

Special: Miscellaneous Sours

Cosecration

American Wild Ale Aged in Cabernet Sauvignon Barrels with Currants

Russian River Brewing Company

Brewmaster Vinnie Cilurzo

Santa Rosa, California

Limited Seasonal.

Limited availability in 375ml bottles and on draft.

ABV: 10%

Aged for 4 to 8 months with black currants, Brettanomyces, Lactobacillus, and Pediococcus added to each barrel.

Red Poppy Ale

Flanders Red Ale brewed with Cherries,

Aged in Oak Barrels

The Lost Abbey

Brewmaster Tomme Arthur

San Marcos, California

Limited Mid-Winter Seasonal.

Limited availability in 375ml, 750ml bottles, draft.

ABV: 5.5%

Brewed from a brown ale base and aged in our oak barrels for over 6 months.

Girardin Gueuze 1882 (Black Label)

Lambic

Brouwerij Girardin

Brewmaster Paul Girardin

Belgium

Available year round.

ABV: 5%

Cascade Blueberry

NW Style Sour Ale Aged in Oak Barrels w/ Blueberries

Cascade Brewing at Racoon Lodge

Brewmaster Ron Gansberg

Protland, Oregon

Limited Seasonal.

Limited availability in 750ml bottles and on draft.

ABV: 7.33%

Blend of wheat and blonde ales, aged in oak barrels for six months, then additionally aged four months on fresh blueberries.

La Folie

Flanders Oud Bruin

New Belgium Brewing

Brewmaster Peter Bouckaert

Fort Collins, Colorado

Available year round.

Available in 12oz bottles, 6packs, draft.

ABV: 6%

Flemish Sour Brown Ale fermented in stainless then transferred to French Oak barrels for 1-4 years of aging then blended to taste.

Rosé de Gambrinus

Lambic- Fruit (Raspberry)

Brasserie Cantillon

Brewmaster Jean-Pierre Van Roy

Brussels, Belgium

Limited availability year round.

Available in 375ml, 750ml bottles, draft.

ABV: 5%

Blended Lambic, brewed and aged with raspberries.