



President's Letter

Save the Dates

NORTHBOUND SUMMER BREW FEST

DULUTH, MN

SATURDAY, JULY 21, 2012

TICKETS ON SALE MARCH 1, 2012 @ NOON

NEW FESTIVAL

AUTUMN BREW REVIEW

MINNEAPOLIS, MN

SATURDAY, SEPTEMBER 15, 2012

TICKETS ON SALE JULY 15, 2012 @ NOON

WINTERFEST 2013

ST. PAUL, MN

FRIDAY, FEBRUARY 1, 2013

TICKETS ON SALE DECEMBER 1, 2012 @ NOON

Welcome to Winterfest 2012!

We are pleased to welcome you to the 11th annual Winterfest at the Minnesota History Center. This event showcases the most innovative and big beers that Minnesota brewers make. While this winter may be mild, the beers are as complex, flavorful and intriguing as ever.

Changes are afoot in the Minnesota brewing scene and we can see that here today. Winterfest welcomes a record 8 new breweries to this festival! I encourage you to try these new beers and meet the people behind them.

We have had a busy year at the Minnesota Craft Brewer's Guild. Boring stuff like rewriting the bylaws and coming up with a new leadership structure. However, that effort has laid the groundwork for big things in 2012! We are excited to announce our newest beer festival! Northbound Summer Brew Fest in Duluth on July 21st. We are working on an exciting line-up of bands for Bayfront Park that will pair nicely with our Minnesota Craft Beers! Reserve your hotel rooms today, it's gonna be a blast.

As always, please pace yourself with your drinking and choose a safe ride home.

Raise your glass to Minnesota beer tonight. Cheers to the brewers, volunteers and staff that make Winterfest the most special night for Minnesota beer.

Be safe today & see you drinking!



A handwritten signature in black ink that reads 'Omar Ansari'.

Omar Ansari | Surly Brewing Co.
President | Minnesota Craft Brewer's Guild

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GENERAL INFORMATION

These are some of the common questions about today. If you have any further questions be sure to visit the information booth on the first level and ask a volunteer. Have a safe and fun festival!

Serving size is 2oz. - Please do not ask brewers to serve you a full glass.

Drink plenty of water & balance the beer with food from our buffet.

Fill out your ballot at the end of the program to vote for your favorite beer! The winner will receive the Great Snowshoe Award.

Check off the beers using the check boxes next to the beer name. Use any empty space in the program for notes to help you remember what you tasted!

Purchase the beers of the participating breweries and frequent participating brew pubs, sponsor and advertiser business, to promote quality, craft beer and local resources year-round!

*Winterfest is produced by and benefits the Minnesota Craft Brewer's Guild.
For more information on our organization and members, visit:*

www.mncraftbrew.org

Festival Partners + Entertainment

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www.northernbrewer.com

ENTERTAINMENT PARTNER:

www.smm.org/socialscience



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BREWER'S HOSPITALITY



www.brewerssupplygroup.com

FLOW DJ

Flow DJ seems to touch on everything hot right now with the quirky song-craft of Vampire Weekend, the catchy synth-pop of Passion Pit and the mass appeal of Flo Rida. His music is an infectious blend of unknown artists, pop hooks and dance beats that in the words of Flow DJ blends remixes of artists like the The Two Door Cinema Club, Cut Copy, Mark Ronson, Phoenix, and Moby, all along attempting to capture the sound for the perfect evening.

www.agoodflow.com

FLOW

PRODUCTIONS

Thank You to our partners, volunteers, staff, Board of Directors, member breweries and brew pubs, educators, entertainers, One Simple Plan, Laura Ivanova Photography, Damon Bay (video), the Minnesota History Center, Bon Appetit and our very own festival committee!

Beer Education

Historic Beer Style Scavenger Hunt

with Doug Hoverson | Author "Land of Amber Waters"

Test your taste buds and learn a bit of beer history at the same time! Pick up forms at the Education table, find and taste examples of the styles described, and learn from local beer historian Doug Hoverson how changing brewing techniques and ingredients helped develop the range of styles we enjoy today. Turn in your completed scavenger hunt form to the collections boxes for a chance to win a piece of breweriana!

Breweriana Exhibit

with Doug Hoverson | Author "Land of Amber Waters"

Brewery historian Doug Hoverson and other members of the North Star Chapter of the beer collectors associations will exhibit winter and holiday-themed breweriana, talk about the history of the beers and the breweries, and be able to tell you about that old beer sign you found in Grandpa's attic.

Style Stumper

with Michael Agnew | A Perfect Pint | www.aperfectpint.com

Think you know beer styles? Can you tell a Munich helles from a heller bock? Stop by the Education table where Certified Cicerone Michael Agnew from A Perfect Pint will put you through the paces to test your stylistic aptitude. Can you match the beer to the description? Are you up to the test?



Doug Hoverson is the author of *Land of Amber Waters: The History of Brewing in Minnesota*. The book covers the entire history of brewing in the state, from the first frontier brewers to the craft brewers who are exploring the new frontiers of today. He is also a national rank beer judge and an award winning homebrewer. His next book will be on the breweries and beer heritage of Wisconsin.



Michael Agnew is Minnesota's first Certified Cicerone®. As the owner of A Perfect Pint, he organizes beer tastings and beer dinners for private parties and corporate events. He teaches classes on beer appreciation and beer/food pairing at Cooks of Crocus Hill and the University of Minnesota. Michael's Liquid Assets beer column can be read the first Thursday of every month in the Taste Section of the Star Tribune.

EDUCATION PARTNER



www.midwestsupplies.com

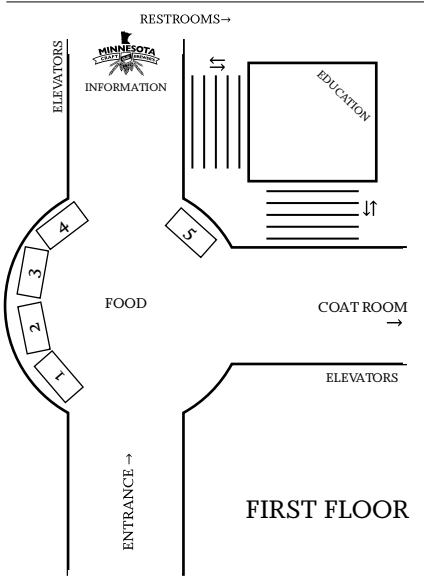


www.upress.umn.edu/book-division/books/land-of-amber-waters



www.aperfectpint.com

Festival Map

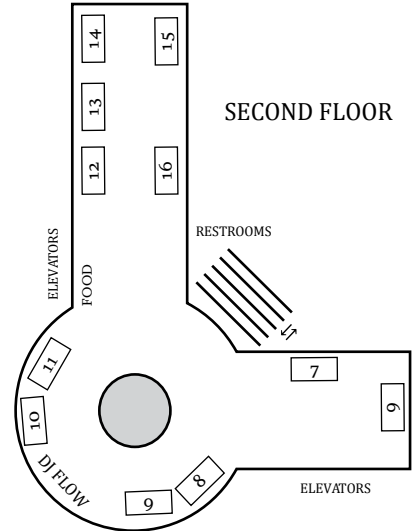


FIRST FLOOR

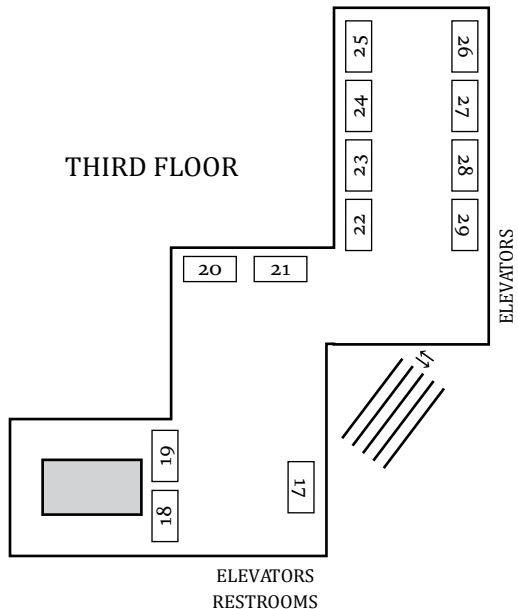
- 1 - Harriet Brewing Co.
- 2 - Brau Brothers Brewing Co.
- 3 - Vine Park Brewing Co.
- 4 - Finnegans
- 5 - Town Hall Brewery

SECOND FLOOR

- 6 - Surly Brewing
- 7 - Granite City
- 8 - Castle Danger Brewery
- 9 - Mankato Brewery
- 10 - Lift Bridge Brewing Co.
- 11 - Steel Toe Brewing Co.
- 12 - Carmody Irish Pub
- 13 - Boom Island Brewing Co.
- 14 - Fulton Brewing
- 15 - Great Waters Brewing Co.
- 16 - Rock Bottom Brewery



Festival Map



THIRD FLOOR

- 17 - Barley John's Brew Pub
- 18 - Fitger's Brewhouse
- 19 - Leech Lake Brewing Co.
- 20 - The Herkimer
- 21 - Staples Mill Brewing Co.
- 22 - Olvalde Farmhouse Ales
- 23 - Third Street Brewing
- 24 - Cold Spring Brewery
- 25 - Ludcid Brewing
- 26 - Summit Brewing Co.
- 27 - Flat Earth Brewing Co.
- 28 - Big Wood Brewing Co.
- 29 - August Schell Brewing Co.

AUGUST SCHELL BREWING Co. FLOOR 3 | TABLE 29

NEW ULM, MN | WWW.SCHELLSBREWERY.COM | BREWMASTER: JEREMY KRAL & DAVE BERG

Established 1860. The August Schell Brewing Company remains the second oldest family-owned and managed brewery in the United States. All of the stockholders and board members are direct descendants of August Schell (or spouses of them). Listed on the National Register of Historic Sites, the brewery and its grounds are open to the public and visited by thousands each year.



There's an old saying "Never trust a brewery under 140 years old." Okay, it's our old saying, but it's true, nonetheless. Schell's is the second oldest family-owned brewery in the country. While breweries and beer trends have come and gone, we've been right here, tirelessly brewing fine lagers and ales for the people who appreciate them. Visit our brewery grounds and you'll see deer, roaming peacocks, gnomes, not to mention barrel after barrel of the finest beers imaginable. That's just who we are, as it has been for over a century.

MAIFEST

A cask conditioned version of our spring seasonal, this full bodied, blond doppelbock has a rich, assertive maltiness that provides a slight sweetness that is balanced by a moderate hop bitterness. Dry hopped with Saphir and Calypso hops, this beer is krausened and served vom fass.

7% ABV | 32 IBU

PILS

A cask conditioned version of our German Style Pilsner has a crisp, clean malt profile and a firm hop bitterness coming from four separate additions of Sterling hops in the kettle. Dry hopped with Opal and Sterling hops for a bright flowery hop aroma, krausened and served vom fass.

5.0% ABV | 37 IBU

HOPFENMALZ

A cask conditioned version of Hopfenmalz. The malt backbone of a Vienna lager is aggressively hopped to give this beer a firm, dry bitterness. Dry hopped with Cascade and Tettnang hops for a bright citrusy hop aroma, krausened and served vom fass.

5.2% ABV | 45 IBU

EXPRESSO STOUT

Our London style, sweet stout is jet black with a rich, smooth body, and a touch of malt sweetness. Cask conditioned and aged on fresh roasted espresso beans.

5.3% ABV | 25 IBU

BARLEY JOHN'S BREW PUB FLOOR 3 | TABLE 17

NEW BRIGHTON, MN | WWW.BARLEYJOHNS.COM | BREWMASTER: JOHN MOORE | HEAD BREWER: BRIAN LONBERG | BREWER: JOE FELEGY



We are a brewer owned and operated Brew Pub just north of Minneapolis, MN. We specialize in crafting both beer and food with flavor, creativity and integrity. We offer nightly dinner specials , a rotating seasonal beer selection, and a seasonal patio to compliment our traditional and not so traditional pub offerings. Stop in and experience what our little brew pub can offer!

STOCKYARD IPA

Strong malt backbone with a present hop character, not as citrus and hoppy as the American IPA counterpart, our IPA celebrates the more subtle British presentation of the style.

6.8% ABV | 50 IBU'S

WILD BRUNETTE

Our signature beer at Barley John's. Our Brown Ale is brewed with Minnesota grown Wild Rice to provide a unique nuttiness along with vanilla overtones.

7.2% ABV | 50 IBU'S

SMOKED PORTER

We brewed our Old 8 Porter recipe but substituted smoked malts in the mash to exemplify the smoky character of the beer. Rich, smooth and now with more smokiness!

7.4% ABV | 60 IBU'S

KAFFIR PALE ALE

Classic pale ale recipe with a twist! Bold American hops are complimented by Kaffir lime leaves. The leaves were added to the boil as well as the fermenter.

5.8% ABV | 45 IBU'S

IMPERIAL PILSENER

We doubled a traditional pilsner recipe and brewed this one using the traditional German brewing technique of single-decoction. Pilsner malts and kettle sugar boost the alcohol content. The result is a hearty pilsner that is not too sweet and complimented with a bouquet of German Hallertau hops.

8.4% ABV | 35 IBU'S

DARK KNIGHT

We stowed away a small amount of our last batch of Dark Knight to bring to Winterfest 2012! Double fermented Old 8 Porter stored in Heaven Hill Bourbon barrels for 8mo. Deep rich chocolate and smoke tones with vanilla and bourbon from the barrels.

13.5% ABV

BIG WOOD BREWING Co. FLOOR 3 | TABLE 28

VADNAIS HEIGHTS, MN | WWW.BIGWOODBREWERY.COM | BREWER: TY MCBEE

Big Wood Brewery is a small Brewery born from the decline in the economy, in the building industry specifically. Our day job is distributing hardwood flooring, we started brewing beer just to satisfy the tastes of the hardwood flooring craftsman, now the focus has shifted to exceeding the expectations of beer drinkers with the taste for craft beers. Being new and small gives us the opportunity to have a lot of fun being a little different. Cheers.



MORNING WOOD

The 2011 Autumn Brew Review Award Winner for Best Beer! The blast of coffee flavor in this stout will send you right back to this morning when you woke up, stretched, and thought “Hey, this is gonna be a great day!” Morning Wood adds hints of oatmeal and malt to make every coffee-lover’s secret beer dreams come true.

FOREST ALE

The crisp aroma and clean copper color lets you know that our Forest Ale is something special. It has a tart bite that signals it’s ready for fun, while the caramel and citrus notes provide a cushion for your taste buds. After you work hard get ready to play hard with Forest Ale

BARK BITE IPA

It pours pale amber and delivers that classic IPA punch. The citrus hop aroma and soft body of our Bark Bite IPA is so solid, you can swing large from it all night long. And the semi-sweet finish will always coax you back for another enjoyable tussle under the foam.

BOOM ISLAND BREWING Co. FLOOR 2 | TABLE 13

MINNEAPOLIS, MN | WWW.BOOMISLANDBREWING.COM | HEAD BREWER: KEVIN WELCH | BREWER: HU YONG SHOU

Boom Island Brewing Company opened fall 2011 on the shores of the Mississippi, a hops throw away from of our namesake island. Inspired by traditional Belgian recipes and brewing techniques, our beers are handcrafted using pure Minnesota water and the freshest, natural ingredients, including homegrown hops and unique yeasts acquired from Belgian breweries. Brewmaster Kevin Welch has won numerous awards for his creations, including our flagship beers. Boom Island is currently producing four distinctive beers: Thoprock India Pale Ale, Silvius Pale Ale, Hoodoo Dubbel, Voodoo Tripel.



SILVIUS PALE ALE

Light hop bitterness melds nicely with malty biscuit and toastiness paired with light peppery spiciness. Finish is medium to dry with the malt flavor returning slightly.

5.5% ABV

BRAU BROTHERS BREWING Co. FLOOR 1 | TABLE 2

LUCAN, MN | WWW.BRAUBROTHERSBREWING.COM | BREWMASTER: DUSTIN BRAU | HEAD BREWER: DANIEL STAVIG
BREWER: CHANCE MITCHELL

Brau Brothers Brewing Co is situated on the outskirts of tiny Lucan, Minnesota. Located in southwest Minnesota, this family-owned and operated brewery has been brewing since 2000. Just outside the brewery's front door lies the three acre hop yard, which boasts eleven different hop varieties. This estate brewery is also home to its very own three acre barley patch. Two row barley is malted right at the brewery for special edition and local tap offerings. Brau Bros Beer is distributed throughout the upper Midwest.



On Draft

CHERRYBEAN COFFEE STOUT

Brewed with 100% organic and fair trade coffee, this foreign extra stout has flavors reminiscent of dark chocolate, ripe plums, and of course coffee.

SHEEPHEAD IPA

Four different hop varieties dominate this IPA, lending spicy herbal notes as well as the classic citrus flavors of American hops. The complex malt bill adds a sweetness that balances out the generous hop additions.

BANCREAGIE PEATED SCOTCH ALE

Peat smoked malt and cherrywood smoked malt give this beer its characteristic dry smokey flavor. The Scottish yeast strain gives the beer hints of dried fruit sweetness.

MOOJOOS OATMEAL MILK STOUT

Real milk sugar and loads of oats give this beer its characteristic body and oily texture. Toasted and roasted malt give the beer hints of chocolate, coffee, toffee, and cedar.

Casks Ales

TIM & ERIC AWESOME SHOW GREAT COFFEE STOUT

(Cask Cherrybean) Dr. Steve Brule told us to add more coffee beans in the cask, making this rich, roasty, coffee-forward stout even richer, roastier, and coffee-forwarder. For your health!

HOPPIN' COW

Simcoe and Amarillo dry-hopped Moo Joos. We love both dark malt and vibrant hops down in Lucan, evidenced by this unique, dry-hopped variation of Moo Joos.

CARMODY IRISH PUB & BREWING FLOOR 2 | TABLE 12

DULUTH, MN | WWW.CARMODYIRISHPUB.COM | BREWMASTER: MICHAEL MILEY

Carmody Irish Pub features live music, happy hour, pub quiz, and much more located in Old Downtown Duluth, MN



BURN'S SCOTCH ALE

A deep caramel brown ale with roast, biscuit, and munich malts blending a well balanced toffee/breadiness. Smooth sipping with a medium body and mouthfeel. Slainte!

6.3% ABV

ORANGE PORTER

A roasty porter with 2.5 lbs. of orange peel added to both the boil and the fermenter. Adds a citrusy effervescence, balances well with roast flavors.

4.1% ABV

SCANLAN IPA

Hopped with Glacier and Cascade, this amber-hued IPA gets just a touch of body from Special Roast and Victory Specialty grains.

6.3% ABV

DOUBLE HOPPED SCANLAN IPA

Our house IPA dry-hopped with Cascades for an over-the-top floral/citrus bang. 6.3% ABV

BARREL AGED AGNES RED ALE

Our house red ale fused with toasted American Oak aged in bourbon and cherries 5.5% ABV

CASTLE DANGER BREWERY FLOOR 2 | TABLE 8

TWO HARBORS, MN | WWW.CASTLEDANGERBREWERY.COM | BREWMASTER: CLINT MACFARLANE
BREWER: MASON WILLIAMS



Castle Danger Brewery is a small production brewery located in Castle Danger, Minnesota, 12 miles northeast of Two Harbors off of Highway 61 at Castle Haven Cabins resort. Clint & Jamie MacFarlane started the brewery in March 2010. Clint is brewing beer that he loves and knows others will enjoy, too. CDB brews Danger Ale all year, along with a wide variety of seasonal brews that change every few months. Castle Danger Brewery is open to the public during growler hours on Wednesdays, Fridays and Saturdays from 4-7pm. You can also find Castle Danger on tap at bars & restaurants in Two Harbors and along the North Shore.

DANGER ALE

American Strong Ale. Our flagship beer brewed with Pale, Cara, Crystal malts, combined with German Noble Hops to give this beer great balance.

6.5% ABV

NORDIC

Juniper berry and rye lager based off the Finnish-style beer called Sahti. Brewed with Pilsner, Honey and Cara malts.

5.5% ABV

GEORGE HUNTER STOUT

American Stout brewed in memory of Clint's Great-Great Grandfather George Hunter. He was an Irish immigrant and brewer at the Iron Range Brewing Company in Tower Minnesota in the pre-prohibition era.

8% ABV

COLD SPRING BREWING Co. FLOOR 3 | TABLE 24

COLD SPRING, MN | WWW.COLDSPRINGBREWERY.COM

Cold Spring Brewery, the largest brewery in Minnesota, is a leader in making and selling high quality beer and non-alcoholic beverages. By combining the pure spring water of Cold Spring with its original recipes, Cold Spring produces hundreds of beverages for national and international companies. Cold Spring's head brewmaster is a top award winner in national brewing competitions.



JOHN HENRY

COLD SPRING IPA

OLDE JOHNNIE

CRAN-RAZZ HARD LEMONADE

FINNEGAN'S FLOOR 1 | TABLE 4

CONTRACT BREWED BY SUMMIT BREWING CO. | WWW.FINNEGANS.ORG

FINNEGANS was the first beer company in the world to donate 100% of profits back to local charities in a effort to create sustainable change for those affected by hunger. To date, the FINNEGANS Community Fund has donated over a quarter of a million dollars back to local charities. To learn more about FINNEGANS Irish Amber and our good works visit our website www.finnegans.org



FINNEGANS IRISH AMBER

Brewed using three varieties of imported 2 row malts & hops creating a light-bodied ale with a creamy, malty finish and clean aftertaste.

FITGER'S BREWHOUSE FLOOR 3 | TABLE 18

DULUTH, MN | WWW.BREWHOUSE.NET | BREWMASTER: DAVE HOOPS | HEAD BREWER: FRANK KASZUBA
BREWERS: BJORN ERICKSON, KELLY ARMSTRONG, KEITH HEFLEY

Established 1995. The Brewhouse is located on the shore of Lake Superior in the historic Fitgers Brewery which stopped production in 1972. Our 10 bbl brewery produces 2500 bbls per year with more then 120 different beers on 30 tap handles at our 3 Duluth locations. Red Star lounge, Burrito Union, and The Brewhouse. Full bar, outdoor seating, generous happy hours, and late night dining. Also available cask ale and growlers in glass or nalgene version. Tours at 3 and 4 each Saturday.



SUPERIOR TRAIL IPA

DULUTH PALE ALE

BOURBON BARREL EDMUND IMPERIAL STOUT

BERLINER WEISSE

EL NINO IPA (CASK)

FRAMBOISE

FLAT EARTH BREWING Co. FLOOR 3 | TABLE 27

ST. PAUL, MN | WWW.FLATEARTHBREWING.COM | BREWMASTER: JEFF WILLIAMSON | BREWERS: TIM NOME LAND, CONNER MCINTEE, JOE BOWEN

Flat Earth Brewing Company - Established in St. Paul in 2007. We're an organization of highly intelligent beings, ever suspicious of the status-quo. We're on a mission to provide the finest craft beers worth talking about. We skip the market research and brew what we believe is a great beer that people will enjoy. Pair any of our beers with your favorite entree or if need be with something you don't like. Enjoy Flat Earth and join the movement against the reign of watered-down domestics.



On Draft

DREAMLINE

Cherry cheesecake infused Cygnus X-1 Porter. Smooth, cool and creamy with a great chocolate cherry taste.

6.5% ABV

RED CAPE

An easy drinking Irish Red Ale made as a session ale for the Winter Carnival.

4.8% ABV

WINTER WARLOCK GOLDEN BARLEYWINE

A sweet malt character with hints of orange marmalade and toffee, Winter Warlock has a dry finish with a mild fuggle hop spiciness.

10.2% ABV

Cask

BLACK HELICOPTER COFFEE STOUT

Silky smooth with plenty of roast barley character and delicious Dunn Brothers coffee.

4.9% ABV

FULTON BEER

FLOOR 2 | TABLE 14

MINNEAPOLIS, MN | WWW.FULTONBEER.COM | BREWMASTER: PETER GRANDE | BREWER: MIKE SALO



Fulton Beer was founded in a Southwest Minneapolis garage in 2009 by homebrewers Peter Grande, Brian Hoffman, Jim Diley, and Ryan Petz. The four developed recipes in Peter's garage and began commercial brewing by contracting at Sand Creek Brewing Company in Black River Falls, WI, with dreams of eventually building a brewery in Minneapolis. Those aspirations came together faster than the guys would have ever imagined, and by fall 2011, they had opened a new brewery in the North Loop neighborhood of downtown Minneapolis, near Target Field. The Minneapolis brewery features growler sales, and has a taproom slated to open in March 2012. Fulton's brewing philosophy "Ordinary Guys Brewing Extraordinary Beer" reflects the founders' desire to make extraordinary craft beer accessible to and enjoyable by all.

LONELY BLONDE INFUSED WITH BLOOD ORANGES

The Lonely Blonde wears a delicate fragrance of German noble hops, and slips a touch of white wheat between American pale and crystal malts for a smooth, sensuous body, fair complexion, and a pleasantly lacy white head.

4.8% ABV | 29 IBU

SWEET CHILD OF VINE RANDALLIZED WITH ORANGE RIND + WHOLE LEAF HOPS

Sweet Child of Vine combines American hops with English balance to create a delightfully bright, yet sessionable IPA that will keep you coming back for more.

6.4% ABV | 69 IBU

THE LIBERTINE AGED WITH IRISH WHISKEY OAK

Maris Otter and Rye malts impart a distinct reddish hue to the Libertine, a malt-forward red ale like none you've ever had before. It boasts a rich, indulgent body without being overly sweet.

8.5% ABV | 45 IBU

RANDALLIZED WORTHY ADVERSARY

This Russian Imperial Stout is not exactly a lightweight. The Worthy Adversary is a swirling ambush of coffee and dark chocolate flavors lurking atop a mountain of malt.

9.5% ABV | 81 IBU

GRANITE CITY FOOD & BREWERY FLOOR 2 | TABLE 7

MULTIPLE MN LOCATIONS | WWW.GCFB.NET | BREWMASTER: COREY O'NEEL | HEAD BREWER: RJ NAB
BREWERS: COREY BIRKY

Founded in 1999 in St. Cloud, MN on the belief that made from scratch food, hand crafted beer and good service would lead to many satisfied guests. 11 years it's still our belief. Go to www.gcfb.net and find your local store to experience it for yourselves.



NORTHERN LIGHT LAGER

BROTHER BENEDICTS BOCK

BROAD AXE OATMEAL STOUT

MCK'S SCOTTISH ALE

BATCH 1000 (DOUBLE IPA)

GREAT WATERS BREWING Co. FLOOR 2 | TABLE 15

ST. PAUL, MN | WWW.GREATWATERSBC.COM | HEAD BREWER: BOB DUVERNOIS | BREWER: CHAD HILGENBERG

Specializing in cask conditioned ales. Great Waters Brewing Company opened in March of 1997. Owner: Sean O'Byrne. A 10 hectoliter brewpub in the Historic Hamm Building in the heart of downtown Saint Paul, blessed with our own natural spring-water well. On any given day we will have up to NINE hand-crafted beers on tap, including four CAMRA compliant cask-conditioned ales, which are always served via beer engine from our seriously looked after 50 degree cask cellar. Reservations: 651-224-BREW (2739).



KING BOREAS IMPERIAL WIT

A strong version of Belgian white ale.

6.6% ABV | IBU 15 | O.G. 16.2 PLATO

FIRE KING COAL

Scotch ale with a hint of cherrywood smoked barley in the finish

6.0% ABV | IBU 25 | 15.4 PLATO

AULD BRUIN

A 3yr old sour ale blended and aged with a newer Belgian brune.

6.8% ABV | IBU 28 | 14 & 15.5 PLATO

HARRIET BREWING Co. FLOOR 1 | TABLE 1

MINNEAPOLIS, MN | WWW.HARRIETBREWING.COM | HEAD BREWER: JASON SOWARDS | BREWER: PAUL JOHNSTON

At Harriet Brewing, beer is art. We focus on brewing traditional European styles, particularly Belgian ales and German lagers. Each of our beers serves as an outlet of complete creative expression and each recipe is the manifestation of our research of the classics and our artistic interpretation of those styles. From humble beginnings out of a garage on the west side of Lake Harriet, the brewery was born in 2010 from the energy and support of the community near the lake. Harriet Brewing and its flagship beer, West Side Belgian-style IPA, were named as an homage to the community from which they were inspired. The brewery is now located in the vibrant Longfellow neighborhood, just south of the intersection of Minnehaha and Lake Streets in Minneapolis.



☐ WEST SIDE

An eclectic ale brewed to balance the brightest West Coast hops with a prolific Belgian yeast strain. It pours light copper with white head. Its subtle malt gives way to a fruity, citrusy, and slightly spicy aroma and flavor. The medium-bodied West Side is snappy and leaves your palate refreshed.

6.5% ABV | 40 IBU

☐ EAST SIDE BELGIAN-STYLE IPA

East Side is our homage to the hoppy Belgian Golden ales that inspired the rarely seen Belgian-IPA. East Side has a floral, light fruity and earthy character with spicy undertones and a clean, yet sturdy, malt backbone. Only one batch of this offering was brewed.

6.5% | 40 IBU

☐ DARK ABBEY BELGIAN-STYLE DUBBEL

Our dubbel pours deep ruby-brown with an off-white head. Classic banana notes coupled with rum-raisin and dried fruit flavors are complimented by subtle spiciness from the yeast. This beer is full of flavor yet finishes clean and dry.

7.5% ABV | 25 IBU

☐ DIVINE OCULUST BELGIAN-STYLE GOLDEN STRONG ALE

Our golden strong pours golden with a persistent white head. Classic banana, light fruitiness, subtle spice and alcohol flavors derived from yeast are complimented with an abundance of noble hops which enhance the light fruity character and contribute a pleasant floral note. Divine Oculust is medium-light bodied, and deceptively easy to drink for its strength.

8.5% ABV | 35 IBU

☐ **ELEVATOR DOPPELBOCK**

Elevator Doppelbock is traditionally brewed using the decoction method and is lagered for two months. This beer is rich and malt driven, with characteristics of dark fruit and caramel supported by a light toastiness and just enough hop bitterness to balance. Elevator is hearty, yet clean and complex. It's tempting to make this a daily ration of liquid bread... you know, to honor the monks.

8% ABV | 20 IBU

☐ **ORANGE LIQUOR BARREL AGED DIVINE OCULUST**

Orange liquor soaked oak barrels lend a honeyed orange character and a deep oak flavor reminiscent of black pepper.

☐ **MERLOT BARREL AGED DARK ABBEY**

Toasted oak and remnants of fruity Merlot from the barrel compliment Dark Abbey.

☐ **DOGWOOD COFFEE-FRUIT ELEVATOR**

We have steeped our doppelbock with the dried coffee fruit from Dogwood's Ethiopian bean, which subtly exaggerates its dried fruit character.

THE HERKIMER PUB & BREWERY

FLOOR 3 | TABLE 20

MINNEAPOLIS, MN | WWW.THEHERKIMER.COM | BREWMASTER: MIKE WILLAFORD | BREWER: MATT ASAY

Being the only brewpub in Uptown, The Herkimer offers a variety of tap beers as well as a diverse dinner menu. Customers can enjoy a game of shuffleboard, while eating and drinking in a casual and comfortable environment. The Herkimer is the only upscale, come-as-you-are brewpub in the Uptown area.



☐ BIG BOTTOM DOPPELSTICKE

is an Imperial Alt Bier cranked to 11 with rich fruit, roasted coffee, and dark chocolate notes. The 11% ABV and dark black color may make you say, "There's something about this that's so black, it's like how much more black could this be? And the answer is none. None more black."

11% ABV

☐ HIGH POINT DUNKEL

As a true Munich-style Dunkel should, our High Point weighs down the glass with the full bodied, complex maltiness that only the heavy-handed use of roasted malts can imbue.

6.1% ABV

☐ BOCK

A strong and malty brown lager brewed traditionally in spring to celebrate the coming of warmer weather. Full bodied and strong, this beer is one of the brewer's favorites.

8.5% ABV

☐ KAISERLICHEN ALT

an Imperial Alt Bier that takes German hops to new level. Each barrel of beer is loaded down with a pound and a half of hops to create a bright floral nose, with spice and bitterness lingering throughout. Double decoction mashing showcases the malt body with subtle toasted bread, and caramel malts bring a slight sweetness to balance this beer out.

7.9% ABV

☐ TRIPLE BOCK

The strongest and most rare offering from the Herkimer. At 23% ABV, this is no normal beer; but Japanese Sake yeast tames the alcohol to create sweet dark fruit and rich cocoa tones that swirl into a warming sweet bite at the end. A rare beer that blends ingredients from across the globe to make a flavor like none other.

23% ABV

LEECH LAKE BREWING Co. FLOOR 3 | TABLE 19

WALKER, MN | WWW.LEECHLAKEBREWING.COM | BREWMASTER: GREG SMITH | BREWERS: GINA SMITH,
CHAD GUNDERSON



Founded in 2010, Leech Lake Brewing Company is a production microbrewery owned and operated by Greg and Gina Smith. Located in Walker, MN, within the woods of Chippewa National Forest, our boutique brewery is home to keg- and bottle-conditioned British-style ales, including the staple styles—Scottish, Pale, IPA, ESB, Irish Red, Robust Porter, and Imperial IPA—along with special/seasonal offerings that are brewed less frequently. The LLBC Tap Room is open for on-sale consumption of samples and pints, and to purchase 64-oz growlers and logoed merchandise. Please visit our website: (www.leechlakebrewing.com) or call 218-547-4746 for our hours, as they are subject to change. Cheers!

☐ LOCH LEECH MONSTER SCOTTISH ALE

It exists, it's friendly, and it definitely doesn't suck... unless it's offered a straw. A blend of Golden Promise, Brown, Dextrin and Black Patent Malts, along with a bit of Roasted Barley, gives those searching for the extraordinary cause for obsession. Fuggle hops tame the malty monster (30 IBUs), and bottle-conditioning refines its character, making it a suitable guest at any get-together.

6% ABV

☐ BLINDSIDE PALE ALE

Just ask a wakeboarder... tasty trick, smooth landing. This well-balanced beer acquires its stamina from 2-row Pale and light and medium Crystal Malts. It attains its fearlessness from generous amounts of Fuggle hops that are added to both the kettle and the fermenter (60 IBUs). Bottle-conditioning provides ballast for the perfect wake of carbonation and mouth feel. Now... "Hit it!"

6.5% ABV

☐ MINOBII ESB

Minobii is Ojibwe for "Drink and be merry!" This Extra-Special Bitter is all about good times. 2-row Pale, medium Crystal and Dextrin Malts, Flaked Maize and Dark Brown Sugar groove to the beats in the brewhouse. The Fuggle hops take the party into both the kettle and fermenter (60 IBUs). On the bottle-conditioned stage, the Yeast band plays live where they kick out mellow CO₂ vibes. Can you dig it?

7.5% ABV

☐ DRIVEN SNOW ROBUST PORTER

Purely... delicious. As alluring as freshly-fallen powder and as smooth as hard-pack, the velvety mouth feel and deep flavor are derived from 2-row Pale, Black Patent, Dextrin, Chocolate and dark Crystal Malts, Roasted Barley and Molasses. Fuggle hops act as the snow hook that anchors this big dog (60 IBUs), a bottle-conditioned brew that could very well leave a musher believing it fell straight from Heaven.

6.5% ABV

Leech Lake Continued ->

☐ 47° NORTH IPA

If you're searching for a one-of-a-kind craft beer cache, lock these coordinates in your GPS: N 47°06.168' W 94°36.788'. There you will discover an IPA unlike most others... Brewed with 2-row Pale and Crystal Malts, English Fuggle hops benchmark the conspicuous bitterness (93 IBUs) and lend a subtle, earthy quality to the refreshing brew. You can look elsewhere all you want, but you'll find you are not even close until you're 47° North.

7% ABV

☐ 3 SHEETS IMPERIAL IPA

Ahoy there, matey! Let down the sails and relax, adrift upon the intense flavors that buoy this craft. The India Pale Ale within this vessel is made of 2-row Pale, medium Crystal and Dextrin Malts, in addition to Flaked Wheat. Awash in malt, Fuggle hops form the deep and heavy keel with which the brew is counterbalanced (100 IBUs). Maintain control of your sheets—drink, and sail, responsibly. “Aye, aye, Sir!”

10.5% ABV

☐ LOON'S EYE RED IRISH ALE

Could it be that loon's enjoy life viewed through rose-colored eyes? Perhaps, just as the perfect combination of malted barley and hops, resulting in a beer with a reddish hue, might inspire euphoric sensations with each mouthful. 2-row Pale and Maris Otter malts, along with a hint of Roasted Barley, are blended with the subtle qualities of Fuggle hops (25 IBUs), giving rise to a light-bodied Irish ale. Have one, and experience the effects of Loon's Eye beer goggles.

6% ABV

☐ 150' DEEP STOUT

(Winter Seasonal) As black as the deepest part of Leech Lake, this Foreign Extra Stout has a grain bill consisting of 25% dark-roasted specialty malts: 155-165 L Crystal, Black, Chocolate, and Roasted Barley. The predominant malt is 2-row, and a significant amount of Flaked Barley is added to enhance the creamy mouthfeel. Bitterness is outstanding, but balanced, as English Fuggles, the hop variety common to LLBC beers, drown grateful taste buds with flavor (73 IBUs).

7% ABV

LIFT BRIDGE BEER CO. FLOOR 2 | TABLE 10

STILLWATER, MN | WWW.LIFTBRIDGEBREWING.COM | BREWMASTER: MATT HALL | BREWERS: BRYAN TROST, ADAM WEISS

Lift Bridge Brewery was established by a group of Stillwater guys dedicated to creating well-balanced beers that will help you slow down, relax, and appreciate life. The doors to our brewery and taproom are now open to the public. We hope you'll find your way there and take the tour and have a beer while you enjoy the day in our hometown. To find out more, talk to a crew member or check out www.LiftBridge-Brewery.com, and remember to drink your local craft beer with pride.



VANILLA AND TOASTED OAK CHESTNUT HILL™ -

We offer a cask of our wonderfully big nut brown ale crafted with roasty toasty malts balanced with Yakima hops. This special edition aged with whole Madagascar vanilla beans and toasted oak. A gentlemanly salute to the pioneering days of yester-year!

7.0% ABV

BLUEBERRY-BASIL FARM GIRL SAISON

Sip from this firkin of pale golden, Belgian-influenced ale is brewed in the farmhouse tradition, having a dry malt finish and spiciness that only Belgian yeasts can create. Secondary fermentation with whole blueberries and fresh basil provides a unique twist on our flagship beer!

5.5% ABV

CENTENNIAL CROSSCUT PALE ALE

Well balanced amber pale ale accentuated by multiple additions of floral Cascade hops and our unique introduction of grapefruit zest to compliment the citrus notes of the hops. Aged in the cask with a few handfuls of big bright Centennial hops!

5.5% ABV

MAPLE BACON R.I.S.

Big Russian Imperial Stout yet to be released, stolen from our aging tank and re-fermented in the cask with maple sugars and aged on bacon.

10% ABV

SPECIAL BOTTLE OPENINGS OF COMMANDER

Our English-style barleywine brewed with heavy fists of malts and subtle, sweet cardamom. Aged in bourbon barrels, its bold, complex flavor reaches heights measured only by the building of its namesake. Very limited sampling!

12.5% ABV

LUCID BREWING

FLOOR 3 | TABLE 25

MINNETONKA, MN | WWW.LUCIDBREWING.COM | HEAD BREWER: ERIC BIERMANN | BREWERS: JON MESSIER,
ANDY RUHLAND, JOE GIAMBRUNO, ZAC CARPENTER



Lucid Brewing was established by a couple of hard core beer geeks. Our beer hit the market in November 2011. Located just west of the Twin Cities in Minnetonka, Lucid Brewing brews and packages all of their beer on location. At Lucid Brewing we produce high quality, flavorful craft beer that is refined yet approachable. Using the freshest ingredients and delivering locally, we maintain control of the quality of the beer from inception to consumption. From Clarity in Thinking about product lines, ingredients and quality control comes Excellence in Drinking. Clarity In Thinking Leads To Excellence in Drinking!

☐ LUCID AIR

A non-offensive Midwestern ale. The smooth light body is effervescent and finishes clean and crisp. Loosely filtered to purposely leave a slight craft beer haze, this beer is great for the boat, sitting around the campfire, and everyday enjoyment.

4.2% ABV

☐ LUCID CAMO

Our version of Imperial Pale Ale is as drinkable as beers with half its alcohol prowess. Lucid CAMO use a combination of the citrus, floral, and pine characteristic from Cascade, Amarillo, Centennial and Chinook hops give this beer a complex hop flavor. We kept this one as pale as possible and let the hops carry the weight without losing balance. This beer finishes dry and clean creating a refreshing, and very drinkable beer.

9% ABV

☐ LUCID CZAR

An oak-aged Russian Imperial Stout. Big alcohol. Big flavor. You'll feel warm for a reason. A good ale for the very cold months of Minnesota

13% ABV

☐ LUCID DUCE

An oak-aged double red. Malt-forward with luscious caramel and hints of roast, but the ample hops won't let you forget they are there. Finishes dry and clean, leaving the impression that it is lighter than it really is.

8% ABV

MANKATO BREWERY

FLOOR 2 | TABLE 9

NORTH MANKATO, MN | WWW.MANKATOBREWERY.COM | HEAD BREWER: MIKE MIZIORKO

Founded in 2010, Mankato Brewery is proud to revive the brewing tradition in the Key City. Mankato Brewery is the first production brewery in the community since 1967. Focused on creating authentic beers that reflect the heritage of the region and its people, the crew at Mankato Brewery invites you to try our beer and to Experience Local Flavor.



☐ MANKATO ORIGINAL

Mankato Original (M.O.) is an homage to the traditional top-fermented beers of Cologne, Germany; it is light and refreshing with a crisp bitterness, delicate hop aroma, subtle malt flavor and a hint of fruitiness. M.O. is a great beer to enjoy anytime; it will compliment a wide variety of foods from pizza to sausages and sauerkraut. It will also pair well with cheeses like Muenster, Edam and Gouda.

4.8% ABV

OLVALDE FARMHOUSE ALES FLOOR 3 | TABLE 22

ROLLINGSTONE, MN | WWW.OLVALDE.COM | BREWMASTER: JOSEPH POND

Olvalde Farm and Brewing Company is a small, traditional, one-man brewery located on a family farm in Rollingstone, Minnesota. We aim to craft fine ales that honor ancient brewing traditions and culture. Our ales focus on the flavors of the fermentation, accentuate the flavor of the source material, and use herbs and spices only as complements. To this end, our ales are warm conditioned on their lees, unfiltered, and refermented in the bottle.



□ THE AUROCH'S HORN

is a modern reinterpretation of ancient ale brewed throughout Europe more than two thousand years ago. Ale was a staple of the barbarian diet, with Roman historians documenting a beverage made with barley, wheat, and honey. The ale was consumed from the horn of the auroch (or aurochs), a now extinct wild bull. The Auroch's Horn tastes distinctly honey with complementing yeast, fruit, and alcohol notes.

ROCK BOTTOM BREWERY FLOOR 2 | TABLE 16

MINNEAPOLIS, MN | WWW.ROCKBOTTOM.COM | BREWERS: BOB MCKENZIE, PETER MACK

Located on the corner of 9th & Hennepin in downtown Minneapolis in the heart of the Theatre District, Rock Bottom Brewery is the perfect place for you to get great beer and great food any time of the year. With four standard taps and 22 rotating seasonal beers, formulated and brewed on site by head brewer Bob McKenzie, Rock Bottom Brewery has a great beer to fit anyone's palate. Our multifaceted facility features four distinctly different areas of entertainment including our Main Bar which has five tournament-quality billiards tables and three 52 inch plasma TV's. Banquet facilities also available.



DORK LORD OF DORKNESS

We thought we'd jump on the bandwagon and brew up a Russian Imperial Stout, but knowing we're just not hip enough we thought we'd be more honest with the name. Big bodied surprisingly clean with a nice warming alcohol sensation, a nice blend of hops and malt.

8.5% ABV | IBU 65

WINTER WHEAT

A Strong Wheat beer inspired by Belgian Wits, Wheat, Oats and Barley all provide the grain bill for this beer, in addition it is spiced with Vietnamese Cinamon, Nutmeg, Corriander and Orange Peel.

8.0% ABV | IBU 17

SMOKING GOAT RAUCHBOCK

A fantastically well made Bock, brewed with Vienna, Chocolate and Smoked malts. The smoke nicely balances the malt flavors.

6.5% ABV | IBU 20

DARK STAR IPA

A dark IPA, big citrus, orange hops flavors with just a hint of roast

6.8% ABV | IBU 70

WILD IPA

Our regular house IPA bottle conditioned with Brettanomyces B. We kept the Brett character to where it complements the hop flavor so it doesn't smell like a horses ass.

ABV UNKNOWN | IBU 65

MORT NOIR

A Belgian Style Dark Ale aged on golden raisins, rich chocolate brownie character with a dark fruit finish.

8.0% ABV | IBU 25

STAPLES MILL BREWING Co. FLOOR 3 | TABLE 21

STILLWATER, MN | WWW.STAPLESMILLBREWING.COM | BREWMASTER: ZACHARY MORGAN
HEAD BREWER: JUSTIN STANLEY

We are a small-batch craft brewery out of Stillwater, MN which specializes in creating unique beers inspired by old-world styles while utilizing waste-minimizing techniques. We hand fill, cap, label and package every keg and bottle as we have no bottling or kegging line, and we import KeyKegs from the Netherlands as our dispensing vessel, which are 100% recyclable. We strive to be innovative with our beer recipes and with our brewing techniques so that we have a minimal impact on the environment and a maximum impact in producing creative beer!



FRAT BOY PILSNER

Our Pilsner is straw colored with a full malty character and a light-to-moderate aroma. This clean, crisp and refreshing Bohemian-style pilsner has been elevated with a light-handed dry hopping during fermentation, producing a pilsner which is full in flavor, but still refreshing and bright.

LABRYS RED WHEAT

This is an American Pale Red Wheat and is a unique beer with the light body and sweetness of a wheat beer, but a big, bold flavor stemming from a blend of dry hops added during the fermentation process, tailoring this beer to be an "Ale drinker's wheat beer.

STOUT OF MORNING DESTRUCTION

This stout is made with 100% Pure Kona Coffee which is custom roasted by River Moon Coffee in Stillwater, MN, and is aged with bourbon barrel. It has a medium-to-heavy body, is creamy in texture and has aromatics of strong coffee, sweet bourbon and chocolate. It starts off as strong coffee on the tongue which transforms to a bitter-sweet chocolate and ends with a back mouth feel of bourbon.

LAGER OF DEVINE DESTRUCTION

This Golden Lager is made with black currents and is fermented with grappa-infused chardonnay barrel chips.

STEEL TOE BREWING FLOOR 2 | TABLE 11

ST. LOUIS PARK, MN | WWW.STEELTOEBREWING.COM | HEAD BREWER: JASON SCHONEMAN

Steel Toe Brewing is a family owned and operated craft brewery in Saint Louis Park, MN that specializes in exceptionally well made, extremely flavorful ales and lagers. We brew a wide range of styles focusing mostly on west-coast style American ales and unique interpretations of German, Belgian and English beers. We are truly passionate about making great beer and believe in hard work, honesty, never half-assing anything we do and promoting the culture of craft beer. We operate in a responsible and ethical way that develops a connection with our customers and the community we live in. We supply thirsty beer drinkers with the freshest, local, flavorful beers their hard-earned money can buy.



SIZE 7 IPA

While the size of the boot might be a bit small, the intensity of the hop flavor and aroma in Size 7 more than makes up for it. We take prodigious amounts of hops and add them any chance we get to this Northwest style IPA. If you ever call Size 7 balanced we'll kick you where it hurts (in the hop sack).

7.0% ABV | IBU 77

RAINMAKER DOUBLE RED ALE

When you find yourself parched, Rainmaker brings refreshment. Brewed with caramel and dark roasted malts then doused with a torrent of hops, this double red is sure to please, no dancing required.

6.5% ABV | IBU 65

DISSENT DARK ALE

Bold and complex from a tremendous amount of roasted malts, yet smooth and rich from the addition of oats. Dissent has its own opinion of what a dark beer should be.

7% ABV | IBU 50

SUMMIT BREWING Co. FLOOR 3 | TABLE 26

ST. PAUL, MN | WWW.SUMMITBREWING.COM | BREWMASTER: MARK STUTRUD | BREWERS: DAMIAN MCCONN, ERIC BLOOMQUIST, MIKE LUNDELL, ERIC HARPER, NATE SIATS, SAM DONIACH, GABE SMOLEY



Summit Brewing Company was founded by Mark Stutrud in 1986 with one goal: To bring back the remarkable craft beers once brewed throughout the Upper Midwest. Summit beer quickly grew into a local favorite, placing Summit Brewing Company well ahead of a trend of craft brewing that would eventually sweep the nation. To keep up with demand, the brewery had to grow. In 1993 alone, Summit Brewing Company tripled in size. Mark and his dedicated staff were working diligently to quench the thirst of an ever-widening fan base, leading them in 1998 to build the first new brewery Minnesota had seen in over 75 years.

BLACK ALE

Exotic hops from Australia and New Zealand for pronounced citrus, passion fruit and pepper character. Toasty and dark malts lend to a rich dark color. Batch 8 in the Unchained Series from our brewer Mike Lundell, this medium bodied, hoppy ale should be a hit with adventurous beer lovers.

HORIZON RED ALE

American hops combine with German and UK malts for a crimson-coloured beer that transcends the boundaries of IPA and Amber ale. Caramel and toffee notes help balance an assertive bitterness provided by Horizon, Cascade and Amarillo. This cask has been dry-hopped with whole-leaf Chinook for an extra touch of Grapefruit/Pine in the aroma.

5.7 ABV, 60 IBU

OATMEAL STOUT

Our traditional Oatmeal Stout uses golden oats and a blend of Chocolate malt and Roast Barley for a smooth, full bodied beer with flavours of coffee, dark fruit and chocolate. Lightly hopped with UK varieties, this sweeter Scottish-style stout has been aged in the cask for 2 months on oak with a touch of Sovereign dry-hop.

5.2 ABV, 35 IBU

HONEYMOON SAISON

A modern interpretation of a French Saison from our brewer Sam Doniach, brewed with Minnesota Honey and hops from the US and New Zealand. Sharply refreshing, with a floral aroma, slight sweetness and a pleasant citrus hop flavor. Brewed in 2011.

SURLY BREWING Co. FLOOR 2 | TABLE 6

BROOKLYN CENTER, MN | WWW.SURLYBREWING.COM | BREWMASTER: TODD HAUG | BREWERS: CALLAWAY RYAN, JERROD JOHNSON, SPENCER ANDERSON



Surly Brewing Company sold their first beer in February of 2006. The idea for Surly originated a couple years before that. Homebrewer Omar Ansari came up with the idea of opening a brewery after seeing a 3 BBL homebrew set-up in a magazine. Soon thereafter, Omar met Todd Haug at the Craft Brewers Conference in San Diego. Todd Haug was the head brewer at the Minneapolis Rock Bottom. They began talking about what type of beers the Twin Cities needed and what they would want their brewery to be about. The concept was not about extreme beers. The concept was simple, brew the best beer we could, brew styles that aren't available here, focus on beer festivals and cask beer. We don't filter out the flavor, we use lots of the best ingredients we can find, and we brew beers that we want to drink. And more thing Todd and Omar spoke of when putting this brewery together, have a little fun.

Draft

DARKNESS 2011

Big-n- Sticky Hoppy Imperial Double Stout

COFFEE BENDER

Coffee infused brown ale

FIVE

100% Brettanomyces fermented Dark ale aged in used red wine barrels-SOUR!

MILD

English Dark Mild

Cask

FURIOUS

tea bagged with Simcoe aged on toasted Cherry wood

BENDER

aged on toasted Oak

SMOKE

aged in used bourbon barrel, served from the barrel

ABRASIVE

tea bagged with Citra aged on toasted Oak

THIRD STREET BREWHOUSE FLOOR 3 | TABLE 23

COLD SPRING, MN | WWW.THIRDSTREETBREWHOUSE.COM | BREWMASTER: HORACE CUNNINGHAM, MIKE KNEIP



Brewhouse Underway. Being under construction sucks - unless you're building a new brewhouse! Excitement is building. Watching our new brewhouse go up brick by brick has been an amazing experience. With great anticipation, all of us here are working hard to get things up and running. The top-notch construction crew is right on schedule with weather cooperating beautifully. We'll anxiously share every step, hope you enjoy the brews as they become available and welcome you to stop by for great beer with atmosphere.

☐ LOST TROUT BROWN ALE

This is a true brown, not only because of its color but because of its stringent adherence to the style guidelines; a real beer connoisseurs dream. The hop flavor and aroma is adequately full and assists the roasted malt flavors that are perceived on the palate. There is limited fruitiness and the body is appropriate.

4.9% ABV

☐ BITTER NEIGHBOR BLACK IPA

The rich darkness is not excessive as is sometimes seen in other craft iterations. A medium high hop flavor and aroma befits this style. The caramel and roasted malt flavors and aromas are enhanced with a well-controlled fruitiness.

6.5% ABV

TOWN HALL BREWERY

FLOOR 1 | TABLE 5

MINNEAPOLIS, MN | WWW.TOWNHALLBREWERY.COM | BREWMASTER: MIKE HOOPS | BREWERS: JOSH BISCHOFF, ADAM THEIS, JOEL CARLSON



Established in 1997. Our brewpub is located on the West Bank campus of the U of M, also only a ten minute walk to Metrodome. Our tree covered outdoor seating area greets you before enter our historic building. Once housing a trolley stop, the building features a beautiful pressed tin ceiling that is worth a trip by itself. We offer a full food menu, gracious happy hours, and a warm fireplace for the harsh winters. Generally, look for 10 choices of house made beers including two cask beers always available. We are nationally recognized for brewing excellence with several awards from the Great American Beer Festival

DOUBLE LAGER

Big lager beer brewed with Bohemian pilsner malt and single a New Zealand hop variety called Motueka. Lightly spicy with a touch of tropical fruit

8.5% ABV

RUSSIAN ROULETTE

Our Ol' Jack Frost Russian style Imperial Stout aged with Belgian Dark Chocolate

8.5% ABV

342

American Strong Pale ale brewed with and experimental hop variety simply known as "HBC 342". You may never see this hop, so we wanted you to try it. Although, this beer offers a definite bitterness the flavor and aroma profile of this hop is that of watermelon

5.8% ABV

CHERRY WEE HEAVY

Scottish style Wee Heavy aged with red tart cherries

8.5% ABV

GRAND CRU

Our Belgian style celebratory ale. Deep Belgian malt tones with very spicy/fruity yeast over tone

9.6% ABV

CZAR JACK

enjoy your preview of this well aged barrel aged Imperial Stout

8.5% ABV

VINE PARK BREWING Co. FLOOR 1 | TABLE 3

ST. PAUL, MN | WWW.VINEPARK.COM | BREWMASTER: ANDY GRAGE | BREWER: AARON HERMAN



"The Fun Place to Brew Your Own Beer and Make Your Own Wine!"

Welcome to Minnesota's most unusual brewery. We often call our operation a Nano Brewery since we produce less than 100 barrels a year of hand crafted beers available for sale on site in one half gallon "Growler" jugs. Make a special trip down to the brewery and pick up a few or get them while brewing your own. Vine Park is unique - the only brew-it-yourself-on-the-premises in the Midwest. Since 1995, you have been able to Brew Your Own Beer & Make Your Own Wines here! Enjoy making your own ales, porters, stouts, wheats, lagers, pilsners and bocks at this state-of-the-art facility. Wine lovers also make their own Pinot Noir, Pinot Grigio, White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon, Shiraz, and more. Winterfest feels like a Black Tie event and so Vine Park is bringing:

BLACK MAGIC RUSSIAN IMPERIAL STOUT

A long time winter favorite, this is the fabled beer of the old Czarist times. A lot like a Russian winter storm, this brew is dark and thrilling brew. Black in the glass, heavy in the mouth, richly hopped to balance with the roast grains this beer has everything.

INDIA INK BLACK IPA

"I closed my eyes, I took a drink..." and even if you are not it's day or night, DON'T start kissing everything in sight! But you may feel so good after tasting this classic American style India Pale Ale that compliments the hops with touch of the dark side.

DORTMUNDER EXPORT

An oasis of refreshment in this cornucopia of big beer, big hops, and dark dark beers. A clean golden lager style beer with a moderate bitterness from German Noble hops this is a medium bodied beer brewed for the working man & woman... especially if they are brewer at Winterfest.

The Great Snowshoe Award

- Best Beer of the Festival -

This crowd voted award travels each year to the winner's brewery. The winning brewery will also receive entry fee for two of their beers to the Great American Beer Festival competition!

Vote for your favorite beer of the festival and turn in your ballot by **9:15 p.m.** to the various ballot containers located throughout the festival.

Don't forget to vote!

Snowshoe Giveaway!

We will be raffling off (1) set of Snowshoes courtesy of Hoigaards - Tubbs Wilderness 25 aluminum snowshoes (\$199 retail)

Be sure to cast your ballot for the Best of the Fest Great Snowshoe Award and enter the drawing for your chance to win!



Past Award Winners

2012 - Vote now to select this year's winner!

2011 - Mole Smoke by Surly Brewing Co.

2010 - Grand Design Porter by Flat Earth Brewing Co.

2009 - Bourbon One by Surly Brewing Co.

2008 - Chocolate Raspberry Bourbon Stout by Town Hall

2007 - Dark Knight by Barley John's Brew Pub

2006 - King Boreas Imperial Wit by Great Waters
Old 8 Porter by Barley John's Brew Pub

2005 - Scotch Ale by Brau Haus | Big Dog IPA by Town Hall

2004 - Hair of the Monk by Fitger's Brewhouse

2003 - Double Trouble by O'Hara's Brew Pub
Cywren's Song by Hop's Brew Pub

VISIT THE MINNESOTA CRAFT BREWER'S GUILD BOOTH AT THE



MARCH 3RD & 4TH | TARGET FIELD | WWW.FOODWINEHOW.COM

THANK YOU FOR SUPPORTING MINNESOTA CRAFT BEER!



WWW.MNCRAFTBREW.ORG