

# THE BEER GROWLER

AVONDALE ESTATES 404-228-1463

UPDATED MAY 17<sup>TH</sup> 2:00 PM

<b>BREWERY: BEER</b>	<b>LOCATION</b>	<b>ABV%</b>	<b>STYLE</b>
1. <b><u>Abita:</u> Root Beer</b>	<b>Abita Springs, LA</b>	<b>0.0%</b>	<b>Root Beer</b>
<ul style="list-style-type: none"><li>Sweetened w/ pure Louisiana cane sugar. Caffeine-free</li></ul>			
2. <b><u>Blackthorn:</u> Dry Cider</b>	<b>Shepton Mallet, UK</b>	<b>5%</b>	<b>Dry Cider</b>
<ul style="list-style-type: none"><li>Dry Blackthorn is made to our original draught cider recipe with the crisp character of an authentic West Country dry cider</li></ul>			
3. <b><u>Crispin:</u> Super Premium Cider</b>	<b>Minnesota</b>	<b>5.5%</b>	<b>Cider</b>
<ul style="list-style-type: none"><li>Sweet, light and crisp. Clean on the palate. Not too sweet, and strong apple flavor.</li></ul>			
4. <b><u>Fox Barrel:</u> Pacific Pear Cider</b>	<b>Colfax, CA.</b>	<b>4.5%</b>	<b>Cider</b>
<ul style="list-style-type: none"><li>Naturally fermented using 100% pear juice not from concentrate. Filtered cold and smoothed with pear juice, no added colorants, sugar, or preservatives.</li></ul>			
5. <b><u>Jack's:</u> Hard Apple Cider</b>	<b>Gettysburg, PA</b>	<b>5.0%</b>	<b>Cider</b>
<ul style="list-style-type: none"><li>A crisp, dry cider with a fair amount of fizz. The predominance of Granny Smith apples lends this blend a note of tart green apple, pineapple and tangerine.</li></ul>			
6. <b><u>New Belgium:</u> La Folie</b>	<b>Fort Collins, CO</b>	<b>6%</b>	<b>Sour Brown Ale</b>
<ul style="list-style-type: none"><li>Aged in French Oak barrels for one to three years, made to emulate the flavors of Flemish Sour Reds</li></ul>			
7. <b><u>Saint Somewhere:</u> Athene Saison</b>	<b>Tarpon Springs, FL</b>	<b>7.5%</b>	<b>Saison</b>
<ul style="list-style-type: none"><li>Tart and lemony with citrus notes, green apple, a touch of honey, pepper and Belgian yeast.</li></ul>			
8. <b><u>Tommyknocker:</u> Maple Nut Brown</b>	<b>Idaho Springs, CO</b>	<b>4.5%</b>	<b>Brown Ale</b>
<ul style="list-style-type: none"><li>A brown ale flavored with real maple syrup.</li></ul>			
9. <b><u>Hobgoblin:</u> English Brown</b>	<b>United Kingdom</b>	<b>5.3%</b>	<b>English Brown Ale</b>
<ul style="list-style-type: none"><li>Full bodied ruby beer that has a mild toffee malt flavor and a moderate bitterness.</li></ul>			
10. <b><u>Allagash:</u> Curieux</b>	<b>Portland, ME</b>	<b>11%</b>	<b>Bourbon Barrel Aged Trippel</b>
<ul style="list-style-type: none"><li>Belgian Trippel aged in Jim Beam Barrels. Flavors of vanilla, caramel and bourbon.</li></ul>			
11. <b><u>Anderson Valley:</u> Imperial IPA</b>	<b>Boonville, CA</b>	<b>8.7%</b>	<b>Imperial IPA</b>
<ul style="list-style-type: none"><li>Loaded with excessive amounts of malts and 20 separate additions of the finest Pacific Northwest hops.</li></ul>			
12. <b><u>Southern Tier:</u> Hop Sun</b>	<b>Lakewood, NY</b>	<b>5.1%</b>	<b>American Pale Wheat Ale</b>
<ul style="list-style-type: none"><li>Citrusy throughout with a light hop and light bready body. Very sessionable and perfect for a hot day.</li></ul>			
13. <b><u>Peak Organic:</u> King Crimson</b>	<b>Portland, ME</b>	<b>9.0%</b>	<b>Imperial Red</b>
<ul style="list-style-type: none"><li>Fruity American hops on top of a sturdy, deep red malt backbone. This beer is lavishly dry-hopped with Simcoe, adding a citrusy and piney flavor.</li></ul>			
14. <b><u>Victory:</u> Golden Monkey</b>	<b>Doningtown, PA</b>	<b>9.5%</b>	<b>Belgian Style Ale</b>
<ul style="list-style-type: none"><li>Strong and sensual, this golden, Belgian-style ale glows. The richness of German malts and Belgian yeast are tempered by a sparkling approach and overall light body. Abundant herbal, fruity notes make this one to savor</li></ul>			
15. <b><u>Uinta:</u> Hop Notch IPA</b>	<b>Utah</b>	<b>7.3%</b>	<b>IPA</b>
<ul style="list-style-type: none"><li>Bold and refreshing, this IPA combines an abundance of hops with a smooth malt profile.</li></ul>			
16. <b><u>Wild Heaven:</u> Let There Be Light</b>	<b>Avondale Estates, GA</b>	<b>4.5%</b>	<b>Pale Ale</b>
<ul style="list-style-type: none"><li>Wheat and Barley malts are combined with Nelson and Sorachi Ace hops plus a touch of orange peel to make a complex yet sessionable beer</li></ul>			
17. <b><u>Shipyard:</u> Prelude</b>	<b>Portland, ME</b>	<b>6.8%</b>	<b>Winter Warmer</b>
<ul style="list-style-type: none"><li>Nutty, full bodied English Ale with an amber hue and hoppy finish.</li></ul>			
18. <b><u>Duck-Rabbit:</u> Milk Stout</b>	<b>Farmville, NC</b>	<b>5.7%</b>	<b>Milk / Sweet Stout</b>
<ul style="list-style-type: none"><li>A traditional full-bodied stout brewed with lactose (milk sugar). The subtle sweetness imparted by the lactose balances the sharpness of the highly roasted grains which give this delicious beer its black color.</li></ul>			
19. <b><u>Magic Hat:</u> Vinyl Lager</b>	<b>Burlington, VT</b>	<b>5.1%</b>	<b>American Amber/Red Lager</b>
<ul style="list-style-type: none"><li>Nutty, malty body with a slightly hoppy finish. Very sessionable.</li></ul>			
20. <b><u>Stone:</u> Oak Aged Arrogant Bastard</b>	<b>San Diego, CA</b>	<b>7.2%</b>	<b>American Strong Ale</b>
<ul style="list-style-type: none"><li>A malty base with a huge resinous bitter hop profile.</li></ul>			
21. <b><u>Pennsylvania Brewing:</u> Penn Pilsner</b>	<b>Pittsburgh, PA</b>	<b>4.0%</b>	<b>Vienna style Lager</b>
<ul style="list-style-type: none"><li>An amber Vienna-style lager that is smooth, mellow and full-bodied.</li></ul>			

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<b>22. <u>Anderson Valley: Summer Solstice</u></b>	<b>Boonville, CA</b>	<b>5.6%</b>	<b>Blonde Ale</b>
<ul style="list-style-type: none"><li>This unique copper colored ale is smooth, malty, and lightly sweet, with a delicate hint of spice.</li></ul>			
<b>23. <u>Peak Organic: Espresso Amber</u></b>	<b>Portland, ME</b>	<b>6.8%</b>	<b>Amber with Espresso</b>
<ul style="list-style-type: none"><li>Robust amber ale brewed with locally roasted, organic fair trade espresso. Munich Malts provide a perfect backbone for the rich, roasty flavor imparted by the espresso.</li></ul>			
<b>24. <u>Innis &amp; Gunn: Oak Aged</u></b>	<b>Edinburgh, SCT</b>	<b>6.6%</b>	<b>Scottish Ale</b>
<ul style="list-style-type: none"><li>The oak helps to give Innis &amp; Gunn Original its appealing color and also mellow the alcohol character, so although the beer is 6.6%, it's very smooth and easy to drink.</li></ul>			
<b>25. <u>Shipyard: Smashed Blueberry</u></b>	<b>Portland, ME</b>	<b>9%</b>	<b>Porter Scotch Ale Blend</b>
<ul style="list-style-type: none"><li>A hybrid between a Porter and a Scotch Ale. Upfront there are notes of coffee and chocolate beautifully accentuated by the aromas of Blueberries. The finish features a delicate balance of sweet fruit and dry hops.</li></ul>			
<b>26. <u>French Broad: Wee-Heavy-Er</u></b>	<b>Asheville, NC</b>	<b>7%</b>	<b>Scotch Ale</b>
<ul style="list-style-type: none"><li>A light Belgian influenced scotch ale with toasted flavors and a malty finish. The alcohol is well hidden.</li></ul>			
<b>27. <u>St. Bernardus: ABT 12</u></b>	<b>Watou, Belgium</b>	<b>10.5%</b>	<b>Belgian Quad</b>
<ul style="list-style-type: none"><li>A dark ivory colored beer with an incredibly complex palate of dark fruits, grapes and smooth malts.</li></ul>			
<b>28. <u>Southern Tier: Mokah</u></b>	<b>Lakewood, NY</b>	<b>11%</b>	<b>Chocolate Coffee Stout</b>
<ul style="list-style-type: none"><li>Rich chocolate and coffee flavors dominate this sweet stout.</li></ul>			
<b>29. <u>Lexington: Kentucky Bourbon Barrel Ale</u></b>	<b>Lexington, KY</b>	<b>8.2%</b>	<b>American Strong Ale</b>
<ul style="list-style-type: none"><li>Aged for up to 6 weeks in freshly decanted bourbon barrels from some of Kentucky's finest distilleries.</li></ul>			
<b>30. <u>Breckenridge: Imperial 72</u></b>	<b>Denver, CO</b>	<b>7.2%</b>	<b>Chocolate Cream Stout</b>
<ul style="list-style-type: none"><li>Rich chocolate, toasted malts and a hint of dark fruit.</li></ul>			
<b>31. <u>Rogue: Captain Sig's Northwestern Ale</u></b>	<b>Newport, OR</b>	<b>6.2%</b>	<b>American Strong Ale</b>
<ul style="list-style-type: none"><li>Deep red in color, this ale starts off with a floral, slightly citrus hop nose; hop flavor soon fades into the malty backbone of this red ale.</li></ul>			
<b>32. <u>Bell's: Oberon</u></b>	<b>Comstock, MI</b>	<b>5.8%</b>	<b>American Pale Wheat Ale</b>
<ul style="list-style-type: none"><li>Delicious summer beer with a bready body, lightly hopped and citrus notes all around.</li></ul>			
<b>33. <u>Allagash: Black</u></b>	<b>Portland, ME</b>	<b>7.5%</b>	<b>Belgian Stout</b>
<ul style="list-style-type: none"><li>Brewed with chocolate malt, roasted malts, wheat and oats with some added dark caramelized candi sugar. Silky mouth feel and a balanced roasted taste with notes of dark chocolate and coffee.</li></ul>			
<b>34. <u>Sweetwater: IPA</u></b>	<b>Atlanta, GA</b>	<b>6.3%</b>	<b>IPA</b>
<ul style="list-style-type: none"><li>This classic India Pale Ale is loaded with intense hop character and subjected to an extensive dry-hopping process and is unfiltered and as always, not pasteurized, leaving all the natural flavors intact.</li></ul>			
<b>35. <u>New Belgium: Ranger IPA</u></b>	<b>Fort Collins, CO</b>	<b>6.5%</b>	<b>India Pale Ale</b>
<ul style="list-style-type: none"><li>Clear amber IPA with an abundance of Cascade (citrus), Chinook (floral, citrus) and Simcoe (fruity) hops, then dry hopped with even more Cascade</li></ul>			
<b>36. <u>Abita: Andy Gator</u></b>	<b>Louisiana</b>	<b>8.0%</b>	<b>Helles Doppelbock</b>
<ul style="list-style-type: none"><li>Slightly sweet flavor with a dry finish and a subtle fruit aroma.</li></ul>			
<b>37. <u>Bridgeport: IPA</u></b>	<b>Portland, OR</b>	<b>5.5%</b>	<b>IPA</b>
<ul style="list-style-type: none"><li>Deep golden color with an assertive and fragrant hop character.</li></ul>			
<b>38. <u>Sweetwater: Road trip</u></b>	<b>Atlanta, GA</b>	<b>5.2%</b>	<b>German Pilsner</b>
<ul style="list-style-type: none"><li>This Pilsner is fermented at ale temperatures for a fuller flavor, capped by a spicy-hop finish.</li></ul>			
<b>39. <u>Rogue: Hazelnut Brown Nectar</u></b>	<b>Newport, OR</b>	<b>6.2%</b>	<b>Nut Brown Ale</b>
<ul style="list-style-type: none"><li>Dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish.</li></ul>			
<b>40. <u>Duck Rabbit: Amber Ale</u></b>	<b>Farmville, NC</b>	<b>5.6%</b>	<b>Amber Ale</b>
<ul style="list-style-type: none"><li>Fruit and slight citrus notes with a malty, bready body.</li></ul>			