Alary's Draft Selections

	ABV	IBUs	Tier
PULL TUBS #4 *American Pale Ale* A hazy not-quite-IPA with Citra, Azacca and Yakima hops *BlackStack Brewing - St. Paul, MN*	5.0	–	IV
DAY TRIPPER *West Coast Pale Ale* Heady, dank, cirrus, sweet malt *Indeed Brewing Co. - Minneapolis, MN*	5.4	45	II
GUMBALLHEAD *American Wheat Ale* Dry hopped Yakima hops, Bright, refreshing lemon finish *3 Floyds Brewing Co. - Munster, IN*	5.6	35	III
BLUE MOON *Belgian Wheat Beer* Valencia Orange peel, coriander *Blue Moon Brewing Co. - Golden, CO*	5.4	9	II
ROSALIE (10oz.) *Beer Rosé* Co-fermented with Chardonnay grapes and hibiscus *Firestone Walker Brewing Co. - Paso Robles, CA* LIMITED	5.0	–	II
DISSIDENT 2018 (10oz.) *Sour Ale* Oregon cherries and dark sugars, aged in oak pinot noir barrels *Deschutes Brewery - Bend, OR* EXTREMELY LIMITED	10.5	16	V
BLACK CURRANT PLUM *Sour Ale* Ripe full of black currants and plum—pucker up! *Unmapped Brewing Co. - Minnetonka, MN* LIMITED	4.9	7	III
NEON GROVES (10oz.) *Sour Ale* Juice-forward, light bodied of mango, tangerine and apricots *Able Seedhouse + Brewery - Minneapolis, MN* LIMITED	4.1	5	II
SEAQUENCH ALE *Citrus Sour* Thirst-quenching black limes, lime juice and sea salt *Dogfish Head Craft Brewery - Milton, DE*	4.9	10	II
VIBRANT P'OCEAN (10oz.) *Sour Ale* Tart, flavors of jam berries, lemon collaboration with Rodenbach *Dogfish Head Craft Brewery - Milton, DE* EXTREMELY LIMITED	4.7	12	III
ROYAL RASPBERRY (NITRO) *Kettle Sour* Tart raspberry with hints of passion fruit *Pryes Brewing Co. - Minneapolis, MN*	4.8	5	IV
GRAPEFRUIT SUPREME *Tart Ale* Gentle tartness, bright grapefruit with crisp, citrus finish *Surly Brewing Co. - Minneapolis, MN*	4.5	–	III
SEMI - DRY *Cider* Light, floral, crisp, hint of spice *Wild State Cidery - Duluth, MN*	6.1	–	III
GRAPEFRUIT BLEND *Unfiltered Cider* Unfiltered mix of grapefruit and apples - spring is coming! *Downeast Cider House - Boston, MA* SEASONAL	5.3	–	III
COLD PRESS (NITRO) *Black Coffee Ale* Smooth, chocolatey ale blended with cold press coffee *Bent Paddle Brewing Co. - Duluth, MN*	6.0	34	III
CHOCOLATE RASPBERRY *Black Ale* Infused with fresh raspberry and luscious chocolate *Bent Paddle Brewing Co. - Duluth, MN* SPECIAL INFUSION	6.0	34	III
COCONUT PORTER *Porter* Mellow coffee, chocolate, roasted coconut, malty expresso finish *City Lights Brewing Co. - Milwaukee, WI*	5.5	35	III
The QUEEN (10oz.) *Imperial Stout* Notes of vanilla and chocolate aged in oak whiskey barrels *Indeed Brewing Co. - Minneapolis, MN* EXTREMELY LIMITED	10.5	55	V
GUINNESS (NITRO) *Irish Dry Stout* Smooth, creamy, balance of coffee and malt *St. James Gate Brewery - Dublin, Ireland*	4.2	45	IV
SO DREAMY (10oz.) *Stout* Rich, dark, decadent blend of raspberries, cacao nibs and vanilla *Able Seedhouse + Brewery - Minneapolis, MN* LIMITED	8.2	6	IV

NEW SELECTION – JUST TAPPED

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WHITE PINE PROJECT *IPA* Robust tropical fruit, pine and citrus *Castle Danger Brewery - Two Harbors, MN* SEASONAL	5.6	–	III
ROCKET SURGERY *Hazy IPA* New England hazy with citrus notes of pineapple and grapefruit *Surly Brewing Co. - Minneapolis, MN*	5.5	–	III
HOP DAB *IPA* Mosaic, Citra and Ekuanot hop oils create a bouquet of aromatics *Indeed Brewing Co. - Minneapolis, MN* LIMITED	7.2	–	IV
HOPSLAM (10oz.) *Double IPA* Massive dry-hop, grapefruit, stone fruit and floral notes *Bell's Brewery - Kalamazoo, MI* LIMITED	10	70	III
DOTS and LOOPS *American IPA* New-school IPA, fruit-forward mango, orange and pineapple *Surly Brewing Co. - Minneapolis, MN* LIMITED	6.7	*moderate*	III
MIND HAZE *Hazy IPA* Unique, balanced, juicy, tropical hops *Firestone Walker Brewing Co. - Paso Robles, CA*	6.2	40	IV
LORD OF THE LOCH *Hazy IPA* Tropical, juicy with El Dorado, Citra and Amarillo hops *Insight Brewing Co. - Minneapolis, MN* SEASONAL	6.3	72	III
FIRST LIGHT *American IPA* Dank hops, hint of caramel, with a clean fruity finish *Able Seedhouse + Brewery - Minneapolis, MN*	6.0	60	III
HAZY RIPPLE *Hazy IPA* Unfiltered, heirloom grain, tropical fruit and juicy citrus *Dogfish Head Craft Brewery - Milton, DE*	7.0	35	IV
FRESH SQUEEZED *American IPA* Juicy citrus and grapefruit, fresh Citra and Mosaic hops *Deschutes Brewery - Bend, OR*	6.4	60	III
TWO HEARTED ALE *American IPA* Balanced malt, fruity aromas, pine, grapefruit *Bell's Brewery - Kalamazoo, MI*	7.0	55	III
FURIOUS *American IPA* Hoppy, citrus, caramel *Surly Brewing Co. - Minneapolis, MN*	6.6	99	III
ALL DAY IPA *American Session IPA* Smooth, complex grains, malts and hops *Founders Brewing Co. - Grand Rapids, MI*	4.7	42	II
SNO-CAL *IPA* Hazy, west coast IPA with grapefruit, mango, citrus and hint of pine *Bauhaus Brew Labs - Minneapolis, MN* SEASONAL	7.2	90	III
CREAM ALE *Cream Ale* Sweet cream, malty, balanced bitterness *Castle Danger Brewery - Two Harbors, MN*	5.3	–	III
BIG WAVE *Golden Ale* Light-bodied, tropical hops, caramel malt *Kona Brewing Co. - Kona, HI*	4.4	20	II
BANSHEE CUTTER (NITRO) *Golden Ale* Light roast, citrus, honey and a crisp coffee sweetness *Insight Brewing Co. - Minneapolis, MN*	5.5	18	III
LONELY BLONDE *Blonde Ale* Crisp, smooth, fragrant and light *Fulton Brewing Co. - Minneapolis, MN*	4.8	29	II
COORS LIGHT *Light Lager* Cold filtered, crisp, balanced and clear *Coors Brewing Co. - Golden, CO*	4.2	10	I
BANQUET BEER *American Lager* Rocky mountain water, Moravian barely since 1873 *Coors Brewing Co. - Golden, CO*	5.0	6	I

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