

STAFF PICKS

BEEROCRACY!

How to Become a Beerocrat:

1. Join the K-Klub (\$10/year with loads of tasting and beer/wine/spirit release perks).
2. Come to our Tastings and enter your name in the raffle.
3. Have a chance to buy rare, limited release beers!



Bell's Expedition Stout

“One of the earliest examples of the Russian Imperial Stout in the United States, *Expedition Stout* offers immensely complex flavors crafted specifically with vintage aging in mind, as its profile will continue to mature and develop over the years. A huge malt body is matched to a heady blend of chocolate, dark fruits, and other aromas. Intensely bitter in its early months, the flavors will slowly meld and grow in depth as the beer ages.”

Upland Teddy Bear Kisses

“A dark and robust beer brewed in the traditional stout method. *Teddy Bear Kisses* features an abundance of dark malts and high alpha hops for a powerful impact of roast, chocolate, and sweet bitterness. The lucky few who cuddle up to a warming session with Teddy Bear Kisses sense the velvety malt character, balanced bitter intensity, and soothing chocolate notes created by long aging on fair trade cocoa nibs. Teddy Bear Kisses will make you feel warm and happy inside, but it's definitely not your childhood cuddle toy.”

Founder's Frangelic Mountain Brown

“*Frangelic Mountain* Brown is the quintessential taproom “one-off” beer: our brewers created the Mountain Brown series for our taproom in 2007. Frangelic Mountain Brown was the 16th iteration in the series of popular brown ales—and it wasn't the last. The singular characteristic of this beer comes from the use of hazelnut coffees in the brewing process. The beer has distinct aromatics with sweet and nutty flavors beautifully balanced. We're known for our beers made with coffee (i.e., the Breakfast Stout series), but this was both our first brown ale and our first beer brewed with hazelnut coffees to be bottled. It clocks in at 9% ABV.

Three Floyds/Mikkeller BooGoop

“A delightful Buckwheat Wine brewed by Three Floyds and Mikkeller at De Proef brouwerij in Belgium. Enjoy the fourth collaboration between our two breweries! 80 IBU 10.4% ABV”

The Brewery Tart of Darkness

“Oak Barrel aged stout with The Brewery's special blend of souring bacterias and yeasts. The result is a perfectly tart yet awesomely dark and roasty sour stout. Not a style you see too often - and in our opinion, not a style you see often enough. ABV: 5.6% Release: One time only.”

Ommegang Aphrodite

In Greek mythology, Aphrodite rises from the foam of the waves of the sea, enchanting all who see her, and inciting thoughts of love and lust wherever she goes.

We could hardly say it more eloquently. Our Limited Edition Aphrodite Ale is ethereal, intriguing and mysterious – as the Goddess Aphrodite must have been. Aphrodite has champagne-like carbonation, much as the foam of the waves of the sea. Plus enchanting flavors with whispers of raspberry and pear, and hints of funk and tartness created by the Brett yeast. The refreshing dryness comes from the unusual combination of Ommegang and Brett yeasts, and incites feelings of love, though we don't know about lust. Grains of paradise are infused into the nectar, and when poured Aphrodite is crowned with a luxuriously shimmering rose-pink head. 8.9% ABV

Dark Horse Plead the 5th

“It's big and full bodied with lots of roasted malts and balanced with heavy hops to put this imperial in a league of its own.”

Sun King Wee Muckle

“Large, malt-balanced ale with huge toffee flavors and hints of port-like character. Gold Medal, 2011 Great American Beer Festival, Scotch Ale.”