

Brewery Name	Beer Name	Type	ABV	Style	Description
1912 Brewing Company	Cerezo 2016 Cherry Gose	Wild Ale			The renewal of the collabrew between 1912, Borderlands, and Ermanos using a yogurt culture and Oregon sea salt
1912 Brewing Company	Sour of Discord	Wild Ale			8th circle of Hell Gose with pomegranate, the fruit of the underworld, and a touch of Devil Tongue Chile
8-Bit Aleworks	Ryan's Temporary Insanity	Wild Ale	5.9	Salted Chocolate Gose	A dark gose with a strong chocolate aroma that will surprise you with a chocolatey, sour punch.
8-Bit Aleworks	Black Mage aged in Whiskey Del Bac barrels w/ Cacao, vanilla, and hazelnuts	Barrel Aged	6.9	Stout	We took our Black Mage stout and aged it with hazelnuts, vanilla, and cacao nibs in a fresh Whiskey Del Bac barrel.
8-Bit Aleworks	Ryan's Recurring Insanity	Cask Ale	4.8		A more traditional gose than the salted chocolate one. I'll be infusing this one with fruit for the event, more than likely it will be watermelon or cherry/lime
8-Bit Aleworks	Starpower	Cask Ale	6		Our White Mage wit infused with fresh meyer lemons, starfruit, and prickly pear fruit.
Almanac Beer Co.	Hoppy Sour Mandarin	Wild Ale	7	American Wild Ale	Sour blonde ale aged in wine barrels and oak foedres & dry-hopped with Mandarin Bavaria
Almanac Beer Co.	Cold Brew Coffee Barrel Noir	Barrel Aged	10.3	Imperial Stout	Imperial stout aged in Woodford Reserve Bourbon barrels with coffee and vanilla beans added
Almanac Beer Co.	Vanilla Cherry Dogpatch	Wild Ale	7.5	American Wild Ale	Flanders style red ale aged in wine barrels with cherries and vanilla beans
Arizona Wilderness	Woolsey the Wild	Barrel Aged	4.00%	Sour	We started with Woolsey Wit, then took a portion and aged it in French Oak for more than 9 months. Next, we added Brettanomyces yeast that adds increased complexity to this well-balanced beer.
Arizona Wilderness	Graham's Watermelon Gose	Wild Ale	4.80%	Gose	A SOUR/SALTY wheat ale with AZ watermelons, AZ salt and AZ ancient Farro malt (from Hayden Flour Mills).
Arizona Wilderness	Barrel Aged American Presidential Stout	Barrel Aged	11.70%	BA Russial Imperial Stout	Velvety smooth with a rich dark chocolate character from a unique blend of some of the worlds finest cocoa nibs. The bourbon and wood notes range from coconut and vanilla to a fresh-from-the-distillery bourbon punch. The Arizona peppers have all but aged out, leaving a slight, but pleasant spice.
Ballast Point	BA Victory @ Sea	Barrel Aged			Barrel TBD
Ballast Point	Three Sheets Rum BA	California Amber		California Amber	
Ballast Point	Raspberry Sour Wench	Sour		Sour	Raspberry Sour
Barrio Brewing Company	NCAAle	Barrel Aged	10	Strong Ale	Vintage whiskey barrel aged NCAAle
Barrio Brewing Company	Porter	Cask Ale	6	Robust Porter	Cask Conditioned
Barrio Brewing Company	Rojo	Cask Ale	5.6	Scottish Style	Cask Conditioned
Bells Brewery	Honey Hearted	Barrel Aged	0.167		Un-dry hopped Two Hearted, refermented with honey and champagne yeast. Then aged in Traverse City Whiskey barrels. Aged with Orange and Lemon zest. Honey
Bells Brewery	Wild One	Wild Ale	0.061	Wild Fermented Sour Brown Ale	Every batch of Wild One begins not as a single beer, but as distinct batches fermented in wooden foeders. The beer utilizes a mix of Bell's House Ale, multiple stains of Brettanomyces and Lactobacillus. The brewers then sample each batch and blend to taste, selecting the desired flavor attributes from this array. The result is a refreshing tartness, buoyed by a heady fragrance of ripe cherry, apple and funky brettanomyces notes. Wild One has minimal hop character and mild toasty, caramel malt flavors are background elements which support the tart, fruity, vinous character of the wild fermentation.
Bells Brewery	Bell's Amber Ale	Cask Ale	0.058	Amber Ale	Bell's Amber Ale is a mixture of toasted grain & light caramel notes with a range of floral, citrus and herbal hop notes, capped by a clean bitterness
BJ'S Restaurant and Brewery	Tatanka Stout	Cask Ale	8.2	Strong Stout	Our house Stout, cask conditioned with coffee and chocolate.
BJ'S Restaurant and Brewery					
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Black Hole Beer Co.	Spacegasm Barley Wine: Bourbon Edition	Barrel Aged	0.098	English Barleywine	Our Signature barley wine has spent 9 months in a Bourbon Barrel.
Black Hole Beer Co.	Chardonnay Stellar Saison	Barrel Aged	0.082	Saison	Big Saison Aged 9 months in Chardonnay Barrel
Black Hole Beer Co.	Event Horizon: Rye Whiskey Edition Batch #3	Barrel Aged	0.107	Russian Imperial Stout	One of five different version of our popular Imperial Stout, this one is aged in Rye Whiskey Barrels with Coffee & Cocoa Nibs.
Black Market Brewing Company	1945 Berliner Weisse	Wild Ale	3.8	Berliner Weisse	Berliner Weisse is a very pale, sour, refreshing, low-alcohol wheat ale, and regional specialty of Berlin. Berliner Weisse was referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character. Enjoy the tart, refreshing flavor by itself or try a more traditional Gose approach by mixing a
Black Market Brewing Company	Tradecraft BlackBerry Sour	Wild Ale	3.8	Berliner Weisse	Based off of our wildly popular "1945" Berliner Weisse, this blackberry flavored sour was created for both the crossover drinker and those who find few sessionable style
Black Market Brewing Company	Tradecraft Cherry Sour	Wild Ale	3.8	Berliner Weisse	Based off of our wildly popular "1945" Berliner Weisse, this cherry flavored sour was created for both the crossover drinker and those who find few sessionable style

Borderlands Brewing Company	Citrana Gose	Wild Ale	6	Gose	Citrus forward, approachable, lactic sour ale.
Borderlands Brewing Company	Harvest Tucson Calamondin Lime Gose	Wild Ale	5.4	Gose	Brewed with calamondin limes, sharing a pleasant lactic four and lime zest.
Borderlands Brewing Company	Kentucky Sunglasses	Wild Ale	5.6	Kentucky Common	Old style sour ale, brown color matched with malty body and a strong lactic sour.
Craft 64					
Craft 64					
Craft 64					
Dark Sky Brewing Co.	Bluebonic Plague		6	barrel fermented a	Brett/Sach blend ale fermented in a chardonnay barrel with added blueberries
Dark Sky Brewing Co.	Gin & Juice		5	barrel fermented saison	French saison fermented on Juniper berries and blueberries in a chardonnay barrel.
Dark Sky Brewing Co.	Saison de Waffles		5.2	Barrel fermented saison	Belgian saison fermented in a chardonnay barrel.
Desert Eagle Brewing Co	Tumbleweed	Cask Ale	6.2	Cask-Red Ale	Red dry Ale with Amarillo and wild yeast that's fitting to our desert Southwest...It's a Dry Beer!
Desert Eagle Brewing Co	Shes A Tart	Barrel Aged	5.5	Belgian Sour Brown	This ale combines malt sweetness, slight hop bitterness blended with toasty caramel flavors and a light tartness to form a harmoniously balanced beer
Desert Eagle Brewing Co	2014 Adler	Barrel Aged	12	Oatmeal Imperial IPA	A complex and aggressively dry hopped IPA with over a pound of whole hops per barrel with generous addition of oatmeal to smooth out the high alcohol punch. Yet it has a surprisingly clean, sweet and light body feel to it.
DESTIHL BREWERY	Lynnbrook	Wild Ale	0.03	Berliner Weisse	Lynnbrook, named after our founder's family farm, is a wild Berliner-style Weisse with raspberries added, resulting in a very refreshing beer presenting with fussier color and aroma reminiscent of picking tart red raspberries grown next to an old, abandoned barn, with the raspberry-lemomy aroma giving way to hints of brie and barnyard
DESTIHL BREWERY	Synchopathic	Wild Ale	0.06	Dry Hopped Sour Ale	Synchopathic is the cool harmonization of a refreshingly tart and acidic sour ale with citrusy, fruity & floral dry-hops normally in concert with pale ales, with totally rad aromas and flavors reminiscent of grapefruit, orange, lemon, tangerine, pineapple and hints of pine, giving way to a biscuity-crackery malt back beat, low bitterness and
DESTIHL BREWERY	Blueberry Gose	Wild Ale	0.052	Gose	Our Leipzig-Style Gose (Here Gose Nothin'!) is often seen being French-pressed through blueberries for a combination destined to be together, so we've done the hard work for you with this edition of our Gose by adding the blueberries at the brewery, which unites another layer of fruity complexity in this sour ale already know for its tart, citrusy, lime-like qualities, slight spicy note from added coriander and a noticeable mineral mouthfeel from added seas salt harvested from the shores of France.
Dogfish Head Craft Brewery	Burton Baton	Barrel Aged	10	Imperial IPA	Oak Aged Imperial IPA
Dogfish Head Craft Brewery	Palo Santo Marron	Imperial Brown Ale	12	Imperial Brown Ale	Unfiltered Aged Palo Santo Wood
Dogfish Head Craft Brewery					
Dragoon Brewing Co.	Barrel-aged The Cuatro	Barrel-aged Cask Ale	10.5	Bourbon barrel-aged Russian Imperial Stout	Our anniversary imperial stout, aged for 14 months in bourbon barrels and then cask-conditioned
Dragoon Brewing Co.	Dragoon IPA	Cask Ale	7.3	American IPA	West-coast style IPA, dry hopped in the cask with Belma & Calypso
Dragoon Brewing Co.	Stronghold Session Ale	Cask Ale	4.8	American Mild	American Mild Ale, dry hopped in the cask with Northern Brewer & Willamette
Dubina Brewing	Pomegranate Sour	Wild Ale	4.7	Wild Sour	
Dubina Brewing	Boys In Blueberry Sour	Wild Ale	4.7	Wild Sour	
Dubina Brewing	Barrel Aged Sahti	Barrel Aged	5.1	Sahti	Barrel aged for 6 months with lacto and brett to sour our sahti
Firestone Walker	UDBA	Unfiltered British Pale Ale	5	Fermented British Pale Ale	spicy Noble hop and subtle oak aroma leap from the glass to greet the nose. The Fermentation process introduces American oak and vanilla flavors that complement the carmel malts of this beer, the final oak nuances impart fullness to the palate and a balanced hop character, and lend a clean briskness to
Firestone Walker	Nitro DBA	British Pale ale on Nitro	5	British Pale Ale	A Firestone Walker classic is recast in our 20th anniversary year as DBA gets nitro treatment for the first time ever. The carmel malts and noble hops are delivered with unprecedented smoothness and new intricacies are revealed along the way. A fresh twist on a Beloved favorite.
Firestone Walker					
Four Peaks Brewing Company	The Prickly Turd	Four Peaks/Goose Island Collaboration	6.40%	Four Peaks/Goose Island Collaboration	A collaboration brew with our friends at Goose Island. Pink grapefruit hue, slightly tart and fruity with hints of woody, earthy
Four Peaks Brewing Company	Barrel Aged Raj	Barrel Aged	6.9	English-style Pale Ale	
Four Peaks Brewing Company	Sirius Black	Barrel Aged	9.50%	English-style Pale Ale	Monsooned Malabar coffee and licorice root to the beer. It has an intense roasted malt and coffee aroma with flavors of toffee and caramel as well as a slight alcoholic "heat."
Goldwater Brewing Co.	Bourbon barrel-aged Brutus Imperial Stout	Barrel Aged	8.8	Imperial Stout	
Goldwater Brewing Co.	Dark Saison aged with tart cherries -	Wild Ale	9.5	Saison	
Goldwater Brewing Co.	The Wickerman - Scotch Ale - aged on French oak chips - cask conditioned -	Cask Ale	8.2	Scotch Ale	
Goose Island/ Deschuetts					
Goose Island/ Deschuetts					

Goose Island/ Deschuetts					
Gordon Biersch Brewery Restaurant	Vanilla Coffee Milk Stout	Cask Ale	6.2	Stout	a sweet milk stout aged with vanilla bean and coarsely ground coffee beans
Gordon Biersch Brewery Restaurant	Pineapple Gose	Cask Ale	5	Gose	cask conditioned gose spiced with coriander and sea salt and aged with pineapple
Gordon Biersch Brewery Restaurant	Orange Zest IPA	Cask Ale	6.5	IPA	dry hopped cask IPA featuring Mosaic and Simcoe hops with orange zest
Grand Canyon Brewing Company	Deep in the green	Cask Ale	0.089	Imp IPA	
Grand Canyon Brewing Company	Pistachi-Yo	Wild Ale	5.6		
Grand Canyon Brewing Company	Spruce Lee	Cask Ale			
Hanger 24					
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Historic Brewing Co	Prickly Puss	Wild Ale	0.05	Sour	Soft brew with a prickly pear finish. Brewed with traditional German pilsner and wheat malt and soured Lactobacillus bacteria. It was then finished with a heavy dose of prickly pear for a smooth, tart, refreshing brew.
Historic Brewing Co	Blood, Sweat & Cheers!	Wild Ale	0.05	Sour	Barrel aged blood orange sour. A blend of barrel aged ale and a lactobacillus soured brew. We then added blood orange juice to round out this complex brew. Tart and
Historic Brewing Co	Barrel Aged Piehole	Barrel Aged	0.06	Barrel Aged	Our classic cherry vanilla porter barrel aged in red wine barrels
Huss Brewing Co	Blackberry Mint Julep		5.2		American wheat brewed with lime, mint, blackberry puree and aged in Kentucky bourbon barrels.
Huss Brewing Co	Disco Dust	Wild Ale	4.75	Does Not Fit any category	Light American ale infused with magic disco dust!
Huss Brewing Co	Magic in a Barrel	Barrel Aged	6		a classic Huss favorite returns. Our ever popular Magic in the Ivy double dry hopped and aged in whisky barrels.
Ironfire Brewing Company	Last Rites	Barrel Aged	0.16	Bourbon Barrel Aged Stout	Last Rites is an intense yet extremely drinkable Bourbon barrel aged Stout. Cocoa nibs were added throughout the brew: Mash Tun, Boil Kettle and Fermenter. Chocolate malts from Belgium, Patagonia, and the good ol' USA, adds to it's robust chocolate flavor. 12 months of aging in only the highest quality Bourbon barrels rounds out this
Ironfire Brewing Company	American Amber Sour Ale	Wild Ale	0.06	Sour Ale	Not quite an Oud Bruin, not quite a Flanders Red, so it's this, cheers.
Ironfire Brewing Company	Collateral Damage	Cask Ale	0.11	Barrel Aged Imperial Porter	We brewed this fierce Imperial Porter for the sole purpose of barrel aging. The porter itself is packed full of rich flavors of chocolate, biscuit and caramel. We then age this monster in freshly emptied bourbon barrels for a minimum of one year. Thats right.....at least a whole YEAR! The outcome is the most intensely flavored Bourbon
Lumberyard Brewing Co.	Anniversary Sour	Wild Ale			
Lumberyard Brewing Co.	Farmhouse Sour	Wild Ale			
Lumberyard Brewing Co.	None	Wild Ale			
McFate Brewing Co		Barrel Aged	5	American Wheat	Rum aged Wheat ale
McFate Brewing Co	Shot in the Arm Imperial Stout	Barrel Aged	TBD	Imperial Stout	TBD
McFate Brewing Co	Single Hop Sour Sitra	Wild Ale	4.6	Mixed-fermentation sour beer	The seventh installation in our series of kettle-soured American wheat ales. Showcasing an exclusive hop, this sour beer is hazy straw yellow in color, tart, refreshing, and a bit juicy.
McFate Brewing Co	South Orangedale Sour	Wild Ale	5.8	Mixed-fermentation sour beer	A collaboration with our South Scottsdale neighbors Papago Brewing Co! This wheat based ale is a tart spin on Papago's popular Orange Blossom, and was made with 5 pounds of Seville orange zest, Madagascar vanilla beans, and soured with lactobacillus and American ale yeast. Think tart orange creamicle...mmm.
Mike Hess Brewing	Bourbon Barrel Aged Magna Cucurbita	Barrel Aged	8% ish	pumpkin stout	American stout brewed with pumpkin, pumpkin pie spice, nutmeg and cinnamon aged in a Heaven and Hill barrel for 12 months.
Mike Hess Brewing	Bourbon Barrel Aged Deceptio	Barrel Aged	9% ish	American Black IPA	American black IPA aged in a Makers Mark barrel for 11 months.
Mother Bunch Brewing	Blood Orange	Sour	3.8	Gose	Traditional
Mother Bunch Brewing	HoppyMotto	IPA	6.4	IPA	Cask Conditioned
Mother Bunch Brewing	Chocolater	Milk Stout	5.8	Milk Stout	Barel Aged
Mother Road Brewing Company	Oak Aged 3rd Anniversary	Barrel Aged	9	Imperial Stout	Traditional Russian Imperial Stout Aged in ex-Bourbon Barrels
Mother Road Brewing Company	Oak Aged 4th Anniversary	Barrel Aged	10	English Style Barley Wines	Aged in a mix of ex-Malt Whisky, ex-Bourbon and second fill Bourbon barrels.
Mother Road Brewing Company	Wooden Spoke Pear Kolsch	Wild Ale	4.3	Sour Golden	Kolsch re-fermented in barrel with a blend of Lactobacillus and Brettanomyces. Further aged on fresh pears.
Mudshark Brewery	Barrel Aged Mole' Stout	Barrel Aged	9.6	Stout	Vanilla bean, ancho chile, coffee beans, and cocoa nibs married with imperial stout, aged in bourbon barrels.
Mudshark Brewery	Barrel Aged Bandito Stout	Barrel Aged	5	Stout	Roasty and chocolate character that has some bitterness, large amounts of dark grains are present, still is very smooth and creamy. Aged in bourbon barrels.
Mudshark Brewery	Shark Funk	Wild Ale	9.3	Sour	Shark Funk: Our sour beer is very unique. Its aroma is very complex with hints of chocolate, cherries and other stone fruits, caramel, earthiness, tobacco and leather. The flavor is equally complex with the flavor of chocolate which fades to caramel and finishes very dry with an oaky, tart sourness. This sour is aged in an oak barrel for
New Belgium Brewing	Fruit Fly	Wild Ale	5.7	Sour	Passion Fruit Dry Hopped Citra Kettle Sour
New Belgium Brewing	Tart Lychee	Wild Ale	7.5	Sour	Brewed with exotic lychee fruit and cinnamon, then blended with sour Felix from our wood cellar for a citrusy, tropical sip that attacks with an invigorating tart bite.
New Belgium Brewing	Fat Wild Ale	Wild Ale	6.2	Bretta	Avery Collaboration: They took a healthy dose of Brettanomyces Bruxellensis Drie to create a Fat Tire spin with a sturdy malt backbone, fruity hop aroma and a tropical pineapple layer.
North Mountain Brewing Co.	NIB Imperial Stout	Barrel Aged	13	Imperial Stout	Deep, Dark and Massive, with a touch of real Maple syrup.

North Mountain Brewing Co.	Czech Your Mind	Barrel Aged	9.3	Imperial Pilsner	A big beer made just for summer, this beer drinks incredibly well for its size.
North Mountain Brewing Co.	Cardinal Red Barrel Aged	Barrel Aged	5.7	American Red	A decent malt backbone, this beer leans to the hoppy side.
O.H.S.O. Brewery	Buffalo Stout	Barrel Aged	10.5	Imperial Stout	Imperial Stout aged for 5 months in a fresh Buffalo Trace bourbon barrel. Heavy bourbon nose balanced with roast and hints of chocolate and coffee.
O.H.S.O. Brewery	Kumquat Saison	Barrel Aged	8	Saison	Saison brewed with 30 pounds of kumquats added to the boil. Aged in chardonnay barrels. 15 additional pounds of kumquats were added to the barrel for a bright, tart, and citrusy punch that plays with the oak and chardonnay.
O.H.S.O. Brewery	The Jam	Barrel Aged	9.8	Imperial Milk Stout	Imperial milk stout aged in a pinot noir barrel with 40 lbs of raspberries.
Odell	Zard Alu	Sour	6.8	Mixed-Fermentation Sour	Apricots are thought to be native of the Persian territory, where they were commonly referred to as a Zard-Alu. These precious stone fruits were so highly revered that they were often used as a commodity in the markets. The stones were not to be wasted, much like this brew. Apricots shine bright, while barrel aged and blended. Wild yeasts and Lactobacillus meddle with the brew for over 18 months creating complexity and depth of flavor. Hints of malt
Odell	Meddler	Sour	8.6	Oud Bruin	A resurrected style from the Flemish region of Belgium, The Meddler Oud Bruin Ale is a crafty concoction, comprised of several generations of brown ales, barrel aged and blended. Wild yeasts and Lactobacillus meddle with the brew for over 18 months creating complexity and depth of flavor. Hints of malt
Odell	Prop Culture	Wild Ale	7.1	Brett Beer	We experimented with 100% aging different combinations of Belgian yeast COLIBRIS and blending them in specific primary and secondary fermentations. We let the Saccharomyces cultures do the heavy lifting by converting the bulk of the wort sugars while the Brettanomyces cultures did the
Papago Brewing Co.	Cherry Blossom	Barrel Aged	5	Cherry Ale	A cherry ale aged in a Stranahans Whisky Barrel
Papago Brewing Co.					
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Peoria Artisan Brewery	Red Bite	Cask Ale	6.5	American IPA	Malt forward beer with massive late hopping of citra.
Peoria Artisan Brewery	Daddy Angus	Barrel Aged	9.5	Strong Scotch Ale	Strong Scotch ale aged in whisky oak
Peoria Artisan Brewery	Hunnyhal	Wild Ale	6.2	Pepper beer	Light ale brewed with Jalapeño and AZ honey
Phoenix Ale Brewery	Splash 2.0	Cask Ale	5.1		Grapefruit Pale Ale, dry hopped with Azacca and Cascade Hops
Phoenix Ale Brewery	Sir - Shake - A lot	Cask Ale	7		Ironwood Imperial Porter infused with cocoa nibs and chocolate
Phoenix Ale Brewery					
Prescott Brewing Company	Raven Maniac	Barrel Aged	10	Imperial Stout	Raven Maniac Imperial Stout aged in a Superstition Meadery Barrel that previously housed Blueberry Spaceship Box (Blueberry Hard Cider)
Prescott Brewing Company	Ponderosa IPA	Cask Ale	6.6	American IPA	Ponderosa IPA , dry hopped in the cask with even more hops!
Prescott Brewing Company	Bumbleberry	Cask Ale	4.8	Blackberry Fruit Beer	Our Blackberry ale, made with 300 lbs of real blackberry puree, with peanut butter added into the cask. PB&J in a glass!
Prison Hill Brewing Co.	Our First Woody	Barrel Aged	5.80%	Stout	Coffee Stout aged on French Oak and blueberries.
Prison Hill Brewing Co.	Our Woody's Date	Barrel Aged	4.60%	Belgian Blonde Ale	Belgian Blonde Ale made with Medjool dates, aged on French Oak with elderberries added in secondary. The beer finishes with a slight tartness derived from the wild yeast found on the skin of the elderberries.
Prison Hill Brewing Co.	tbd	Barrel Aged	tbd	tbd	tbd
Public Brewhouse	Rose Nylund	Wild Ale	6.3	Funky Golden (Girl)	2nd beer in our Golden Girls series. Rose Nylund is a Belgian golden ale with a Brett/Sacc fermentation. Hibiscus and cinnamon added in the secondary.
Public Brewhouse					
Public Brewhouse					
SanTan Brewing Company	Bourbon Barrel Aged Sex Panther		6.90%		Our Delicious Award Winning Double Chocolate Porter aged in Bourbon Barrels to impart notes of vanilla, wood and bourbon creating complexity and new layers of
SanTan Brewing Company	Bourbon Barrel Aged Epicenter		5.50%		Epicenter Amber aged in bourbon barrels, adding notes of coconut and vanilla to the caramel already present in Epicenter.
SanTan Brewing Company	Randall				MoonJuice IPA + beets
SanTan Brewing Company	Barrel Aged Grenache Ale		6.70%		Dry, low hopped, cool fermented ale with Grenache and Syrah added from Dos Cabezas Wineworks and aged in oak wine barrels for 10 months.
Sierra Nevada Brewing Co.	Earl's IPA	Wild Ale	6.6	Gose	IPA brewed with Earl Grey Tea, cask addition = Sorachi Ace hops
Sierra Nevada Brewing Co.	P24 Sour Saison	Cask Ale	5.9	TBD	Sour Saison, cask addition = cherries
Sierra Nevada Brewing Co.	Otra Vez	Barrel Aged	4.5	TBD	Gose-Style Ale with Grapefruit and Cactus; 2016 World Beer Cup Gold Medal Winner for Session Beers
Sierra Nevada Brewing Co.	2014 Maillard's Odyssey	Woody	9.3	Gose	Bourbon Barrel-Aged American Strong Beer
Sierra Nevada Brewing Co.	Barrel-Aged Dry Hop Drop	Woody	9.5	TBD	Barrel-Aged IPA
Sonoran Brewing Co.	Burning Bird IPA	Cask Ale	6.8	IPA	
Sonoran Brewing Co.	Pink Peppercorn & Fennel Saison	Cask Ale	6.3	Saison	
Sonoran Brewing Co.	NA	Cask Ale			
Stone	Bourbon Barrel Aged Arrogant Bastard Ale	Barrel Aged			
Stone	2015 Double Bastard in the Rye				
Stone	2015 Southern Charred				
Sun Up Brewing Co	Double Russian Bourbon Barrel Aged	Barrel Aged	12	Imperial coffee stout	
Sun Up Brewing Co	Young Modern	Cask Ale	4.2 % ABV	Apple Lager With Spices	

Sun Up Brewing Co	Red Flash	Barrel Aged	6.0 % ABV	Red IPA	Red IPA aged in oak barrels
THAT Brewing Company	Bourbon Maple Bacon Nut Brown	Cask Ale		Bourbon Maple Bacon Nut Brown	Nut Brown cask conditioned with Bourbon & Maple Bacon
THAT Brewing Company	Lemon Zest Kolsch	Cask Ale		Kolsch	Kolsch cask conditioned with Lemons and Lemon Zest
THAT Brewing Company	Grapefruit & Citra Dry Hopped Double IPA	Cask Ale		Double IPA	Double IPA cask conditioned with Pink Grapefruit and Dry hopped with Citra
The Address Brewing @1702	Downpour term delbac	Barrel Aged	10.2	Imperial porter	Smoother than you and ages in Del bac smoked mesquite wiskey barrels .
The Address Brewing @1702					
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The Beer Research Institute	Mjango Unchained on Brett	Cask Ale	9.5	Wild Double IPA on Mangoes	Double IPA with Mangoes cask conditioned with Brett
The Beer Research Institute	Anniversary Ale	Barrel Aged		Barrel Aged Imperial Belgian Blonde	Lolli Aged in Chardonnay for 12 months
The Beer Research Institute	Morning Wood	Barrel Aged		Barrel Aged Coffee Sweet Stout	Morning Sex aged in 4 Roses Barrel
The Perch Brewery	Zilla's Cucumber ESB	Cask Ale	5.6	ESB	English malts, English hops, and American Cucumbers. This brew is a light refresher, easy drinker
The Perch Brewery	Whiskey Oak Aged Belgian Peach	Barrel Aged	8.5	Belgian Specialty	Our pub favorite Belgian Peach, aged in a whiskey oak barrel. Sweetness of the peach with the kick of whiskey- a classic combination
The Perch Brewery	Blueberry Brett	Wild Ale	5.5	Wild Ale	Pinot noir barrels filled with a Nelson Sauvin hopped pale ale, then blended with 50 lbs of blueberries. Brett fermentation delivers a funky kick
The Shop Beer Co. / Cartel Brewery	Galactic Porter Patrol:	Barrel Aged	9%		Imperial Porter aged in Russell's Reserve Bourbon Barrel 9%abv
The Shop Beer Co. / Cartel Brewery	Cranbretta:		5.5		Golden ale aged on cranberries fermented with Brettanomyces 5.5%abv
The Shop Beer Co. / Cartel Brewery	Birch DPA:				Desert Pale Ale aged on birch wood 6.9%abv
Thunder Canyon Brewery	Doble Diablo	Barrel Aged	8.5	American Strong Ale	
Thunder Canyon Brewery	Quad the Impaler	Barrel Aged	9.7	Belgian Quadruple	
Thunder Canyon Brewery	Pantalons de Fantaisie	Barrel Aged	9	Belgian Tripel	
Two Brothers Brewing Co	Zut Alors	Barrel Aged	6.7	BA Fench Country Ale	Barrel Aged Domaine Dupoge
Two Brothers Brewing Co	Foudre 42	Foudre Aged Sour	5.7	Foudre Aged Sour	3 yr Aged Foudre
Two Brothers Brewing Co					
Uncle Bear's Brewery	Blasted Bear British	Cask Ale	5.5		A collaboration done with blasted barley company. Its a brown ale with british ale yeast, lactose, and local honey.
Uncle Bear's Brewery	Ruff Night Imperial		8.4	Imperial black ipa	aged on oak spirals in the serving vessel for 6 weeks.
Uncle Bear's Brewery	Farm House Dog		8.7	Imperial black ipa	Wild saison yeast, with lemon grass, pink pepper corn, lemon verbana and local honey and grapefruit.
Victory Brewing Company	Kirsch Gose Sour Cherry Beer	Wild Ale	0.047	Gose	A bold and bright step outside the norm, the flavors of a unique, old world German brewing process excite your senses with the sharp and sweet burst of fresh cherries. Effervescent and sublime, this session ale has an enticing cherry-fruit character. European tradition and American ingenuity come together in the truest sense as you Taste Victory in Kirsch Gose. Flavor: Pours a ruby to light red with white foam. Aroma of fresh sour cherries with flavors of tartness, intense rounded cherry character, and a refreshing salty character. Crisp carbonation and light body are both combined into a thirst quencher.
Victory Brewing Company	Dry Hopped Brett Pils	Wild Ale	0.055	Dry-Hopped Pilsner with Brettanomyces	This is the second release in our new series in adventurous and unique beers – the Blackboard Series. Combining our award winning brewing techniques along side the deliciously fresh ingredients we are known for, we bring you four new rotating "special" brews available on draft, with two of them also available in bottles throughout our distribution footprint. We invite you to taste what our brewers are cooking up! Flavor Spicy aromas and a heavy hop presence mingle with moderate Brettanomyces character in this unique, bold pils. Earthy, woody flavors give way to a dry finish with crisp, lingering bitterness and a touch of funk.
Victory Brewing Company	Tart Ten	Wild Ale		Sour Belgian Double	<i>We brewed a pale, strong beer and soured it in the Brew House, then fermented with a saison yeast. Then we brewed another colored brew (red / brown) using all specialty malts. That was also fermented with a saison yeast. After the 2 batches were completely fermented, we blended them together and did a secondary fermentation with Brettanomyces. Then we added Lactobacillus brevis and did a tertiary fermentation to increase the acidity and complexity. The blended, triple fermented beer is what is the final product</i>
Wanderlust Brewing Company	928 Local	Wild Ale		Belgian-Style Farmhouse	Traditional belgian-style farmhouse ale with honey added in fermentation. House strain of wild yeast, dry and fruity, with a crisp light finish. Floral aroma from the honey
Wanderlust Brewing Company	Gold Barrel Brett	Wild, Barrel-aged Ale	7.2	Barrel-aged Brett Ale	Tart, earthy, spicy, with a hint of red wine from the barrel aging. Very dry with a subtle tartness and some tropical fruit aftertaste.
Wanderlust Brewing Company	Bahnhof Gose	Sour Ale	4.8	Gose (sour german wheat beer)	Fruity, light, tart, with a slightly salty finish. Banana aromas mix with a lemonade overtone, grainy sweet finish.
Woodchuck Hard Cider	Private Reserve Cherry	Barrel Aged	6.9	cider	Our cider infused with Michigan cherries, then aged in red wine barrels from Napa Valley.

Woodchuck Hard Cider	Private Reserve Barrel Select	Barrel Aged	6.9	cider	Our cider aged for six months in bourbon barrels.
Woodchuck Hard Cider	n/a	Barrel Aged			
Wren House Brewing Company	Barrel Aged Olmec	Barrel Aged	12	Imperial Mole Stout	Imperial stout made with cacao nibs, dried chiles and vanilla beans aged in Heaven Hill Bourbon Barrels for six months.
Wren House Brewing Company	Globe Miami Weisse	Wild Ale	3	Berliner Weisse	Our take on the classic German style, fermented with lactobacillus. Lots of lemon citrus on the nose and a crisp, slightly tart finish.
Wren House Brewing Company	Peach & Cream Wrenovation	Cask Ale	8	IPA	Our Wrenovation IPA in a cask with peaches, lactose and vanilla.
Wren House Brewing Company	Mesquite Barrel Aged DO-IO	Cask Ale	13	Double Coffee Oatmeal Stout	Double strength version of our Jomax aged in a Delbac Mesquite Whiskey Barrel, served straight from the barrel in true cask style.