



Featuring Today's Recipe Compliments of:
Napa Smith Brewery and Calmart Sausages

Pilsner Paired with Chicken Basil Sausage

Tasting Notes: Pilsner

Available: Year Round, Limited Availability

Alcohol by Volume: 5%

Color: Golden

Bitterness: 20 IBUs

Malts: Weyerman, Global, Best, Bohmeian Pils

Hops: Cluster, Mt Hood, Perle

Pairs with: Brick oven pizza, fresh fish and sautéed shrimp

Available in: 12oz., 1/6bbl kegs, 1/2bbl kegs

Our Pilsner is balanced, complex and refreshing all at the same time. We use traditional Bohemian and Bavarian malts and add European Noble hops for a slightly spicy aroma. This brilliant, golden colored beer is full of malt flavor with a medium body and soft bitterness that won't linger. The result is a beer that brings the flavors of the finest Old World Pilsners to the New World.

Amber Ale Paired with Garlic Fennel Pork Sausage

Tasting Notes: Amber Ale

Available: Year Round

Alcohol by Volume: 5.7%

Color: Copper

Bitterness: 25 IBUs

Malts: 2 Row, Munich, Honey, Red, Amber, ESB

Hops: Centennial, Mt. Hood, Sterling

Pairs with: Barbecued meats, risotto, and dry aged cheese

Available in: 12oz., 22oz. 1/6bbl kegs, 1/2bbl kegs

Our Amber Ale is medium bodied with a subtly sweet malt character in the aroma. It is a faithful adaption of the American Amber style with enhanced complexity and richness due to our use of seven different types of malt and four unique varieties of hops. With its full malt profile and a soft hop character, this Amber Ale is rich and balanced

