

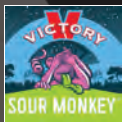
# THE GREATEST BEER DINNER

## Victory Brewing Sour Monkey

**ABV:** 9.5% **Malt:** Pilsner

**Hops:** Tettnang

**Notes:** Fruity notes from imported Belgian yeast swirl through precise souring. Pucker up to a bite of citrus laden tang ending with a delectable experience.



## Spellbound Fuzzy Prophecy

**ABV:** 6.5% **Malt:** IPA

**Notes:** A bright citrusy ale with a dose of juicy peaches. Flaked oats are added for a touch of softness and balance. This citrusy IPA perfectly complements the peaches without being too sweet or bitter.



## Cali Squeeze Blood Orange Hefeweizen

**ABV:** 5.0% **Malt:** Pilsner, Wheat

**Hops:** Hallertauer

**Notes:** Unfiltered, aromas of banana and clove. citrusy blood orange finish.

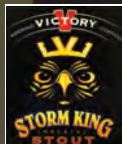


## Victory Brewing Storm King

**ABV:** 9.1% **Malt:** Pilsner, Vienna, Carafe

**Hops:** Cascade, Chinook, Centennial

**Notes:** The hoppy appeal of Storm King subsides into the mellow subtleties of roasted malt, exhibiting an espresso-like depth of character in its finish. A blend of imported malts and whole-flower American hops merge in this complex ale.

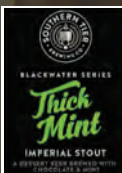


## Southern Tier Brewing Thick Mint

**ABV:** 10% **Malt:** 2-row, debittered Barley

Flakes, Lactose **Hops:** CTZ

**Notes:** Inspired by the legendary Girl Scout cookie, this imperial stout is a mouthful of perfectly balanced mint & chocolate. Roasty malts coalesce with notes of Belgian dark chocolate, sweet mint & just a touch of sweet caramel.



## Golden Road Mango Cart Ale

**ABV:** 4% **Malt:** 2-row, Wheat

**Hops:** Bravo

**Notes:** First in a series inspired by the iconic fruit cart vendors of Los Angeles. A light Wheat Ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing.

