STONE BREWING
World Bistro and Gardens

GUEST BOTTLES

Brouwers Verzet 2013 OUD Bruin / 6% Flemish Red Brown Ale 20

The Bruery 2015 Oude Tart / 7.5% Flemish-Style Red Ale aged in red wine barrels for 18 months 28

Libertine Maverick / 7.8% ABV. A take on a classic English Brett beer (Old Ale) that were traditionally kept, aged and then used as a blending agent. Maverick was aged in tequila barrels with spice and raisin. 25

Logsdon The Continental / 7.7% The Continental is a specialty blend in our Spontané series, aged in Cognac barrels for a smooth and nuanced flavor. A simple wort of Mt. Hood water, Pilsner malt, raw wheat, and aged hops is boiled at length, then inoculated in our koelschip before aging in French oak Cognac casks for two years. Natural carbonation is provided by a final refermentation in the bottle. 27

Lost Abbey Judgement Day / 10.2% Abbey style beers often emphasize layers of malt surrounded by yeast driven complexities. Our Judgment Day Ale is the result of lots of fermentables from malt, raisins, and dextrose. There is a very large warming effect from the elevated alcohol levels which ensure your soul will be saved come Judgment Day. 20

ToØl Sans Frontière / 7% A dry Belgian ale packed with European hops fermented with Belgian yeast and brett. 30

Russian River Beatification / 6% Wonderful aromas of oak, wet earth, lemon, grass, hay, grapefruit zest, barrel must, and grains. Taste is more acidic and vinegar forward, but has all the same flavors from the smell, with an ending backed by sour oak and plenty of funk, but also leaves the palate pretty citrus sweet. This beer is very unique and inspired by breweries in the Lambic region of Belgium and, especially, our friends at Cantillon. It is 100% spontaneously fermented, meaning yeast is not added. Once the beer is brewed, it is transferred to a cool-ship or "horny" tank located in our barrel room at the pub. There it sits overnight and collects whatever funky wild yeast and bacteria may be living in the room. The next day it is transferred to oak wine barrels where it ferments wildly and ages for a few months. The end result is a wild, spontaneously fermented, sour, and tasty hand-crafted beer. 30

Ommegang Super Kriek / 7% A BLEND OF WOOD-AGED BELGIAN SOUR AND BELGIAN KRIEK ALE WITH CHERRIES Super Kriek pours deep mahognay with bright flecks of crimson. The aroma is rich with cherry sweetness and tart aged fruit. Bright cherry, assertive sourness, and barnyard funk is balanced by oaky tannins and layered caramel malts. The young and old vintages interplay beautifully. 30

Brooklyn Brewery Special Effects IPA (Non-Alcoholic) / 12oz Can. Tastes just like a regular beer, but therein lies the special effect: it's not. We use a special fermentation method that develops the flavors, aromas & character of beer with none of the alcohol, and a generous dry hopping resulting in lively hop notes and a clean finish. 5

Bomani Cold Buzz - Vanilla / 5.7% Vanilla flavored alcohol-infused cold brew coffee 8