

## Some of Our Favorite Beers

Ryan's Pick:

### Orval

**Brassiere d'Orval** - Belgium

**6.9% ABV.** Year-round. Bottles, draft.

In contrast to all the others, the Orval Trappist brewery makes only one beer for the general public. It has an intensely aromatic and dry character. Between the first and second fermentations there is also an additional dry-hopping process. Through this the beer acquires its pronounced hoppy aroma and extra dry taste.

Anastacia's Pick:

### Petrus Aged Pale Ale

**Brouwerij Bavik** - BEL

**7.3% ABV.** Year-round. Bottles, draft.

This is the 'mother beer,' used in various quantities to blend with the other Petrus beers, and to give them their unique and very distinctive taste. Many beers have a long maturation, but this one has only 24-36 months in oak barrels.

Grant's Pick:

### Zombie Dust

American Pale Ale

**Three Floyds Brewing Company** - Munster, Indiana

**6.2% ABV, 60 IBU.** Available in 12oz bottles, 6packs, draft.

**Hops:** 100% Citra from the Yakima Valley

It's been brewed since 2011 (used to be called "Cenotaph"). Very limited distribution, because most of it gets bought up at the brewpub.

Mike's Pick:

### Bourbon County Stout 2009

**Goose Island Beer Co** - Chicago, Illinois

**15% ABV, 60 IBU.** Winter release. Bottles, draft.

**Hops:** Willamette. **Malt:** 2-Row, Munich, Chocolate, Caramel, Roast Barley, Debittered Black

Imperial Stout aged in 12-16 year old Heaven Hill bourbon barrels for one year. Brewed in honor of the 1000th batch at our original Clybourn brewpub.

Rubio:

### Cantillon Lou Pepe Framboise 2007

**Brasserie Cantillon** - Brussels, Belgium

**5%ABV.** Rotating release; Available in 750ml bottles.

In a traditional lambic brewery, every bottling results in a beer with its own complex taste. The lambic beers are blended in order to neutralize these differences and to be able to offer our customers a beer with a harmonious taste the whole season through.

The Lou Pepe beers deviate from these principles. The Gueuze Lou Pepe is made with two years old lambic beers with a mellow taste, often coming from barrels in which only Bordeaux wine has been kept before.

Unlike our regular offerings, the second fermentation of these particular beers is not caused by the addition of young lambic, but of a sweet liquor, which intensifies the fruit flavor. The Kriek and the Rosé de Gambrinus contain 200 g of fruits per liter on an average, while the Lou Pepe beers contain about 300 g. This fruity taste, combined with the flavour coming from the Bordeaux barrels, distinguishes these special beers from the other Cantillon products.

The particular name of these beers comes from the southwest of France, where the grandfather is called Lou Pepe. To his grandchildren Florian, Simon, Louis and Sylvain, the master-brewer is the Lou Pepe of the North.

Extra:

### King Henry

**Goose Island Beer Co** - Chicago, Illinois

**13.4% ABV, 60 IBU.** Brewed once. Sold in 22oz bottles.

Loosely based off our 2000th brew at our production facility, we revived this hybrid American / English Barley Wine for a special treat. Coming out of the tanks we aged it in barrels previously used for Bourbon County Rare Stout (Pappy Van Winkel 23 Year old Bourbon Barrels) to add another layer of complexity.

Note: The original release of this beer (2010) was done in regular bourbon barrels. The 2011 and bottle release saw the use of the barrels formerly used for Bourbon County Rare. We are not separating these as I do not believe the bottles will clarify this. The original release also saw an 11% ABV, with the bottling seeing closer to 13.4%