

# Stoup Brewing

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## ON TAP 17

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### American Pale Ale

ABV: 5.60, IBU: 35, SRM: 5, Categories: Pale, Traditionally Spring, Traditionally Summer. This American Pale Ale is brewed with sunny patio and pic-nice in mind. It's golden in color has a moderate in body and bittered for balance. Cascade and Citra Hops in the dry-hopping process give it notes of citrus and a touch of pine. It is smooth and delicious and ready for consumption under the sun

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### Citra IPA

ABV: 5.90, IBU: 50, SRM: 4, Categories: IPA. We like to call this one Sunshine In a Glass, or Sunshine In Your Belly because it won't stay in that glass long. Our Citra® IPA is designed to be light and bright in both color and body. Your first sniff will elicit images of tropical fruit and citrus thanks to a healthy dose of Citra® hops. Enjoy a pint of this and you might just find yourself gazing skyward, pondering how in the heck sunshine made its way into your glass. AWARDS: 2019 Silver Medal-WA Beer Awards, 2019 Bronze Medal-Best of Craft Beer Awards, Silver Medal- SIP NW Best of the NW, 2015 Silver Medal-WA Beer Awards

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### Export Stout

ABV: 7, IBU: 55, SRM: 45. Categories: Stout, Traditionally Winter. Aromas and flavors of dark roasted malts, molasses and a hint of chocolate. Moderately dry and with just enough alcohol warmth to let you know it's there, our export stout will make you want to wrap your fingers around a pint, cozy up to the bar and enjoy some quality time together

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### German Style Pilsner

ABV: 5.10, IBU: 40, SRM: 4, Categories: German, Lager, Pilsner. Imported German 2-row barley and Hallertau Mittelfrueh hops give this German-style pils its crisp, clean character. Warning: this beer's subtle grain sweetness, spicy hop aroma and refreshingly dry, hop-forward finish may elicit a spontaneous Prost! Awards: 2017 Silver Medal-SIP NW Best of the NW

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### Gimme a Hell Yeah IPA

ABV: 6.40, IBU: 65, SRM: 3, Categories: IPA, Northwest. Like a stone cold stunner, this delicious IPA will bring you to your knees with delight. Brewed with Galaxy, Citra and Cascade hops for our friends at the Red Hot in Tacoma, it'll have you saying "Hell yeah! This beer is crazy packed with citrus, passionfruit and pine!"..or something like that. No need to wrestle with hard beer decisions. Just drink this one If you agree, gimme a hell yeah!

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### Marine Layer IPA

ABV: 6.90, IBU: 40, SRM: 4; Categories: Hazy, IPA. This hazy IPA is brewed with wheat, flaked oats, and malted oats then heavily hopped with Sabro, Comet, Galaxy and Simcoe Cryo. Hops come at you from all angles in this beer bringing tropical fruit, pine, citrus, lemongrass, dark fruit and a touch of cedar

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### Mosaic Pale Ale

ABV: 5.30, IBU: 39, SRM: 6, Categories: Northwest, Pale. A highly drinkable, hop forward beer with a classic American Pale Ale malt bill. Heavy handed Mosaic dry hopping gives this beer a nose packed full of citrus and mango. Up front aroma, balanced bittering and a moderate body just beg for another taste...and another...and another... AWARDS: 2019 Silver Medal-SIP NW Best of the Northwest, 2019 Bronze Medal-Best of Craft Beer Awards, 2018 Silver Medal-WA Beer Awards, 2017 Judges Pick-SIP NW Best of the NW

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### NW Red

ABV: 5.50, IBU: 40, SRM: 14, Categories: Northwest. Our Northwest Red Ale provides a distinctly Northwest hop character balanced with a restrained malt sweetness. We use 2 Row along with Best Maltz Red X to create a rich, red color and a smooth, satisfying taste. A hint of chocolate seals the deal

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## **Please and Thank You IPA**

ABV: 6, IBU: 57, SRM: 4, Categories: IPA, Northwest. Why yes, I'd love a pint of the Please and Thank you IPA. With Rakau, Citra Cryo and Loral Cryo hops this beer is packed with aromas of berry, citrus and pine. A balanced malt profile and a beautiful golden color to boot? Yes, please! And thank you...because my mama raised me right

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## **Politonic IPA**

ABV: 6.90, IBU: 45, SRM: 4; Categories: Hazy, IPA. Politics got you down these days? Want a break from the constant stream of empty promises, chaotic debates, poor decisions and expensive yet disturbingly awful haircuts? Try our Politonic IPA... guaranteed to soothe your politics fatigue. We brewed it with wheat, flaked and malted oats, then heavily hopped it with Wakatu, Waimea and Mosaic Cryo hops. Fermented with a haze yeast strain, this beer has a smooth, creamy mouthfeel balanced by big pine, citrus, and a touch of floral flavors

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## **Quibble Dark Mild**

ABV: 4, IBU: 15, SRM: 15, Categories: English. Not a beer to argue about. Easy drinking? Yes! Sessionable? You bet. Malt forward with balanced bitterness, this is a beer designed for whiling away an afternoon with friends

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## **Quid Pro Quo DIPA**

ABV: 8, IBU: 69, SRM: 6, Categories: IPA, Northwest So a few weeks ago, the brewers at Stoup were on a phone call. Let me tell you, that phone call was absolutely perfect. It was beautiful. It went something like this. B#1: "Make me a DIPA with fantastic amounts of Loral Cryo, Simcoe Cryo, HBC 692 and Comet hops and I'll bring you donuts". B#2: "I'll do it, but didn't you already promise me those donuts a couple of months ago? And isn't this quid pro quo? Just curious." B#1: "Great. This will be the best beer ever made thanks to me. And yes, this is quid pro quo. Obviously." Cheers to honesty and a delicious new beer, friends!

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## **Robust Porter**

ABV: 6.20, IBU: 45, SRM: 34. Categories: Northwest, Porter. Rich in color and character, our robust porter conjures up memories of decadent chocolate treats dipped in coffee. Hints of dark chocolate, roasted coffee and light malty sweetness are the result of a complex malt profile including chocolate malt, roasted wheat and roasted rye. Awards: 2019 Judges Pick-SIP NW Best of the Northwest, 2019 Silver Medal - North American Brewers Association, 2018 Silver Medal-WA Beer Awards, 2017 Double Gold Medal-Sip NW Best of the NW, 2017 Gold Medal-WA Beer Awards, 2016 Silver Medal-WA Beer Awards, 2014 Silver Medal World Beer Cup & WA Beer Awards

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## **STOUPreme IPA**

ABV: 7.30, IBU: 56, SRM: 3. Categories: IPA, Northwest. No, we're not selling \$200 T-shirts...although we would if you would buy them (would you?)...but that's a conversation for another day. Instead, we created a new IPA that's affordable AND delicious! A crisp, yet moderate malt body carries aromas and flavors of two of our favorite hops, Citra and Mosaic. They pack the berry, mango and citrus. Because we get so excited, we added a dash of HBC 692 and Sabro hops for some subtle pine and peach

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## **Sunshine Hand Grenade Dry Hopped Lager**

ABV: 5.30, IBU: 50, SRM: 3. Categories: Lager, Northwest. This delicious lager, designed for the NW beer drinker, is golden in color and double dry hopped with Wakatu and Loral hops. Pils malt lets the orange and floral aromas and flavors shine

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## **Viafuct IPA**

ABV: 6.80, IBU: 50, SRM: 4, Categories: IPA, Northwest. When the Viaduct came down and we started planning delivery routes around the closure, we realized that we were about to get #fuct. So, we made a beer to cheer ourselves up. Now that tunnel tolling is here, we're ready to get #fuct again. Viafuct IPA has a light malt bill and is full of Waimea, Citra and Ahtanum hops. At 6.8% ABV and delicious, you will like drinking it way more than you'll like navigating the next few weeks of Seattle traffic. Let's make getting #fuct a good thing!

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## **Vic Secret IPA**

ABV: 7.40, IBU: 65, SRM: 6, Categories: IPA, Northwest This IPA is bittered with Columbus and has large whirlpool additions of Vic Secret (an exciting, relatively new hop from HPA - Hop Products Australia), plus mosaic and Galaxy. The beer was then dry-hopped with more Vic Secret. This IPA packs a wallop of passionfruit and pineapple aromas and flavors with a piney resin finish

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## 2nd Star IPA

ABV: 7.10, IBU: 45, SRM: 20. Categories: Hazy, IPA. We brewed this crusher in honor of our Seattle Sounders and their sweet win in the 2019 MLS Cup. Strata and Citra hops shine through this moderately bittered, smooth bodied beer with grapefruit and tropical fruit dankness. Soft on the palate, but bursting with hop flavor and aroma, 2nd Star is a perfect beer for raising a glass to the hometown team. Cheers to your second star, Sounders!

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## Barley Wine

Collaboration with Jeff Stokes of upcoming Sig Brewery

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## Día de Los Muertos Imperial Porter

ABV: 8.90, IBU: 42, SRM: 36. Categories: Porter. Brewed with our friends from Mexico, Cervecería Ícono and Cerveceria Morenos, this big Porter is packed with all of the malts that make a porter delicious. Piloncillo (unrefined brown cane sugar) was added for an extra richness. The experimental hop HBC 472 adds a touch of vanilla and oak character

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## Get Amongst It! IPA

ABV: 6.80, IBU: 47, SRM: 4. Categories: IPA, Northwest. We feel a bit of a kinship with our Kiwi friends in that we love to get outdoors, enjoy what life has to offer and then share a beer with our friends. Or in their words, "get amongst it!". So in celebration of our NZ friends and getting amongst it, we brewed a beer full of NZ hops. Moteuka at end of boil adds a hint of lime, while Nelson Sauvín and a dash of Moutere in the dry hop load up the aroma with lychee, white grape and citrus

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## Helles Lager

Categories: German, Lager

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## Mixed Culture Foeder

Categories: Belgian

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## Russian Imperial Stout

Categories: Barrel Aged, Stout, Traditionally Winter Currently aging in Bourbon barrels

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## Winter Warmer

ABV: 7, IBU: 30, SRM: 15, Categories: English. A full-bodied winter treat in the English tradition. This well balanced beer is loaded with rich layers of malt that are first evident in the aromas and follow through on the palate

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## 1000 Brews of Gratitude Baltic Porter

ABV: 7.50, IBU: 35, SRM: 36, Categories: Porter. For our 1000th brew, we created a beautiful Baltic Porter. It is incredibly smooth but packs quite the flavor punch. It was brewed with lager yeast, cold fermented and cold lagered for double our normal lagering time. We hope you enjoy our 1000th brew as much as we do. AWARDS: 2018 Silver Medal - North American Beer Awards

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## Alt Bier

ABV: 5.30, IBU: 40, SRM: 15, Categories: German, Traditionally Spring. Our Altbier pays homage to historic ales from Dusseldorf Germany. Skagit valley Pils and Vienna malt with the addition of German Munich malts create an ale with full body, while imported German hops provide a firm clean bitterness

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## American Wheat Beer

ABV: 5.20, IBU: 14, SRM: 4, Categories: Northwest, Pale, Wheat. A moderately hopped, highly quaffable American-style wheat beer. Distinctive wheat nuttiness in the aroma is complemented by notes of melon, citrus and strawberry thanks to healthy additions of Citra and Huell Melon in the dry hop

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## Annihilate This IPA

ABV: 6.80, IBU: 55, SRM: 6, Categories: IPA, Northwest. This IPA is packed with a combo of experimental hop Bru-1, Comet and Idaho 7. You'll find notes of stone fruit with bold citrus rounded out with the perfect amount of hop resin. You will want to annihilate this IPA!

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## Applewood Smoked Porter

ABV: 7.20, IBU: 27, SRM: 31, Categories: Northwest, Porter. Roasted wheat, crystal, Munich and chocolate malts come together to create this smooth, rich porter. Applewood smoked pilsener malt adds a touch of smokiness. Chuck's Hop Shop asked us to make the style for their anniversary. Woodshop BBQ smoked the malt for us. We all drink the beer. It's a wine-win-win scenario!

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## Azacca Pale

ABV: 5.10, IBU: 33, SRM: 5, Categories: Pale. Our Azacca Pale Ale is light in color, bright in flavor and delicious all around. Orchard fruit and citrus aromas are the stars in this highly drinkable brew

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## Azeldo IPA

ABV: 6.90 IBU: 55, SRM: 4, Categories: IPA, Northwest. Showcasing Azacca and El Dorado Hops. This IPA starts with aromas of ripe stone fruit and tangerine, leading to flavors of pineapple and mango. It finishes with a moderate level of resin and pine, begging for another sip

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## Bag o' Tricks DBL, IPA

ABV: 8.60 IBU: 70, SRM: 7, Categories: Traditionally Winter. Hops come at this bad boy from all angles. Citra, Simcoe, and Mosaic are added during the boil, in the whirlpool and again at the end of fermentation. Hop pellets and lupulin powder, a product of Yakima's YCH Hops, work side by side to create a hop lover's dream. Citrus, mango, pine and a malt profile to balance the ABV kick. We emptied our bag o' tricks on this one

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## Ballard Lock Solid IPA

ABV: 4.40, IBU: 40, SRM: 3, Categories: IPA, Northwest, Traditionally Summer. In celebration of Seattle Beer Week 2017, Four Ballard Breweries (Lucky Envelope, Populuxe Brewing, Reuben's Brews and Stoup Brewing) have partnered to brew this limited release, sessionable IPA. Lock Solid IPA features four hops, four malts and four brewers. Each brewery contributed a raw ingredient used in the first beer the breweries produced professionally, making the Lock Solid IPA a true collaborative effort. Clocking in at only 4.4% ABV, this beer is highly drinkable, but the aroma is anything but mild due to heavy additions of Galaxy and Comet. Expect lots of citrus and tropical fruit

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## Barrel Aged Flemish Red

ABV: 7, IBU: 14, SRM: 12, Categories: Barrel. Aged, Belgian, Sour. Aged in 600L French Red Wine Puncheons for 9 months with a blend of brett and sour bacteria. The resulting beer is light ruby colored with firm acidity funky brett nose and flavor, balanced with slight hop and wood tannin. Brewed in celebration of Latona Pubs 30th Anniversary. Limited supply of 500ml bottles also available

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## Bavarian Hefeweizen

ABV: 5, IBU: 13, SRM: 5. Categories: Bavarian, Traditionally Spring, Traditionally Summer, Wheat. Close your eyes, take a sip of this beer and you're sure to be transported to a tree-lined, sun-speckled biergarten in Munich. We honor tradition by brewing this beer using decoction mashing techniques and fermenting with a German yeast strain that imparts prominent banana and clove notes. The wheat gives this beer a crisp, slightly tart, refreshing finish. Awards: 2019 Gold Medal-North American Brewers Association, 2016 Gold Medal-WA Beer Awards, 2015 Silver Medal-WA Beer Awards, 2014 Gold Medal-WA Beer Awards

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## Belgian Dark Strong Ale

ABV: 9.40, IBU: 24, SRM: 16, Categories: Belgian. A complex, malty Belgian ale with notes of caramel, raisin and dried fruit. Warming alcohol is balanced by malt sweetness and a hint of spice from the Abbey Ale yeast strain

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## Belgian Dubbel

ABV: 7.70, IBU: 20, SRM: 14, Categories: Belgian. This early winter release will delight your senses and warm your belly. It's perfect for sipping by the fire or paired with holiday dinners. The yeast yields comes from a Trappist monastery in Belgium and compliments the many complex Belgian malts used to craft this beer. The resulting elixir has aromas of dark candied fruit and rich malt with balanced esters. You'll find just a bit of spice from the yeast as well as a depth of richness from dark Belgian candi sugar

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## Belgian Pale Ale

ABV: 5.40, IBU: 35, SRM: 7, Categories: Belgian. Moderate malt, a bit of spice and a light fruity finish define this Pike Brewing Collaboration beer. Hopping combines a blend of Old World and New World flair. Paying homage to the Old World, Hallertau Mittelfruh adds some herbal and spicy notes. Dry hopping with Palisade brings the New World to the finish with just a hint of fruit

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## Belgian Tripel

ABV: 9.75, IBU: 35, SRM: 5, Categories: Belgian. This Belgian Tripel is a vibrantly golden, multi-faceted beer. It greets you gently with a hint of fruit, a touch of spiciness, and a mild malty sweetness. That warming sensation as you swallow? That's the devilishly smooth, but generous alcohol content reminding you that this beer is no angel

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## Belma Beer Church Pale Ale

ABV: 5.50, IBU: 38, SRM: 6, Categories: Pale. Two Beers, Airways and Stoup were each asked to brew a beer with Belma hops for this year's Beer Church fundraiser. Our Belma Pale Ale is a balanced and satisfyingly hoppy beer. Belma hops complement a classic pale ale malt bill with gentle, but bright aromas of strawberries and citrus

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## Belma Rouge IPA

ABV: 6.20, IBU: 65, SRM: 3, Categories: IPA, Northwest. Summer is in full swing so we thought it appropriate to release a light-bodied, refreshing IPA to pair with the sunshine and good times. Two unique hops are highlighted in this crusher, Belma, developed in Washington and Barbe Rouge, developed in France. Both exhibit strawberry and raspberry notes with a hint of citrus and tropical fruit. Smells like summer!

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## Berliner Weisse

ABV: 3.80, IBU: 5, SRM: 3, Categories: German, Sour, Wheat. This is our take on a classic German style sour wheat beer. A style dubbed the champagne of the north by Napoleon's troops; this beer is a clean, tart thirst quencher. Offered with a splash of Raspberry or Woodruff syrup from Soda Jerk Sodas

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## Bike Rye'd Saison

ABV: 6.70, IBU: 33, SRM: 4, Categories: Belgian, Traditionally Spring. Bike Rye'd Saison is the product of a creative collaboration with Flying Bike Cooperative Brewery. Fermented with French Saison yeast, this beer is delicate and smooth with a bit of spice to keep things interesting. Hints of citrus and pear make this a highly quaffable, delicious springtime brew

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## Bourbon Barrel Aged Dark Strong Ale

ABV: 10.40, IBU: 24, SRM: 16, Categories: Barrel Aged, Belgian, Traditionally Winter. A complex, malty strong Belgian ale with notes of caramel, raisin and dried fruit. Warming alcohol is balanced by malt sweetness and a hint of spice from the Abbey Ale yeast strain. Aged in a combination of 4 and 8 year old Heaven Hill Bourbon barrels. The barrel aging adds notes of wood, whiskey and vanilla

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## Brave Horse Pale

ABV: 5.60, IBU: 35, SRM: 5, Categories: Northwest, Pale. This American Pale Ale is brewed with sunny patio and picnic in mind. It's golden in color has a moderate in body and bittered for balance. Cascade and Citra Hops in the dry-hopping process give it notes of citrus and a touch of pine. It is smooth and delicious and ready for consumption under the sun

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## Brewing Down the House IPA

ABV: 6.90, IBU: 42, SRM: 4, Categories: IPA, Northwest. Two varieties of Cryo hops, Amarillo and Cascade tear through this beer like lupulin psycho killers, dropping orange and grapefruit flavor bombs with abandon. Triumph and Citra get in a few blows adding more citrus and a touch of spice. A malt body with a soft mouthfeel is just strong enough to hold up to these humuluous flowers gone mad. Get yourself a pint or two before they start burning down the house

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## Brute IPA

ABV: 6.90, IBU: 55, SRM: 3, Categories: IPA. Brewed in collaboration with The Ram-UVillage, our Brute IPA is dry & hoppy! Fermented very dry then hopped with the experimental hop HBC 685, Mosaic Cryo and Galaxy. Light on the palette yet delivering an aromatic punch of tropical fruit and citrus

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## Cascadian Dark Ale

ABV: 6.50, IBU: 79, SRM: 28, Categories: IPA, Northwest, Traditionally Winter. Hops and Darkness meet in this wonderfully complex beer. Dark and malty with a hefty helping of Northwest hops, this beer is sure to satisfy both malt and hop

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## Cashed Out Black IPA

ABV: 7.30, IBU: 58, SRM: 40, Categories: IPA, Northwest, Traditionally Winter. Like the Man in Black himself, this IPA is cloaked in darkness, but full of hidden creative surprises. Citrus, pine and tropical fruit aromas are supported by a bitterness that's bracing, but well balanced by the malt profile. We "Cash"ed this IPA out for your full sensory pleasure

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## Centennial Fresh Hop

ABV: 6.60, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. Now this is a special beer. Hop harvest comes only once a year and if you're lucky enough to live close to one of the major hop-growing regions of the world (and we are), you can pick up freshly harvested hops from Yakima, bring them home and brew the same day. And that's just what we did. Packed with 400 pounds of Centennial fresh hops imparting floral and lemon aroma, this IPA is the poster child for freshness. Drink it fast because when it's gone, it's gone!

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## Cervcita Mexican Lager

ABV: 4.80, IBU: 14, SRM: 2, Categories: Lager, Traditionally Summer. Our Mexican Lager is perfect for sunny days on the patio or the beach...preferably in flip flops. Since we can't guarantee sunny days in Seattle, we kept this lager light and bright and irresistibly crushable, sunshine not required. Salud! AWARDS: 2019 Judges Pick-SIP NW Best of the Northwest

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## Chinook Fresh Hop

ABV: 7.20, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. This tasty fresh hop was brewed with the help of our friends at Chuck's Hop Shop, the Hopvine Pub, The Latona and The Fiddler's Inn. It's loaded with big Chinook fresh hop flavors straight from Roy Farms screaming with spicy pine aromas and a punch of grapefruit to the palate

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## Citra / Simcoe Fresh Hop

ABV: 6.90, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. Just like with our Centennial Fresh Hop, we ran to Yakima, brought the hops home and brewed same day. This one is packed with 200 pounds of Simcoe and Citra fresh hops imparting bold citrus and pine aroma. Another poster child for freshness to be consumed fast because when it's gone, it's gone!

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## Citra Fresh Hop IPA

ABV: 6.60, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. Now this is a special beer. Hop harvest comes only once a year and if you're lucky enough to live close to one of the major hop-growing regions of the world (and we are), you can pick up freshly harvested hops from Carpenter Ranches in Yakima, bring them home and brew the same day. And that's just what we did. Packed with 350 pounds of Citral fresh hops imparting Floral and lemon aroma, this IPA is the poster child for freshness. Drink it fast because when it's gone, it's gone!

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## Citra / El Dorado Fresh Hop

ABV: 6.90, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. This is a fresh hop collaboration with our friends from Varietal Brewing in Sunnyside, WA. 300 pounds of freshly harvested Citra from Loza Farms and 80 pounds of El Dorado from CLS Farms were packed into this beauty. Pineapple, citrus and stone fruit are the dominant aromas, but the fresh hops impart their own unique qualities. Enjoy this beer while you can because it will be gone quickly!

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## Coastal Confusion IPA

ABV: 6.60, IBU: 60, Categories: IPA. This IPA was brewed with wheat flaked oats and malted oats. Heavily hopped with Ekuanot, and Citra and Mosaic cryo hops and fermented with an East Coast yeast Strain The beer has a smooth, creamy mouthfeel balanced by the bright tropical fruit and citrus flavors and a smooth finish. #ThisIsTheNWDammit ONLY AVAILABLE IN 4-packs of 16oz cans to go/ while supplies last, \$12

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## Collusion Stout

ABV: 8.50, IBU: 70, SRM: 999, Categories: Stout, Traditionally Winter. A blend of our Russian Imperial Stout and American-Style Export Stout. Get it, Russian...American...collusion?

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## Come Together IPA - A Collaboration w/ Future Primitive Brewing

ABV: 6.80, IBU: 55, SRM: 6, Categories: IPA, Northwest. We brewed this tasty IPA with our friends over at Future Primitive Brewing. It is packed with a combo of Mosaic and Simcoe Hops. You'll find notes of mango with bold citrus rounded out with the perfect amount of piney hop resin

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## Comet Fresh Hop

ABV: 7.50, SRM: 5, Categories: Traditionally Fall, IPA, Northwest. Heaps! This is our 4th and final fresh hop beer this year. We've said it all ready but we sure are lucky to live close to one of the major hop-growing regions of the world. It gave us a chance to dash down there again for our freshly harvested Comet hops. We packed the kettle resulting in big grassy, grapefruit aromas. Come and get it because just like the others, when it's gone, it's gone!

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## **Cook's Kolsch**

ABV: 6.30, IBU: 26, SRM: 3, Categories: German. Clean, crisp German style beer. Delicate malt sweetness, subtle German hop character from Hallertau Mittelfruh hops and a refreshing, dry finish. Skagit Valley Pilsner and Vienna malts give this German-originated beer a local character. This one is named for one of our Stoup Crew's mentors from another life – a lover of Kolsh and an annual traveler to Cologne to get his fix. This ones for you Mr. Cook!

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## **Cross Current IPA**

ABV: 6.30, IBU: 60, SRM: 4, Categories: IPA, Northwest. This IPA is the deliciously crisp product of a friendship that knows no borders. Brewed as a collaboration between Stoup, Cloudburst, Agua Mala Cerveceria of Ensanada, YCH Hops and Country Malt Group, it is a showcase of great ingredients and great brewing minds working together. Pure Idaho Pilsner Malt provides the craps, light base while Loral and Citra hops pack a lemon, citrus and tropical fruit punch

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## **Dagon\* Golden Strong Ale**

ABV: 8.70, IBU: 35, SRM: 6, Categories: Belgian, Traditionally Fall. Our Belgian Golden Strong Ale is a vibrantly golden, multi-faceted (some might say two faced) beer. It greets you gently with a hint of fruit, a touch of spiciness, and a mild malty sweetness. That warming sensation as you swallow? That's the devilishly smooth, but generous alcohol content reminding you that this beer is no angel. \*Dagon was the avenging devil of the sea

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## **Darker Fields Wizen Doppelbock (Collab w/ Holy Mountain)**

ABV: 8.70, IBU: 23, SRM: 26, Categories: German, Wheat. We brewed this dark wheat beer with our friends from Holy Mountain using traditional German decoction methods. The malt bill is all Weyermann grain and it was fermented with Andechs Wheat yeast imparting aromas of banana and clove. Velvety and rich with a touch of chocolate, this beer is made to share with friends. Awards: 2019 Silver Medal-WA Beer Awards, 2019 Bronze Medal-North American Brewers Association

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## **Day Trip IPA**

ABV: 7.80, IBU: 75, SRM: 6, Categories: IPA, Northwest. The dank foundation of this IPA starts with Columbus for bittering and Simcoe, Columbus and Mosaic in the whirlpool. Dry hopping with Amarillo, Mosaic and Zeus results in a resinous, piney funk – a good, hoppy kind of funk. A bit of citrus rounds out this beer, making it the perfect companion for a wet, cold, Northwest day

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## **Deciduous IPA**

ABV: 6.80, IBU: 65, SRM: 5, Categories: IPA, Northwest. Bittering with Columbus followed by generous additions of Bru-1 and Equanot throughout the boil. Dry hopped with Loral and citra Cryo, to create fruity, floral and citrusy aromas and flavors

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## **Dobranoc Polish Lager**

ABV: 7, IBU: 22, SRM: 4, Categories: Lager, Traditionally Spring. Dobranoc means good night in Polish, as in "I couldn't stop drinking this delicious beer. Dobranoc!" Brewed with Pilsner malt and a bit of flaked corn, this beer is light on the palate, but hefty in potency at 7% ABV

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## **Double Dry-Hopped Lager**

ABV: 5.60, IBU: 50, SRM: 3, Categories: Lager, Northwest. This delicious lager, designed for the NW beer drinker, is golden in color and double dry hopped with Huell Melon, Citra and Mosaic hops. Pils malt lets the melon, citrus fruit and mango aromas and flavors shine

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## **Downtown London Brown Ale**

ABV: 3.70, IBU: 16, SRM: 22, Categories: English, Traditionally Winter. A London Brown Ale is an historic session beer style. Our Downtown London Brown greets you with aromas of toffee and caramel. The body and flavors are smooth with hints of coffee and chocolate. Low in ABV but packed with flavor, this is the perfect beer for a cold night with friends

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## **Dray-PA**

ABV: 4.90, IBU: 50, SRM: 4, Categories: IPA, Northwest, Traditionally Summer. This sessionable ale, brewed at the request of The Dray and The Yard is a golden brew crafted with the 3 big Cs – Chinook, Cascade & Centennial hops, taking us back to the early days of Northwest IPAs

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## **Dublin Down Imperial Red Ale Barrel Aged**

ABV: 9, IBU: 48, SRM: 14, Categories: Barrel Aged, English. A rich, malty red ale with notes of caramel and and toasted bread. The subtle grainy sweetness in this clean, malt forward beer is balanced by a strong addition of bittering hops and warming alcohol. Time in Jameson Irish Whiskey barrels adds a depth of richness to the beer bringing warmth to the belly after each satisfying sip

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## **Dunkelweizen**

ABV: 6.20, IBU: 16, SRM: 21, Categories: Bavarian. Brewed using German decoction methods, this beer highlights traditional Bavarian weissbier aromas of clove and banana complimented by a light grainy sweetness from malted wheat. Moderately dark and rich in both color and body

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## **Easy a IPA**

ABV: 6.60, IBU: 65, SRM: 4, Categories: IPA, Northwest. We didn't even study for this one, Galaxy and Simcoe hops make this one an Easy A. The aroma and flavor is chock-full of Guava, citrus & a bit of pine. The fruit carries to the finish begging another taste

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## **Enigma IPA**

ABV: 7.70, IBU: 60, SRM: 5, Categories: IPA, Northwest. This IPA is chock full of Aussie Enigma hops. The beer greets you with red current and raspberry aromas with a touch of tropical pineapple. Firm bitterness provided by Columbus is complemented by a huge resin finish

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## **Equal Play Equal Pay IPA**

ABV: 7, IBU: 62, SRM: 4, Categories: IPA. This deliciously refreshing IPA with flavors and aromas of citrus, pine, papaya and berry is our small (yet delicious!) Contribution to the gender discrimination conversation. While we don't understand how the greatest women's soccer team in the world, with 3 World Cup Championships and 4 Olympic Gold medals, isn't paid even close to what the men's team makes (despite generating more revenue and, you know...WINNING), we do understand that a pint of this IPA would go great with a conversation about how to take this fight to every playing field, boardroom, classroom, workplace and street in the nation. Equal pay for equal play. It's simple

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## **Equinox IPA**

ABV: 7.10, IBU: 65, SRM: 8, Categories: IPA, Northwest, Traditionally Spring. We brewed this IPA in honor of the Spring Equinox, that moment that brings visions of longer days and happy, sunny times. This IPA is packed with late additions of Equinox, Citra & Mosaic hops creating enticing floral, citrus and herbal aromas. This is a bold, delicious beer, perfect for celebrating the transition from winter to spring

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## **ESB**

ABV: 5.4, IBU: 30, SRM: 8, Categories: English. English Maris Otter and Crystal malts come together with East Kent Goldings and Palisade hops for a balanced interplay between toasty malt flavor and an earthy, herbal hop character

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## **Experimental IPA #2 - PMA, IPA**

ABV: 6.60, IBU: 50, SRM: 4, Categories: IPA, Northwest. If you're looking for a little something to boost that PMA, this beer is for you! Light in color, balanced and juicy with a big citrus and bright fruit aroma, PMA IPA is simply bursting with positive vibes. Healthy doses of perennial favorites like Cascade, Citra, and Mosaic in the whirlpool and dry hop lay the foundation for goodness. Experimental Hop HBC 522 brings that Positive Mental Attitude home with a berry and citrus punch you have to taste to believe

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## **Experimental IPA Brewed with HBC 342**

ABV: 7.60, IBU: 75, SRM: 7, Categories: IPA, Northwest. As the suggested above, this beer was brewed with new experimental hop HBC known only as 342. Straw yellow in color with aromas and flavors of citrus, pine, tropical fruit and an underlying hoppy funk

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## **Extra Pale Ale**

ABV: 5.50, IBU: 31, SRM: 5, Categories: Northwest, Pale. This new Extra Pale Ale is golden in color, moderate in body and bittered for balance. Summer, Hallertau Blanc, and Huell Melon hops create an aroma reminiscent of summer with soft floral tones, pineapple, honeydew melon and apricot

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## **Fabulous! IPA**

ABV: 6.80, IBU: 60, SRM: 4, Categories: IPA, Northwest. Our fourth and final Pride Month IPA is a little bit pine and citrus, a little bit pineapple and melon and 100% fabulous. Ahtanum, Simcoe, Vic Secret and African Queen hops are a virtual rainbow of flavors and aromas. One pint of this beer and you'll be flipping your hair back, walking the room as if it's a runway and enjoying the adoration of friends and strangers alike. You, and this beer, are fabulous!

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## **Fall Equinox IPA**

ABV: 7.90, IBU: 65, SRM: 8, Categories: Traditionally Fall, IPA, Northwest. We brewed this IPA in honor of the Fall Equinox, that moment that means cool air, falling leaves and snow capped mountains in the distance. This version of our Equinox IPA was dry-hopped with copious amounts of Ekuano™. The resulting beer leads with subtle floral and spice on the nose. Hints of apple and papaya tickle the palate before the hops make their presence known through the finish

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## **Fast Cars, Cheap Thrills IPA**

ABV: 6.20, IBU: 45, SRM: 4, Categories: IPA, Northwest. Waimea and Wakatu hops from NZ provide a bold background in this beer. Flavors and aromas of orange, tangerine with a touch of lime followed by a big pine finish

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## **Fist Bump 2017**

ABV: 6.70, IBU: 50, SRM: 6, Categories: Pale, Traditionally Spring. Collaboration brew between Cloudburst, Fremont, Stoup, YCH Hops and Country Malt. This beer will be showcased at the Craft Brewer's Conference in Washington DC. Brewed with the very rare experimental hop HBC 630 and citra and loral cryo hops.... So, yeah... it's KILLER!

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## **Fist Bump Strong Pale**

ABV: 6.50, IBU: 48, SRM: 6. Mutual respect and a shared fervor for delicious beer led to the creation of Fist Bump, a collaboration between Stoup and Cloudburst. Bittering with Warrior followed by generous additions of Simcoe, Mosaic and HBC 522 throughout the boil and in dry hopping create citrusy and tropical fruit aromas and flavors

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## **Frank The Tank Triple IPA**

ABV: 10, IBU: 100, SRM: 4, Categories: IPA, Northwest, Traditionally Winter. One too many of these and you'll find yourself yelling "let's all go streaking"! Built around two of our favorite hops, Citra and Simcoe, this beer has hops coming at you from all angles with just enough malt to hold it all together

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## **Freakout IPA**

ABV: 6.10, IBU: 55, SRM: 4, Categories: IPA, Northwest. This beer was brewed to make you... FREAKOUT! It's loaded it with Galaxy, El Dorado and Mosaic hops to give it a big tropical aroma. A combination of stonefruit, jackfruit and citrus will greet your nose and are followed by a clean bitterness in the finish. This delicious fusion of lush flavors will make you FREAKOUT!

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## **Free Hat IPA**

ABV: 7.50, IBU: 75, SRM: 5, Categories: IPA, Northwest. Everybody loves getting a Free Hat just like everybody loves Citra and Vic Secret Hops! You guessed it, our Free Hat IPA is loaded with Citra and Vic Secret hops. It's full of passionfruit and pineapple aromas and flavors followed by a piney resin finish. You're going love it almost as much as you love getting a free hat!

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## **Fresh Hop Pale Ale 2014**

ABV: 5.70, SRM: 5, Categories: Traditionally Fall, Pale. You tell us! Now this is a special beer. Hop harvest comes only once a year and if you're lucky enough to live close to one of the major hop-growing regions of the world (and we are), you can pick up freshly harvested hops from the Willamette Valley of Oregon, bring them home and brew the same day. And that's just what we did. Packed with 100 pounds of Cascade fresh hops, this pale ale is the poster child for freshness. Drink it fast because when it's gone, it's gone!

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## **Funky Cold Bordelleaux**

ABV: 7, SRM: 7, Categories: Barrel Aged, Sour. A rustic, brettet farmhouse ale aged for 12 months in Bordeaux wine barrels. It is funky & tart with just enough tannin to balance out those elements. Awards: 2018 Gold Medal-WA Beer Awards

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## **Galaxy Hop Burst IPA**

ABV: 7.10, IBU: 70, SRM: 6, Categories: IPA, Northwest. We wanted this beer to literally burst with aroma, so we added a LOT of Galaxy, Mosaic, and Equinox hops late in the whirlpool for ultimate hop burst results. Dry hopping with Galaxy pushes this beer to it's aromatic limits ... passion fruit, citrus & a bit of pine in the aroma followed by a clean bitterness in the finish

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## **Global Superstar IPA**

ABV: 6.70, IBU: 60, SRM: 4, Categories: IPA, Northwest. This beer rocks hops from 3 world class growing regions from around the globe. German Callista seems to have it all with aromas of apricot, blackberry, raspberry, passion fruit, peach, grapefruit and gooseberry. Moteuka from New Zealand adds aromas of fresh crushed citrus. Lastly, Loral from the Yakima Valley is more floral with hints of pepper and dark fruit. All 3 of these hops have come together in perfect harmony, destined to be the next global superstar

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## **Good Livin' IPA**

ABV: 6, IBU: 50, SRM: 3, Categories: IPA, Northwest, Traditionally Summer. Good Livin' IPA was designed for just that. Built for summer drinking with a light malt body and balanced bitterness. This beer showcases two new German hops - Mandarina Bavaria and Huell Melon. The finished beer is loaded with the flavors and aromas of tangerines and ripe honeydew melons

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## Half the Sky IPA - Our Pink Boots Brew

ABV: 6.90, IBU: 54, SRM: 4, Categories: IPA, Northwest. Half the Sky IPA was brewed to celebrate great beer and the women who brew it. Through education, the Pink Boots Society assists, inspires and encourages women beer professionals. Our IPA highlights the guava, apricot and citrus aromas of the Pink Boots hop blend of Palisade, Loral, Simcoe and Mosaic. We kept the body light and crisp with 2-row, pilsner malt and touch of wheat to let the hops shine

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## Heller Bock

ABV: 6.70, IBU: 25, SRM: 6, Categories: German, Lager. This Bavarian style strong, golden lager is an ideal beer for spring and a happy transition from long dark winters to a hopefully perfect summer. Despite being light in color, this Bock beer delivers on body and strength, offering refreshing malt flavors and a thirst-quenching finish

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## Hey Marsale

ABV: 5.80, IBU: 33, SRM: 15, Categories: Northwest. A classic Northwest Ale. Malt forward and amber-colored with plenty of local hops to balance it out, bringing a beery harmony to your palate. Brewed for the Hey Marseilles new album release and tour kick-off

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## Hoppy Farmhouse

ABV: 6.10, IBU: 30, SRM: 3, Categories: Belgian, Northwest. Brewed with a Saison yeast and dry hopped with Nelson Sauvin, this hoppier Farmhouse style is spicy and fruity with a dry finish

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## Hoppy Harvest Ale

ABV: 5, IBU: 50, SRM: 17, Categories: Traditionally Fall. Our Hoppy Harvest Ale was designed with the change of seasons in mind. This Stoup creation combats the autumn chill with its warming malty goodness and complements the colors of the changing leaves with amber and earthy brown hues. Kiln Amber, Munich and Aromatic malts give this beer a toasty, malt sweetness that is balanced with bracing hop bitterness. Dry-hopping with Goldings and German Merkur hops adds the final fall touch with an earthy, herbal and slightly spicy aroma

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## I Like Big Bines IPA

ABV: 6.50, IBU: 55, SRM: 4, Categories: IPA, Northwest. This beer is all about our love of three unique and truly American hops, Citra, Mosaic and Simcoe. A little oats in the mash soften up the pallet and let the mango, citrus and pine aroma and flavor of these hops shine. Brewed for our close friends at The Bine in Bothell

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## I'm Oscar.com IPA

ABV: 6.50, IBU: 60, SRM: 5, Categories: IPA, Northwest. This is no case of mistaken identity. I'mOscar.com IPA is loaded with huge pineapple notes and enough piney dankness to make you think you are your brother! We used Amarillo in the whirlpool and dry hopped it with massive amounts of Comet and Denali. Don't make a huge mistake, enjoy this tasty IPA

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## Imperial Irish Red

ABV: 9, IBU: 48, SRM: 14, Categories: English, Traditionally Winter. A rich, malty red ale with notes of caramel and and toasted bread. The subtle grainy sweetness in this clean, malt forward beer is balanced by a strong addition of bittering hops and warming alcohol

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## Imperial Porter

ABV: 8, IBU: 40, SRM: 41, Categories: Porter, Traditionally Winter. It's only right that we pay tribute to the beer that's brought us so much happiness and a bit of early competition hardware (Silver in the Robust Porter Category at both the 2014 Washington Beer Awards® and the 2014 World Beer Cup®) So our Imperial Porter was brewed as a celebration of Stoup's first year in business. It is a bigger, bolder cousin of our Robust Porter. Brewed with copious amounts of medium and dark English crystal, chocolate malt and flaked rye. The beer is bittered with with Columbus and finished with Hallertauer Mittelfruh hops to provide just the hop backbone needed to keep the complex malt bill in balance. Strong in character with hints of chocolate, roasted coffee and a smooth, rich maltiness, this birthday beer is meant to be consumed along with hearty cheers and expressions of thanks to all for a great first year!

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## Irish Stout

ABV: 4.70, IBU: 36, SRM: 36, Categories: Stout. Roasted Barley gives this highly quaffable, dark brew its distinctive flavor and dry finish. The beer is balanced with a hint of bittersweet chocolate and a rich, smooth creaminess from oat malt and a nitrogen pour

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## It's Our Birthday! IPA

ABV: 7.40, IBU: 70, SRM: 6, Categories: IPA, Northwest. We brewed this one for our 4th anniversary. Cascade and Amarillo in the kettle provide a complex citrus and pine backbone. A heavy dry hop with experimental HBC 630 along with Citra and Mosaic bring on big stone tropical and citrus fruit aroma and flavor

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## Joy Ride IPA

ABV: 7.60, IBU: 56, SRM: 6, Categories: IPA, Northwest. This IPA is packed with Comet Hops to ride along with Herkules (for bittering), Cascade, Bitter Gold, Simcoe and Amarillo. It is grassy and citrusy and delicious. It will take your tastebuds on a Joy Ride!

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## Kolsch

ABV: 5.30, IBU: 26, SRM: 3, Categories: German. This clean, crisp German style beer has a delicate malt sweetness from German 2-row Pilsner malt as well as subtle German hop character from Hallertau Mittelfruh hops. Refreshing with a dry finish. A perfect summer crusher. Collaboration w/Annie Johnson (award winning homebrewer and Master Brewer at Picobrew) and Colin Kaminsky (co-author of Water: A Comprehensive Guide for Brewers, Brewers Publications, 2013)

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## Kristalweizen

ABV: 4.80, IBU: 14.70, SRM: 4, Categories: Bavarian, German, Traditionally Summer, Wheat. Kristallweizen is our Bavarian Hefeweizen's less hazy cousin. This German-style beer is brewed with wheat and pilsner malt then fermented on a Bavarian hefeweizen yeast producing aromas of clove and banana

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## La La Love You IPA

ABV: 6.80, IBU: 45, SRM: 4, We made this beer to support KEXP! Because music matters!! La La Love You IPA has a light malt base including a touch of wheat and oats for a smooth easy drinking body. Citra, Mosaic and Loral hops through out the boil and dry hopping provide a punch of fruity citrus and mango aroma with an underlying floral finish. Proceeds from the sale of this beer go to support KEXP!

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## Lemon Enigma IPA

ABV: 7.20, IBU: 70, SRM: 4, Categories: IPA, Northwest. Will Ekuanot, Enigma, Lemondrop, and Idaho 7 hops all play well together? The answer...yes! This IPA highlights the best citrus, tropical fruit and stonefruit aromas and flavors these hops can give

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## Liliko'i Kristallweizen

ABV: 4.80, IBU: 14.70, SRM: 4, Categories: Bavarian, German. Our friends at Marination have been serving up Aloha for ten years! To celebrate, we brewed a Liliko'i Kristallweizen. Bavarian hefeweizen yeast brings the light clove and banana while a generous addition of liliko'i adds tropical fruit deliciousness and a hint of tart. Ho'omaika'i ia 'oukou e, Marination! We raise our glasses to you and the next ten years of Everyday Aloha

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## Little Dipper IPA

ABV: 6.60, IBU: 46, SRM: 6, Categories: IPA, Northwest. This beer features two of our favorite hops; Cascade, the hop that started the craft beer movement, and Galaxy, a brash tropical fruit bomb from Australia. The beer packs an enticing blend of lush southern hemisphere fruit and American citrus with just enough spice to balance

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## Loral IPA

ABV: 6.90, IBU: 65, SRM: 6, Categories: IPA, Northwest. Citra and Loral in the whirlpool and MORE Loral and Citra in the dry hop give this IPA a lemon and grapefruit punch

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## Loral Saison

ABV: 6.10, IBU: 30, SRM: 3, Categories: Belgian, Northwest. Brewed with a Saison yeast and dry hopped with Loral Cryo Hops, this hoppier Saison style is spicy and fruity with a dry finish

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## Lupulin Spray Tan IPA

ABV: 6.80, IBU: 40, SRM: 3, Categories: IPA, Northwest. This hazy IPA was brewed with generous late additions of Mosaic, Galaxy and Mandarina Bavaria hops. Aromas of tangerine, grapefruit, papaya and passionfruit are carried on a soft malt body balanced with gentle bitterness

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## Lupulo IPA

ABV: 6.50, IBU: 50, SRM: 4, Categories: IPA, Northwest. In the mountains of New Mexico, there is a wild, entirely American hop that the locals call Lúpulo. Lucky for us, this hop varietal, neomexicanus, has been harvested and is now being grown in the Yakima Valley of Washington. We showcase this hop in all it's wild American glory, in our Lúpulo IPA. A balanced malt profile allows neomexicanus to shine with a punch of peach and lime in the aroma and pineapple in the finish

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## Lyon Pale

ABV: 6.50, IBU: 40, SRM: 4, Categories: Northwest, Pale. We're not lyin' when we tell you that our Lyon Pale is made exclusively from Washington ingredients. Lyon Malt comes from Washington State University's barley breeding program, malted at LINC malting coupled with Citra hops from Perrault Farms in Yakima. We chose a clean and bright hop like Citra to complement the complex malt profile at the heart of this beer. Made in conjunction with LINC NW Grain Growers and WSU for the Skagit Valley Grain Gathering. Hear this Lyon roar

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## Mabel's Brew

ABV: 6.50, Categories: IPA, Northwest. This Collaboration beer was made with Wander Brewing for WA Beers annual Collaboration festival. It is an IPA that was brewed with wheat and oats and hopped heavily with Citra, El Dorado, and Mosaic. Fermented with an East Coast yeast strain and Bruxellinis trois, the beer has a smooth, creamy mouthfeel balanced by the bright tropical fruit and citrus flavors of the hop profile

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## Marching Juice IPA

ABV: 6.30, IBU: 60, SRM: 3, Categories: IPA, Northwest. Pride month is in full swing and festive parades are popping up in cities and towns across America. We thought it important to provide a delicious source of fuel to keep those feet moving in support of our right to love and live as we damn well please. Loral Cryo and Caliente hops with their aromas of stonefruit, citrus and pine are the grand marshalls of this liquid parade, but the crisp, clean malt bill keeps a steady marching beat. So, enjoy a pint of Marching Juice IPA, don your rainbow feather boa and march with pride, joy and big ole middle finger for anyone who tries to rain on your parade

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## Marzen

ABV: 5.50, IBU: 25, SRM: 10. Categories: German, Lager. This garnet hued brew has the classic malty flavor of its German cousins. Lagered traditionally for Oktoberfest celebrations, you'll want to find your trusty lederhosen and fill a stein!

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## Mighty Bine IPA

ABV: 6.20, IBU: 55, SRM: 5, Categories: IPA, Northwest, Traditionally Summer. This mighty Mosaic monster is all about our love for this unique, truly American hop. A light malt base lets all the mango and citrus aroma and flavor of this hop shine

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## MK Special Bitter

ABV: 4.80, IBU: 35, SRM: 8, Categories: English. A highly drinkable beer sure to satisfy in all seasons. English crystal malt is countered nicely by a good dose of spicy Golding hops and a satisfyingly dry finish. This is a gently hop-forward beer balanced by notes of light caramel and honey

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## Mosaic Fresh Hop IPA

ABV: 6.70, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. Hop harvest comes only once a year and if you're lucky enough to live close to one of the major hop-growing regions of the world (and we are), you can pick up freshly harvested hops from Loftus Ranches in Yakima, bring them home and brew the same day. And that's just what we did! Packed with over 300 pounds of Mosaic fresh hops imparting papaya, floral, citrus..well lets just say a Mosaic of flavors. Drink it fast because when it's gone, it's gone!

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## Mother of Exiles IPA

ABV: 7, IBU: 70, SRM: 5, Categories: IPA, Northwest. It's no secret that we love Galaxy hops. So in the making of this beer, we boosted Galaxy's huge tropical fruit aroma and flavor with a little Citra (another one of our favorites). In the end, the beer packs a massive hop nose and finishes with a clean, firm bitterness. Additionally, during the month of February a portion of proceeds from the sale of this beer will benefit the Refugee Women's Alliance (ReWA) as part of the \*BEER TRUMPS HATE campaign

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## Munich Style Helles

ABV: 4.60, IBU: 21, SRM: 28, Categories: German, Lager. Heidelberg and German Pilsener malts are the backbone for this clean, crisp German-style lager. A gentle malt sweetness is balanced by Hallertau Mittelfruh hops making for a spicy, bright finish

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## **My Own Private IPA**

ABV: 7.50, IBU: 65, SRM: 6, Categories: IPA, Northwest, Traditionally Spring. This Seattle Beer Week Beer will be on tap at, and honors select 65th street bars from The Dray to the Pub at Third Place Books. Idaho 7, an experimental hop variety from Jackson Farms in Wilder Idaho is the star of this beer. Hints of red grapefruit, orange zest and stone fruits are followed by notes of pine

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## **Neck Tats Double IPA**

ABV: 8, IBU: 75, SRM: 6, Categories: IPA, Northwest. Double IPA equals double hop pleasure! This beer is bittered with Chinook with copious amounts of Simcoe added in the whirlpool and dry hop. Hop additions in the forms of Pellets, cryo-pellets and resinate result in loads of layered goodness

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## **Northwest IPA**

ABV: 7.50, IBU: 60, SRM: 7, Categories: IPA, Northwest. This beer greets you with floral and citrus aromas, the result of aggressive Cascade dry-hopping. The addition of Chinook hops leave you with a lingering pineyness reminiscent of a hike in the mountains. A light malt sweetness provides balance while maintaining the hop forward character

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## **Not McKinley IPA**

ABV: 7, IBU: 60, SRM: 6, Categories: IPA, Northwest. We bittered this IPA with generous amounts of Denali Hops throughout the boil. It was dry hopped with Denali, Experimental Hop 09326 and Citra Hops. You'll find notes of raspberry and current along with fruity and citrusy aromas and flavors

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## **Off Balance Fresh Hop IPA**

ABV: 8.11, IBU: 90, SRM: 7, Categories: IPA, Northwest. This beer was brewed with Simcoe Fresh hop and copious amounts of magical Simcoe and Mosaic Lupulin powder. Straw yellow in color with aromas and flavors of citrus, pine, tropical fruit and an underlying hoppy funk. So much hoppy goodness you just might find yourself feeling a little off-balance!

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## **Other Side of the Pillow IPA**

ABV: 6.80, IBU: 70, SRM: 4, Categories: IPA, Northwest. Other Side of the Pillow! It's bittered with Warrior Resinate and with Dry hopped with Citra and Simcoe T90 and Cryo pellets. This combination creates a smooth floral and citrus aroma along with notes of passion fruit, pine and a little berry. This cool combination of hops is delicious and refreshing!

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## **Over the Top Fresh Hop IPA 2015**

ABV: 6.75, SRM: 6, Categories: Traditionally Fall, IPA, Northwest. We don't really know but tastes like 60-70 SRM: 5 Boasts close to 10lbs of fresh hop Simcoe per barrel. Sipping on this is like walking through the hop fields during harvest. Drink it fast because when it's gone, it's GONE!

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## **Participation Trophy IPA**

ABV: 6.60, IBU: 55, SRM: 5. We used Cryo Mosaic in the whirlpool to build the hoppy backbone of this beer. We then Dry-hopped it with Amarillo and El Dorado to add aromas of orange and grapefruit zest plus hints of stone fruit

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## **Perfect Strangers "Dyn-O-Mite!" Hoppy Pilsner Brewed for Rhein Haus and the Linda Deschang Group**

ABV: 5, IBU: 30, SRM: 4, Categories: Northwest, Pilsner. This aggressively hopped, unfiltered pilsner uses a variety of fruity northwest and german hop varieties including, TNT, Belma, Citra, Azacca and Huell Melon. Dyn-O-mite! is an easy drinking, golden pilsner beer ringing with fruit aromas and a clean bitter finish

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## **Pistol Fingers IPA**

ABV: 6.90, IBU: 75, SRM: 6, Categories: IPA, Northwest. We love Mosaic Hops, you love Mosaic Hops, so why not try them three ways.... We used Resonate, Pellets and Cryo pellets in this homage to the mighty Mosaic. While not a single hop beer, this beer screams Mosaic (mango and citrus aroma and flavor) from start to finish

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## **Pitifully Small Yields**

ABV: 6.90, Categories: IPA, Northwest. We were asked to collaborate on this East Coast style IPA with Wander Brewing for Hop School in Yakima. Hopped with Loral (floral, citrus, peppery), Simcoe (earthy, citrus, pine) and Citra (grapefruit, melon) in both whirlpool and dry hop for bursts of flavor across the palate but not a lot of beer!

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## **Please and Thank You IPA**

ABV: 6.40, IBU: 57, SRM: 4, Categories: IPA, Northwest. Why yes, I'd love a pint of the Please and Thank you IPA. With Comet and Ekuanot hops in the whirlpool and loads of Idaho 7 in the dry-hop, this beer is packed with aromas of berry, citrus and pine. A balanced malt profile and a beautiful golden color to boot? Yes, please! And thank you...because my mama raised me right

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## **Pressure Drop IPA**

ABV: 6.80, IBU: 60, Categories: IPA, Northwest. Dry-hopped with El Dorado, lending flavors of pear, watermelon & stone fruit and Bru-1, also showing stone-fruit but with hints of pineapple as well. Profits from this beer enjoyed in our tap room and at accounts around town will benefit Portlight, providing emergency services to disabled victims of Hurricane Harvey

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## **Psycho-Tropic IPA**

ABV: 6.80, IBU: 70, SRM: 4, Categories: IPA, Northwest. We took three of our favorite and difficult to get hops and made this very unique tasting IPA. Galaxy (aka Unobtainium) for its huge tropical fruit notes. Experiment hop Bru-1 for its deep resinous flavor. Finally the experimental hop HBC-438 bred from a relatively new species of hop from New Mexico. HBC-438 adds stonefruit and more layers of tropical fruit

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## **Red IPA**

ABV: 6.20, IBU: 70, SRM: 12, Categories: IPA, Northwest. Don't be fooled by the color. This beer greets you with citrus and floral aromas compliments of Centennial and Simcoe hops, leading to a complex malt profile, balanced resin and sailing right through to an IPA lover's finish

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## **Rum Barrel Aged Dark Strong - Aged on Raisins**

ABV: 10.40, IBU: 24, SRM: 16, Categories: Barrel Aged, Belgian. A complex, malty strong Belgian ale with notes of caramel, raisin and dried fruit. Warming alcohol is balanced by malt sweetness and a hint of spice from the Abbey Ale yeast strain. Aged on raisins in a single rum barrel for a truly limited, one-of-a-kind ale

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## **Russian Imperial Stout**

ABV: 9.20, IBU: 90, SRM: 55, Categories: Stout. We journey back to 18th Century Russia with this big, bold, roasty stout. Brewed with copious amounts of English crystal malt and roasted barley, hopped to a scorching 90 IBUs and then conditioned long enough to round out the edges

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## **Rye Barrel Aged Belgian Stout**

ABV: 10.60, IBU: 40, SRM: 62, Categories: Barrel Aged, Belgian. The barrel-aged version of 4th Nail. Dark Belgian candi sugar, roasted and dark crystal malts yield a moderate sweetness while molasses and licorice notes provide some spice. A mixed fermentation of American Ale and Belgian Saison yeast adds beautiful depth and complexity rounded out by 11 months in Rye barrels

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## **Rye Barrel Aged Imperial Stout**

ABV: 9.50, IBU: 95, SRM: 50, Categories: Barrel Aged, Stout. A big, bold, roasty stout brewed with generous amounts of English crystal malt and roasted barley. Aggressively hopped yet balanced with malt sweetness and a full-bodied mouthfeel. Extended aging in rye whiskey barrels smooths out the rough edges and contributes notes of wood, whiskey and vanilla

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## **Salmon Dancer IPA**

ABV: 7.50, IBU: 75, SRM: 3, Categories: IPA, Northwest. This NW style IPA has a light, malt base. The beer is bittered with Bravo, whirl-pooled with Mosaic and dry-hopped with Experimental Hop HBC-692 & Citra for a burst of fruity, tropical, hoppy goodness. Our Salmon Dancer IPA is inspired by the Columbia River which connects to the rivers & tributaries feeding the WA & OR farms where our 100% Certified Salmon-safe ingredients were sourced

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## **Sandals & Flannels IPA**

ABV: 6, IBU: 58, SRM: 4, Categories: IPA. Call us old-fashioned or retro or...old, but sometimes we long for the days of yesteryear. The days when Seattle was rainy and grungy and kind of greasy. When you didn't have to iron your flannel shirts and Birkenstocks were a fashion statement (only if they were really smelly and worn within a millimeter of the asphalt). In an effort to celebrate those angst filled days, we brewed this hazy IPA (like the skies back then, get it?). Unfortunately, due to our naturally sunny dispositions and close proximity to so many hopeful millennials, we couldn't help but pack it with the brightest, citrusiest, peachiest, passionfruitiest hops we could find-Citra, Mosaic and Galaxy. So, celebrate those glory days with Sandals & Flannels IPA, but also celebrate the new you that showers daily and brushes your hair

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## Sea Creatures Wit

ABV: 5.40, IBU: 15, SRM: 3, Categories: Belgian. A traditional Belgian Wit brewed with Bitter Orange and Coriander. This refreshing wheat beer is a food-friendly, palate-pleaser

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## Seattle Pipes and Drums Extra Loud Stout

ABV: 4.70, IBU: 36, SRM: 36, Categories: Traditionally Spring, Stout. Roasted Barley gives this highly quaffable, dark brew its distinctive flavor and dry finish. The beer is balanced with a hint of bittersweet chocolate and a rich, smooth creaminess from oat malt and a nitrogen pour

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## Session IPA

ABV: 5, IBU: 45, SRM: 5, Categories: IPA, Northwest, Traditionally Spring, Traditionally Summer. A vibrantly golden brew crafted with the Northwest beer drinker in mind. Hopped to satisfy, moderately dry in the finish, and restrained in alcohol content, our India Session Ale is ideal for a long Seattle afternoon of beer consumption with friends. Or alone. Who are we to judge?

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## Simcoe Fresh Hop IPA #1

ABV: 7.50, SRM: 5, Categories: Traditionally Fall, IPA, Northwest. You tell us! Now this is a special beer. Hop harvest comes only once a year and if you're lucky enough to live close to one of the major hop-growing regions of the world (and we are), you can pick up freshly harvested hops from Yakima, bring them home and brew the same day. And that's just what we did. Packed with 150 pounds of Simcoe fresh hops imparting bold citrus and pine aroma, this IPA is the poster child for freshness. Drink it fast because when it's gone, it's gone!

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## Simcoe Fresh Hop IPA #2

ABV: 6.80, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. Now this is a special beer. Hop harvest comes only once a year and if you're lucky enough to live close to one of the major hop-growing regions of the world (and we are), you can pick up freshly harvested hops from Perrault Ranches in the Yakima Valley, bring them home and brew the same day. And that's just what we did. Packed with 350 pounds of Simcoe fresh hops imparting bold citrus and pine aroma, this IPA is the poster child for freshness. Drink it fast because when it's gone, it's gone!

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## SimMo IPA

ABV: 6.60, IBU: 70, SRM: 4, Categories: Traditionally Fall, IPA. This beer is packed with a combo of Mosaic and Simcoe Hops. You'll find notes of mango and bold citrus rounded out with the perfect amount of piney hop resin

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## Smash Pale Ale

ABV: 7, IBU: 54, SRM: 5, Categories: Pale. That's SMASH as in Single Malt and Single Hop. Halcyon, a traditional English malt, provides for a light, biscuit flavor, while Chinook hops give this beer a piney, spicy element. Just one malt and one hop variety living together in perfect beer harmony

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## Source of the Sound IPA

ABV: 6.50, IBU: 50, SRM: 5, Categories: IPA, Northwest. Collaboration brewed at Hellbent Brewing Brewed to benefit WA Wild and to celebrate the Wild and Scenic Rivers Act. Simcoe and Citra hops in whirlpool and dry hop

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## Stave Some for Me

ABV: 7.60, Categories: Sour. IA collaborative sour blend consisting of two barrels of Wander Brewing Barrel aged Flanders Red blended with one barrel of Stoup Brewing Golden Sour and one barrel of Stoup Brewing Brett Saison. All of the beers were aged for approximately one year in a combination of red and white wine barrels prior to blending. The resulting beer is light rust colored with firm acidity, balanced wood tannin and a complex rounded out palate

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## Stoup Sour No. 1 Berline Weisse #1

ABV: 3.80, IBU: 5, SRM: 3, Categories: Sour. This is our take on a classic German style sour wheat beer. A style dubbed the champagne of the north by Napoleon's troops; this beer is a clean, tart thirst quencher. Offered with a splash of Raspberry or Woodruff syrup from Soda Jerk Sodas

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## Stoup Sour No. 1 Berline Weisse #2

ABV: 3.80, IBU: 5, SRM: 3, Categories: German, Traditionally Summer, Wheat. This is our take on a classic German style sour wheat beer. A style dubbed the champagne of the north by Napoleon's troops; this beer is a clean, tart thirst quencher. Offered with a splash of Raspberry or Woodruff syrup from Soda Jerk Sodas

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## Stoup Sour No. 2

ABV: 6, IBU: 19, SRM: 7, Categories: Barrel Aged, Belgian, Sour. Belgian-style pale ale with Brettanomyces Lambicus and Lactobacillus. We took our Belgian Pale Ale collaboration with Pike Brewing and aged it in a Burgundy barrel for 12 months. Classic Brett nose with a touch of Lacto sourness

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## Stoup Sour No. 3

ABV: 5, IBU: 9, SRM: 4, Categories: Belgian, Sour. Belgian-style Sour Blonde. A blonde ale brewed with a healthy dose of Lactobacillus to create a firm sourness and Brettanomyces Lambicus to add cherry and funky notes and then aged 9 months in White Burgundy barrels

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## Stoup Sour No. 4 - Dry Hopped Sour

ABV: 6, IBU: 4, SRM: 5, Categories: Northwest, Sour. A refreshing pale sour brewed with Lactobacillus using a base of 2-row, pilsner and wheat malts. We play with each batch, changing the hops. Initially Dry hopped with Bitter Gold for a hint of citrus, then with Nelson for the 2nd release, Moteuka most recently and coming soon, a combination of Montueka & Amarillo. This tart, medium-bodied beer is bursting with aromas and flavors of apple, pear and stone fruits. AWARDS: 2017 Silver Medal-WA Beer Awards

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## Stoupersonic IPA

ABV: 7, IBU: 68, SRM: 4, Categories: IPA, Northwest. Imagine it's 1979 and you live in Seattle (the grittier, rainier, quirkier Seattle only the locals-if you can find one-remember). The Seattle Supersonics win the NBA championship and the whole city celebrates. What a great day. Now, imagine it's 2020, the Sonics are back in the championship and...wait...nevermind. The Sonics were sold in a soulless, greedy, heartbreaking betrayal of our trust. Sigh. Drink this delicious Stoupersonic IPA instead! It's a smooth drinker packed with aromas of peach, lime, and tropical fruit from HBC 630 and Triumph hops. Bring our Sonics back! Until then, drink Stoupersonic IPA

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## Straya IPA

ABV: 6.50, IBU: 60, SRM: 4, Categories: IPA, Northwest. Longing for a tropical vacation, but can't make the trip? We've got you covered. Well...kind of. With a color as light as sunshine and a nose like a basket of tropical fruit, you'll think you've hit the beach with this beer. We packed it full of Galaxy, Mosaic and Vic Secret hops for a big pineapple, papaya and passionfruit aroma. We'll bring the beer, you bring the sunscreen

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## T2R Haymaker 2017

ABV: 11, IBU: 100, SRM: 6, Categories: IPA, Northwest. T2Rs, those hardworking bitter receptors on your tongue, will love this hop bomb. It's big, bold, balanced and dangerously drinkable. Citra, Simcoe, Mosaic, Amarillo and Vic Secret additions in the whirlpool and in the fermenter create a burst of hop flavor and aroma. Do yourself a favor and lay some T2R on your T2Rs

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## T2R Haymaker Triple IPA

ABV: 10, IBU: 100, SRM: 6, Categories: IPA, Northwest. T2Rs, those hardworking bitter receptors on your tongue, will love this hop bomb. It's big, bold, balanced and dangerously drinkable. Do yourself a favor and lay some T2R on your T2Rs

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## Tart Saison

ABV: 7.30, IBU: 4, SRM: 5, Categories: Belgian, Sour. A tart, fruity, mixed fermentation saison soured with Lactobacillus then finished with French Saison yeast. A base of 2-row, pilsner and wheat malts create a light, crisp base. Hallertau Blanc dry hopping finishes this beer with aromas of white grapes and pear

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## Tech Neck IPA

ABV: 6.80, IBU: 50, SRM: 4, Categories: IPA, Northwest. Well sure, hand held phones and devices are ruining our manners not to mention our attention spans but are they growing horns on the back of our heads? We say it's not worth the risk so we packed our latest IPA with Citra, Equanot and Loral Cryo for loads of citrus and berry flavor with just enough old school pine and herbal character to bring it all together. You won't just lift your head from that phone. You'll tilt it all the way back as you enjoy sip after sip of this latest pint

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## Thayer IPA

ABV: 6.90, IBU: 58, SRM: 4, Categories: IPA, Northwest. When you own your own business, sometimes you gotta brew on your kid's birthday. The least you can do is name the beer after him, right? Thayer may not be old enough to taste the beer, but if he could, we're sure he'd be happy about the hop party going on here. Simcoe, Citra, Mosaic and HBC 692 bring the citrus, pine, stonefruit and mango deliciousness. Now we just have to deal with hurt feelings from his sibling. Stay tuned for Other Brother IPA

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## The 4th Nail Belgian Stout

ABV: 9.60, IBU: 40, SRM: 62, Categories: Belgian, Stout. The 4th Nail is a dark, smooth-dare we say, sexy beer. This celebration brew was crafted for the 4th Anniversary of The Pine Box, a purveyor of great beer on Capitol Hill. Dark Belgian candi sugar, roasted and dark crystal malts add moderate sweetness while molasses and licorice notes provide a roasty finish. A mixed fermentation of American Ale and Belgian Saison yeast add beautiful depth and complexity

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## Toppenish Select IPA

ABV: 7.20, IBU: 40, SRM: 4, Categories: IPA, Northwest. A collaboration IPA brewed with our friends at Holy Mountain and Cloudburst. This IPA was brewed to highlight Experimental Hop 630 so it was used throughout the brew-bittering, flavor, whirlpool and dry hop. 630 gives off notes of tangerine and citrus with a bit of dankness

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## Trail Bend IPA

ABV: 6.70, IBU: 66, SRM: 5. Bittered with Warrior resonate and dry-hopped with Citra and Simcoe T90 and Cryo pellets

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## Tree Fort IPA

ABV: 6.70, IBU: 45, SRM: 3, Categories: IPA. Galaxy, citra cryo and HBC-692 lead the hop charge on this one. Bitterness is moderate but the palate is packed with tropical fruit and citrus not to mention the pine flavors brought by HBC-692

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## Treefort IPA

ABV: 6.70, IBU: 45, SRM: 3, Categories: IPA, Northwest. Galaxy, citra cryo and HBC-692 lead the hop charge on this one. Bitterness is moderate but the palate is packed with tropical fruit and citrus not to mention the pine flavors brought by HBC-692

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## Triumph Fresh Hop IPA

ABV: 6.90, SRM: 4, Categories: IPA, Northwest, Traditionally Fall. Now this is a special beer. Hop harvest comes only once a year and if you're lucky enough to live close to one of the major hop-growing regions of the world (and we are), you can pick up freshly harvested hops from Sod Buster Farms in the Willamette Valley, bring them home and brew the same day. And that's just what we did. Packed with 365 pounds of Triumph fresh hops imparting bold citrus and stone fruit aroma, this IPA is the poster child for freshness. Drink it fast because when it's gone, it's gone!

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## Troubleman IPA

ABV: 6, IBU: 60, SRM: 4, Categories: IPA, Northwest. A light base of 2-Row, pilsner and wheat malts allow the hops to shine in this IPA. Lemondrop, Huell Melon, and Loral hops combine to showcase aromas and flavors of lemon, dark fruit and a touch of herb and spice

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## Two Sours / Barrel 1

ABV: 6, IBU: 16, SRM: 6, Categories: Barrel Aged, Sour. Showcases classic Lacto tartness with pronounced Brett character. Mixed fermentation beers aged in Barrel. Using the Solera technique, these beers have spent up to 2 years in French white Burgundy barrels. Lactobacillus and multiple Brettanomyces strains add tartness and a classic Brett nose with cherry notes

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## Two Sours / Barrel 2

ABV: 6, IBU: 16, SRM: 6, Categories: Barrel Aged, Sour. Exhibits Brett and wood character with balanced acidity. Mixed fermentation beers aged in Barrel. Using the Solera technique, these beers have spent up to 2 years in French white Burgundy barrels. Lactobacillus and multiple Brettanomyces strains add tartness and a classic Brett nose with cherry notes

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## Umtanum IPA

ABV: 6.50, IBU: 55, SRM: 4, Categories: IPA, Northwest. This is the first beer in our collaboration series with the Yakima Chief Hop Union Brewing Innovation Team. We will be testing new experimental hops and hopping techniques and sharing samples with the YCH Innovation Team lab for analyses. This beer features Experimental Hops HBC-638 and HBC-692. A pale malt base highlights the lemon, pink grapefruit and tropical qualities of these hops

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## Ur-Bock

ABV: 6.90, IBU: 13, SRM: 25, Categories: German, Lager, Traditionally Winter. A malty German-style dark lager with hints of caramel and toast from a base of Munich and Pilsner malts. Our Wintertime Ur-Bock is a delicious interplay of moderate malt sweetness, smooth mouthfeel and light hop aroma from Hallertau Mittelfruh hops

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## Use Your Melon Pale

ABV: 6.20, IBU: 25, SRM: 3, Categories: Northwest, Pale. When brewers put their heads...or should we say "melons"...together over a campfire and a couple of beers, beautiful things can happen. In the case of this Stoup/Future Primitive collaboration, that beautiful thing is a crisp, end-of-summer pale ale packed full of melon goodness. We kept the malt profile clean and crisp and packed the mash with 300 pounds of ripe honeydew melon. Heull Melon and El Dorado hop additions in the whirlpool and dry hop add another layer of melon flavor and aroma with just a hint of citrus to round it out

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## Wakatu IPA

ABV: 6.90, IBU: 55, SRM: 5, Categories: IPA, Northwest. This beer is loaded with the New Zealand hop Wakatu which hits you with big citrus zest. A little citra and cascade help to round out aroma and flavor with just a hint of pine and resin

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## Wakatu Strong Sour

ABV: 6, IBU: 5, SRM: 4, Categories: Sour. This American Sour is dry hopped with Wakatu hops from New Zealand. The beer greets you with an aroma of lime zest. It's dry and tart but a big enough to provide a balanced body

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## Wallet Chain IPA

ABV: 7.40, IBU: 75, SRM: 5, Categories: IPA, Northwest. Like that wallet chain your dad wore in the 90's, this beer screams Independence! It makes a statement with a solid malt backbone. We used Simcoe hops in the whirlpool and dry hopped it with copious amounts of Galaxy and Mosaic Cryo hops. It has big tropical aroma followed by a tasty combination of citrus, pineapple and grapefruit. Wallet Chain IPA finishes with a bold bitterness. Enjoy your Independence from boring beer with this deliciously flavorful IPA!

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## Wheaton IPA

ABV: 6.20, IBU: 45, SRM: 5, Categories: IPA, Northwest. Bittered with Millennium & Falconer's Flight, Finished with Cascade, Falconer's Flight & Palisades, Dry hopped with Amarillo & Simcoe. This is not a "wheat" beer in the sense that many will expect (like a hefeweizen). The wheat gives the beer a slight nuttiness and lightens up the body

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## Whiskey Barrel Aged Imperial Porter

ABV: 9, IBU: 40, SRM: 41, Categories: Barrel Aged, Porter. We took that Imperial Porter and gilded the lilly by aging some in a Whiskey Barrel from our friends at Westland Distillery, adding notes of vanilla, toast and the appealing warmth that comes from a higher ABV

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## Wintertime Ur-Bock

ABV: 6.90, IBU: 13, SRM: 25, Categories: German, Traditionally Winter. A malty German-style dark lager with hints of caramel and toast from a base of Munich and Pilsner malts. Our Wintertime Ur-Bock is a delicious interplay of moderate malt sweetness, smooth mouthfeel and light hop aroma from Hallertau Mittelfruh hops

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## Xtra Wicket Pale Ale

ABV: 5.50, IBU: 32, SRM: 5, Categories: Pale, Traditionally Summer. If there ever was a beer to improve your mallet skills, this is it. Our Extra Wicket Pale Ale is golden in color, moderate in body and bittered for balance. Azzaca, Hallertau Mittelfruh, and Hull Melon hops create an aroma reminiscent of summer with soft floral tones, mango, honeydew melon and apricot. With this beer in hand, wickets will appear larger, grass will look greener and one-handed croquet will seem normal

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## "How" 60 Schilling Scottish Ale

ABV: 6.90, IBU: 23, SRM: 16, Categories: English. Brewed in collaboration with California-based Horus Aged Ales, this malt forward, moderately hopped Scottish ale showcases a grain bill consisting of 2-row, Munich, Crystal and Chocolate malts. Caramel, toast and a hint of dried fruit notes make this an excellent beer on it's own or paired with food

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## "Why" Stock Ale

ABV: 11, IBU: 35, SRM: 20, Categories: Barrel Aged, English. A stock ale aged one year in French oak Cognac puncheons with Brettanomyces Claussenii. Brewed in collaboration with Horus Aged Ales in Oceanside, California

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## **Burger Planet**

Time: 5—8 pm.

## **WEDNESDAY 11/20** <sup>1</sup>

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### **Tandoozy**

Time: 5 — 8 pm.

## **THURSDAY 11/21** <sup>1</sup>

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### **Nacho Mama**

Time: 5 — 8 pm.

## **FRIDAY 11/22** <sup>1</sup>

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### **A Fire Inside Wood Fired Pizza**

Time: 5—9 pm.