



The Beer Trappe

Since opening in 2010, we have been dedicated to providing the best craft beer experience possible with an extremely diverse selection from around the world. As with fine wines, many of the best beers in the world will age extremely well and the aging process will lend an array of flavors and aromas not previously existent when fresh. Our cellar has been carefully curated and currently has over 6,000 bottles and over 300 vintages. On the following pages is our collection of world-class beers that have been properly cellared since being delivered. This has been a project that we have been committed to since opening and we are very excited to share these beers with you and hope you enjoy. Cheers!

-Brett & The Beer Trappe Team

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All beers served at proper cellar temperature (approximately 55° F).

*** Indicates that a beer is retired and will not be reproduced.**



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Styles

Imperial Stout & Porter

Mellowing roast and subdued alcohol warmth calm the overall flavor profile while the expectations of fleeting carbonation and a fuller body should be had. Pronounced prune, grape and raisin esters pull forth along with hints of hazelnut and sherry from its rounded dark chocolate underpinnings. An overall savory, “meaty” character evolves from well-aged vintages.

American Barleywine & Strong Ale

Deepening amber and subdued carbonation introduce a richer honey and caramel character, coming more in balance with mellow hop aroma, flavor and persistent bitter resins. Expect dried citrus and soft pine flavors that resonate with sherry-like nuances with a softening powder-smooth finish. Rounded alcohol warmth comes with a creamy, bright and refined hoppy finish.

English Barleywine & Old Ale

Darkening garnet and lessening carbonation precede intense sweetening of toffee, honey and maple while hop bitterness may trail off completely. Anticipating the rise of stone fruit, especially of raisin and apricot develop into sherry, port and Madeira with hints of tobacco, leather and savory soy sauce showing in well-aged versions. Smoothing alcohol warmth accompanies a richer and fuller body.

Oud Bruin & Flanders Red Ale

Uncharacteristic lightening of color and the reduction of carbonation occur with age, however greater drying character in both taste and texture should be expected. Elevated acidity promotes higher souring power as the sweetness drifts and the oaken complexities arise. Dried cherry, cranberry, grape and lime intensify while suggestions of vanilla, tobacco, leather and chocolate remain in balance.

Belgian Dark Ale & Dubbel Ale

Hard candy sweetness dries considerably, allowing complex caramel, chocolate and toffee to accessorize the balance. Plum, grape and cherry esters oxidize into concentrated tastes of date, fig, raisin and apricot. Fusel alcohols soften while peppery spices project. Earthen flavors of leather and tobacco nuances are to be expected from well-aged examples.

Lambic, Gueuze & Wild Ale

When young, these spontaneously fermented ale exhibit unrefined sourness, muted earth or mature character and are quite unruly and rustic. However with proper age, the sourness softens and the beer dries beautifully while its more mature and earthen flavors rise toward cork-like and leathery status. Look for intangible almond, chardonnay and soft, powdery oak nuances as the beer ages.

Belgian Pale Ale & Tripel Ale

As the fresh bread, biscuit malt flavors develop honey-like character and the floral hop aroma fades into delicate herbal and botanical notes, the common spicy hop bite mellows considerably. Expectations of drier taste and texture should be had along with greater intensity of stone fruit, pitted fruit and peppery yeast derived spiciness. Alcohol smoothens, while characters of rose, straw and hay evolve.

Fruit Ale

With sweetness and fruit flavors in high command of fresher examples, more maturity will bring a deepening and darkening in taste, yielding a pleasant jammy or marmalade taste even as the ale dries and promotes a more peppery agenda. Dark and dehydrated fruits emerge from even the most vibrantly fresh tasting fruit flavors as elements of tobacco, leather and pickled fruit comprise a complex matrix of taste.

Imperial Stouts & Porters

Against The Grain “Bo & Luke” 2014 13% Imperial Stout | Louisville, KY (25.4oz) \$34
Collaboration with De Molen. Smoked stout aged in Pappy Van Winkle barrels

Against The Grain “Bo & Luke” 2015 13% Imperial Stout | Louisville, KY (25.4oz) \$34
Collaboration with De Molen. Smoked stout aged in bourbon barrels

Arcadia “Bourbon Barrel Aged Imperial Stout” 2012 12% Imperial Stout | Battle Creek, MI (12oz) \$12

***Avery “Callipygian” 2016** 17.4% Barrel Aged Imperial Stout | Boulder, CO (12oz) \$26
Aged in bourbon barrels with coffee, cocoa, cocoa nibs and vanilla beans

Avery “Mephistopheles’ Stout” 2011 16.43% Imperial Stout | Boulder, CO (12oz) \$24

Avery “Tweak” 2014 17.81% Barrel Aged Imperial Stout | Boulder, CO (12oz) \$26
Mephistopheles stout with coffee added and aged in bourbon barrels

Avery “Tweak” 2016 17.5% Barrel Aged Imperial Stout | Boulder, CO (12oz) \$25
Mephistopheles stout with coffee added and aged in bourbon barrels

Avery “Uncle Jacob’s Stout” 2013 16.53% Barrel Aged Imperial Stout | Boulder, CO (12oz) \$25
Imperial stout aged in bourbon barrels

Avery “Uncle Jacob’s Stout” 2014 14.83% Barrel Aged Imperial Stout | Boulder, CO (12oz) \$24
Imperial stout aged in bourbon barrels

Avery “Uncle Jacob’s Stout” 2015 16.9% Barrel Aged Imperial Stout | Boulder, CO (12oz) \$23
Imperial stout aged in bourbon barrels

Avery “Uncle Jacob’s Stout” 2016 17.1% Barrel Aged Imperial Stout | Boulder, CO (12oz) \$23
Imperial stout aged in bourbon barrels

Bell’s “Black Note” 2012 11.8% Barrel Aged Imperial Stout | Kalamazoo, MI (12oz) \$30
Blend of Double Cream Stout and Expedition Stout aged in bourbon barrels

Bell’s “Black Note” 2014 11.4% Barrel Aged Imperial Stout | Kalamazoo, MI (12oz) \$26
Blend of Double Cream Stout and Expedition Stout aged in bourbon barrels

Bell’s “Black Note” 2016 10.8% Barrel Aged Imperial Stout | Kalamazoo, MI (12oz) \$25
Blend of Double Cream Stout and Expedition Stout aged in bourbon barrels

Bell’s “Black Note” 2017 11.2% Barrel Aged Imperial Stout | Kalamazoo, MI (12oz) \$24
Blend of Double Cream Stout and Expedition Stout aged in bourbon barrels

Bell’s “Expedition Stout” 2011 10.5% Russian Imperial Stout | Kalamazoo, MI (12oz) \$12

Bell’s “Expedition Stout” 2013 10.5% Russian Imperial Stout | Kalamazoo, MI (12oz) \$11

Bell’s “Expedition Stout” 2014 10.5% Russian Imperial Stout | Kalamazoo, MI (12oz) \$10

Brooklyn “Black Chocolate Stout” 2012 10% Russian Imperial Stout | Brooklyn, NY (12oz) \$10

Brooklyn “Black Chocolate Stout” 2013 10% Russian Imperial Stout | Brooklyn, NY (12oz) \$9

Brooklyn “Black Ops” 2013 11.5% Russian Imperial Stout | Brooklyn, NY (25.4oz) \$31
Black Chocolate Stout aged in Woodford Reserve bourbon barrels

Brooklyn “Black Ops” 2014 11.6% Russian Imperial Stout | Brooklyn, NY (25.4oz) \$30
Black Chocolate Stout aged in Woodford Reserve bourbon barrels

Deschutes “The Abyss” 2014 11.1% Imperial Stout | Bend, Oregon (22oz) \$26
Brewed with licorice and molasses with 33% aged in French oak and oak bourbon barrels

***Deschutes “The Abyss: Cognac” 2015** 12% Imperial Stout | Bend, Oregon (22oz) \$38
Brewed with black strap molasses, licorice, cherry bark and vanilla. Aged for 1 year in cognac barrels

***Deschutes “The Abyss: Rye Whiskey” 2015** 13% Imperial Stout | Bend, Oregon (22oz) \$36
Brewed with black strap molasses, licorice, cherry bark and vanilla. Aged for 1 year in rye whiskey barrels

***Dogfish Head “Bitches Brew” 2010** 9% American Stout | Milton, DE (25.4oz) \$34 (1st Batch)
Blend of 3 parts imperial stout and 1 part honey beer with gesho root

***Dogfish Head “Bitches Brew” 2012** 9% American Stout | Milton, DE (25.4oz) \$32
Blend of 3 parts imperial stout and 1 part honey beer with gesho root

***Dogfish Head “Bitches Brew” 2013** 9% American Stout | Milton, DE (25.4oz) \$30
Blend of 3 parts imperial stout and 1 part honey beer with gesho root

***Dogfish Head “Oak Aged Vanilla World Wide Stout” 2017** 17.5% Imperial Stout | Milton, DE (12oz) \$30

Dogfish Head “World Wide Stout” 2009 18% Imperial Stout | Milton, DE (12oz) \$25

Dogfish Head “World Wide Stout” 2010 18% Imperial Stout | Milton, DE (12oz) \$24

Dogfish Head “World Wide Stout” 2013 18% Imperial Stout | Milton, DE (12oz) \$23

Dogfish Head “World Wide Stout” 2016 18% Imperial Stout | Milton, DE (12oz) \$23

***Evil Twin “Bourbon Barrel Imperial Biscotti Break” 2013** 11.5% Imperial Stout | Brooklyn, NY (22oz) \$75
Aged in bourbon barrels for 9 months

***Evil Twin “Bourbon Barrel Imperial Biscotti Break” 2014** 11.5% Imperial Stout | Brooklyn, NY (22oz) \$75
Aged in bourbon barrels for 9 months

***Evil Twin “Bourbon Barrel Imperial Biscotti Break” 2015** 11.5% Imperial Stout | Brooklyn, NY (22oz) \$75
Aged in bourbon barrels for 9 months

***Evil Twin “Double Barrel Even More Jesus” 2014** 12% Imperial Stout | Brooklyn, NY (22oz) \$75
Blend of Even More Jesus aged bourbon barrels and rye whiskey barrels

***Evil Twin “Double Barrel Even More Jesus” 2015** 12% Imperial Stout | Brooklyn, NY (22oz) \$73
Blend of Even More Jesus aged bourbon barrels and rye whiskey barrels

Founders “Backwoods Bastard” 2012 10.2% Scotch Ale | Grand Rapids, MI (12oz) \$12
Scotch ale aged in bourbon barrels

Founders “Backwoods Bastard” 2013 10.2% Scotch Ale | Grand Rapids, MI (12oz) \$12
Scotch ale aged in bourbon barrels

Founders “Backwoods Bastard” 2014 10.2% Scotch Ale | Grand Rapids, MI (12oz) \$12
Scotch ale aged in bourbon barrels

Founders “Backwoods Bastard” 2015 11.6% Scotch Ale | Grand Rapids, MI (12oz) \$12
Scotch ale aged in bourbon barrels

Founders “Canadian Breakfast Stout” 2017 11.2% Imperial Stout | Grand Rapids, MI (25.4oz) \$60
Imperial coffee and chocolate stout aged in maple syrup bourbon barrels

Founders “Canadian Breakfast Stout” 2019 11.3% Imperial Stout | Grand Rapids, MI (12oz) \$16
Imperial coffee and chocolate stout aged in maple syrup bourbon barrels

***Founders “Imperial Stout” 2013** 10.5% Imperial Stout | Grand Rapids, MI (12oz) \$12

Founders “Kentucky Breakfast Stout” 2014 11.2% Imperial Stout | Grand Rapids, MI (12oz) \$20
Imperial coffee stout aged in Kentucky bourbon barrels

Founders “Kentucky Breakfast Stout” 2015 11.2% Imperial Stout | Grand Rapids, MI (12oz) \$19
Imperial coffee stout aged in Kentucky bourbon barrels

Founders “Kentucky Breakfast Stout” 2016 11.2% Imperial Stout | Grand Rapids, MI (12oz) \$18
Imperial coffee stout aged in Kentucky bourbon barrels

Founders “Kentucky Breakfast Stout” 2017 11.2% Imperial Stout | Grand Rapids, MI (12oz) \$18
Imperial coffee stout aged in Kentucky bourbon barrels

Founders “Kentucky Breakfast Stout” 2018 11.2% Imperial Stout | Grand Rapids, MI (12oz) \$16
Imperial coffee stout aged in Kentucky bourbon barrels

Founders “Kentucky Breakfast Stout” 2019 11.2% Imperial Stout | Grand Rapids, MI (12oz) \$15
Imperial coffee stout aged in Kentucky bourbon barrels

Founders “KBS Maple Mackinac Fudge” 2020 11% Imperial Stout | Grand Rapids, MI (12oz) \$18
KBS with Mackinac fudge coffee and maple syrup added and aged in Kentucky bourbon barrels

Goose Island “Bourbon County Coffee Stout” 2013 13.4% Imperial Stout | Chicago, IL (12oz) \$35

Goose Island “Bourbon County Coffee Stout” 2014 12.6% Imperial Stout | Chicago, IL (12oz) \$32

Goose Island “Bourbon County Stout” 2011 14.5% Imperial Stout | Chicago, IL (12oz) \$40

Goose Island “Bourbon County Stout” 2012 15% Imperial Stout | Chicago, IL (12oz) \$34

Goose Island “Bourbon County Stout” 2013 14.9% Imperial Stout | Chicago, IL (12oz) \$30

Goose Island “Bourbon County Stout” 2014 13.8% Imperial Stout | Chicago, IL (12oz) \$28

Goose Island “Bourbon County Stout” 2015 14.3% Imperial Stout | Chicago, IL (16.9oz) \$42

Goose Island “Bourbon County Stout” 2017 14.1% Imperial Stout | Chicago, IL (16.9oz) \$40

Goose Island “Bourbon County Stout” 2018 15.2% Imperial Stout | Chicago, IL (16.9oz) \$40

***Lagunitas “High West-ified” 2016** 12.2% Barrel Aged Imperial Stout | Petaluma, CA (12oz) \$13
Brewed with coffee and aged in High West rye and bourbon barrels for up to 17 months

Lagunitas “Willettized Coffee Stout” 2020 13.1% Barrel Aged Imperial Stout | Petaluma, CA (12oz) \$12
Aged in rye whiskey barrels

North Coast “Old Rasputin XIV” 2011 11.5% Imperial Stout | Fort Bragg, CA (16.9oz) \$40
Old Rasputin aged 9 months in 12-year-old bourbon barrels

North Coast “Old Rasputin XV” 2012 11.5% Imperial Stout | Fort Bragg, CA (16.9oz) \$38
Old Rasputin aged 9 months in 12-year-old bourbon barrels

North Coast “Old Rasputin XVI” 2014 11.3% Imperial Stout | Fort Bragg, CA (16.9oz) \$36
Old Rasputin aged 9 months in 12-year-old bourbon barrels

Perennial “Sump” 2018 10.5% Imperial Stout | St. Louis, MO (22oz) \$40
Imperial Stout blended with Sump coffee

Prairie “Barrel Aged Bomb!” 2016 11.2% Barrel Aged Imperial Stout | Krebs, OK (12oz) \$32
Prairie Bomb! aged in bourbon barrels

Prairie “Bomb” 2016 13% Imperial Stout | Krebs, OK (12oz) \$20
Aged on Spaceship Earth coffee, cacao nibs, vanilla beans, and chili peppers

Prairie “Bible Belt” 2014 13% Imperial Stout | Krebs, OK (12oz) \$26
Evil Twin Even More Jesus aged on coffee, vanilla, chilies, and cacao nibs

***Prairie “Ok-Sí” 2015** 12% Imperial Stout | Krebs, OK (12oz) \$22
Aged in tequila barrels

Prairie “Pirate Bomb!” 2016 14% Barrel Aged Imperial Stout | Krebs, OK (12oz) \$30
Prairie Bomb! aged in rum casks

Sierra Nevada “Barrel Aged Narwhal” 2015 12.9% Barrel Aged Imperial Stout | Chico, CA (25.4oz) \$40
Aged in Kentucky bourbon barrels

Stone “Farking Wheaton W00tStout 3.0” 2015 13% Imperial Stout | Escondido, CA (22oz) \$33
Brewed with pecans and partially aged in bourbon barrels with a blended portion of W00tstout 2.0

Stone “Farking Wheaton W00tStout 4.0” 2016 13% Imperial Stout | Escondido, CA (22oz) \$29
Brewed with pecans and partially aged in bourbon barrels with a blended portion of W00tstout 3.0

Stone “Farking Wheaton W00tStout 6.0” 2018 13% Imperial Stout | Escondido, CA (12oz) \$14
Brewed with pecans and partially aged in bourbon barrels

Stone “Imperial Russian Stout” 2011 10.6% Russian Imperial Stout | Escondido, CA (22oz) \$15

Stone “Imperial Russian Stout” 2012 10.6% Russian Imperial Stout | Escondido, CA (22oz) \$14

Stone “Imperial Russian Stout” 2013 10.6% Russian Imperial Stout | Escondido, CA (22oz) \$14

Stone “Imperial Russian Stout” 2014 11% Russian Imperial Stout | Escondido, CA (22oz) \$13

***Stone “Southern Charred” 2013** 12.7% American Strong Ale | Escondido, CA (16.9oz) \$32
Stone Double Bastard Ale aged in bourbon barrels

***Stone “Southern Charred” 2015** 12.7% American Strong Ale | Escondido, CA (16.9oz) \$30
Stone Double Bastard Ale aged in bourbon barrels

Struise “Black Damnation I: Black Berry Albert” 2013 13% Russian Imperial Stout | Oostvleteren, Belgium (25.4oz) \$55
Black Albert with blackberries aged one year in Port barrels

Struise “Black Damnation II: Mocha Bomb” 2013 13% Imperial Stout | Oostvleteren, Belgium (25.4oz) \$55
Blend of 2 parts Black Albert aged on coffee beans, 1 part De Molen Hel & Verdoemenis that was aged 6 months in Jack Daniels barrels and 1-part Struise Cuvée Delphine

American Barleywines & American Strong Ales

***Deschutes “Jubel” 2015** 10.4% American Strong Ale | Bend, Oregon (22oz) \$25
50% aged in Pinot Noir and new Oregon oak barrels

***Dogfish Head “Higher Math” 2015** 17% American Strong Ale | Milton, DE (12oz) \$22
Golden ale brewed with chocolate and sour cherry juice

***Dogfish Head “Olde School Barleywine” 2011** 15% American Barleywine | Milton, DE (12oz) \$15

***Dogfish Head “Olde School Barleywine” 2013** 15% American Barleywine | Milton, DE (12oz) \$14

***Founders “Nemeis” 2010** 12% American Barleywine | Grand Rapids, MI (12oz) \$18

Sierra Nevada “Barrel Aged Bigfoot” 2015 11.9% Barrel Aged American Barleywine | Chico, CA (25.4oz) \$33
Aged for 2 years in oak whiskey casks

Sierra Nevada “Bigfoot” 2012 9.6% American Barleywine | Chico, CA (12oz) \$10

Sierra Nevada “Bigfoot” 2013 9.6% American Barleywine | Chico, CA (12oz) \$10

Sierra Nevada “Bigfoot” 2014 9.6% American Barleywine | Chico, CA (12oz) \$10

***Sierra Nevada “Brewers Reserve” 2010** 9.2% American Strong Ale | Chico, CA (25.4oz) \$28
Blend of oak aged Bigfoot, Celebration Ale and Pale Ale and then dry hopped

***Sierra Nevada “Jack & Ken’s Ale” 2010** 10.2% American Barleywine | Chico, CA (25.4oz) \$28

Stone “Double Bastard Ale” 2012 11.2% American Strong Ale | Escondido, CA (22oz) \$15

Stone “Double Bastard Ale” 2013 11.2% American Strong Ale | Escondido, CA (22oz) \$15

Stone “Old Guardian Barley Wine” 2010 11.1% American Barleywine | Escondido, CA (22oz) \$18

Stone “Old Guardian Barley Wine” 2011 12% American Barleywine | Escondido, CA (22oz) \$17

Stone “Old Guardian Barley Wine” 2012 11% American Barleywine | Escondido, CA (22oz) \$16

Stone “Old Guardian Barley Wine” 2013 11.6% American Barleywine | Escondido, CA (22oz) \$16

***Stone “Old Guardian Barley Wine BELGO” 2011** 12% American Barleywine | Escondido, CA (22oz) \$16
Old Guardian brewed with a Belgian yeast strain

Three Floyds “Behemoth” 2011 10.5% American Barleywine | Munster, IN (22oz) \$29

Three Floyds “Behemoth” 2013 10.5% American Barleywine | Munster, IN (22oz) \$27

Three Floyds “Behemoth” 2014 10.5% American Barleywine | Munster, IN (22oz) \$26

Three Floyds “Behemoth” 2015 10.5% American Barleywine | Munster, IN (22oz) \$25

Three Floyds “Behemoth” 2016 10.5% American Barleywine | Munster, IN (22oz) \$24

English Barleywines & Old Ales

Against The Grain “London Balling” 2014 12.5% English Barleywine | Louisville, KY (12oz) \$15
Aged in Angel’s Envy bourbon barrels

Anchorage “A Deal With The Devil” 2013 17.3% Barrel Aged Barleywine | Anchorage, AK (25.4oz) \$300
Aged for 11 months in freshly emptied Cognac barrels

***Avery “Samael’s Ale” 2007** 14.9% English Barleywine | Boulder, CO (12oz) \$25
English barleywine aged on oak chips

***Avery “Samael’s Ale” 2014** 14.2% English Barleywine | Boulder, CO (12oz) \$25
English barleywine aged on oak chips

Bell’s “Third Coast Old Ale” 2012 10.2% Old Ale | Kalamazoo, MI (12oz) \$9

Bell’s “Third Coast Old Ale” 2013 10.2% Old Ale | Kalamazoo, MI (12oz) \$9

***Dogfish Head “Immort Ale” 2011** 11% English Strong Ale | Milton, DE (12oz) \$14
Brewed with peat-smoked barley, organic juniper berries, vanilla and maple syrup. Aged on oak with a blend of Belgian & English yeasts

***Founders “Curmudgeon” 2012** 9.8% Old Ale | Grand Rapids, MI (12oz) \$12

***Founders “Curmudgeon” 2013** 9.8% Old Ale | Grand Rapids, MI (12oz) \$11

***Founders “Curmudgeon” 2014** 9.8% Old Ale | Grand Rapids, MI (12oz) \$10

Founders “Sweet Repute” 2013 12.6% Barrel Aged Wheatwine | Grand Rapids, MI (25.4oz) \$45
Aged for 16 months in a blend of maple syrup bourbon barrels and bourbon barrels

Goose Island “Bourbon County Barleywine” 2013 12.1% Barrel Aged Barleywine | Chicago, IL (12oz) \$28
Aged in bourbon barrels that once held Goose Island Bourbon County Stout

Goose Island “Bourbon County Barleywine” 2014 11.7% Barrel Aged Barleywine | Chicago, IL (12oz) \$26
Aged in bourbon barrels that once held Goose Island Bourbon County Stout

Goose Island “Bourbon County Wheatwine” 2019 15.4% Barrel Aged Wheatwine | Chicago, IL (16.9oz) \$40
Aged in Larceny wheated bourbon casks

***North Coast “Old Stock Cellar Reserve (Rye Whiskey)” 2014** 13.16% Barrel Aged Old Ale | Fort Bragg, CA (16.9oz) \$45
Aged in rye whiskey barrels

***The Bruery “Mash” 2015** 12.5% Barrel Aged English Barleywine | Placentia, CA (25.4oz) \$40

Three Floyds “Pillar Of Beasts” 2020 13.7% Barrel Aged English Barleywine | Munster, IN (12oz) \$16
Brewed with salted caramel, vanilla beans, and cocoa nibs and aged for 12 months in bourbon barrels

Flanders Reds & Oud Bruins

De Dolle “Oerbier Special Reserva” 2015 13% Flanders Oud Bruin | Esen, Belgium (11.2oz) \$21
Oerbier aged in Bordeaux casks

Goose Island “Madame Rose” 2014 6.7% Flanders Oud Bruin | Chicago, IL (25.9oz) \$35
Aged in oak barrels with Michigan sour cherries for over 2 years

Belgian Dark Ale & Belgian Dubbel Ale

*Avery “5 Monks” 2014 18.94% Belgian Quadrupel | Boulder, CO (12oz) \$28
Bourbon barrel aged

*Avery “The Beast Grand Cru Ale” 2014 16.1% Belgian Dark Strong Ale | Boulder, CO (12oz) \$25

Chimay “Blue” 2012 9% Belgian Strong Dark Ale | Chimay, Belgium (11.2oz) \$16

Chimay “Blue” 2013 9% Belgian Strong Dark Ale | Chimay, Belgium (11.2oz) \$15

Chimay “Blue” 2014 9% Belgian Strong Dark Ale | Chimay, Belgium (11.2oz) \$14

Chimay “Grand Réserve” 2011 9% Belgian Strong Dark Ale | Chimay, Belgium (25.4oz) \$37

Chimay “Grand Réserve” 2012 9% Belgian Strong Dark Ale | Chimay, Belgium (25.4oz) \$36

Chimay “Grand Réserve 150th Anniversary” 2012 9% Belgian Strong Dark Ale | Chimay, Belgium (25.4oz) \$37

*Dogfish Head “Raison D’Extra” 2007 18% Belgian Strong Dark Ale | Milton, DE (12oz) \$25

*Dogfish Head “Raison D’Extra” 2014 18% Belgian Strong Dark Ale | Milton, DE (12oz) \$23

Rochefort “8” 2012 9.2% Belgian Strong Dark Ale | Rochefort, Belgium (1.5L) \$100

Rochefort “8” 2013 9.2% Belgian Strong Dark Ale | Rochefort, Belgium (11.2oz) \$17

Rochefort “8” 2013 9.2% Belgian Strong Dark Ale | Rochefort, Belgium (1.5L) \$100

Rochefort “10” 2011 11.3% Quadrupel | Rochefort, Belgium (11.2oz) \$22

Rochefort “10” 2012 11.3% Quadrupel | Rochefort, Belgium (11.2oz) \$20

Rochefort “10” 2013 11.3% Quadrupel | Rochefort, Belgium (11.2oz) \$19

St. Bernardus “Abt 12” 2013 10% Quadrupel | Watou, Belgium (11.2oz) \$19

*Stone “Vertical Epic Ale 03.03.03” 2003 8.5% Belgian Strong Dark Ale | Escondido, CA (22oz) \$58
Brewed with both Belgian and American ale yeast with addition of coriander & alligator pepper

*Stone “Vertical Epic Ale 05.05.05” 2005 8.5% Belgian Strong Dark Ale | Escondido, CA (22oz) \$46

*Stone “Vertical Epic Ale 06.06.06” 2006 8.66% Belgian Strong Dark Ale | Escondido, (22oz) CA \$42
Brewed with Belgian yeast and additions of cedar and anise

Lambic, Gueuze & Wild Ales

*Anchorage/Crooked Stave “Between The Staves” 2014 7% American Wild Ale | Anchorage, AK (25.4oz) \$44
Sour ale fermented in foeders with 3 strains of Brettanomyces. Aged for 11 months in cognac barrels

*Avery “Fortuna” 2015 8.1% American Wild Ale | Boulder, CO (12oz) \$23
Ale aged in Suerte tequila barrels with sea salt and lime zest

*Avery “Récolte Sauvage” 2012 11.03% American Wild Ale | Boulder, CO (12oz) \$24
Ale brewed with Cabernet Sauvignon grape must and aged in Cabernet Sauvignon barrels

*Avery “Thensaurum” 2013 10.89% American Wild Ale | Boulder, CO (12oz) \$24
Aged in rum barrels

Cantillon “Classic Gueuze” 2013 5% Gueuze | Brussels, Belgium (25.4oz) \$68

Cantillon “Classic Gueuze” 2017 5% Gueuze | Brussels, Belgium (12.7oz) \$37

Cantillon “Cuvée St.-Gilloise” 2014 5% Gueuze | Brussels, Belgium (25.4oz) \$75
Dry hopped 2-year-old lambic

Cantillon “Cuvée St.-Gilloise” 2017 5% Gueuze | Brussels, Belgium (25.4oz) \$73
Dry hopped 2-year-old lambic

Cantillon “Fou Foune” 2012 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$200
Apricot lambic

Cantillon “Fou Foune” 2014 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$175
Apricot lambic

Cantillon “Fou Foune” 2018 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$150
Apricot lambic

Cantillon “Iris” 2016 5% Unblended Lambic | Brussels, Belgium (25.4oz) \$73

Cantillon “Kriek” 2018 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$82
Morello sour cherry lambic

Cantillon “Lou Pepe Framboise” 2011 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$225
2-Year-old lambic aged in Bordeaux barrels with raspberries

Cantillon “Lou Pepe Gueuze” 2011 5% Gueuze | Brussels, Belgium (25.4oz) \$150
2-Year-old lambic aged in used wine barrels

Cantillon “Lou Pepe Kriek” 2012 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$200
2-Year-old lambic aged in Bordeaux barrels with cherries

Cantillon “Rosé de Gambrinus” 2012 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$115
Raspberry lambic

Cantillon “Rosé de Gambrinus” 2013 5% Fruit Lambic | Brussels, Belgium (12.7oz) \$65
Raspberry lambic

Cantillon “Rosé de Gambrinus” 2013 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$105
Raspberry lambic

Cantillon “Rosé de Gambrinus” 2015 5% Fruit Lambic | Brussels, Belgium (12.7oz) \$60
Raspberry lambic

Cantillon “Rosé de Gambrinus” 2016 5% Fruit Lambic | Brussels, Belgium (12.7oz) \$58
Raspberry lambic

Cantillon “Rosé de Gambrinus” 2017 5% Fruit Lambic | Brussels, Belgium (12.7oz) \$55
Raspberry lambic

Cantillon “Rosé de Gambrinus” 2018 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$85
Raspberry lambic

Cantillon “St. Lamvinus” 2012 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$150
Lambic aged on Merlot grapes

Cantillon “St. Lamvinus” 2013 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$140
Lambic aged on Merlot grapes

Cantillon “St. Lamvinus” 2014 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$130
Lambic aged on Merlot grapes

Cantillon “St. Lamvinus” 2018 5% Fruit Lambic | Brussels, Belgium (25.4oz) \$125
Lambic aged on Merlot grapes

Cisco “Lady Of The Woods” 2013 5% Wild Ale | Nantucket Island, MA (25.4oz) \$30

Crooked Stave “Nightmare on Brett Raspberry” 2015 12% American Wild Ale | Denver, Colorado (12.7oz) \$28
Aged in Leopold Bros. whiskey barrels with raspberries

Crooked Stave “Serenata Notturna Blueberry” 2016 12% American Wild Ale | Denver, Colorado (12.7oz) \$26
Mixed fermentation Belgian style golden ale aged in oak barrels with blueberries

Drie Fonteinen “Cuvée Armand & Gaston” 2016 6.2% Gueuze | Beersel, Belgium (25.4oz) \$80

Drie Fonteinen “Cuvée Armand & Gaston” 2018 6.2% Gueuze | Beersel, Belgium (25.4oz) \$75

Drie Fonteinen “Framboos” 2014 6% Lambic | Beersel, Belgium (25.4oz) \$120
One-year oak aged lambic with addition of 30% of whole fresh raspberries from the Pajottenland

***Drie Fonteinen “Golden Doesjel” 2012** 6% Gueuze | Beersel, Belgium (12.7oz) \$35
Blend of one, two, three and four-year-old lambic

Drie Fonteinen “Hommage” 2013 6% Lambic | Beersel, Belgium (25.4oz) \$115
Blended lambic with addition of 30% Pajottenland raspberries and 5% sour cherries

Drie Fonteinen “Hommage” 2015 6% Lambic | Beersel, Belgium (25.4oz) \$110
Blended lambic with addition of 30% Pajottenland raspberries and 5% sour cherries

Drie Fonteinen “Oude Geuze” 2018 6% Gueuze | Beersel, Belgium (25.4oz) \$46

Drie Fonteinen “Oude Kriek” 2015 6% Fruit Lambic | Beersel, Belgium (12.7oz) \$36
Cherry lambic

Goose Island “Gillian” 2013 9.5% Saison | Chicago, IL (25.9oz) \$42
Brewed with strawberries, honey, white pepper and aged in wine barrels

Goose Island “Halia” 2013 7.5% Saison | Chicago, IL (25.9oz) \$42
*Sour peach saison aged in wine barrels with *Brettanomyces Claussenii**

Goose Island “Juliet” 2012 8% American Wild Ale | Chicago, IL (22oz) \$38
Aged in cabernet barrels with blackberries

Goose Island “Juliet” 2013 8% American Wild Ale | Chicago, IL (25.9oz) \$38
Aged in cabernet barrels with blackberries

Goose Island “Lolita” 2011 9% American Wild Ale | Chicago, IL (22oz) \$44
Aged in wine barrels with raspberries

Goose Island “Lolita” 2013 8.7% American Wild Ale | Chicago, IL (25.9oz) \$40
Aged in wine barrels with raspberries

***HORALS “Oude Geuze Mega Blend” 2015** 7% Gueuze | Rebecq-Rognon, Belgium (25.4oz) \$80
Blend of young and old lambic from 3 Fonteinen, Tilquin, De Oude Cam, Hanssens, Boon, Oud Beersel, Lindemans, De Troch and Timmermans

Jester King “Boxer’s Revenge” 2013 10.2% American Wild Ale | Austin, TX (25.4oz) \$36

Jolly Pumpkin “Bière De Mars” 2013 7% Bière de Garde | Dexter, MI (25.4oz) \$20

Jolly Pumpkin “Bière De Mars” 2014 7% Bière de Garde | Dexter, MI (25.4oz) \$19

New Holland “Blue Sunday” 2014 6.6% American Wild Ale | Holland, MI (22oz) \$20

***Sierra Nevada/Russian River “BRUX” 2012** 8.3% American Wild Ale | Chico, CA (25.4oz) \$25

***The Bruery “Tart Of Darkness” 2013** 7% American Wild Ale | Placentia, CA (25.4oz) \$35
Oak aged sour stout

Tilquin “Gueuze” 2012 6% Gueuze | Rebecq-Rognon, Belgium (12.7oz) \$28

Tilquin “Gueuze” 2015 6% Gueuze | Rebecq-Rognon, Belgium (12.7oz) \$26

Tilquin “Gueuze” 2015 6% Gueuze | Rebecq-Rognon, Belgium (25.4oz) \$58

Tilquin “Gueuze” 2016 6% Gueuze | Rebecq-Rognon, Belgium (12.7oz) \$26

***Tilquin “Oude Gueuze Squared” 2014** 7.6% Gueuze | Rebecq-Rognon, Belgium (25.4oz) \$80
Blend of 1, 2, and 3-year lambics aged in oak barrels, then put back into barrels for a second aging process.

Tilquin “Oude Mûre” 2015 7% Gueuze | Rebecq-Rognon, Belgium (25.4oz) \$63
Lambic aged with blackberries. Refermented in the bottle

Tilquin “Oude Mûre” 2017 7% Gueuze | Rebecq-Rognon, Belgium (25.4oz) \$60
Lambic aged with blackberries. Refermented in the bottle

Tilquin “Oude Quetsche” 2013 6.4% Lambic | Rebecq-Rognon, Belgium (25.4oz) \$45
Blend of 1 and 2-year-old lambic with fresh plums added for 4 months

Tilquin “Oude Quetsche” 2014 6.4% Lambic | Rebecq-Rognon, Belgium (12.7oz) \$24
Blend of 1 and 2-year-old lambic with fresh plums added for 4 months

Tilquin “Oude Quetsche” 2014 6.4% Lambic | Rebecq-Rognon, Belgium (25.4oz) \$43
Blend of 1 and 2-year-old lambic with fresh plums added for 4 months

Tilquin “Oude Quetsche” 2015 6.4% Lambic | Rebecq-Rognon, Belgium (12.7oz) \$24
Blend of 1 and 2-year-old lambic with fresh plums added for 4 months

Tilquin “Oude Quetsche” 2017 6.4% Lambic | Rebecq-Rognon, Belgium (12.7oz) \$24
Blend of 1 and 2-year-old lambic with fresh plums added for 4 months

Belgian Pale Ale & Tripel

Brasserie D’Orval “Orval Trappist Ale” 2011 6.9% Belgian Pale Ale | Wallonia, Belgium (11.2oz) \$15

Brouwerij De Ranke “Cuvée De Ranke” 2011 7% Belgian Pale Ale | Wevelgem, Belgium (25.4oz) \$34
Sour beer from De Ranke blended with Girardin lambic

De Dolle “Stille Nacht” 2013 12% Belgian Strong Pale Ale | Esen, Belgium (11.2oz) \$20

De Dolle “Stille Nacht” 2014 12% Belgian Strong Pale Ale | Esen, Belgium (11.2oz) \$19

De Dolle “Stille Nacht” 2015 12% Belgian Strong Pale Ale | Esen, Belgium (11.2oz) \$18

***Stone “Vertical Epic Ale 04.04.04” 2004** 8.5% Belgian Strong Pale Ale | Escondido, CA (22oz) \$52
Bière de Garde/Saison brewed with Belgian yeast strain and Kaffir lime leaf from Indonesia

***Stone “Vertical Epic Ale 07.07.07” 2007** 8.4% Belgian Strong Pale Ale | Escondido, CA (22oz) \$36
Saison/golden tripel brewed with Belgian yeast strain and addition of ginger, cardamom, grapefruit peel, lemon peel and orange peel

***Stone “Vertical Epic Ale 08.08.08” 2008** 8.6% Belgian IPA | Escondido, CA (22oz) \$30
Hopped up Belgian golden tripel

Fruit Beers

Avery “PumpKYN” 2014 17.22% Barrel Aged Imperial Pumpkin Ale | Boulder, CO (12oz) \$22
Porter brewed with pumpkin and spices aged in Kentucky bourbon barrels

Avery “PumpKYN” 2015 15% Barrel Aged Imperial Pumpkin Ale | Boulder, CO (12oz) \$22
Porter brewed with pumpkin and spices aged in Kentucky bourbon barrels

Avery “Rumpkin” 2013 18.53% Barrel Aged Pumpkin Ale | Boulder, CO (12oz) \$22
Brewed with pumpkin and spices and aged in rum barrels

Avery “Rumpkin” 2014 16.73% Barrel Aged Pumpkin Ale | Boulder, CO (12oz) \$22
Brewed with pumpkin and spices and aged in rum barrels

Avery “Rumpkin” 2015 18% Pumpkin Ale | Boulder, CO (12oz) \$22
Brewed with pumpkin and spices and aged in rum barrels

***Dogfish Head “Black & Blue” 2013** 10% Fruit Beer | Milton, DE (25.4oz) \$36
Belgian golden ale brewed with blueberries and blackberries

***Dogfish “Red & White” 2012** 10% Fruit Beer | Milton, DE (25.4oz) \$36
Belgian wit bier brewed with Pinot noir juice with part aged in Oregon Pinot Noir barrels and part being aged on oak staves before being blended together

***Founders “Blushing Monk” 2015** 9.2% Imperial Fruit Beer | Grand Rapids, MI (25.4oz) \$45
Imperial raspberry fruit ale brewed with a Belgian yeast strain

Other

Dogfish Head “120 Minute IPA” 2013 18% Imperial IPA | Milton, DE (12oz) \$26

Dogfish Head “120 Minute IPA” 2014 18% Imperial IPA | Milton, DE (12oz) \$25

Dogfish Head “120 Minute IPA” 2016 18% Imperial IPA | Milton, DE (12oz) \$24

Dogfish Head “120 Minute IPA” 2017 18% Imperial IPA | Milton, DE (12oz) \$23

***Dogfish Head “Burton Baton” 2012** 10% Imperial IPA | Milton, DE (12oz) \$11
Conditioned on French oak barrel staves for 4 months then blended with 90 Minute IPA

***Dogfish Head “Burton Baton” 2014** 10% Imperial IPA | Milton, DE (12oz) \$10
Conditioned on French oak barrel staves for 4 months then blended with 90 Minute IPA

***Sierra Nevada “Charlie, Fred & Ken’s Bock” 2010** 8.3% Helles Bock | Chico, CA (25.4oz) \$28