



Isaac's
Beer
Treasury

"The Best in Quality"

Isaac Newton's
• FUN FOOD AND DRINK •

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Caveat Emptor!

Experiencing a new beer is one of life's greatest pleasures. However, when ordering one of our fine bottled beers, please order carefully as our policy prohibits refunds for a product that is simply not to your liking. Of course, a refund will gladly be provided on the rare occurrence that a beer is obviously tainted.

The next few pages explain for you beer terms, brewing ingredients etc. All the questions you have about beer should be answered on these pages.

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What is Beer?

In the most elegant terms, beer is the synergy of creativity and chemistry, a brewmaster's alchemy of simple ingredients manifesting into a cherished beverage, far greater the sum of its parts.

More simply, beer consists of four necessary ingredients – malted grains, hops, water, and yeast – each of which has their own role in the brewing process. The brewer's unique combination of these parts to produce the desired style of beer is known as zymurgy, or the art and science of beermaking.

Brewing grains – The grains a brewer selects is generally considered the defining characteristic of the beer, providing the sweetness or roastiness, color, head, and body of the beer. Many beers are brewed solely from malted barley which can range from the pale Pilsner malt found in golden lagers to the chocolate and burnt malts utilized in Porters and Stouts. Wheat, oats, and rye are also used depending of the style of beer desired. Corn or rice may also be added often as undesirable lightening or cost-reducing agents.

Hops – The hop is a cone-producing, climbing plant. The cone is used to create the bitterness of the beer, necessary to balance the flavor generated from the malts and grains. The hop also contributes to the aroma of the beer to varying degrees, depending on the style of the beer.

Water – Though modern transportation and purification techniques have reduced the importance of local water for the commercial breweries, the products of many older or smaller breweries are certainly influenced by the available water source. As the mineral content of the water differs from region to region, so do the inherent properties of the beer. Water with low mineral content yields a lighter, softer beer while water with greater concentrations of certain minerals will produce fuller, grainier, or even more aromatic beers.

Yeast – Yeast is a single-celled microscopic organism and was the last of the major beer ingredients to be identified and controlled. Through a process known as fermentation, yeast converts the sugars from the malts into ethanol and carbonation. Less commonly recognized is the yeast strain's role in affecting the taste and nose of the beer. "Top-fermenting" yeast are used in producing ales and generally yield a fruity, complex beer. Lagers are crafted using "bottom-fermenting" yeast for a somewhat softer, maltier taste.

Other ingredients – Various fruits, herbs, spices such as coriander, nutmeg, or clove, chocolate, coffee, etc. have all found their way into some creative brewmaster's beer, often for special occasions or seasonal celebrations.

Beer Terminology

Acidity – An appealing sharpness that can be imparted by the hops or some of the more complex yeast strains.

Adjunct – Materials, often corn or rice, which are substituted for more traditional grains or malts to reduce the body or cost of a beer.

Balance – Balance is the overall impression of how well the ingredients in the beer complement one another. The assertiveness of the malt sweetness versus the hop bitterness varies dramatically between styles.

Bitterness – The desirable dryness from the hop cone that is generally associated with the ale family.

Body – Body is the physical impression or sensation of the beer which can range from a light-bodied pale lager to full-bodied stout. The body and mouthfeel of a beer are often used in conjunction to describe the texture and viscosity of the beer.

Bottle-conditioning – A secondary fermentation by residual yeast intentionally left within the bottle to yield a more mature and complex product which evolves over time.

Brussels lace – Pronounced strands of tight foam which adheres to a well-cleaned glass and is usually considered to be indicative of a quality beer. Brussels lace frequently appears as fine gossamer webs or strong concentric circles.

Cask-conditioning – A secondary fermentation by residual yeast intentionally left within the keg or cask. These beers are traditionally not tapped with the assistance of external carbon dioxide. All carbonation is producing naturally by the yeast, resulting in a beer with a softer mouthfeel which will also mature over time.

Dry-hopping – An additional infusion of hops commonly in the conditioning stage of the brewing cycle or even directly into the casks themselves to further enhance the hop bitterness and aroma of a beer.

Fermentation – The biochemical process through which the yeast convert the sugars released from the grains into ethanol and carbon dioxide.

Mouthfeel – The general feeling of the beer as it passes through the mouth. A beer can be sugary sweet yielding a thick, full mouthfeel, highly carbonated with an effervescent sensation, cask-conditioned for a soft, smooth texture, and countless other impressions. Mouthfeel and body are somewhat subjective terms used together to depict the thickness and consistency of a beer.

Beer Descriptions

American Ambers

A broad classification frequently used to categorize beers with no definitive genre, yet display elements of traditional English styles especially the Extra Special Bitter and the India Pale Ale. These beers are generally characterized by a pronounced hop aroma and bitterness, usually imparted by American strains such as the herbal Mount Hood or the hugely aromatic Cascade. The American Amber can be quite malty and will vary greatly in its alcohol presence.

<input type="checkbox"/> Anderson Valley Boont Amber Ale	4.50
<input type="checkbox"/> Casco Bay Riptide Red Ale	4.50
<input type="checkbox"/> Humboldt Red Nectar	4.50
<input type="checkbox"/> Mad River Jamaica Red Ale	4.50
<input type="checkbox"/> North Coast Red Seal Ale (arriving May)	4.50
<input type="checkbox"/> Rogue Dead Guy Ale	4.50

American / English Brown Ales

In the southern regions of Britain, the Brown Ales were brewed with a dark brown color, sweet, and moderately strong. In contrast, the Browns from the northeastern towns were stronger, nuttier and displayed a more reddish hue. Both styles, however, are considered social beers, brewed for casual drinking at the pub. American brewers have expanded on these classic recipes, producing extremely interesting and inciting interpretations, many being notably hopped and robust.

<input type="checkbox"/> Bell's Best Brown Ale	4.50
<input type="checkbox"/> Lost Coast Downtown Brown	4.50
<input type="checkbox"/> Rogue HalzelNut Brown Nectar	7.50
<input type="checkbox"/> Smuttynose Old Brown Dog Ale	4.50
<input type="checkbox"/> Sam Smith Nut Brown Ale	5.75
<input type="checkbox"/> Left Hand Deep Cover Brown	4.50

American Golden Ales

In the southern regions of Britain, the Brown Ales were brewed with a dark brown color, sweet, and moderately strong. In contrast, the Browns from the northeastern towns were stronger, nuttier and displayed a more reddish hue. Both styles, however, are considered social beers, brewed for casual drinking at the pub. American brewers have expanded on these classic recipes, producing extremely interesting and inciting interpretations, many being notably hopped and robust.

<input type="checkbox"/> Hop Back Summer Lightning	7.50
<input type="checkbox"/> Stoudt Gold	4.50

Barleywines

The English penned the term “barleywine” to describe the strongest beers in the ale family. These beers are characterized by their extreme caramel malt sweetness balanced by huge additions of bittering hops. Complex, rich, and often syrupy, these beers have potent alcohol content. American brewers have been known to utilize wine yeast strains for fermentation to further enhance the alcohol content. Barleywines can range in hue from light copper to blackish-brown and should be served in small goblets.

- | | |
|---|-------------|
| <input type="checkbox"/> Anchor Old Foghorn Barleywine | 6.00 |
| <input type="checkbox"/> Rogue Old Crustacean Barleywine | 6.00 |

American/Belgian Ambers

These are highly drinkable, social beers, amber or bronze in color. Belgian brewers are renowned for their use of local yeast strains which impart the characteristic spiciness of the Belgian Amber. Such beers are traditionally served in a wide-mouthed goblet known as a *bolleke* to highlight their yeasty, earthy aromas.

- | | |
|--|-------------|
| <input type="checkbox"/> Kross Belgian Amber (U.S) | 4.50 |
| <input type="checkbox"/> Ommegang Abbey Ale (U.S) | 5.75 |
| <input type="checkbox"/> Ommegang Rare Vos (U.S) | 5.75 |
| <input type="checkbox"/> DeKonick Ale (Belgium) | 5.50 |
| <input type="checkbox"/> DeKonick Cuvee (Belgium) | 6.50 |
| <input type="checkbox"/> Kwak (Belgium) | 6.50 |
| <input type="checkbox"/> St. Bernardus Abbey Prior 8% (Belgium) | 7.50 |
| <input type="checkbox"/> Unibroue La Maudite (Canada) | 5.75 |

Belgian Blonde or Singel

A social, drinkable straw-blonde ale of medium body and pleasant fruitiness. Often the Blonde is comparatively light in alcohol potency as compared to its larger brethren, the Dubbel and Tripel.

- | | |
|---|--------------|
| <input type="checkbox"/> Ommegang Hennepin | 5.75 |
| <input type="checkbox"/> Lefte Blonde | 5.00 |
| <input type="checkbox"/> 3 Monts Flanders | 13.00 |
| <input type="checkbox"/> Caracole Saxo | 6.50 |
| <input type="checkbox"/> DeDolle Arabier | 7.00 |
| <input type="checkbox"/> La Chouffe Ale | 14.00 |
| <input type="checkbox"/> Unibroue Don Dieu | 5.75 |
| <input type="checkbox"/> HelleKapelle Beir (arriving May) | 6.50 |
| <input type="checkbox"/> Poppering Hommelbier (arriving May) | 6.50 |

Belgian Brown Ales

Traditionally associated with the East Flanders area of Belgium, these beers have a smooth, medium body, winey, yet sweet and complex palate. They display colors from deep copper to hazelnut brown, with occasional amber or ruby highlights. Rich in malt character, subtly bittered, and with warming strength, the Belgian Brown is an adventurous genre.

<input type="checkbox"/> Delerium Nocturum	6.50
<input type="checkbox"/> Dogfish Raison D 'Etre	4.50
<input type="checkbox"/> Kross Double Kross Brown Ale	4.50
<input type="checkbox"/> Kasteel Brown	13.00
<input type="checkbox"/> La Binchoise Brune	14.00
<input type="checkbox"/> La Chouffe McChouffe	14.00

Belgian Dubbels

A classic nomenclature that denotes Belgian Abbey-style ales which are usually darker, maltier, moderately-bodied beers, often with a slightly lower alcohol content than the Tripels or the, quite unique, Quadrupel.

<input type="checkbox"/> Flying Fish Belgian Abbey Dubbel	4.50
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Belgian Strong

The Belgian Strong Ales represent beers that do not lend themselves to simple classifications. Obviously beers in this pseudo-category will differ immensely in style and flavor from products approaching barleywine-like character to potentially strong, fruity ales.

<input type="checkbox"/> St. Bernardus Abbey ABT 12%	7.50
<input type="checkbox"/> DeDolle Oerbier	7.00
<input type="checkbox"/> Gouden Carolus	7.00
<input type="checkbox"/> Gulden Draak (arriving May)	6.00

Belgian Strong Golden Ale

Lead by the paragon of Strong Golden Ales, Duvel, these light-bodied, lively beers are pale yellow to golden in hue with deceptive alcoholic strength. Often quite hoppy and heady, such beers are often bottle-conditioned for even greater carbonation.

<input type="checkbox"/> Belzebuth	6.00
<input type="checkbox"/> Delerium Tremens	6.50
<input type="checkbox"/> Duvel	6.00
<input type="checkbox"/> Hercule Stout	8.00
<input type="checkbox"/> Lucifer Golden Ale	6.50
<input type="checkbox"/> Piraat	6.00
<input type="checkbox"/> Unibroue La Fin du Monde	5.75
<input type="checkbox"/> Unibroue Eau Benite	5.75

Belgian Trappist Ales

Only beers brewed in six European abbeys – Chimay, Orval, La Trappe, Westmalle, Westvleteren, Rochefort, and, most recently, Achel – may be legally identified as “Trappist” ales. Trappist Ales vary wildly in style, body, and flavor but are characteristically complex, strong, and immensely palatable. Such ales are bottle-conditioned and often cellared for further maturation and complexity.

<input type="checkbox"/> Achel Blond Ale 8°	10.00
<input type="checkbox"/> Achel Trappist Brune	10.00
<input type="checkbox"/> Chimay Cinq Cent (White)	6.50
<input type="checkbox"/> Chimay Grand Reserve	13.00
<input type="checkbox"/> Chimay Red	6.50
<input type="checkbox"/> La Trappe Quadruple	14.00
<input type="checkbox"/> Orval	7.50
<input type="checkbox"/> Rochefort 8°	9.00
<input type="checkbox"/> Rochefort 10°	10.00
<input type="checkbox"/> Westmalle Dubbel	8.00
<input type="checkbox"/> Westmalle Triple	8.00
<input type="checkbox"/> Westvleteren 8°	11.00

Belgian Tripel

Another conventional term which describes a complex, golden ale that is often stronger in alcohol than the Blonde or Dubbel and possesses a syrupy mouthfeel and pronounced effervescence.

<input type="checkbox"/> Affligen Abbey Tripel	14.00
<input type="checkbox"/> St. Bernardus Abbey Tripel 7.5%	7.50
<input type="checkbox"/> Maredsous 10	7.00
<input type="checkbox"/> Kasteel Golden Triple	13.00
<input type="checkbox"/> Hair Of The Dog Rose	6.50
<input type="checkbox"/> Heavyweight Lunacy Belgian-style Golden Ale	5.50
<input type="checkbox"/> North Coast PranQster Belgian Ale	5.50
<input type="checkbox"/> Victory Golden Monkey	5.25

Belgian White or Wit

A thirst-quenching style of ale that, along with the German Hefe-weisse, is enjoying renewed appreciation in the United States. The Belgian Wit is hazy, whitish-blonde in color, brewed with wheat and malted barley along with an array of additional flavorings including Curacao orange peels and coriander seeds. These are outstanding warm-weather beers.

<input type="checkbox"/> Vuuve Belgian White	6.50
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Bitters

A distinctively English term for a wide-ranging family of light-bodied to moderate-bodied, fruity, and aromatic ales. As the name implies, noticeable hop presence is characteristic but may differ substantially from a mild dryness to a dominant bitterness. However, "Bitter" is a bit of an oxymoron in that nearly all India Pale Ales or even the majority of American Ambers have more dryness.

<input type="checkbox"/> Rogue YSB Bitter	4.50
<input type="checkbox"/> Yards ESA	4.50
<input type="checkbox"/> Blue Bird Bitter	6.50
<input type="checkbox"/> Fiddler's Elbow	7.00
<input type="checkbox"/> Youngs Ramrod	5.75

Bock

Traditionally a copper to dark brown, strong lager, Bocks have a heavy malt presence with appropriate hop dryness for balance. Some breweries will brew a very strong, complex product, the Doppelbock or Double Bock, which have even greater alcohol warmth generating a nutty, almost port-like finish. A Doppelbock is often identified by names ending in "-ator". Additional variations of the style include the Maibock and Helles Bock that are both generally lighter in color and body, yet still fulfilling and warming.

<input type="checkbox"/> Hair Of The Dog Fred	6.50
<input type="checkbox"/> Schneider Eisbock	7.50
<input type="checkbox"/> Erdinger Weizenbock	7.75
<input type="checkbox"/> Kulmbacher Eku 28	5.25
<input type="checkbox"/> Spaten Optimator	5.50
<input type="checkbox"/> Einbecker Maibock	5.00

Dry Stout

A fiercely dark, smooth ale, the Dry Stout is championed by Guinness but is interpreted by breweries world-wide. Often poured from the tap with a blend of carbon dioxide and nitrogen to enhance the natural creaminess, these beers have a dark-roasted palate with medium- to full-body and a solid hop addition for balance. In contrary to popular belief, the Dry Stouts are social beers with only moderate alcohol strength.

<input type="checkbox"/> Sierra Nevada Stout	4.50
<input type="checkbox"/> Hercule Stout	8.00

Dunkel Weisse

Two German terms meaning "dark" and "white", respectively. The Dunkle Weisse combines the fruity, tartness of the Hefe-weisse with sweet, rich dark malts, and often possesses a toffeeish aroma and spicy, dry finish. The Dunkle Weisse is favored in late autumn or early spring, but can certainly be enjoyed in any season.

<input type="checkbox"/> Franziskaner Dunkel Weisse	5.50
<input type="checkbox"/> Schneider Adventinus	6.50
<input type="checkbox"/> Weihenstephan Dunkel Weisse	6.50

English Strongs or Old Ales

The English Strong Ales are malty, rich and sweet with subdued ale fruitiness. Such beers are deep in color and stronger than pale ales, yet not usually as powerful as barleywines. Some breweries will bottle-condition their Strong Ales for added strength and complexity. Producers may term beers of this style as Stock Ales or Winter Warmers.

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| <input type="checkbox"/> North Coast Old Stock Ale | 6.25 |
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Extra Special Bitter

The Extra Special Bitter tends to be more fruity and dry, stronger and more full-bodied than the Bitter, yet less hoppy and potent as the India Pale Ale.

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|--|-------------|
| <input type="checkbox"/> Anderson Valley Belk's ESB | 4.50 |
| <input type="checkbox"/> Avery 14'ers ESB | 4.50 |
| <input type="checkbox"/> Fullers ESB | 5.00 |
| <input type="checkbox"/> Flying Fish ESB | 4.50 |
| <input type="checkbox"/> Left Hand Sawtooth Ale | 4.50 |

Flavored Lambics

Beer in name alone, the Belgian Lambic is brewed from wheat fermented with wild local yeast strains, producing a tart, wildly effervescent beverage. The beer may then be mixed with macerated fruit and exposed to another fermentation. Vast selections of fruit flavors are available including the more popular Kriek (cherry), Peche (peach), and Framboise (raspberry) offerings.

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|--|--------------|
| <input type="checkbox"/> Cantillon Lambic Rose de Gambrinus | 9.00 |
| <input type="checkbox"/> Chapeau Apricot (arriving May) | 9.00 |
| <input type="checkbox"/> Chapeau Banana | 9.00 |
| <input type="checkbox"/> Chapeau Lemon | 9.00 |
| <input type="checkbox"/> Chapeau Pineapple (arriving May) | 9.00 |
| <input type="checkbox"/> Chapeau Plum | 9.00 |
| <input type="checkbox"/> Chapeau Strawberry | 9.00 |
| <input type="checkbox"/> Lindeman's Cuvee Rene | 16.00 |
| <input type="checkbox"/> Lindeman's Framboise | 9.00 |
| <input type="checkbox"/> Lindemans Peach | 9.00 |

Hefe-weisse

Brewed with both malted barley and at least 50% wheat, the Hefe-weisse is a refreshing beer with strong carbonation, insignificant bitterness, often accentuated with notes of bananas or clove depending mainly on the strain yeast used for fermentation. Such beers are medium-bodied and usually relatively light in alcohol strength, but can vary noticeably in potency. The term is derived from the German words for "yeast" and "white".

<input type="checkbox"/> Ayinger Ur-Weisse	6.50
<input type="checkbox"/> Erdinger Hefeweisse	6.00
<input type="checkbox"/> Hacker-Pshorr Hefeweisse	6.00
<input type="checkbox"/> Hirsch Brau Bavarian Weisse	6.50
<input type="checkbox"/> Kulmbacher Weizen	5.50
<input type="checkbox"/> Oberdorfer Hefeweisse	6.50
<input type="checkbox"/> Paulaner Hefeweisse	5.50
<input type="checkbox"/> Schneider Edelweiss	6.50
<input type="checkbox"/> Schneider Hefeweisse	6.50
<input type="checkbox"/> Franziskaner Hefeweisse	5.50
<input type="checkbox"/> Tucher Hefeweisse	6.50
<input type="checkbox"/> Weihenstephan Hefeweisse	6.50

Imperial Stout

A massive ale originally brewed for export to the Baltic countries, notably during the reign of Catherine the Great, the Imperial Stout is a rich, toffeeish beer of potent strength. These Stouts possess both the sweetness of the Cream and Milk Stouts and the balancing bitterness of the Dry Stouts. The Imperial Stout has a huge body and an alcohol presence which may generate an almost winey, port-like finish in more extreme examples.

<input type="checkbox"/> North Coast Old Rasputin Imperial Stout	5.25
<input type="checkbox"/> Sam Smith Imperial Stout	5.75

India Pale Ale

In the 19th century, at the zenith of the British control in India, military and colonist Britons were desperate for the ales of their homeland. Traditional ales could not survive the long journey around southern Africa so stronger, highly hopped ales were produced as both the alcohol and hops are natural preservatives. The modern English versions of the IPA are undoubtedly less bitter than the original recipes, yet the American interpretations, particularly in the hop-producing Pacific Northwest, are extremely dry and tremendously appetizing.

<input type="checkbox"/> Acme IPA	4.50
<input type="checkbox"/> Anchor Liberty Ale	4.50
<input type="checkbox"/> Anderson Valley Hop Ottin' IPA	4.50
<input type="checkbox"/> Avery IPA	4.50
<input type="checkbox"/> Dogfish 60 Minute IPA	4.50
<input type="checkbox"/> Grant's India Pale Ale	4.50
<input type="checkbox"/> Mad River Jamaica Sunset IPA	4.50
<input type="checkbox"/> Rock Creek Devil's Elbow IPA	4.50
<input type="checkbox"/> Sam Smith IPA	5.75
<input type="checkbox"/> Speak Easy Brewing Big Daddy IPA	4.50
<input type="checkbox"/> Three Floyd's Alpha King IPA	4.50
<input type="checkbox"/> Victory Hop Devil	4.50

Kolsch

An intriguing combination of ale fruitiness and light, biscuity, lager maltiness, developed in the Cologne region of Germany. A Kolsch is brewed with pilsner malts, top-fermented by ale yeast. These beers are superlative warm weather drinks with a light body and dry, flowery finish.

<input type="checkbox"/> Reissdorf Koelsch	6.50
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Marzen/Octoberfest

In the Bavarian region of Germany, the brewing season could only last until March (*Marzen*, in German) or April and resume again in the late summer or early autumn. Until commercial refrigeration changed the industry forever, German brewers would store beer for the summer months in caves, often resulting in delightful stockpiles remaining at the beginning of the following brewing season. This beer was consumed in fall celebrations eventually termed, *Octoberfest*. The Marzen/Octoberfest are generally malty, reddish-bronze, mildly spicy lagers brewed for session consumption.

<input type="checkbox"/> DeGreons Marzen	4.50
<input type="checkbox"/> Stoudt Fest	4.50

Mild

Another historic English term for a dark, malty, sparsely hopped ale that is lower in alcohol as compared to other traditional English brews. The Mild was once enormously popular with labors and factory workers as they are cost effective, yet full flavored and, perhaps most importantly, low enough in alcohol for prolonged sessions at the local pub. Unfortunately, along with a few other classic beers, the Mild is nearly forgotten though a few new English and American microbreweries are preserving the style.

(Coming Soon)

Munich Helles

As the name indicates, these beers were initially brewed in Munich, Germany, yet today have a colossal global appeal. The Munich Helles are malty, sweet lagers with a mild hop note in flavor and aroma. As compared to other golden lagers, the Helles are not as notably bitter as the Czechoslovakian Pilsner, less fruity than the Kolsch, and lighter bodied than the Dortmunder Export.

<input type="checkbox"/> Victory All-Malt Lager	4.50
<input type="checkbox"/> Hacker-Pshorr Munich	5.50
<input type="checkbox"/> Weihenstephan Original Lager	5.25
<input type="checkbox"/> Sam Smith Pure Lager	5.75

German Dark Lager

As the name indicates, these beers were initially brewed in Munich, Germany, yet today have a colossal global appeal. The Munich Helles are malty, sweet lagers with a mild hop note in flavor and aroma. As compared to other golden lagers, the Helles are not as notably bitter as the Czechoslovakian Pilsner, less fruity than the Kolsch, and lighter bodied than the Dortmunder Export.

<input type="checkbox"/> DeGreons Dunkles	4.50
<input type="checkbox"/> Weeping Radish Black Radish	4.50

Pale Ale

The designation of “pale” is more of a reference to beers of this genre being lighter in color than Milds, Porters, and Stouts popular at the beginning of the twentieth century since these beers are generally reddish-gold to amber in appearance. The Pale Ale is an extremely popular style, especially with microbreweries in the United States, representing moderately-bodied, assertively hopped beers. The traditional English examples are slightly less bittered than the newer American interpretations. Obviously, beers in this category can vary greatly.

<input type="checkbox"/> Abbott Ale (16oz nitro can)	5.50
<input type="checkbox"/> Anderson Valley Poleeko Gold Pale Ale	4.50
<input type="checkbox"/> Bell's Pale Ale	4.50
<input type="checkbox"/> Carrabassett Pale Ale	4.50
<input type="checkbox"/> Dogfish Head Shelter Pale Ale	4.50
<input type="checkbox"/> Fullers London Pride	5.00
<input type="checkbox"/> Geary's Pale Ale	4.50
<input type="checkbox"/> Hair of the Dog Ruth	5.25
<input type="checkbox"/> Hobgoblin Strong Ale	6.50
<input type="checkbox"/> Left Hand Jackman's American Pale Ale	4.50
<input type="checkbox"/> Mad River Steelhead Pale Ale	4.50
<input type="checkbox"/> Old Speckled Hen (16oz nitro can)	5.50
<input type="checkbox"/> Sam Smith Pale Ale	5.75
<input type="checkbox"/> St. Peter's English Ale	5.75
<input type="checkbox"/> Youngs Dirty Dicks	5.75
<input type="checkbox"/> Smuttynose Shoals Pale Ale	4.50

Pilsner

While certain massive American commercial breweries use the term “pilsner” as a marketing tool, beers brewed in the true Pilsner style are worlds apart from mainstream American beers. The Pilsner originated in Czech city of Pilsen, in 1842, and revolutionized the world of brewing. All beer styles prior to the Pilsner were dark, or at least amber, while the Pilsner comes in varying shades of gold. Medium-bodied and nicely carbonated, the Pilsner distinguishes itself from other golden lagers with its tangy bitterness and floral aromas.

<input type="checkbox"/> North Coast Scrimshaw Pilsner	4.50
<input type="checkbox"/> Victory Prima Pils	4.50

Porter

Dark, reddish-brown to nearly black, the Porter has often intimidated the casual beer drinker with appearance alone. Massively popular in England in the later half of the eighteenth century, these beers are often surprisingly light in body and alcohol with a pleasing malty roastiness and moderate bitterness.

<input type="checkbox"/> Anchor Porter	4.50
<input type="checkbox"/> Grant's Perfect Porter	4.50
<input type="checkbox"/> Rock Creek Black Raven Porter	4.50
<input type="checkbox"/> Rogue Mocha Porter	4.50
<input type="checkbox"/> Sam Smith Taddy Porter	5.75
<input type="checkbox"/> St. Peter's Porter	5.75
<input type="checkbox"/> Sierra Nevada Porter	4.50

Saison

Originally hailing from the Hainuat province in Belgium, Saisons are somewhat endangered in their parent country, yet are experiencing a welcome revival in the United States. These beers are brewed with light pale malts and generous additions of hop. Thirst-quenching products, such beers are dark yellow to orange, with citrus flavors and appealing carbonation. The Saison is traditionally exposed to a secondary fermentation in bottle packaging.

<input type="checkbox"/> Yards Saison	4.50
<input type="checkbox"/> DuPonte Moinette	14.00
<input type="checkbox"/> DuPonte Saison	7.00

Scottish Ale

Ales from Scotland are full-bodied, malty, and less bitter than the traditional English ales. Scotland's climate is not conducive to raising hops, forcing historical brewers to concentrate on the malt character of their beers, as importing hops was quite expensive. The Scottish Ales often possess a thicker, viscous mouthfeel and may be quite dark in color. Designations of Light, Heavy, Export, and Strong or increments of the shilling currency 60/, 70/, 80/, and 90/ are used to indicate the strength of a brewery's wares.

<input type="checkbox"/> Bellhaven Scottish Ale (16oz nitro can)	6.00
<input type="checkbox"/> Grant's Scottish Ale	4.50

Sweet Stouts

The classification for the Sweet Stout encompasses a variety of beers including the Milk, Cream, and Oatmeal Stouts. The Milk and Cream Stouts are of British origin, brewed with lactose (milk) sugars to both sweeten the beer to broaden its appeal and as a higher-calorie restorative for the working class. The Oatmeal Stout is truly brewed with oatmeal to yield a firm, nutty, coffeeish ale with a full, smooth body.

<input type="checkbox"/> Bell's Kalamazoo Stout	4.50
<input type="checkbox"/> Left Hand Milk Stout	4.50
<input type="checkbox"/> Rogue Chocolate Stout	7.50
<input type="checkbox"/> Sam Smith Oatmeal Stout	5.75
<input type="checkbox"/> Youngs Double Chocolate (16oz nitro can)	6.00
<input type="checkbox"/> Youngs Oatmeal Stout (16oz nitro can)	6.00

Seasonals

<input type="checkbox"/> Anchor Summer	4.50
<input type="checkbox"/> Yards Saison	4.50

Belgian Specialties

<input type="checkbox"/> Abbey de Rocs Grand Cru	14.00
<input type="checkbox"/> Duchess de Burgonge (Flemish red)	6.50
<input type="checkbox"/> De Bie Zatte Bie (Brown honey ale)	6.00

Belgium

Abbey de Roc's Grand Cru	25oz	14.00
Achel Blond Ale 8°	12oz	10.00
Achel Trappist Brune	12oz	10.00
Affligem Abbey Tripel	25oz	14.00
Biere Darbyste	25oz	14.00
Cantillon Lambic Rose de Gambrinus	12oz	9.00
Caracole Saxo	12oz	6.50
Chapeau Apricot	12oz	9.00
Chapeau Banana	12oz	9.00
Chapeau Lemon	12oz	9.00
Chapeau Pineapple	12oz	9.00
Chapeau Plum	12oz	9.00
Chapeau Strawberry	12oz	9.00
Chimay Cinq Cent (White)	12oz	6.50
Chimay Grand Reserve	25oz	13.00
Chimay Red	12oz	6.50
De Bie Zatte Bie (Brown Honey Ale)	12oz	6.00
De Dolle Arabier	12oz	7.00
De Dolle Oerbier (Belgian Strong Ale)	12oz	7.00
DeKonick Ale	11.2oz	5.50
DeKonick Cuvee	11.2oz	5.50
Delerium Nocturum	12oz	6.50
Delerium Tremens	12oz	6.50
Duchess de Burgonge (Flemish Red)	12oz	6.50
DuPonte Moinette	25oz	14.00
DuPonte Saison	12oz	7.00
Duvel	12oz	6.00
Gouden Carolus	12oz	7.00
Gouden Drak	11.2oz	6.00
HelleKapelle Beir	12oz	6.50
Hercule Stout	12oz	8.00
Kasteel Brown	25oz	13.00
Kasteel Golden Triple	25oz	13.00
Kwak	11.2oz	6.50
La Binchoise Brune	25oz	14.00
La Chouffe Ale	25oz	14.00
La Chouffe McChouffe	25oz	14.00
La Trappe Quadruple	25oz	14.00
Lefe Blonde	12oz	5.00
Lindeman's Cuvee Rene	25oz	16.00
Lindeman's Framboise	12oz	9.00
Lindemans Peach	12oz	9.00

 Beauty is in the eye of the beerholder 

Lucifer Golden Ale	12oz	6.50
Maredsous 10°	11.2oz	7.00
Maredsous 8°	11.2oz	6.00
Orval	11.2oz	7.50
Piraat	11.2oz	6.00
Poppering Hommelbier	11.2oz	6.50
Rocheft 8°	12oz	9.00
St. Bernardus Abbey ABT 12%	12oz	7.50
St. Bernardus Abbey Prior 8%	12oz	7.50
St. Bernardus Abbey Tripel 7.5%	12oz	7.50
Vuuve Belgian White	12oz	6.50
Westmalle Dubbel	12oz	8.00
Westmalle Triple	12oz	8.00
Westvleteren 8°	12oz	11.00

Canada

Unibroue Don Dieu	12oz	5.75
Unibroue Eau Benite	12oz	5.75
Unibroue La Fin du Monde	12oz	5.75
Unibroue La Maudite	12oz	5.75

England

Blue Bird Bitter	16oz	6.50
Fiddler's Elbow	16oz	7.00
Fullers ESB	12oz	5.00
Fullers London Pride	12oz	5.00
Hobgoblin Strong Ale	16oz	6.50
Hop Back Summer Lightning	16.9oz	7.50
Sam Smith Imperial Stout	12oz	5.75
Sam Smith IPA	12oz	5.75
Sam Smith Nut Brown Ale	12oz	5.75
Sam Smith Oatmeal Stout	12oz	5.75
Sam Smith Pale Ale	12oz	5.75
Sam Smith Pure Lager	12oz	5.75
Sam Smith Taddy Porter	12oz	5.75
St. Peter's English Ale	12oz	5.75
St. Peter's Porter	12oz	5.75
Youngs Dirty Dicks	16.9oz	5.75

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