

THE BREW HOUSE



GRIST
HOPPER



MASH TUN



KETTLE

Our ales and lagers are brewed naturally, right here in our full mash craft-brewery. We use only the finest hops and malts from Europe and North America, following the Bavarian Purity Law of 1516...sorry, no bland corn or rice here!

The brewing process begins with the various malts being milled to crack open the grains. This "grist" flows from the **grist hopper** into the **mash tun** where it is steeped in hot water. Here, the natural enzymes in the barley break down the starch into fermentable sugars. This sweet liquid, "wort", is then run out to the **kettle** and the spent grains are strained off and go to feed cattle. In the kettle the wort is boiled with the selected hops. Hops provide extra flavour, aroma and bitterness to balance out the malts. From the kettle, it is quickly cooled, then off to the **fermenter**...where the final ingredient, Ale or Lager yeast is added, converting all that sugar into alcohol. Once fermented, it's off to one of our cellars' **conditioning tanks** for four to six weeks. Aging allows the beer's flavour to mature and the yeast to settle out.

It's then hooked up straight to our taps. Next stop...your glass!

With no filtering, pasteurizing, preservatives or shipping,
our all natural ales & lagers are sure to please!



FERMENTER



CONDITIONING
TANK

FROM THE TOWERS

NUT BROWN ALE

Deliciously dark, this medium bodied English brown ale has burnt toffee & caramel notes with low bitterness.

PILSNER

This crisp, clean, golden lager is an authentic Czech style pilsner brewed using only imported saaz hops to produce a fresh hop flavour & aroma.

VIENNA LAGER

This premium lager has a copper colour with a strong maltiness, full body & well balanced, slightly spicy hopping.

BLONDE ALE

This straw coloured ale has a medium body with light maltiness. Fairly sweet, it is mildly hopped & has very little bitterness. This is a great start for anyone new to craft-brewed beer.

FROM THE CREAMERS

PALE ALE

This amber coloured English ale has a medium body with a floral hop flavour & aroma with a mild bitterness.

EXTRA SPECIAL BITTER

The elite of English bitters, this deep copper ale has a full malt body matched with lots of fruity hop flavour & medium bitterness.

A must-drink for all you hopheads.

STOUT

This Irish stout uses lots of roasted barley to produce a black & opaque, very full bodied ale with a roasted coffee flavour & a dry finish.

**UNSURE? ASK YOUR SERVER
ABOUT OUR TASTER RACKS!**



TOP 10 MARTINIS

1. EMERALD CITY

Vodka, melon liqueur, triple sec & lime juice.

2. RED DEVIL

Vodka, Raspberry Sourpuss & cranberry juice.

3. BIG APPLE

Vodka, Apple Sourpuss & lime juice.

4. CRANTINI

Vodka, triple sec, cranberry.

5. COSMOPOLITAN

Vodka, triple sec, cranberry & lime juice.

6. PURPLE HAZE

Vodka, blue curacao & cranberry juice.

7. SEXUAL TRANCE

Vodka, melon liqueur, O.J., cranberry & pineapple juice with a dash of raspberry.

8. TOUCAN

Vodka, peach schnapps & O.J., layered with blue curacao & grenadine.

9. SEABREEZETINI

Vodka, cranberry and grapefruit.

10. CHOCOLATINI

Vodka & creme de cacao rimmed with chocolate syrup.



TOP 10 COCKTAILS

1. SEABREEZE

Vodka, cranberry & grapefruit juice.

2. KILLER KOOL AID

Amaretto, melon liqueur, cranberry juice & soda.

3. BLUE HAWAIIAN

Blue curacao, Malibu Rum, 7-up & pineapple juice.

4. WALLBANGER

Vodka, Galliano & orange juice.

5. WHITE TRASH

Southern Comfort & milk.

6. KENTUCKY SWAMPWATER

Bourbon, blue curacao, lime & orange juice.

7. Mo Fo

Vodka, peach schnapps & cranberry juice.

8. K.O. SLING

Kahlua, tequila, with lime & pineapple juice over ice & a splash of cherry brandy.

9. MONKEY'S LUNCH

Kahlua, banana liqueur & milk.

10. PURPLE RAIN

Vodka, blue curacao, 7-up & grenadine.

WISER'S



TOP 10 SPECIAL COFFEES

1. RIVER ROAD COFFEE

Amaretto & blackberry liqueur.

2. BEAR HUG COFFEE

Sambuca & triple sec drizzled with coffee liqueur.

3. AFTER EIGHT HOT CHOCOLATE

Peppermint schnapps drizzled with coffee liqueur.

4. SPANISH COFFEE

Brandy & coffee liqueur.

5. BUTTERSCOTCH SUNDAE

Butter ripple schnapps & banana liqueur.

6. BREW HOUSE COFFEE

Irish Cream & triple sec drizzled with sambuca.

7. MONTE CRISTO

Grand Marnier & coffee liqueur.

8. KENTUCKY HOT CHOCOLATE

Jack Daniels & Drambuie.

9. SLEEPY PIG COFFEE

Amaretto & Grand Marnier.

10. COSMIC HOT CHOCOLATE

Cointreau & dark cacao.

Kahlua

