doppelbocks, as the name might suggest, are typically even stronger and contain enough malty goodness that they've been considered a meal in a glass for centuries. Generally they have a very full bodied flavor and dark. They range in color from dark amber to nearly black, and dark versions often have slight chocolate or roasted characters.

Allgauer	Cambonator	- brown sugar, molasses, toffee & breads -	7.2%	Germany	16.9oz	9
Ayinger	Celebrator	-roasted malts, dry fruity finish -	6.7%	Germany	11.2oz	8
De Molen	Donder & Bliksem	- caramel, burnt sugar & bread -	8.2%	Holland	750mL	30
Eggenberg	Samiclaus	- intense malts, dried cherries & figs -	14%	Austria	11.2oz	10
Paulaner	Salvator	- plums, raisin cinnamon bread, bittersweet -	7.9%	Germany	11.2oz	8
Rogue	Dead Guy	- sweet malts balanced by west coast hops -	6.5%	USA/OR	12oz	5
Troegs	Troegenator	- strong malt aroma, rich chewy body -	8.2%	USA/PA	12oz	6

Helles Lagers

When the golden and clean lagers of Plzen (Bohemia) became all the rage in the mid-1800's, München brewers feared that Germans would start drinking the Czech beer vs. their own. Munich Helles Lager was their answer to meet the

demand. A bit more malty, they often share the same spicy hop characters of Czech Pils, but are a bit more subdued and in balance with malts. "Helles" is German for "bright."

Augustinerbrau	Edelstoff	- bright, clean, flavors of grain -	5.1%	Germany	12oz	6
Hofbrau	Original Lager	- pleasantly mild flavors of grain -	5.1%	Germany	16.9oz	6

Pilseners

These golden colored, lagers were first brewed in 1840 in the ancient city of Plzen. Their defining characteristic, the use of the Saaz variety of hops, continues today, imparting a distinct floral aroma and a crisp bitter finish. German versions tend to be more bitter than their Czech counterparts, while American efforts at the style are more bitter still. Today this seems to be the global definition of "beer", with almost every country producing examples of this most popular style of beer.

Eggenberg	Eggenberg Pils	- grassy, clean, crisp -	5.1%	Austria	11.2oz	6
Lagunitas	Czech Style Pils	- hoppy, crisp, refreshing -	5.3%	USA/CA	12oz	5
Pennsylvania	Kaiser Pils	- bright w/ a dry hop profile -	5%	USA/PA	12oz	5
Pinkus	Pinkus Ur Pils	- floral, tart dry lemon -	5.2%	Germany	16.9oz	8
Stoudts	Stoudts Pils	- refreshingly bitter & dry -	5.4%	USA/FL	12oz	5
Victory	Prima Pils	- spicy hop profile, flavors of biscuits -	5.3%	USA/PA	12oz	5

Weizen

A south German style of wheat beer made with a typical ratio of 50:50, or even higher, wheat. A yeast that produces a unique phenolic flavors of banana and cloves with an often dry and tart edge, some spiciness, bubblegum or notes of apples. Little hop bitterness, and a moderate level of alcohol. The "Hefe" prefix means "with yeast", hence the beers unfiltered and cloudy appearance. Weissbier is available in a number of other stronger forms including: Dunkelweizen (dark wheat), and Weizenstarkbier (strong wheat beer), commonly referred to as Weizenbock. The dark wheat varieties typically have a much higher alcohol content than their lighter cousins.

Ayinger	Bräuweisse	- bright flavors of bananas & vanilla -	5.1%	Germany	16.9oz	8
Pinkus	Pinkus Hefe-Weize	- light, crisp dry refreshing -	5.1%	Germany	16.9oz	8
Schneider	Aventinus	- raisins & plums w/ a clove finish -	8%	Germany	16.9oz	8
Schneider	Edelweisse	- citrus, banana, clove w/ a hop bite -	5.4%	Germany	16.9oz	8
Schneider	Weisse	- banana & clove, tart apple & nutmeg -	6.2%	Germany	16.9oz	8
Sierra Nevada	Kellerweis	- lemon zest, banana, bubble gum, clove -	4.8%	USA/CA	12oz	5
Weihenstephan	Hefeweisse	- classic hefe from world oldest brewery -	5.4%	Germany	16.9oz	8
Wurzbürger	Julius Echter Hefe	- vanilla, lemon zest -	4.9%	Germany	16.9oz	8

FRUIT & HERB BEERS/CIDERS

A quite refreshing form of flavored beer, Malt flavor is typically hidden with a low hop bitterness to allow the fruit or herbs to dominate.

Dieu de Ciel	Route des Epices	- brewed w/ rye & black pepper -	5%	Canada	11.5oz	9
Dieu de Ciel	Rosee d'hibiscus	- hibiscus, tropical fruit -	5%	Canada	11.5oz	9
Dogfish Head	Midas Touch	- brewed w/ muscat grape, honey, saffron -	9%	USA/DE	12oz	10
Huyghe	Floris Apple	- witbier brewed w/ sweet apples -	3.5%	Belgium	11.2oz	9
Huyghe	Floris Framboise	- wit brewed w/ raspberries -	3.5%	Belgium	11.2oz	9
Samuel Smith	Cider	- light sweet balanced fresh apple flavor -	5%	England	20oz	12
Unibroue	Éphémère	- subtle granny smith & mcintosh flavors -	5.5%	Canada	12oz	6
VanHonsebrouck	Kasteel Rogue	- ripe sweet cherry, tart alcohol -	8%	Belgium	11.2oz	10
Williams Bros.	Fraoch	- brewed w/ heather, delicate malts, herbal tea -	5%	Scotland	11.2oz	6