

# Fall Seasonal Brews

## #1 Avery **Chai High** \* 5.0% abv \* **Brown Ale**

American brown with local, fair trade, organic chai \$6.5

## #2 New Belgium **Fate Tire Belgian White** \* 5.2% abv \* **Witbier**

25 years ago New Belgium started brewing Fat Tire Belgian Style Ale. It became an iconic beer, and a symbol synonymous with craft. Now, for the first time, they're adding a new beer to the Fat Tire family: Fat Tire Belgian White. Taking inspiration from decades of experience brewing Belgian beers, Fat Tire Belgian White is made with Seville oranges and Indian coriander, both freshly ground less than a mile from the Fort Collins brewery. It's a fresh, perfectly sweet, natural tasting Belgian White \$6.5

## #3 Flying Dog **Dogtoberfest** \* 5.8% abv \* **Marzen**

Dogtoberfest is a unique beer containing five premium malts. This lager draws its influence from the Vienna Marzen or Oktoberfest style. It is rich & malty with a sweet aroma and deep mahogany color \$6.5

## #4 Full Pint **Night of the Living Stout** \* 7.0% abv \* **Stout**

From the depths of the Full Pint fermenters comes a Spine Tingling Stout that will have beer nerds returning from their graves. We single hopped this brew with cascade for citrus character perfectly balanced with roasted malts for unrelenting great taste \$7

## #5 Sam Adams **Harvest Hefe** \* 5.4% abv \* **Hefeweizen**

This beer puts a seasonal twist on a traditional hefeweizen with the addition of warming fall flavors. Aromatic notes of cinnamon and nutmeg complement the slightly sweet and clove flavors characteristic of the style, making for a bright, spiced beer that is perfect for fall \$6.5

## #6 Yards **Thomas Jefferson Ale** \* 8.0% abv \* **English Strong Ale**

This powerful and complex golden ale pays homage to Founding Father and fellow brewer, Thomas Jefferson. Yards Brewmaster, Tom Kehoe, worked closely with Philadelphia's historic City Tavern to recreate this recipe, employing honey, rye, and wheat, just like the beer Jefferson made at Monticello \$8.5

## #7 Czig Meister **Prospector** \* 5.2% abv \* **Amber/Red Ale**

Of British origin, this beer has a good balance of malt and hops. Fruity esters and a caramel malt backbone are the first things you will notice. Hop bitterness is light and balances out the overall sweetness of this beer. The hops come through with some spicy notes \$6.5

## #8 Captain Lawrence **Autum Blaze** \* 5% abv \* **Imperial Squash Ale**

This is the perfect beer to drink as the weather starts to turn a bit cooler. Brewed with puréed pumpkins added directly to the mash, and traditional pumpkin pie spices add to the end of the boil, this beer packs a ton of flavor into a malty and smooth amber-colored ale \$6.5

# Fall Hop Brews

## # 1 Southern Tier Nu Skool \* 6% abv \* American IPA

An IPA with a slight malty sweetness, but overall balanced & brimming with tropical, fruity, spicy, piney & citrus character. HOP PROCESS: Southern Tier used 3.5 lbs. of "new school" varieties of hops per barrel of beer. They loaded their hopback to the brim with Mosaic hops for a big tropical fruit character. A nice whirlpool dose of experimental hop #07270 gives the beer a flavorful, resinous character. Then dry hopped on two separate days with a large amount of Mosaic hops in a hop cannon & Simcoe + Equinox two days later

## #2 Cigar City Jai Alai \* 7.0% abv \* American IPA

Jai Alai India Pale Ale pays tribute to the original extreme sport. Jai Alai, a game native to the Basque region of Spain, is played on a court called a fronton. Jai Alai players attempt to catch a ball using a curved mitt, whilst the ball travels at speeds of up to 188 miles per hour! Proving they have a sense of humor the Spanish dub this game, with its ball traveling at race car speeds, "the merry game." Tampa was once home to a busy Jai Alai fronton but sadly all that remains of Jai Alai in the Tampa Bay area is this India Pale Ale that we brew in tribute to the merry game \$6.5

# Fall Drafts

## #1 Founders Green Zebra \* 4.6% abv \* Gose

Subtly sour and a little sweet, this ale is a refreshing take on a nearly extinct German style, gose. Watermelon is the highlight of this lightly-hopped treat and gives it a hint of satisfying juiciness. The soft mouthfeel & dry finish comes courtesy of the addition of sea salt, a traditional gose ingredient \$6.5

## #2 Demented Scarlet Night \* 5.8% abv \* Red Ale

A blend of five different malts gives this brew intense red color and complexity, a medium body with light caramel sweetness and a feint roast finish \$6.5

## #3 Harpoon UFO Cranbeery \* 4.8% abv \* Cranberry Hefeweizen

A little tart, a little sweet and a lot delicious. A refreshing cranberry \$6.5

# “Cool Stuff”

## #5 Dogfish Head Oak-Aged Vanilla World Wide Stout \* ~17% abv \* Imperial Stout

A dark, roasty stout aged in oak barrels with vanilla beans \$14

## #6 Magnify One-Off Rotational

Our local brewery is now making some of the best IPAs in the state. Visit us each week to see what new and exciting beer is on draft. Mostly IPAs, but a few surprises will linger here and there

\*List and pricing subject to change