

BARREL AND SOUR FEST 2021

MONDAY MAY 3

BARREL:
CREATURE COMFORTS YONAH SKINS
(ATHENS, GA) 7.1% ABV

YONAH SKINS IS AN OAK-AGED LAGER WITH LOCAL GRAPE SKINS FROM YONAH MOUNTAIN VINEYARDS' 2019 PETIT VERDOT HARVEST. AFTER A STAINLESS-STEEL FERMENTATION, THE BEER IS TRANSFERRED INTO OAK BARRELS WITH PRESSED GRAPE SKINS TO REST INSIDE OF OUR WALK-IN COOLER FOR SIX MONTHS. THIS BEER IS A PROUD ADDITION TO OUR FRUITED MIXED-CULTURE FARM CELEBRATIONS, A CONTINUING EFFORT TO EXPLORE THE HISTORICAL RELATIONSHIP BETWEEN BREWERS AND FARMERS.

7 OZ - \$6.99 13 OZ - \$11.99

TUESDAY MAY 4

BARREL:
TERRAPIN WATERMELON GOSE AGED IN GIN BARRELS
(ATHENS, GA) 7.26% ABV

OUR SEASONAL WATERMELON GOSE WAS DELICATELY AGED IN GIN BARRELS FROM A SMALL DISTILLERY IN THE NORTH EAST. THE SMELL OF WATERMELON DOMINATES THE BEER'S AROMA FOLLOWED BY NOTES OF AMERICAN OAK AND BOTANICALS FROM THE CONTACT WITH THE GIN BARRELS. THE FINISH IS TART WITH HINTS OF WATERMELON, OAK AND AN HERBAL COMPLEXITY.

7 OZ - \$6.99 13 OZ - \$10.99

WEDNESDAY MAY 5

BARREL:
SCOFFLAW NEOPOLITAN BARREL AGED ABSENTIUM
(ATLANTA, GA) 13.9% ABV

IMPERIAL STOUT AGED FOR 14 MONTHS IN BOURBON BARRELS WITH ADDED VANILLA BEANS, STRAWBERRY, AND COCOA NIBS. A DELIGHTFULLY BOOZY AND EASY DRINKING IMPERIAL STOUT PAYING HOMAGE TO THE CLASSIC FLAVORS OF NEAPOLITAN ICE CREAM.

7 OZ - \$5.99 13 OZ - \$9.99

THURSDAY MAY 6

BARREL:
CHERRY STREET APPLE BRANDY BARREL AGED OASIS
(CUMMING, GA) 10.5% ABV

OASIS IS AN IMPERIAL STOUT OF THE HIGHEST REGARD INFUSED WITH SARSAPARILLA WHISKEY SOAKED COCOA NIBS & VANILLA BEANS. THIS PARTICULAR BATCH WAS AGED IN SMALL BATCH APPLE JACK BRANDY BARRELS FOR 12 MONTHS.

7 OZ - \$5.99 13 OZ - \$9.99

FRIDAY MAY 7

BARREL:
PIPEWORKS BARREL AGED SADDLE UP
(CHICAGO, ILLINOIS) 11.3 %ABV

2017 & 2018 BARREL AGED BARLEYWINE ALE WITH 2020 BARLEYWINE ALE FINISHED WITH CHERRY. AGED IN HEAVEN HILL BOURBON BARRELS. 2020 RELEASE.

7 OZ - \$7.99 13 OZ - \$11.99

SATURDAY MAY 8

BARREL:
PONTOON BARREL AGED SMOKED PECAN PIE PORTER
(SANDY SPRINGS, GA) 6.3% ABV

THIS BARREL AGED SMOKED PORTER WAS AGED ON BUFFALO TRACE BARRELS FOR A YEAR AND THEN BLENDED WITH PECANS, VANILLA, CINNAMON AND GRAHAM CRACKER. THE COMBINATION OF SMOKY FLAVORS ARE BALANCED WITH THE FLAVORFUL ADJUNCTS FOR A LIGHTER MORE APPROACHABLE SMOKED PORTER

7 OZ - \$5.99 13 OZ - \$9.99

SUNDAY MAY 9

BARREL:
WICKED WEED DARK AGE
(ASHEVILLE, NORTH CAROLINA) 11.8% ABV

BOURBON BARREL AGED IMPERIAL STOUT WITH COFFEE. BARREL AGED IN A TEMPERATURE CONTROLLED BARREL HOUSE FOR 8 MONTHS IN KENTUCKY BOURBON BARRELS MADE FROM AMERICAN OAK. 1 LB PER BARREL MOUNTAIN AIR ROASTING BLACK BALSAM AND BLACK MOUNTAIN COFFEE IS ADDED POST BARREL AGING. COFFEE IS EXTRACTED USING THE COLD BREW METHOD. THE TASTE IS A ROASTY, MALTSWEETNESS WITH NOTES OF BROWN SUGAR, BOURBON, RAISINGS, FIGS, VANILLA AND HONEY

7 OZ - \$7.99 13 OZ - \$13.99

SOUR:
TUCKER PINOT BARREL AGED GOSEANNA
(TUCKER, GA) 4.5% ABV

BARREL-AGED IN NAPA VALLEY PINOT NOIR WINE BARRELS FOR 8 MONTHS, OUR BARREL-AGED GOSEANNA BOASTS AROMAS OF RIPE GRAPES AND APRICOTS. COMPLEX OAKY FLAVORS SHINE THROUGH INCLUDING VANILLA AND BAKING SPICE FROM AGING IN THE BARRELS.

7 OZ - \$4.99 13 OZ - \$7.99

SOUR:
ALLAGASH COOLSHIP RESURGAM
(PORTLAND, MAINE) 6.4% ABV

COOLSHIP RESURGAM IS BREWED WITH PILSNER MALT, RAW WHEAT, AND AGED HOPS. THE BEER IS COOLED OVERNIGHT USING OUTSIDE AIR TEMPERATURE IN A TRADITIONAL LARGE, SHALLOW PAN KNOWN AS A COOLSHIP. DURING THE COOLING PROCESS, NATURALLY OCCURRING MICROBIOTA FROM THE AIR INOCULATE THE BEER, AND IN THE MORNING, IT IS TRANSFERRED INTO FRENCH OAK WINE BARRELS WHERE THE ENTIRE FERMENTATION AND AGING TAKES PLACE. COOLSHIP RESURGAM IS A BLEND OF THIS ONE-, TWO-, AND THREE-YEAR-OLD SPONTANEOUSLY FERMENTED BEER. THE FINISHED BEER HAS AROMAS OF APRICOT, LEMON ZEST, AND CANDIED FRUIT. NOTES OF TROPICAL FRUIT AND FLAVORS OF FUNK LEAD TO A CLEAN, TART, AND DRY FINISH.

7 OZ - \$7.99 13 OZ - \$13.99

SOUR:
ALLAGASH COOLSHIP PÊCHE
(PORTLAND, MAINE) 7.4% ABV

COOLSHIP PÊCHE MARRIES THE DELICATE FLAVOR OF FARM-FRESH PEACHES WITH OUR COOLSHIP BEER'S SIGNATURE NOTES OF TART FUNK, APRICOT, AND OAK. IN LINE WITH TRADITIONAL BELGIAN BREWING METHODS, THIS BEER STARTS WITH PILSNER MALT, 40% RAW WHEAT, AND AGED WHOLE-LEAF HOPS. THE UNFERMENTED WORT IS THEN TRANSFERRED TO A LARGE SHALLOW PAN CALLED A COOLSHIP, WHICH ALLOWS THE WORT TO MINGLE WITH WILD YEAST AND SOURING MICROBIOTA IN THE MAINE AIR. THE BEER THEN FERMENTS AND AGES IN FRENCH OAK WINE BARRELS FOR ROUGHLY TWO YEARS. TO FINISH, WE ADD FRESH, MAINE-GROWN PEACHES AND LET THE BARRELS REST FOR ANOTHER FIVE MONTHS BEFORE THE BEER IS READY FOR BOTTLES.

7 OZ - \$7.99 13 OZ - \$13.99

SOUR:
CHERRY STREET BLACKBERRY MARGARITA GOSE
(CUMMING, GA) 6.6% ABV

GOSE STYLE BEER BREWED WITH BLACKBERRY, GUAVA, AND KEY LIME PUREES WITH CORIANDER AND PINK HIMALAYAN SALT ADDED

7 OZ - \$5.99 13 OZ - \$9.99

SOUR:
UNE ANNÉE FRAMBOISE
(NILES, ILLINOIS) 6.5% ABV

AMERICAN WILD ALE FINISHED ON RASPBERRIES WITH COPIOUS AMOUNTS OF RASPBERRIES ADDED TO THE NATURALLY SOURED ALE, THE FRAMBOISE OF UNE ANNÉE LEAPS RIGHT OUT WITH A RICH RUBY HUE.

7 OZ - \$6.99 13 OZ - \$11.99

SOUR:
BRUERY TERREUX BRAZO BRAZO
(PLACENTIA, CALIFORNIA) 8.5% ABV

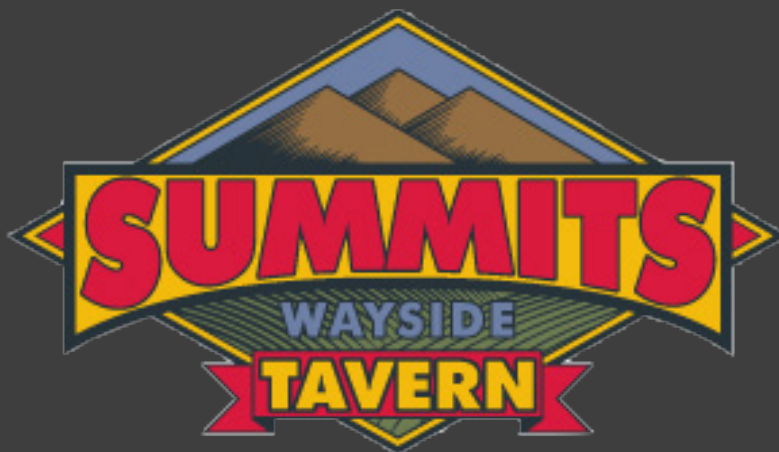
AMERICAN WILD ALE WITH BLACKBERRIES AGED IN OAK BARRELS. BLACKBERRIES AS BIG YOUR PALM, DESERVE A BEER WITH FLAVORS JUST AS GRAND. THIS AMERICAN SOUR ALE WAS AGED IN OAK BARRELS WITH BLACKBERRIES. THE ADDITION OF FRESH BLACKBERRIES IMPART A SWEET-TART FLAVOR WITH FRUIT FORWARD NOTES. PLEASANTLY SOUR WITH A CRISP AND REFRESHING FINISH.

7 OZ - \$5.99 13 OZ - \$9.99

SOUR:
WICKED WEED ANGEL OF DARKNESS (FROM THE FUNKATORIUM)
(ASHEVILLE, NORTH CAROLINA) 10% ABV

BARREL AGED AMERICAN SOUR ALE WITH BOYSENBERRIES, RASPBERRIES, BLACKBERRIES & CHERRIES. BARREL AGED IN OROSO SHERRY CASKS FOR 10 MONTHS. THE TASTE IS LIGHT SMOKE, BROWN SUGAR, RICH MOLASSES, AND STRONG NOTES OF DARK FRUITS.

7 OZ - \$8.99 13 OZ - \$13.99



SPRING BEER DINNER 2021

MONDAY, MAY 10, 2021 CUMMING 7 P.M.

TUESDAY, MAY 11, 2021 SNELLVILLE 7 P.M.

\$69.99 PER PERSON, RESERVATIONS ONLY

FEATURING BEERS & COCKTAILS FROM:



WELCOMING COCKTAIL

SCOFFLAW FLIPPIN' BIRD PINK DRINK GRAPEFRUIT AND GIN COCKTAIL

COURSE ONE

CREATURE COMFORTS MIND MATTER

MIND MATTER IS A 4.7% ABV HAZY SESSION IPA HOPPED WITH STRATA, AZACCA, AND IDAHO 7. THIS MIX OF HOPS GIVES THE BEER TROPICAL, CITRUS, AND BERRY NOTES

PAIRED WITH:

LOBSTER BISQUE WITH SHERRY AND GOLDFISH CROUTONS

COURSE TWO

TUCKER BREWING ROARING TWENTIES RADLER

A LIGHT HELLES LAGER MIXED WITH FRESHLY SQUEEZED LEMONADE. IT IS CRISP AND REFRESHING WITH AN INVIGORATING TANG OF LEMON.

PAIRED WITH:

ANTIPASTO SALAD INCLUDING TRADITIONAL SLICED ITALIAN MEATS, CHEESES, VEGETABLES, AND OLIVES

COURSE THREE

ORPHEUS A LIGHT THREATENS MEEKLY

A BLEND OF BOURBON AND RYE WHISKEY BARREL-AGED BARLEYWINE, ADAMBIER, AND STOUT THAT'S DECEPTIVELY SOFT AND SILKY FOR ITS 13.7%. LED BY THE ADAMBIER, IT'S A FEATURE FOR SMOOTH MALT AND WARM WHISKEY BARREL, WITH CASCADING FLAVORS OF TOFFEE, DRIED RAISINS AND DATES, MILK CHOCOLATE, LIGHT VANILLA, LEATHER, AND SPICE.

PAIRED WITH:

CHIMICHURRI STEAK KEBABS ON A BED OF RICE PILAF AND BLISTERED SHISHITO PEPPERS

DESSERT

FOUNDERS KENTUCKY BREAKFAST STOUT WITH MACKINAC FUDGE COFFEE .

BY AMPLIFYING THE RICH CHOCOLATE NOTES OF KBS USING MACKINAC FUDGE COFFEE, THEN ADDING MAPLE SYRUP AND AGING IT IN OAK BOURBON BARRELS, WE'VE CREATED A BOLD NEW TAKE ON OUR BARREL-AGED CLASSIC

PAIRED WITH:

BELGIAN WAFFLE ICE CREAM SANDWICHES WITH SALTED CARAMEL ICE CREAM COATED IN HEATH BAR EDGES