

SPECIALTY STOUT & MALT - FORWARD BOTTLES

Allagash Fluxus 2010 - imperial chocolate stout brewed w/ ME grown barley and fifty lbs of taza roasted cacao nibs.....	ME	750 ml	10.3%	\$15
Barreled Souls/Slab Stay Puft - imp. stout w/ grahm cracker & marshmallow fluff, collab w/ Emily Kingsbury of Slab.....	ME	500 ml	11.5%	\$27
Barreled Souls/Horus Aged Ales Wisdom - weller bourbon barrel-aged english-style old ale, notes of toffee, burnt marshmallow & mellow bourbon, don't sleep on this!.....	ME	500 ml	15.1%	\$31
De Struise Tsjeeses Reserva 2013 - bourbon barrel aged Tsjeeses, rich, complex blond aged on stone fruits.....	BEL	330 ml	10%	\$15
Dogfish Head World Wide Stout 2016 - strong, dark, roasty imperial stout.....	DE	12 oz	19%	\$17
Dogfish Head Oak Aged Vanilla World Wide Stout 2017 - strong stout aged in oak barrels on vanilla beans...	DE	12 oz	17.5%	\$17
Jackie O's Dark Apparition - imp. stout w/ 7 malts used to create deep flavors of coffee, chocolate, caramel & molasses..	OH	375 ml	10.5%	\$15
Jackie O's Bourbon-Barrel Aged Skipping Stone - belgian-style quad aged in bourbon barrels, phenominal!.....	OH	375 ml	13%	\$22
Liquid Riot Sraight To Black:Out Single Malt - imperial stout aged in LRBC single malt whiskey barrels.....	ME	500 ml	12%	\$16
North Coast Bourbon Barrel-Aged Old Rasputin XIX ('16) - rich imperial stout aged in bourbon barrels....	CA	500 ml	12.2%	\$33
North Coast Bourbon Barrel-Aged Old Rasputin XX ('17) - rich imperial stout aged in bourbon barrels.....	CA	500 ml	12.2%	\$31
North Coast Old Stock Cellar Reserve 2017 - small batch barleywine aged in whiskey barrels.....	CA	500 ml	13.5%	\$28
North Coast Old Stock Cellar Reserve 2018 - small batch barleywine aged in whiskey barrels.....	CA	500 ml	13.5%	\$25

SPECIALTY WILD / FUNKY / SOUR BOTTLES

Allagash Avance - Allagash 4 aged in oak with wild yeast, strawberries and molasses for 2 years.....	ME	375 ml	10.8%	\$24
Allagash Belfius 2015 - a combination of two of Belgium's well-known beer styles: a spontaneously fermented ale and a saison. The spontaneously fermented ale is also known as a Coolship beer. The name comes from a key brewing tool—the coolship—that allows the beer to be inoculated with wild yeast and other microbiota. After inoculation, the beer ages in oak barrels for up to three years. The second beer in the blend is a Saison, a dry ale defined by its notes of citrus and peppery spice. Blended together, they create a golden beer with an herbal aroma that contains both spice and tart fruit. It's taste is one of restrained sourness rounded out by a hint of oak.....	ME	375 ml	6.7%	\$23
Allagash Evora 2015 - Belgian style golden aged in Portuguese brandy barrels. Evora is a golden hued ale w/ aromas of tropical fruit, honey, and spice. Citrus, oak, and earthiness dominate the flavor and give way to hints of bread crust. Malty and robust, this medium bodied beer finishes fruity, dry, and slightly tart.....	ME	375 ml	9%	\$21
Allagash Coolship Pêche - spontaneously fermented beer aged in French oak wine barrels for two years, fresh ME-grown peaches are then added and the beer is aged an additional five months in the barrels	ME	375 ml	7.3%	\$25
Allagash Farm to Face - sour pale ale w/Applecrest Farms peaches fermented with house yeast, lacto & pedio.....	ME	375 ml	5.7%	\$24
Allagash Hive 56 2017 - dark sour ale aged with honey in an oak foudre for eighteen months. The beer is deep mahogany in color with aromas of strawberries, lemon, and tropical fruit; notes of dark chocolate, raspberries, and figs present themselves upon the first sip, followed by a lingering tartness.....	ME	375 ml	7.7%	\$21
Allagash Interlude 2014 - farmhouse ale aged in red wine barrels, two yeast strains were used to create this unique belgian style ale. The first, a Belgian farmhouse yeast, establishes the flavor foundations of a classic Belgian-style ale. The second, a house strain of Brettanomyces yeast, brings it to the next level contributing an intriguing myriad of flavors including pear, apricot, graham cracker, and bread crust. Finally, a portion of the Interlude is aged in red wine barrels, which impart a distinctive vinous plum character and a drying, almost tannic finish.....	ME	750 ml	10%	\$30
Allagash Interlude 2015 - farmhouse ale aged in red wine barrels, two yeast strains were used to create this unique belgian style ale. The first, a Belgian farmhouse yeast, establishes the flavor foundations of a classic Belgian-style ale. The second, a house strain of Brettanomyces yeast, brings it to the next level contributing an intriguing myriad of flavors including pear, apricot, graham cracker, and bread crust. Finally, a portion of the Interlude is aged in red wine barrels, which impart a distinctive vinous plum character and a drying, almost tannic finish.....	ME	750 ml	10%	\$28
Allagash James & Julie 2017 - Flemish-style sour brown offering an aroma of raisins, figs, cherries, and caramelized sugar. Mahogany in color, this medium-bodied ale finishes with clean acidity and a hint of spice. This sour brown ale is brewed with Pilsner, Special B, Maize, and Chocolate Malt and ferment it with our house yeast strain. It then ages for two years on stainless steel with our own blend of Lactobacillus and Pediococcus cultures.....	ME	375 ml	7.7%	\$21
Allagash Nancy - sour red aged on Dole Orchard Balaton and Montmorreny cherries for 1 year.....	ME	375 ml	5.7%	\$21
Allagash Pick Your Own - sour red ale aged in oak foudre with local raspberries, cherries, strawberries, and blueberries.....	ME	375 ml	6.4%	\$21
Allagash Tiarna 2015 - blend of two beers, one aged in oak and fermented with 100% brettanomyces, and the other fermented in stainless with a blend of two belgian yeast strains. The finished beer is dark golden in color with aromas of citrus, pineapple and bread. Notes of grapefruit, lemon, and bread crust punctuate the flavor with a long, dry finish.....	ME	375 ml	7.1%	\$21
Anchorage/Jolly Pumpkin Calabaza Boreal 2014 - Saison brewed with Mosaic and Galaxy hops, grapefruit peel, peppercorns, and fresh grapefruit juice. Fermented and aged in Foudres with Saison yeast, Brett and Oro de Calabaza from the barrel	AK	750 ml	7%	\$26
Boon Black Label No. 3 - effervescent blend of one, two and three year old lambic matured in oak casks.....	BEL	750 ml	7%	\$24
Boon Oude Gueuze '14/'15 - one of the finest examples of the traditional 100% spontaneous fermentation lambic style.....	BEL	375 ml	7%	\$15
Boon Kriek Mariage Parfait - extended aged lambic with over 400 grams per litre of overripe cherries, notes of vanilla....	BEL	375 ml	8%	\$14
Creature Comforts Golden Door - mixed fermentation saison aged in oak barrels.....	GA	750 ml	6.7%	\$38
Crooked Stave/De La Senne Sunnyside Of Bruxelles - mixed-culture saison made with local honey from local t	CO	375 ml	6.7%	\$19
De Struise Dark Horse Reserva - spontaneously dark sour ale aged for 4 years in Bordeaux wine barrels.....	BEL	750 ml	7%	\$60
De Ranke Kriek - unsweetened cherry beer of mixed fermentation, blend of flemish ale, lambic and 25 kilos of sour cherries/HI	BEL	750 ml	7%	\$32
De Ranke Cuvée - a 70/30 blend of a beer brewed with top fermenting Rodenbach yeast and aged Giardin lambic.....	BEL	750 ml	7%	\$26

De La Senne Crianza III - refreshing mixed fermentation, oak-aged, Flemish Red ale	BEL	330 ml	7.4%	\$9.25
Drie Fonteinen Cuvée Armand & Gaston '18 - blend of 1, 2, & 3 yr old lambic, all brewed at Brouwerij 3 Fonteinen.....	BEL	375 ml	5.5%	\$24
Drie Fonteinen Cuvée Armand & Gaston '18 - blend of 1, 2, & 3 yr old lambic, all brewed at Brouwerij 3 Fonteinen.....	BEL	750 ml	5.5%	\$49
Drie Fonteinen Hommage - lambic w/ 30% raspberries from the Payottenland, and 5% sour cherries.....	BEL	750 ml	6%	\$72
Drie Fonteinen Hommage Bio Frambozen Honing - lambic w/ 30% raspberries from the Payottenland, and 5% sour cherries, this very special and limited version of "Hommage" has macerated for 6 months and the final fruit intensity is 350 grams per liter, then local honey was added	BEL	750 ml	6.3%	\$85
Drie Fonteinen Intens Rood - lambic w/ maceration of hand-picked whole sour cherries for at least six months, in a proportion of one kilogram of fruit per litre of lambic, and is then blended again with more lambic to obtain a minimum intensity of 450 grams of fruit per liter.....	BEL	750 ml	6%	\$70
Drie Fonteinen Oude Geuze '18 - blend of 1, 2, and 3 year-old lambic.....	BEL	375 ml	6%	\$19
Drie Fonteinen Oude Geuze '18 - blend of 1, 2, and 3 year-old lambic.....	BEL	750 ml	6%	\$39
Drie Fonteinen Oude Geuze Vintage 2016 (Season 15 16) - 3 Fonteinen Oude Geuze Vintage is a blend of one-, two-, and three-year old lambics. Instead of releasing them after minimum 6 months of bottle conditioning, the vintage series have been cellared for at least three years up to even five years and longer before being released. For an Oude Geuze to become a Vintage, it features characteristics that are unique, sometimes surprising or outspoken. Spontaneous fermentation, patient maturation in oak barrels, and continued evolution of the ecosystem in the bottle result in a distinctively complex and elegant natural beer. No two bottlings are alike, as there are multiple variables in the blending process, a variety of barrel sizes and shapes, differences in aged lambic proportions in the blend, etc. lambic.....	BEL	375 ml	7.3%	\$60
Drie Fonteinen Oude Kriek '18 - blended lambic aged on hand-picked whole sour cherries for four months.....	BEL	375 ml	6%	\$26
Drie Fonteinen Speling van het Lot V.ii: Ferme Framboos Blended & Alive with Honey (Season 16 17) Blend No. 49 - Ferme Framboos is the result of macerating hand-picked whole organic raspberries on one-year old 3 Fonteinen lambic. The maceration period was more than 9 months at an intensity of one kilo of raspberries per liter of lambic. This version has been backblended with young lambic and we added some organic honey just prior to bottling. The resulting intensity still is at 420 grams of raspberries per liter of raspberry lambic. The raspberries originate from De Ferme Framboos (www.fermeframboos.be), a 100% organic fruit farmer in Huldenberg, South-East from Brussels, about 25 kilometers from Brouwerij 3 Fonteinen.....	BEL	750 ml	6.3%	\$110
Drie Fonteinen Speling van het Lot VII.x: Zotte Kadeeën Pruim - Blended & Alive (Season 17 18) Blend No. 65 - The VII series of the Twist of Fate series features a range of fruit macerations on freshly emptied Bordeaux barrels from Château Pabus. These high quality French oak barrels were used for a unique integrated vinification technique, including grape peel maceration in the barrel itself. The name ("Zotte Kadeeën" - "Crazy Kids") refers to the abundant creativity of our youthful, passionate team, that likes to explore within the traditional lambic boundaries. This plum lambic is the result of a short maceration of plums for one month. It was then blended with young lambic and a final fruit intensity of 340 grams of plums per liter of bottled plum lambic was obtained.....	BEL	750 ml	6.2%	\$110
Drie Fonteinen Speling van het Lot VII.ix: Zotte Kadeeën - Framboos + Braam - Blended & Alive (Season 17 18) Blend No. 62 - The VII series of the Twist of Fate series features a range of fruit macerations on freshly emptied Bordeaux barrels from Château Pabus. These high quality French oak barrels were used for a unique integrated vinification technique, including grape peel maceration in the barrel itself. The name ("Zotte Kadeeën" - "Crazy Kids") refers to the abundant creativity of our youthful, passionate team, that likes to explore within the traditional lambic boundaries. This fruit lambic is the result of a short maceration of organic raspberries and organic blackberries for 2,5 months. This fruit lambic was then blended with young lambic and a final fruit intensity of 304 grams of fruit per liter of bottled Framboos & Braam lambic was obtained.....	BEL	750 ml	5.8%	\$110
Drie Fonteinen Speling van het Lot VIII.ii: Schaarbeekse On A Toast (Medium) - Blended & Alive (Season 17 18) Blend No. 47 - 3 Fonteinen "Speling van het Lot" (Twist of Fate) is a series of small batch experimental brews, barrel maturations, fruit macerations and/or blends. This 8th version features the maceration of Schaarbeekse cherries on charred/toasted barrels. These noblest of sour cherries have been sourced in the gardens of and hand-picked by more than 50 families around Brussels. This Schaarbeekse On A Toast has macerated for 265 days (over 8.5 months) on a fresh 1,000 liter medium toasted French oak barrel, in a proportion of 1 kilo of Schaarbeekse cherries per liter of lambic. After the maceration, the fruit lambic was blended with young lambic for a continued fermentation in the bottle. The total fruit intensity is 39.70%, i.e. 397 grams of fruit per liter of bottled Schaarbeekse Kriek. 100% 3 Fonteinen lambic.....	BEL	750 ml	6.7%	\$110
Drie Fonteinen Speling van het Lot VIII.iii: Schaarbeekse (+ Framboos) On A Toast - Blended & Alive (Season 17 18) Blend No. 48 - This 8th version features the maceration of Schaarbeekse cherries on charred/toasted barrels. These noblest of sour cherries have been sourced in the gardens of and hand-picked by more than 50 families around Brussels. This Schaarbeekse On A Toast has macerated for 266 days (over 8.5 months) on a fresh 1,000 liter medium toasted French oak barrel... and we added the same proportion of organic raspberries from the Ferme Framboos. After the maceration, the fruit lambic was blended with young lambic for a continued fermentation in the bottle. The total fruit intensity is 278 grams of fruit per liter of bottled fruit lambic. 100% 3 Fonteinen lambic.....	BEL	750 ml	6.3%	\$110
Drie Fonteinen Speling van het Lot IX.ii - Aardbeïiteraties - Aardbei Raw & Uncut (Season 17 18) Blend No. 67 - This 9th version features a range of strawberry maceration iterations aiming at balancing the intense fruitiness of strawberries with the subtleties of traditional lambic while minimising the unpleasant phenolic characteristics of the small pits. For this strawberry lambic we macerated strawberries on a 2,000 liter foeder with young lambic. After a 1.5 months, we bottled 600 liter with a fruit intensity of 462 grams per liter of bottled Aardbei. The remaining strawberry lambic was then used as a basis for a second maceration with sour cherries. This will be subject of a later Speling van het Lot. 100% 3 Fonteinen lambic.....	BEL	750 ml	5.3%	\$110
Drie Fonteinen Speling van het Lot IX.iii - Aardbeïiteraties - Bio Aardbei + Kriek Raw & Uncut (Season 17 18) Blend No. 86 - This 9th version features a range of strawberry maceration iterations aiming at balancing the intense fruitiness of strawberries with the subtleties of traditional lambic while minimising the unpleasant phenolic characteristics of the small pits. For this fruit lambic we macerated strawberries (30%) and cherries (70%) separately on two different oak barrels for a couple of few weeks. The fruit lambics were then blended and put on a 400 liter oak barrel for another 6 months of ageing and bottled afterwards. The fruit intensity is 500 grams of fruit per liter of bottled Bio Aardbei + Kriek. 100% 3 Fonteinen lambic.....	BEL	750 ml	5.9%	\$110

Drie Fonteinen Zenne y Frontera Batch 6 (Season 17|18) Blend No. 50 - 3 Fonteinen Zenne y Frontera is a unique creation of Armand Debelder and maître-sommelier Andy De Brouwer. This natural millésime beer is a blend of young traditional lambics that have aged on forty-year old authentic Oloroso and Pedro Ximénez sherry casks. Zenne y Frontera is the perfect symbiosis of a few stubborn characters, a lot of wild ideas, a vast palette of aromas and two beautiful regions.

***Batch 6.** Beginning of 2017, we acquired a second set of 21 Oloroso and 7 PX barrels and aged young lambic on them for another year. We lost 4 barrels along the way and we blended 12 barrels for this blend and 12 barrels for batch 5 (blend 49). Average age of over 2,5 years upon release, no backblending. 100% 3 Fonteinen lambic.....

BEL	750 ml	6.9%	\$105	
Ducato/Oxbow Oud Brunello '15 - flanders ale aged in steel & chrysopolis barrels, blended & finished in brunello casks.....	ITA	375 ml	7%	\$15
E9 Brewing Les Chalmeurs Batch 1 - multiple year barrel-aged blend of wild ales w/ apricots and peaches.....	WA	375 ml	6.3%	\$20
E9 Brewing Golden Berry Batch 3 - barrel aged wild ale brewed with golden raspberries.....	WA	375 ml	5.7%	\$22
Foulmouthed/Novare Res Barrel-Aged Persepolis - oak-aged saison w/ persian spices added including saffron...	ME	375 ml	6%	\$12
Girardin Gueuze 1882 Black Label - blend of 12, 18, and 24 month old lambic.....	BEL	375 ml	5%	\$20
Hanssens Experimental Cassis - lambic blended with black currants.....	BEL	375 ml	6%	\$20
Hanssens Oudbeitje - lambic blended with strawberries.....	BEL	375 ml	6%	\$19
Hanssens Oude Gueuze - oude geuze produced from wort that Hanssens obtains from Boon, Girardin, and Lindemans.....	BEL	375 ml	6%	\$13
Hanssens Oude Gueuze - oude geuze produced from wort that Hanssens obtains from Boon, Girardin, and Lindemans.....	BEL	750 ml	6%	\$26
Hanssens Oude Kriek - lambic blended with Belgian black cherries.....	BEL	375 ml	6%	\$13
Hanssens Oude Kriek - lambic blended with Belgian black cherries.....	BEL	750 ml	6%	\$30
Jester King SPON "3" Méthode Gueuze 2016 - 100% spontaneously fermented blend of 1, 2, and 3 year old beer..	TX	750 ml	5.8%	\$85
Jester King Biere De Miel - saison brewed with TX wildflower honey.....	TX	750 ml	5.8%	\$28
Kerkom Reuss - 80% blonde ale, and 20% spontaneously fermented lambic supplied by traditional producers.....	BEL	750 ml	5.8%	\$32
Liquid Riot Blushing Star - pilsner base beer aged in barrels w/ blushing star peaches & brettanomyces.....	ME	500 ml	6.5%	\$21
Oxbow Abrico - stainless-aged farmhouse ale with apricots.....	ME	500 ml	6.5%	\$23
Oxbow Arboreal '16 - amber-hued American sour ale, fermented and aged in bourbon barrels.....	ME	500 ml	8.5%	\$26
Oxbow Barrel-Aged Farmhouse Pale Ale - American saison that has been aged in American and French oak barrels..	ME	500 ml	6.5%	\$21
Oxbow Barrel-Aged Infinite Darkness (Bourbon) - Belgian imp. stout aged in Woodford Reserve Double-Oaked bourbon barrel	ME	500 ml	11.5%	\$28
Oxbow Blended Otoberfest 12/13/14 - 2 vintages of otoberfest aged in oak barrels, blended with fresh otoberfest...	ME	500 ml	6.5%	\$17
Oxbow/Novare Res Black and Blau - mixed-ferm ale aged on 2nd use blueberries & refermented w/ blackberry juice.....	ME	500 ml	8%	\$26
Oxbow Catalyst - mixed-fermentation barrel-aged farmhouse ale with oxbow estate honey, Biere de Meow.....	ME	500 ml	6.5%	\$26
Oxbow Cherry Arboreal - mixed-fermentation farmhouse ale aged in bourbon barrels w/ montmorency cherry juice.....	ME	500 ml	9.5%	\$26
Oxbow Cherry Jackpot - mixed-fermentation ale fermented & aged in American oak barrels w/ montmorency cherry juice....	ME	500 ml	7.5%	\$26
Oxbow Cletus '17 - dark farmhouse ale fermented w/ mixed cultures in freshly emptied bourbon barrels.....	ME	500 ml	10%	\$17
Oxbow Crossfade Batch 1 - hop-forward saison fermented and aged with brettanomyces in stainless tanks.....	ME	500 ml	5%	\$28
Oxbow Cuvée Thiriez - blend of foudre-aged saison and barrel-aged blonde ales.....	ME	500 ml	6.5%	\$26
Oxbow Funkhaus '15 - dry-hopped farmhouse ale w/ German malts fermented with brettanomyces.....	ME	500 ml	7.5%	\$17
Oxbow Italo Disco - mixed-fermentation farmhouse ale aged in a Brunello di Montalcino oak foudre.....	ME	500 ml	7.5%	\$21
Oxbow Life On '16 - lightly smoked Bière de Mars, blend of barrel-aged beer with fresh farmhouse ale.....	ME	500 ml	6%	\$17
Oxbow Liquid Swords '17 - grand cru blend of barrel-aged Bière de Garde and dark farmhouse ales.....	ME	500 ml	8%	\$23
Oxbow Liquid Swords '18 - grand cru blend w/ select blonde farmhouse ales aged in French and American oak barrels.....	ME	500 ml	8%	\$23
Oxbow Low Bush - barrel-aged dark farmhouse ale brewed with Maine-grown wild lowbush blueberries & funk.....	ME	500 ml	6.5%	\$21
Oxbow Magenta - mixed fermentation farmhouse ale refermented with Concord grape juice.....	ME	750ml	7.5%	\$27
Oxbow/Jackie O's Max Tun - Belgian-style imperial stout aged in rye whiskey barrels.....	ME	500 ml	8%	\$21
Oxbow Momoko - blend of freshly pressed peaches and mature barrel-aged farmhouse ales.....	ME	500 ml	7%	\$26
Oxbow Native Wild '15/'16 - spontaneously-fermented farmhouse ale brewed with Maine grains, aged hops, and well water. Native microflora and wild yeasts inoculate the cooling wort overnight in a traditional coolship at their rural farmhouse brewery.....	ME	750 ml	6%	\$55
Oxbow Native Wild '16/'17 - spontaneously-fermented farmhouse ale brewed with Maine grains, aged hops, and well water. Native microflora and wild yeasts inoculate the cooling wort overnight in a traditional coolship at their rural farmhouse brewery.....	ME	750 ml	6.5%	\$45
Oxbow Newcastle Morning - spontaneously fermented beer blended with fresh farmhouse ale.....	ME	500 ml	4.5%	\$23
Oxbow/Liquid Riot Primus Surprise - blend of two very special blonde ales into oak barrels.....	ME	500 ml	5.5%	\$23
Oxbow Principesca - mixed-ferm farmhouse ale aged on second-use ME-grown peaches & refermented w/ pinot gris juice....	ME	500 ml	6.5%	\$23
Oxbow Punch Brook - unfiltered farmhouse lager inoculated with Oxbow's house cultures and aged on raspberries.....	ME	500 ml	7%	\$23
Oxbow/Birrificio del Ducato Saison dell'Aragosta - seaside saison brewed with live Maine lobster and sea salt. ME	ME	500 ml	4.5%	\$23

Oxbow Saison Rosé - farmhouse ale fermented w/ pinot noir grapes, aged on estate-grown cherries, strawberries, raspberries...	ME	500 ml	6%	\$23
Oxbow Sasuga '15 - Japanese inspired farmhouse ale brewed w/ rice, aged in stainless steel tanks w/ brettanomyces.....	ME	500 ml	5.5%	\$21
Oxbow Sasuga '16 - Japanese inspired farmhouse ale brewed w/ rice, aged in stainless steel tanks w/ brettanomyces.....	ME	500 ml	5.5%	\$17
Oxbow Sythnesis '16 - farmhouse flanders, blend of dark sour fermented in red wine barrels & stainless-aged farmhouse ales..	ME	500 ml	8%	\$17
Oxbow Sythnesis '18 - blend of barrel-aged farmhouse ales that have been maturing 12 to 30 months.....	ME	500 ml	8%	\$21
Oxbow/Jester King <i>Téx-Nat</i> - mixed-ferm farmhouse ale aged in red wine puncheons, refermented w/ muscat grape juice..	ME	500 ml	5%	\$26
Plan Bee Zone 6 - wild ale aged in oak on quince & black currants.....	NY	375 ml	6%	\$24
Plan Bee Moon Shed - spontaneous ale brewed w/ Plan Bee Farm heirloom corn aged in oak.....	NY	750 ml	5.5%	\$30
Plan Bee/Commonwealth <i>Surf & Turf</i> - coolship cooled w/ lemon verbena, lemongrass, lemon basil, globe amaranth, & patchouli.....	NY	750 ml	6%	\$30
The Referend <i>Berliner Messe: Apple Brandy Veni Sancte Spiritus</i> - blend of a one year & two year aged spontaneously fermented berliner weisse/lambic hybrid aged in charred oak NJ apple brandy barrels for six to ten months.....	NJ	750 ml	5%	\$40
The Referend <i>Berliner Messe (Unblended No. 5)</i> - spontaneously fermented berliner/lambic hybrid aged in a single Hungarian oak red wine puncheon for twenty months.....	NJ	750 ml	4.2%	\$38
The Referend <i>Krak! (Cognac Casks)</i> - spontaneously fermented golden ale aged in a single cognac puncheon for under a year before a spontaneous refermentation and nine month maceration with NY Hudson Valley Montmorency & Morello cherries before a final natural refermentation in the bottle.....	NJ	375 ml	7.5%	\$28
The Referend <i>Krak! Krek! Krik!</i> - blend of spontaneously fermented golden ales from three seasons spontaneously fermented with fresh, whole, ripe sour cherries in the barrel. For this 2018 first edition, NY Hudson Valley Montmorency & Morello cherries macerated in the beer for eight months prior to bottle refermentation.....	NJ	750 ml	6.9%	\$46
Rising Tide <i>Harkness</i> - 2 yr old spontaneously fermented ale inoculated by the midnight in a coolship & aged in oak.....	ME	375 ml	4.9%	\$20
Rodenbach <i>Alexander</i> - legendary, 2/3rd old and 1/3rd young flanders ale aged on sour cherries.....	BEL	750 ml	5.6%	\$35
Rodenbach <i>Fruitage</i> - Flanders Red Ale- a blend of 3/4 young beer and 1/4 aged beer matured for 2 years in oak foeders, with added juice of cherries and elderberries.....	BEL	8.5 oz	4.2%	\$5
Schneider <i>Aventinus Cuvée Barrique 2015</i> - fresh aventinus ruby doppelbock & aventinus eisbock aged in separate wine barrels for up to 8 months, and then expertly blended into a tannin-rich cuvée, a tart flemish-style sour from Germany.....	DEU	750 ml	8.2%	\$12
Tilquin <i>Gueuze à l'Ancienne</i> - complex blend of lambic from Cantillon, Girardin, Lindemans & Boon!.....	BEL	375 ml	4.8%	\$20
Tilquin <i>Gueuze à l'Ancienne</i> - complex blend of lambic from Cantillon, Girardin, Lindemans & Boon!.....	BEL	750 ml	4.8%	\$35
Tilquin <i>Oude Cassis à l'Ancienne</i> - is a spontaneous fermentation beer obtained from the fermentation of frozen blackcurrants in young lambics, blended with 1, 2 and 3 years lambic to reach a final concentration of fruits of 200 gr fruit per liter.....	BEL	375 ml	6.3%	\$25
Tilquin <i>Oude Cassis à l'Ancienne</i> - is a spontaneous fermentation beer obtained from the fermentation of frozen blackcurrants in young lambics, blended with 1, 2 and 3 years lambic to reach a final concentration of fruits of 200 gr fruit per liter.....	BEL	750 ml	6.3%	\$44
Tilquin <i>Oude Mûre à l'Ancienne</i> - spontaneous fermentation beer obtained from the fermentation of fresh or frozen blackberries in young lambics, blended with 1, 2 and 3 years lambic to reach a final concentration of fruits of 260-300 gr fruit per liter.....	BEL	750 ml	6%	\$49
Tilquin <i>Oude Myrtille Sauvage à l'Ancienne</i> - spontaneous fermentation beer obtained from the fermentation of frozen wild blueberries in young lambics, blended with 1, 2 and 3 years lambic to reach a final concentration of fruits of 200 gr fruit per liter.....	BEL	750 ml	6.6%	\$44
Tilquin/La Rulles <i>Mûre-Rullquin</i> - Stout Rullquin w/ fermented frozen blackberries at a rate of 260 gr per liter.....	BEL	750 ml	6%	\$49
Tilquin/La Rulles <i>Rullquin Stout</i> - blend of 1 year old lambic & La Rulles Stout, aged 8 months in oak.....	BEL	750 ml	7%	\$44
TRVE/Great Notion <i>Dying Light</i> - mixed-culture golden ale with rousanne grape must.....	CO	375 ml	6.1%	\$16
TRVE <i>Jewel Throne</i> - mixed culture golden sour ale aged with apricots.....	CO	375 ml	5.5%	\$22
TRVE <i>Starving Gods of Old</i> - mixed culture golden ale on CO peaches.....	CO	375 ml	6.2%	\$22