

Washington Beer News

Ten Herbert's Showcase

To commemorate the 10-year anniversary of the Cask Festival we're going to brew ten different versions of the Herbert's Legendary Cask Festival Ale this year. The Herbert's is normally brewed collaboratively by a group of Washington breweries for the Cask Fest and the recipe has been passed on from one host brewery to the next. This year some of them will be brewed independently by a Washington brewery and some will be a collaborative effort by multiple breweries. Although they all will be based on the same recipe, or the variations of the original, each brewer will add their own personal twist so you can expect to see ten wildly different and intriguing versions of the Herbert's! So what kind of beer is it? Some brewers say Herbert's is a Northwest-style Pale, Amber, or even Imperial IPA. In other words whatever they think best represents the Northwest/Washington-style beer.

I'm sure you're dying to try all ten versions of the Herbert's but ten beers is a lot especially when there will be 60+ more beers at the Cask Fest. Not to worry- there will be a few places where you can try the Herbert's prior to the event. A few weeks before the Cask Festival there will be three release parties hosted by Latona Pub, Beveridge Place Pub and Malt & Vine. Each release part will debut a few versions of the Herbert's (brewery lineup and exact dates TBA). Then on Friday, March 27, the day before the Cask Fest, Brouwer's will tap all ten versions of the Herbert's as a preview of the event.

As for the Cask Festival itself, there are still plenty of tickets left but we noticed more and more people are buying tickets early every year. So if you know you're going then get your tickets now! Tickets are available online now and they will also become available at ticket outlets in the next 1-2 weeks.

2009 Washington Cask Beer Festival

Saturday, March 28th
Seattle Center Fisher Pavilion
305 Harrison St. Seattle, WA 98109
Session 1: 12-4pm & Session 2: 6-10pm
\$35 advance/\$40 at the door.
WABL discount \$5 off
Separate tickets required for each session.

Volunteers needed for the Cask Festival

We are looking for a few volunteers to help with the operation of the event. The shift schedule is as below. Volunteers will receive free admission AFTER the completion of the shift. If you are interested please send me an email at lisa@washingtonbeer.com with your preferred shift. First come, first serve. We'll start recruiting non-WABL volunteers in next week (there are already a few people on the waiting list).

Set up	9:30am-12:30pm
Session 1	12:00pm-3:30pm (free admission for session 2)
Session 2	5:30pm-8:30pm (free admission for between 8:30-9:30pm. Taps close at 9:30pm)

WABL email group update

We are excited to see so many of you join the WABL email group! Now the group has 250 subscribers which include dozens of the Guild member brewers as well. In case you new to the Yahoo email groups here are some helpful tips:

Sending a message to the group:

Sending a message is very easy. You can email the entire group by simply emailing to wabl@yahogroups.com.

Functions by page:

Home	WABL Yahoo group home page
Message	Displays messages
Files	Archives WABL/Washington Beer related files such as past newsletters, Guild member brewery list, etc.
Photos	Archives photo albums with photos from WABL events and other Washington Beer-related events
Links	Lists links to Washington Beer-related sites

Database	Contains a list of current Guild member breweries. You can check who's currently participating in the WABL Passport program here. 2009 membership list will be updated in 1-2 weeks.
Polls	Allows to take polls on a next WABL event location, t-shirt ideas, etc.
Members	Lists members who are subscribed to the group
Calendar	Lists Washington Beer-related events. This calendar is updated frequently.

To subscribe:

You can subscribe to the group by going to www.groups.yahoo.com/group/wabl and requesting to be added to the group. Once a moderator verifies your WABL membership status you will receive a notice confirming your subscription.

Black Raven update

I'm sure many of you have been patiently waiting for the opening of Black Raven Brewing Co., a new brewery by none other than Beaux Bowman, our beloved WABL Committee member! I can tell you that Beaux & Co. are working really hard and making great progress. Here's a message from Beaux to WABL:

"BLACK RAVEN BREWING COMPANY – Redmond, WA

Progress report:

We would like to thank all the WABL members who have helped encourage us over the last two years of this exciting project. Our construction is going well and things are shaping up nicely. We are estimating an opening date in March but at this point, it is hard to nail that down to a specific day. We are striving to be the Eastside's home for small-batch brewed ales of great distinction and character. The Black Raven Brewery will also feature a cozy retail taproom for our guests to enjoy a pint or grab beer to go. We are busy working on the opening line up of beer and expect to have about 5 standards and a specialty line of bottle conditioned goodness. Please visit our website at www.blackravenbrewing.com to stay up to date with our progress and for further information. We hope to host a WABL event as soon as possible! Thanks for all your support and for being a part of WABL.

Beaux Bowman – Head Brewer/Owner"

New pub to open in Greenwood

Jeff Smiley from Baron Brewing Co. is one of the busiest guys in the beer business. In addition to popular Baron he started brewing ales under his new brewery, Three Skulls Ales (see the "New and Seasonal Releases" section below), and now is opening a new pub in the Greenwood neighborhood. Pillagers Pub is scheduled to open at the end of February and will feature both Baron and Three Skulls beers.

Pillagers Pub

8551 Greenwood Ave. N.
Seattle, WA 98103
Opening in late February

A new brewery coming to Fremont in March

Fremont Brewing Co. is scheduled to open in March. More information to come soon...

Fremont Brewing Co.

3409 Woodland Park Ave N
Seattle, WA 98103
www.fremontbrewing.com

Art of the Darkness returns to Big Time

Remember Big Time did an impromptu WABL event called "Art of the Darkness" last year? You might also remember that the brewery was packed with all the dark (Washington) beer lovers! "Art of the Darkness" returns to Big Time on February 12th and this year's event will feature eight different dark beer. They are also partnering with Theo Chocolate who will bring their finest organic chocolate to pair with the beer.

Art of the Darkness

Thursday, February 12th, 4 p.m.-
Big Time Brewery

4133 University Ave. NE
Seattle, WA 98105
www.bigtimebrewery.com

Seattle Beer Week

Here's great news for beer lovers in Seattle and beyond. A few beer-loving individuals are organizing Seattle Beer Week during the week of May 7-17th. Seattle Beer Week is a week that will celebrate and showcase the tight-knit beer community of the Northwest, especially the Seattle beer market. Modeled after the successful San Francisco Beer Week and Philadelphia Beer Week, Seattle Beer Week will present a series of events involving great beer at local establishments. I'm sure it will be a very busy week (plus a few days) for all the WABL members!

You can visit their web site at www.seattlebeerweek.com for more information. The web site is frequently updated as more details are confirmed. Here are some of the events scheduled so far:

May 7 th	Seattle Beer Week kick-off at Pike
May 8 th	Ale of Two Cities release at Naked City
May 9 th	Elysian Beer Festival at Elysian Fields
May 10 th	Old Sol Vertical at Big Time
May 11 th	Trappist Paired Dinner at Quinn's
May 12 th	Pig roast with Lazy Boy & Victory brews at the Pub at Pipers Creek
May 13 th	Beer & Brat Tasting at Shultzzy's
May 14 th	Sour Beer Fest at Brouwer's Cafe
May 15 th	Beer & Cheese dinner at the Pillager's Pub
May 16 th	Seattle vs the Red Sox. Beers at Elysian Fields
May 17 th	Week End Party and BBQ at The Dray

Elysian and New Belgium collaboration

Elysian has just brewed the first Collabeeration beer with New Belgium. New Belgium Brewing is now a legal brewer in the State of WA, operating within the Elysian Capitol Hill brewery. The first version of The Trip, a Belgian-style Trippel/IPA hybrid was brewed recently. A release at the end of February is scheduled for this draught-only product at fine beer retailers around the Puget Sound. It will of course be on tap at all three Elysian locations.

WABL Exclusive Offers

Every month, WABL members enjoy a number of exciting offers from Washington Brewers Guild, Guild member breweries, and sponsors. This month's offers are:

- **February WABL Event @ Big Al** On February 7th Big Al is inviting WABL members to try their new seasonal, Belgian Triple before anyone else. WABL members will also receive special pricing (\$1 off draft beers, discounted growlers, merch, etc). Passport required.
- **Pike Old Bawdy Vertical Tasting** On February 8th The Pike Brewing Co. is hosting a vertical tasting of Old Bawdy Barley Wine featuring kegs from '94, '96, '97, '06, '07 & '08. WABL members will receive a special discount tasting price at \$15.00 (regular \$18.00). Passport required. The event itself is limited to 100 people. Email mstclair@pikebrewing.com to RSVP.
- **Cask Festival** The Washington Beer Commission will present the 10th annual Cask Beer Festival on March 28th at the Seattle Center Fisher Pavilion. WABL members will receive \$5 off tickets (online promo code will be emailed) and special WABL tasting glass. Exclusive WABL Beer will be also available to members at the Merchandise Booth. Passport required.

Event Calendar

(Please note that event schedule could change after we receive the information from breweries or after the newsletter is published. It is always a good idea to call and confirm the schedule.)

Style Night at 99 Bottles (Tuesday, February 3rd, 5-7 p.m.)

99 Bottles
35002 Pacific Hwy S.
Federal Way, WA 98003
www.99bottles.net

February's style is PORTER beers. Stop by and sample 6 porters for \$5, with ID. Club member: \$2.50.

Snoqualmie Falls Brewers Night (Thursday, February 5th)

Meconi's Pub & Eatery
709 Pacific Ave.
Tacoma, WA 98402
(253) 383-3388
www.tacomapub.com

Come on down to sample some of Snoqualmie Falls beers, including the newly released Black Frog Nitro Oatmeal Stout at this Tacoma Institution.

Hale's Brewers Night (Thursday, February 5th, 7 p.m.-)

Beveridge Place Pub
6413 California Ave SW
Seattle, WA 98136
www.beveridgeplacepub.com

The crew from Hale's will bring Mongoose IPA, Troll Porter, Kolsch, and more. Of course, goodies will be raffled off to those who enjoy a pint or two.

WABL Event @ Big Al Brewing (Saturday, February 7th, 12 p.m.-)

Big Al Brewing
9832 14th Ave. SW
Seattle, WA 98106
(206) 453-4487
www.bigalbrewing.com

Pike Old Bawdy Barley Wine Vertical Tasting (Sunday, February 8th, 2-6 p.m.)

The Pike Pub Museum Room
1415 1st Ave.
Seattle, WA 98101
(206) 622-6044
www.pikebrewing.com

The Pike Brewing Co. is hosting a vertical tasting featuring '94, '96, '97, '06, '07 & '08 Old Bawdy. \$18.00 per person. A special offer of '08 snifters for only \$5 between 2-6pm. Limited to 100 people. Email mstclair@pikebrewing.com to RSVP.

Chuckanut Brewery Tour (Sunday, February 8th, 12 p.m.-)

Chuckanut Brewery & Kitchen
601 W. Holly St.
Bellingham, WA 98225
(360) 752-3377
www.chuckanutbreweryandkitchen.com

1 hour tour with Brewmaster Will Kemper; discussion about brewing process, specialized high tech brewing system, beers we brew, along with a question and answer session, \$5 tastes (over 21 yrs), lunch menu available in the kitchen after the tour.

Wine & Dine at the Marina (February 9-10)

Ice Harbor Brewing at the Marina
350 Clover Island Drive
Kennewick, WA
(509) 586-3181
www.iceharbor.com

Hedges Winery will be the featured winery for this Wine and Dine. Ice Harbor will be preparing a delicious seafood menu, starting with a Crab Bisque as our appetizer followed by an entree of Grilled Salmon with Herb Mayonnaise sauce, Roasted Asparagus Parmigiano, and side of Crawfish and Andouille Bread Pudding. And last but not least, a wonderful Raspberry Chocolate Brownie for dessert. A limited number of tickets available so contact Ice Harbor Brewery at the Marina.

Elliott Bay Brewers Night @ Naked City (Tuesday, February 10th)

Naked City Taphouse
8564 Greenwood Ave N
Seattle WA 98103
(206) 838-6299

www.nakedcitybrewing.com/

There will be Pro-Am Imperial IPA, Smoked Porter, a blended barrel-aged beer, a von Boorian Belgian ale, and one other beer TBD (maybe a cask) by Elliott Bay.

Cask Second Wednesday (Wednesday, February 11th, 3:00 p.m.-)

Elliott Bay Brewhouse & Pub
255 SW 152nd St.
Burien, WA 98166
(206) 246-4211

www.elliottbaybrewing.com

Featured cask: Saison von Boorian

Pre-Valentine Beer & Chocolate Festival (Thursday, February 12th, 6-9 p.m.)

The Pike Pub
1415 1st Ave.
Seattle, WA 98101
(206) 622-6044

www.pikebrewing.com

Local chocolate producers, paired with beer, spirits and wine. The chocolates will be available for purchase for those last minute gift buyers and there will be a charge for tasting and imbibing.

Art of the Darkness (Thursday, February 12th)

Big Time Brewery
4133 University Ave. NE
Seattle, WA 98105

www.bigtimebrewery.com

Boundary Bay Cask Night (Thursday, February 12th, 6 p.m.-)

Beveridge Place Pub
6413 California Ave SW
Seattle, WA 98136

www.beveridgeplacepub.com

Bellingham's finest are checking stock to make sure we get a hoppy elixir for your enjoyment!

Valentine's Day Dinner (Saturday, February 14th)

Boundary Bay Brewery
1107 Railroad Avenue
Bellingham, WA 98225

www.bbaybrewery.com

A special menu and live music by the Mt. Baker Toppers. Reservations recommended.

Valentine's Day Dinner (Saturday, February 14th, 6-11 p.m.)

Hale's Ales Brewery & Pub
4301 Leary Way, NW
Seattle, WA 98107

www.halesales.com

Hale's is putting together an evening that caters to the romantic with a beer lover's passion. Make reservations now and they will set aside a table for two or four. Dinners will be served in the decorated pub between 6pm-11pm, you schedule your time. Unbelievably priced so that you won't be able to say no- \$34.95 per couple OR \$19.95 for singles. Make reservations early.

Menu

Appetizer

Crab Cakes on a Bed of Fresh Salsa Verde
Paired with Hale's Crisp Kolsch
Caesar Salad

Entrée

Sautéed Garlic Prawns & Choice Filet Mignon (or just prawns or filet), specially prepared potatoes & vegetables
Paired with Hale's Red Menace

Dessert

Just for the two of you
Mystery Chocolate Decadence
Paired with Hale's Full Flavored Time Honored Rudyard's Rare Barley Wine

Valentine's Day Prime Rib Dinner (Saturday, February 14th, 4-9 p.m.)

Ice Harbor Brewing at the Marina
350 Clover Island Drive
Kennewick , WA
(509) 586-3181

www.iceharbor.com

Bring your special someone to Ice Harbor at the Marina on Valentine's Day for a wonderfully prepared meal just for you and yours. Serving Prime Rib with your choice of shrimp skewers, oysters or prawns. Served with baby red potatoes or jasmine rice, asparagus, soup or salad, garlic toast and a fabulous dessert! Make your reservations now and spend an evening of candlelight dinner and special memories. Reservations recommended.

Valentine's Day Beer & Chocolate Tasting (Saturday, February 14th, 4-6 p.m.)

99 Bottles
35002 Pacific Hwy S.
Federal Way, WA 98003

www.99bottles.net

\$5 with ID. Club member: \$2.50. Stop by with your sweetie on the way to an area restaurant.

Marina's "Brew Master's" Dinner (Wednesday, February 18th, 6 p.m.-)

Ice Harbor Brewing at the Marina
350 Clover Island Drive
Kennewick , WA
(509) 586-3181

www.iceharbor.com

Join Ice Harbor on February 18th for the 1st "Brew Master's" Dinner. There will be a 4 course brewers dinner consisting of Cheese Stuffed Jumbo Shrimp with Bacon, a Chinese Chicken Salad with Ginger Beer Vinaigrette, Roast Pork Tenderloin in Brown-Ale Cranberry Chipotle cream sauce with Rice Pilaf, and for dessert a Stout Chocolate Tiramisu. Each course will be paired with a selected beer and a brewer will be there to enlighten you about each beer. Cost is \$40 per person. Pre-paid reservations only.

Cask Third Thursday (Thursday, February 19th, 3 p.m.)

Elliott Bay Brewery & Pub
4720 California Ave. SW
Seattle, WA 98116
(206) 932-8695

www.elliottbaybrewing.com

On the third Thursday of each month Elliott Bay West Seattle taps a cask-conditioned keg of beer from their sister pub in Burien. It's usually something unique and only for the W. Seattle patrons. Featured cask on February 19th is Burien Birthday Beer #2, Marzen Lager.

Specialty Beer Tapping (Thursday, February 19th, 6-7 p.m.)

Rock Bottom Brewery
550 106th Avenue, Suite 103
Bellevue, WA 98004
(425) 462-9300

www.rockbottom.com

Once a month the Rock Bottom brewmaster makes something special and picks a night for the unveiling. Here's your chance to meet the brewer and enjoy \$1 pints of this specialty brew from 6pm-7pm. This month's featured beer is Fire Chief Ale.

Dick's Beer Tasting @ 99 Bottles (Saturday, February 21st, 3-6 p.m.)

99 Bottles

35002 Pacific Hwy S.
Federal Way, WA 98003
www.99bottles.net

Meet & greet with Derek Wilmot of Dick's Brewing Co. of Centralia. Sample 6 Dick's beers for \$1 from 3:00 to 6:00 p.m. ID required.

Winter Brewmaster's Dinner (Monday, February 23rd, 6 p.m.-)

Chuckanut Brewery & Kitchen
601 W. Holly St.
Bellingham, WA 98225
(360) 752-3377
www.chuckanutbreweryandkitchen.com
Menu & Beer details to follow...

Fat Tuesday Celebration (Tuesday, February 24th)

Boundary Bay Brewery
1107 Railroad Avenue
Bellingham, WA 98225
www.bbaybrewery.com
Featuring Dixieland Jazz and special menu.

Burien Artisan Dinner (Thursday, February 26th, 7 p.m.-)

Elliott Bay Brewhouse & Pub
255 SW 152nd St.
Burien, WA 98166
(206) 246-4211
www.elliottbaybrewing.com
Elliott Bay will present five courses of sustainable and locally sourced gastronomic delights along with seasonal house favorites and some fancified barrel-aged ales. Pre-payment and reservations are required. Please ask a bartender or server for more information or to sign up.

Anacortes Brewers Night (Thursday, February 26th)

Beveridge Place Pub
6413 California Ave SW
Seattle, WA 98136
www.beveridgeplacepub.com

Barleywine Bacchanal (February 27th -)

Beveridge Place Pub
6413 California Ave SW
Seattle, WA 98136
www.beveridgeplacepub.com

Beveridge Place Pub's 6th annual Barleywine Bacchanal is the time of year to come celebrate the world's biggest, boldest brews. Not familiar with Barleywine? This traditional week long celebration is the best way to learn, and enjoy these beers, hands down! With 20 taps dedicated to these bold brews, from all over the country, and even some great vintage tastings, every day is something new. we'll rotate between beers, and years, and the fun won't stop coming till all the beer is gone (or we have to close, thank you Washington State Liquor Law!). So come on down, drink some beer, play some pool, steel tip darts, foosball or "Skittles" (English traditional game, its like tether ball, bowling, cribbage, and a few other games all rolled into one.).

Elysian Winter Beer Festival (Saturday, February 28th)

Elysian Brewing Co.
1221 E Pike St.
Seattle, WA 98122
www.elysianbrewing.com

Burien Brewhouse Birthday (Saturday, March 7th)

Elliott Bay Brewhouse & Pub
255 SW 152nd St.
Burien, WA 98166
(206) 246-4211
www.elliottbaybrewing.com

Burien Brewhouse will celebrate its 2nd Anniversary on Saturday, March 7. There will be music and a special Burien Birthday Beer- *Märzen*, the brewery's very first lager, on tap.

Support Washington Beer Night @ Diamond Knot (Wednesday, March 18th)

Diamond Knot Brewing Co.

621 A Front St.

Mukilteo, WA 98275

www.diamondknot.com

Featured brewery: Elysian Brewing Co.

Hard Liver Barleywine Fest (March 21st -)

Brouwers Café

400 N. 35th St.

Seattle, WA 98103

www.brouwerscafe.com

www.hardliver.com

The seventh annual Hard Liver Barleywine Fest will be kicking off Saturday March 21st 2009 at Brouwer's Café. Judging begins at 9am, and the doors open to the public at 11am. The Festival runs all week, so if you didn't get to try all 50 in one day, come on back! No Cover.

Latona Cask Beer Dinner (Monday, March 23rd, 7 p.m.-)

Latona Pub

6423 Latona Ave NE

Seattle, WA 98115

(206) 525-2238

www.3pubs.com

Elysian Brewers Night (Wednesday, March 25th)

Parkway Tavern

313 N I St

Tacoma, WA 98403

(253) 383-8748

Northern Lights Brewers Night (Thursday, March 26th)

Beveridge Place Pub

6413 California Ave SW

Seattle, WA 98136

www.beveridgeplacepub.com

Ten Herbert's Showcase (Friday, March 27th)

Brouwers Café

400 N. 35th St.

Seattle, WA 98103

www.brouwerscafe.com

2009 Washington Cask Beer Festival (Saturday, March 28th, 12-4pm & 6-10pm)

Seattle Center Fisher Pavilion

305 Harrison St.

Seattle, WA 98109

www.washingtonbeer.com

Brewmasters Dinner in Ray's Cafe (Wednesday, April 1st)

Ray's Boathouse Cafe

6049 Seaview Avenue NW

Seattle, WA 98107

(206) 782-0094

www.rays.com

\$45.00 per guest, tax and gratuity additional. Ray's Brewmasters Dinner always sell out very quickly so call for availability and reservations soon.

Elysian Brewers Night (Saturday, April 4th)

Dog and Pony Alehouse

351 Park Ave N
Renton, WA 98055
(425) 254-8080

Hops and Props: An Aviation-Themed Craft Beer Tasting Event (Saturday, April 18th, 7-10 p.m.)

The Museum of Flight
9404 East Marginal Way S.
Seattle, WA 98108-4097

www.museumofflight.org/hopsandprops

Now in its seventh year, "Hops and Props" combines the Museum's exciting environment with the best of brews, music by the Dudley Manlove Quartet and catered food from Catering by McCormick and Schmick's. 50 breweries will be on hand, so inquiring guests can sample the finest examples of the brewers' art while expert brew masters answer their every question. Tickets are \$50 for Museum members, \$60 for general admission and \$30 for designated drivers. Tickets are available at the Museum Store and online. All attendees must be 21+ years of age—valid photo identification will be required at the door for entry.

Leavenworth Ale-Fest (April 18th-19th)

Leavenworth Festhalle
1001 Front Street
Leavenworth, Washington

www.leavenworthalefest.com

4th Annual Barleywine Fest (Saturday, April 25th)

Parkway Tavern
313 N I St
Tacoma, WA 98403
(253) 383-8748

New and Seasonal Releases

Buck Mulligan's Dublin Stout, *Big Time Brewery*, www.bigtimebrewery.com

A smooth, eminently drinkable stout on the order of Guinness draft, poured with Nitrogen to provide the solid and creamy head. Dublin stout is fairly light in alcohol (approximately 3% by weight) and mouth-feel. It is made with Great Western Klages & Harrington 2-row pale malt, Hugh Baird roasted barley, and unmalted flaked barley. It is bittered with Northwest Centennial hops; no aroma hops are used. Starting gravity was 10.98 Plato (approx. 1.044 specific gravity); finishing gravity was approximately 3.5 Plato (1.014 SG). Approximately 20 IBU.

Damned Spot Strong Scottish Ale, *Big Time Brewery*, www.bigtimebrewery.com

Perspective IPA, *Big Time Brewery*, www.bigtimebrewery.com

Yet another of Big Time's signature big, bold and assertive IPAs. Simcoe and Amarillo hops dominate this one. O.G. 16.8, 6.5% ABV.

Tinderstick ESB, *Big Time Brewery*, www.bigtimebrewery.com

Chocolate Porter, *Elliott Bay Brewing Co.*, www.elliottbaybrewing.com

Garnet-colored ale infused with organic nibs from Theo Chocolate in Fremont.

Hop Scotch, *Elliott Bay Brewing Co.*, www.elliottbaybrewing.com

Brown and boldly hoppy with plenty of malt goodness.

Old Bawdy Barley Wine, *Pike Brewing Co.*, www.pikebrewing.com

Barley Wine is bottled poetry. Old Bawdy is Pike's most extreme beer, brewed with a blend of grist made with enormous quantities of the finest bisquety malts; sweet and earthy with various roasts playing off of one another like sunshine on a field of barley. Balancing this liquid bread, are incredible quantities of a sensual blend of hops of different varieties, all from the Yakima Valley, and harvested in 2008. Oh dear, Old Bawdy's brewed but once a year!

Maibock, *Scuttlebutt Brewing Co.*, www.scuttlebuttbrewing.com

Fat Woody, *Silver City Restaurant & Brewery*, www.silvercitybrewery.com

What happens when Silver City brewers take a world class beer like Fat Bastard Scotch Ale and age it for over a month on American white oak? A completely unique and wonderful beer emerges. The slight peaty, intensely malty scotch ale and the complex vanilla character of the oak meld seamlessly over time to create an exceptionally satisfying beer. 9.2 % ABV.

Beautimus, *Silver City Restaurant & Brewery*, www.silvercitybrewery.com

A traditional German wheat bock with a balanced spicy clove character, slight roasted malt flavor and rich amber color. 6.8% ABV.

Duckabush Brown Ale, *Silver City Restaurant & Brewery*, www.silvercitybrewery.com

A NW Style Brown Ale Brewed with caramel and chocolate malt for a rich brown color and a nutty, toffee character. Northwest Columbus hops add a distinctive floral finish. 5% ABV.

Black Frog Nitro Oatmeal Stout, *Snoqualmie Falls Brewing Co.*, www.fallsbrew.com

Brewed in the spirit of the classic Irish Stouts such as Guinness, Murphy's, and Beamish, Black Frog Nitro Oatmeal Stout has many of the same ingredients, including un-malted roasted barley to give it that semi-acidic roasty tang. But then just to be different, they also use chocolate malt to produce an espresso coffee character. However the single most unique ingredient is the use of rolled oats instead of flaked barley. When used in the mash the rolled oats produce a silky smooth mouth feel which, combined with the special nitrogen pouring technique, gives this great stout it's smooth texture. 1.056 O.G. 4.8% ABV 28 IBU

Athanum Imperial IPA, *Snoqualmie Falls Brewing Co.*, www.fallsbrew.com

Brewers Choice. A relatively new hop variety called Athanum (pronounced "uh-TAN-um") which is grown in the Yakima Valley. It has citrusy characteristics similar to Cascade, a classic northwest hop. This juiced up imperial IPA was hopped at a rate three times greater than the Wildcat! Very limited availability. Call the Taproom to see if it's available. 8% ABV.

The Instigator" Doppelbock, *Snoqualmie Falls Brewing Co.*, www.fallsbrew.com

Brewers Choice. Here's a twist on an old style – a Dopple (double) bock bier brewed with Snoqualmie's super clean ale yeast! In Germany, affixing the suffix "~ator" to a word indicates a bock bier with a higher ABV than a standard bock. While it doesn't literally mean "double strength", it will be dark in color, quite malty, and dangerously drinkable. Snoqualmie makes theirs with a blend of dark malts including Special B, Black Patent, and Dark Munich, and hop it with Glacier and Spalt. 7.1% ABV.

Black Bonney Porter, *Three Skulls Ales*

A hoppy English porter with rich black color and aromas of roasted coffee, dark chocolate, toffee and caramel. The smooth flavor comes from a blend of deep roasted English malts. Black Bonney is a rich and powerful beer with a slightly lingering hop finish. 7% ABV.

CutThroat Red, *Three Skulls Ales*

CutThroat Red is a deep amber red ale with a wonderful caramel aroma. The caramel aroma continues into the flavor and combines with some dried fruit added in. The caramel is well balanced with nice hop bitterness finish. 6.5% ABV.

Pillagers Pale, *Three Skulls Ales*

A traditional Northwest Pale Ale dry-hopped with Cascade hops to give it an incredible citrus aroma. This exceptionally full-bodied pale ale balances the citrus and earthy northwest hops for a refreshing flavor. 5.5% ABV.