

ADDITIONAL MALT - FORWARD BOTTLES

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| De Struise Tsjeeses 2009 - oak aged Tsjeeses, rich, complex blond aged on stone fruits..... | BEL | 330 ml | 10% |
| De Struise Tsjeeses Reserva 2013 - oak aged Tsjeeses, rich, complex blond aged on stone fruits..... | BEL | 330 ml | 10% |
| De Struise Blue Monk Special Reserve 2013 - rare belgian strong aged in Château Haut Breton Larigaudière wine barrels..... | BEL | 330 ml | 10% |
| De Struise Rio Reserva 2012 - rare belgian strong aged in Château Haut Breton Larigaudière wine barrels..... | BEL | 330 ml | 10% |
| De Struise Pannepot Special Reserva 2018 - belgian strong ale, dark fruits, notes of tobacco and caramel..... | BEL | 330 ml | 10% |
| De Struise Pannepot Grand Reserva 2011 - belgian strong ale, dark fruits, notes of tobacco and caramel..... | BEL | 330 ml | 10% |
| De Dolle Special Oerbier Reserva 2015 - De Dolle Oerbier Belgian strong ale aged in Bordeaux wine casks..... | BEL | 330 ml | 9% |
| Dogfish Head World Wide Stout 2016 - strong, dark, roasty imperial stout..... | DE | 12 oz | 19% |
| Dogfish Head Oak Aged Vanilla World Wide Stout 2017 - strong stout aged in oak barrels on vanilla beans..... | DE | 12 oz | 17.5% |
| Liquid Riot Sraight to Black:out (Cognac) - imp. stout aged in cognac barrels, notes of caramel, dried fruit & oak..... | ME | 500 ml | 12% |
| North Coast Bourbon Barrel-Aged Old Rasputin XVII ('14) - rich imperial stout aged in bourbon barrels..... | CA | 500 ml | 12.2% |
| North Coast Bourbon Barrel-Aged Old Rasputin XIX ('16) - rich imperial stout aged in bourbon barrels..... | CA | 500 ml | 12.2% |
| North Coast Bourbon Barrel-Aged Old Rasputin XX ('17) - rich imperial stout aged in bourbon barrels..... | CA | 500 ml | 12.2% |
| North Coast Rye Barrel-Aged Old Rasputin XXI ('18) - rich imperial stout aged in rye whiskey barrels..... | CA | 500 ml | 12.2% |
| North Coast Old Stock Cellar Reserve 2018 - small batch barleywine aged in whiskey barrels..... | CA | 500 ml | 13.5% |

ADDITIONAL WILD / FUNKY / SOUR BOTTLES

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| 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% |
| 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% |
| 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% |
| 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% |
| Allagash Hive 56 - 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% |
| Allagash Century Ale - golden in color, with aromas of toasted crackers, passion fruit and citrus. The flavor suggests complex notes of biscuit and fruit followed by a dry, slightly tart finish. Brewed with Pilsner, raw wheat and Biscuit malt, it is then fermented for 1 year in stainless steel with a blend of a traditional Saison yeast and Brettanomyces..... | ME | 375 ml | 8% |
| 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% |
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| 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% |
| Black Project Oxcart - blend of 1, 2, and 3 year old oak-aged & fermented coolship beer..... | CO | 500 ml | 6.2% |
| Black Project Glomar - sour golden ale with cantaloupe and chinook hops..... | CO | 500 ml | 6.4% |
| Black Project Tagboard - blend of Lambic-inspired, coolship spontaneous beer w/ fresh hops & aged in wine barrels..... | CO | 500 ml | 5% |
| Black Project Lancer - blend of aged spontaneous golden sour ales with raw wildflower honey..... | CO | 500 ml | 8.8% |
| Boon Black Label No. 3 - effervescent blend of one, two and three year old lambic matured in oak casks..... | BEL | 750 ml | 7% |
| Boon Oude Gueuze '14/'15 - one of the finest examples of the traditional 100% spontaneous fermentation lambic style..... | BEL | 375 ml | 7% |
| Boon Schaarbeekse Oude Kriek - blend of young & old lambic aged w/ Schaarbeekse cherries..... | BEL | 375 ml | 6.5% |
| Creature Comforts Golden Door - mixed fermentation saison aged in oak barrels..... | GA | 750 ml | 6.7% |
| Creature Comforts Dayspring - grisette made with local wheat - dry, grassy, herbal, and slightly fruity..... | GA | 750 ml | 5.3% |
| Creature Comforts Common Things - mixed-culture saison made with local honey from local bees..... | GA | 750 ml | 6.2% |
| Crooked Stave L'Brett D'Apricot 2017 - mixed fermentation saison aged in oak barrels..... | CO | 750 ml | 5.7% |
| Crooked Stave Surette Reserva Palisade Peach 2017 - grisette made with local wheat - dry, grassy, herbal, and si | CO | 750 ml | 6.2% |
| Crooked Stave/De La Senne Sunnyside Of Bruxelles - mixed-culture saison made with local honey from local be | CO | 375 ml | 6.7% |

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| De Struise <i>Dark Horse Reserva</i> - spontaneously dark sour ale aged for 4 years in Bordeaux wine barrels..... | BEL | 750 ml | 7% |
| De Dolle <i>Evil Arabier 2015</i> - sour Belgian strong pale ale, Acetobacter inoculated, sour-hoppy edition! | BEL | 330 ml | 8% |
| De Ranke <i>Kriek</i> - unsweetened cherry beer of mixed fermentation, blend of Flemish ale, lambic and 25 kilos of sour cherries/HI | BEL | 750 ml | 7% |
| De Ranke <i>Cuvée</i> - a 70/30 blend of a beer brewed with top fermenting Rodenbach yeast and aged Giardin lambic..... | BEL | 750 ml | 7% |
| De La Senne <i>Crianza III</i> - refreshing mixed fermentation, oak-aged, Flemish Red ale | BEL | 330 ml | 7.4% |
| Drie Fonteinen <i>Oude Geuze '18</i> - blend of 1, 2, and 3 year-old lambic..... | BEL | 375 ml | 6% |
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| Drie Fonteinen <i>Cuvée Armand & Gaston '18</i> - blend of 1, 2, & 3 yr old lambic, all brewed at Brouwerij 3 Fonteinen..... | BEL | 375 ml | 5.5% |
| Drie Fonteinen <i>Cuvée Armand & Gaston '18</i> - blend of 1, 2, & 3 yr old lambic, all brewed at Brouwerij 3 Fonteinen..... | BEL | 750 ml | 5.5% |
| Drie Fonteinen <i>Oude Kriek '18</i> - blended lambic aged on hand-picked whole sour cherries for four months..... | BEL | 375 ml | 6% |
| Drie Fonteinen <i>Hommage Bio Frambozen Honing</i> - 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% |
| Ducato/Oxbow <i>Oud Brunello '15</i> - Flanders ale aged in steel & chrysopolis barrels, blended & finished in brunello casks..... | ITA | 375 ml | 7% |
| Fermentory Form <i>Gestalt #9</i> - crisp farmhouse pale ale, hints of funk, dry hopped with hallertau blanc..... | PA | 750 ml | 5% |
| Fermentory Form <i>Formation</i> - blend of 1 year old barrel aged golden ales, striking aroma of minerals and must, w/ a deep full flavor that is fruity, quenching, and expressive similar to young lambic..... | PA | 750 ml | 5% |
| Fermentory Form <i>Super! (Batch 2)</i> - funky and tart version of a farmhouse tripel, a blend of three base malts, a little cane sugar, and hopped a bit higher than most tripels, savory funk, lots of stone fruit character for an essentially all-malt beer..... | PA | 750 ml | 8.5% |
| Fermentory Form <i>Form To Table</i> - dry, hoppy table beer w/ notes of tart funk and citrus..... | PA | 750 ml | 3.5% |
| Fox Farm <i>Husk</i> - rustic foeder aged grisetete brewed with mixed culture & 6 row Valley Malts, crisp acidity..... | CT | 750 ml | 5.2% |
| Fox Farm <i>New Again</i> -mixed culture farmhouse ale, CT grains & dry hopped w/ American & European hops..... | CT | 750 ml | 5.6% |
| Fox Farm/Farm to Hearth <i>Zyto</i> - Kvass inspired multi-grain farmhouse ale w/ mixed cultures & rye bread | CT | 750 ml | 4.4% |
| Hanssens <i>Experimental Cassis</i> - lambic blended with black currants..... | BEL | 375 ml | 6% |
| Hanssens <i>Oudbeitje</i> - lambic blended with strawberries..... | BEL | 375 ml | 6% |
| Hanssens <i>Oude Gueuze</i> - oude geuze produced from wort that Hanssens obtains from Boon, Girardin, and Lindemans..... | BEL | 375 ml | 6% |
| Hanssens <i>Oude Gueuze</i> - oude geuze produced from wort that Hanssens obtains from Boon, Girardin, and Lindemans..... | BEL | 750 ml | 6% |
| Hanssens <i>Oude Kriek</i> - lambic blended with Belgian black cherries..... | BEL | 375 ml | 6% |
| Hanssens <i>Oude Kriek</i> - lambic blended with Belgian black cherries..... | BEL | 750 ml | 6% |
| Kerkom <i>Reuss</i> - 80% blonde ale, and 20% spontaneously fermented lambic supplied by traditional producers..... | BEL | 750 ml | 5.8% |
| Liquid Riot <i>Blushing Star</i> - pilsner base beer aged in barrels w/ blushing star peaches & brettanomyces..... | ME | 500 ml | 6.5% |
| Lost Nation <i>The Wind Bretta</i> - special gose dry hopped w/ grapefruit & citra hops refermented w/ E | VT | 750 ml | 4.8% |
| Norway/Oxbow <i>Fjell & Fjord</i> - farmhouse ale w/ juniper, fermented w/ brettanomyces, aged in sauv blanc barrels..... | ME | 375 ml | 7.5% |
| Oxbow <i>Cletus '17</i> - dark farmhouse ale fermented w/ mixed cultures in freshly emptied bourbon barrels..... | ME | 375 ml | 10% |
| Oxbow <i>Synthesis '16</i> - farmhouse Flanders, blend of dark sour fermented in red wine barrels & stainless-aged farmhouse ales. | ME | 375 ml | 8% |
| Oxbow <i>Blended Otoberfest 12/13/14</i> - 2 vintages of otoberfest aged in oak barrels, blended with fresh otoberfest.... | ME | 375 ml | 6.5% |
| Oxbow <i>Life On '16</i> - lightly smoked Bière de Mars, blend of barrel-aged beer with fresh farmhouse ale..... | ME | 375 ml | 6% |
| Oxbow <i>Funkhaus '15</i> - dry-hopped farmhouse ale w/ German malts fermented with brettanomyces..... | ME | 375 ml | 7.5% |
| Oxbow <i>Sasuga '15</i> - Japanese inspired farmhouse ale brewed w/ rice, aged in stainless steel tanks w/ brettanomyces..... | ME | 375 ml | 5.5% |
| Plan Bee <i>Zone 6</i> - wild ale aged in oak on quince & black currants..... | NY | 375 ml | 6% |
| Plan Bee <i>Comb '17</i> - cuvee blended from various wild ales aged in neutral oak, whiskey, & wine barrels..... | NY | 750 ml | 6% |
| Plan Bee <i>Huitlacoche</i> - mixed culture farmhouse ale brewed w/ heirloom corn, cool fermented in oak..... | NY | 750 ml | 4.4% |
| Plan Bee <i>Moon Shed</i> - spontaneous ale brewed w/ Plan Bee Farm heirloom corn aged in oak..... | NY | 750 ml | 5.5% |
| Plan Bee/Commonwealth <i>Surf & Turf</i> - coolship cooled w/ lemon verbena, lemongrass, lemon basil, globe amaranth, & patchouli..... | NY | 750 ml | 6% |
| 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% |
| 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% |
| 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% |
| The Referend <i>Krak! Krik! Krik!</i> - blend of spontaneously fermented golden ales from three seasons spontaneously refermented 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% |
| 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% |
| Rodenbach <i>Alexander</i> - legendary, 2/3rd old and 1/3rd young Flanders ale aged on sour cherries..... | BEL | 750 ml | 5.6% |
| Suarez Family Brewery <i>Local Boy</i> - country beer fermented w/ mixed culture & ripened in oak casks..... | NY | 750 ml | 5.0% |
| Stillwater <i>Preternatural Cuvée 1</i> - barrel-aged farmhouse ale w/ Sauv Blanc grapes aged 3yrs in French & Hungarian oak | CA | 750 ml | 9.2% |
| Stillwater <i>Preternatural Cuvée 2</i> - barrel-aged farmhouse ale w/ Viognier grapes aged 3yrs in French & Hungarian oak... | CA | 750 ml | 8.6% |
| Stillwater <i>Preternatural Cuvée 3</i> - barrel-aged farmhouse ale brewed w/ Cabernet Sauvignon, Sauvignon Blanc and Viognier grapes aged 3 years in French, Hungarian & American oak..... | CA | 750 ml | 8.8% |

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| Stillwater <i>Preternatural Cuvée</i> 5-barrel-aged farmhouse ale w/ Petite Syrah grapes aged 3yrs in French & Hungarian oak | CA | 750 ml | 8.3% |
| Tilquin <i>Gueuze à l'Ancienne</i> -complex blend of lambic from Cantillon, Girardin, Lindemans & Boon! | BEL | 375 ml | 4.8% |
| Tilquin <i>Gueuze à l'Ancienne</i> -complex blend of lambic from Cantillon, Girardin, Lindemans & Boon! | BEL | 750 ml | 4.8% |
| 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% |
| TRVE <i>Axioma</i> - Blend of one year and two year traditional spontaneous ales | CO | 500 ml | 6% |
| TRVE <i>In Waves of Golden Light</i> - American young spontaneous ale aged on Colorado apricots | CO | 500 ml | 6.4% |
| TRVE/Great Notion <i>Dying Light</i> - mixed-culture golden ale with rousanne grape must | CO | 375 ml | 6.1% |
| TRVE <i>Jewel Throne</i> - mixed culture golden sour ale aged with apricots | CO | 375 ml | 5.5% |
| TRVE <i>Starving Gods of Old</i> - mixed culture golden ale on CO peaches | CO | 375 ml | 6.2% |