

### Brownie

English Brown Ale brewed with Rockaway

RIP Brownie! This beer is named after the brewmaster's dog at Rockaway who passed away earlier this summer — it's a malty English brown with Paris black tea for a slight chocolate and fruity character. **5.4% ABV.**

### Your Malts Look Good But They'd Look Better On My Floor

Imperial Pilsner Brewed By Threes Brewing

We used floor-malted barley for this power pilsner — the under-modified malt gives the beer that classic breadly maltiness. **8.1% ABV.**

### The Brass

Helles Lager

Beer Garden beer should be easy, not complicated. We tested this theory by drinking 3 half liters of this frosty brew. They went down automatically. Prost! **5.2% ABV.**

### Dubbel Barrier

Belgian Dubbel on Rum-Soaked-Oak Brewed with Barrier Brewing

This aged brew from our buddies over at Barrier tastes like figs, dates, molasses, macadamia nuts, and gingerbread cookies. Aged on Gosling Rum soaked oak. **7.5% ABV.**

### Short Shwarz

Schwarzbier Brewed with Greenport Harbor

Roasty, nutty, smooth, clean. Short and sweet. **5.2% ABV.**

### Goat Mutorcs

Spiced Porter

Inspired by an old Charlie Papazian recipe, this anatomical ale was spiced with cinnamon, juniper, cayenne pepper, and god knows what else. It's been aged on steel for almost a year now, and tastes like a smooth chocolate cinnamon dessert beer. **7.5% ABV.**

### Sköll

An Ale Brewed In Partnership With Highland Park

To complement Highland Park's Dark Origins, this beer has rich, roasty chocolate flavor with coffee notes from chocolate and black malts. Sweet cherries were added to balance the dark roast and give a slightly fruity character to the finish. **6.7% ABV.**

### Rune

Golden Oat Ale Brewed in Partnership with Highland Park

Honey malts provide a subtle sweetness to emphasize the honey and heather notes in Highland Park's 12 year. Heather tips added near the end of the boil give the beer a hint of floral aroma. **5.2% ABV.**

### Gosé

Jammer Gose Blended with The Drop Rosé

A 50-50 blend of our Jammer Gose and The Drop Rosé... it's an insanely refreshing summer crusher. **8.5% ABV.**

### Sweet Action

Hybrid Ale

Part amber ale, part wheat, part bright pale ale. The original Sixpoint creation — a hoppy, malty brew that defies categorization and speaks directly to your palate. **5.2% ABV.**

### Resin

IIPA

An ode to the sticky quintessence of hops that never forgoes balance — we extracted the alluring nectar from every precious citrus, pine, dank and herbal cone and channeled it into one vessel. **9.1% ABV.**

### The Crisp

Pilz

From underground Czech caves through the vector of a garage in Red Hook, BKLYN... this CRISP Pilsner fuses old world craftsmanship with new, clean flavors. **5.4% ABV.**

### Bengali

IPA

A decade's worth of improvements has created this blaze orange homebrew-interpretation of the IPA that slashes with citrus, pine and juicy hop character. **6.5% ABV.**

### Tesla

Hop-Charged Lager

Tesla has the juiciness of big doses of American Hops, with that clean snappiness of a cold-fermented, meticulously-lagered beer. Good thinking. **7.1% ABV.**

### Oktoberfest

Märzen

A clean marzen-style lager we brew once a year for our huge Oktoberfest bash on Stone St. in Manhattan. **5.5% ABV.**

### Puff

Unfiltered IIPA

If you love Resin, try tasting it straight from the tanks. That's PUFF — a hazy, unfiltered pour with an extra dose of dry hops... a new blend devised just for Puff. Total juice bomb. **9.8% ABV.**

### VEGETARIAN FOOD/FUN

### ASIADOG

Asiadogs are hot dogs with Asian-inspired toppings. Born from a love of NYC, they wanted to push the limits of one of its most popular street foods by adding their own personal touch with super-fresh ingredients.

### CALEXICO

A Brooklyn-based taqueria that serves Mexican-American border fusion cuisine. They'll be serving Mexi-Cal vegetarian tacos bursting with flavor on doubled soft-corn tortillas.

### DUB PIES

Down Under Bakery (DUB) brings savory pies. Their fare includes a variety of fillings inside a flaky pastry crust.

### AMPLE HILLS

Serving up smiles since 2011 and dedicated to making ice cream the old-fashioned way, slowly, by hand.

### MORGAN'S BBQ

Morgan's Barbecue opened in September 2013 after long-time friends and coworkers Joel Bolden and Chris Morgan decided to bring their shared passions to life in the form of a laid back, neighborhood friendly, Texas-style barbecue restaurant.

### DJ PROF. BROWN

THE SNAILS

I LOVE BURLESQUE

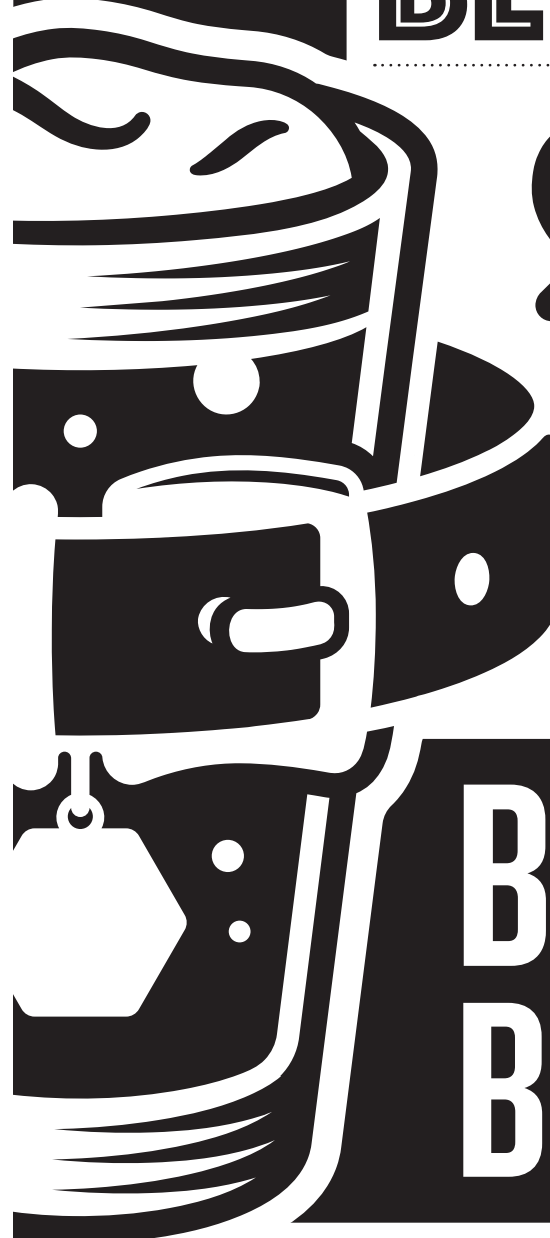
REV. VINCE ANDERSON

# CHEERS

SATURDAY,  
OCTOBER 15th

# 2016

# THE BELL HOUSE



# A CELEBRATION OF BEER, FOOD, AND PEOPLE, FOR A GOOD CAUSE.

# BEER LIST



the  
**5th**  
ANNUAL

# BEER FOR BEASTS

SIXPOINT TEAMED UP WITH DOZENS OF LOCAL BREWERIES AND ARTISANS TO CREATE 30+ CUSTOM BEERS JUST FOR THIS EVENT. WE HAVE KILLER ENTERTAINMENT FROM I LOVE BURLESQUE, REV VINCE ANDERSON, THE SNAILS, AND DJ PROF BROWN. (PROF BROWN WANTED US TO LET YOU KNOW THAT HE'LL BE BRINGING THE HOUSE DOWN.) GRUB IS OUTSIDE, PROVIDED BY OUR FRIENDS AT ASIADOG, CALEXICO, MORGAN'S BBQ, DUB PIES, AND AMPLE HILLS.

## HERE'S A TASTE OF THE BEERS BEING POURED.

### From a Pine Box, the Dead Shall Rise

**Hefeweizen w/ Spices Brewed with Pine Box Rock Shop**

With one of our favorite bars Pine Box in Bushwick, this ghostly brew is based on the epic "Corpse Reviver" cocktail of gin, lemon juice and absinthe. It's a classic "Hair of the Beast"-type cocktail for morning after recovery. Juniper berries for gin, star anise for absinthe... if you stayed out too late last night, slug one of these when you get in today. **5.0% ABV.**

### The Funkery

**Autumnal Kettle Sour Brewed with Kings County Brewers Collective**

An amber sour beer with honey – an instant fall classic. Kettle soured for tartness, then 100% fermented with the KCBC funky house culture (multiple strains of brett and bacteria). Complex, unique, and highly drinkable. The Funkery will funk you gently, tartly, sweetly... all the way home. **5.6% ABV.**

### Hudson Stuck

**XPA Brewed by NYC Sales aka The Rogue Yeast(s)**

Hudson Stuck — cowboy, evangelist, and first explorer to scale the summit of Mount McKinley aka Denali. In the spirit of his expedition, we offer Hudson Stuck XPA; bittered and dry-hopped exclusively with Denali, Summit, Glacier, and Horizon. Grain bill consists of pilsner malt, wheat and oats, much like Hudson Stuck's diet circa 1913. The result is a truly pale ale, showcasing the new experimental hop variety Denali, loosely translated as "the high one". **4.1% ABV.**

### B4B1

**Peppercorn Saison Brewed with Transmitter Brewing**

The phenols in saisons can be enhanced by peppercorns, and Transmitter has used them as a subtle addition in a bunch of their beers. But for B4B we wanted to go BIG so we threw 3 kinds of peppercorns in there. This'll be a spicy sucka. **6.9% ABV.**

### Strawberry Delight

**Strawberry Cream Ale Brewed with Strong Rope Brewery**

Delightfully strawberry-y. Made with all NY ingredients. Fruity, creamy... a run through strawberry fields. **5.2% ABV.**

### Clean yer Cukes!

**Brett Saison Brewed by Team Finance d/b/a Team Ca\$hMoney**

Picture a funky farm sesh tearing up mint and veggies — then picture the best beer to slake that thirst. Hey woah woah... not that funky. Funky like brett refermentation funky, with spicy complexity from saison yeast and ginger, then a cooling, refreshing finish from mint and cucumber. Clean it up. **5.6% ABV.**

### It's a Party!

**Festwiese Brewed with Folksbier**

The dudes at Folksbier make great traditional beers, and rock out German styles with the best of 'em. This is a bad ass hoppy weizen that used to be brewed for the Munich Oktoberfests before WW2... noble hop zestiness meets the esters and phenols of a German Hefeweizen. Might have to become a new tradition. **5.4% ABV.**

### Standard Operating Procedure

**IPA With German Influence by Sixpoint Operations Team d/b/a Standard Hoperations**

Our Ops and Brewing teams have been working closely with farmers at Hopfengut in the Tettanng hop growing region in Germany. During our annual hop harvest trip last year, we tasted a single-hop IPA with one of the newest strains released by the hop research center Hüll, called Hüll Melon. That beer was incredible. SOP IPA seeks to recreate that malt smoothness but utilizes the new strains released by Hüll just this year, Callista and Ariana. They've got incredible new flavors to offer... this beer will be epic. **5.3% ABV.**

### Mutoid Ale aka It's Alive!!!

**Belgian Ale w/ Hibiscus, Hemp & Fallen Angel Tears Brewed with Mutoid Man**

Just like the band Mutoid Man, who played SixSixSixpoint at Saint Vitus this year, Mutoid Ale defies description. We used hemp for that stone cold crazy look in Steve Brodsky's eyes, hibiscus for the sweet and sour attack of Ben Koller's drums, Magnum hops to cover... that big thing... on Nick Cageao's bass guitar strap. Fermented with three Belgian yeast strains, with a deep purple/red hue as tribute to their current album Bleeder and the next one to come. **6.66% ABV,** of course.

### Bogan

**Barleywine w/ Hot Honey Brewed with Departed Soles Brewery**

Bogan is the Departed Soles brewery pup, a crazy Australian Shepherd that greets the guests in their tasting room. His namesake beer is equal parts bark and bite — Mike's Hot Honey adds the sweetness and the heatness to this potent barleywine. **10.5% ABV.**

### PCP

**Unspiced Porter w/ Pumpkin Seeds and Honey Brewed with Fifth Hammer Brewing Co.**

A pumpkin beer for h8rs of the style. A Porter Crafted with toasted Pumpkin seeds... a Pulchritudinous n' Captively Promising libation with a Personal Carefree Philosophy that Persists Cunningly to Parallel the euphoria of Phencyclidine. Pumpkin. Craft. Porter. (Also a Politically Correct Porter — no drug references or jokes about drinking seed please.) **6.8% ABV.**

### Bitter Over Brexit

**English Bitter Brewed with Bonn and Newburgh Breweries**

All three breweries involved in this collab have their reasons to be bitter... Bonn is known for their house Scottish yeast strain, Newburgh specializes in session ales with definite UK influence, and Keir, the Sixpoint Brewer who made this batch, hails from Scotland. The beer is actually nicely balanced though. **5.1% ABV.**

### I leave for Montreal Tomorrow.

**Brett IPA brewed with Buttonwoods Brewery**

Ok, this one got a little weird. Morgan, who recently started Buttonwoods Brewery out in Rhode Island, and Keir have been buddies for years now. Morgan was heading up to Montreal for the weekend after the brew, but the way he explained the situation was so morose that it stuck. The beer's not weird though. It's a super juicy Brett IPA with some of our favorite new hops, Idaho 7 and Denali. Don't be so sad guys. **5.8% ABV.**

### Crooked Miller

**Oatmeal Stout w/ Mint and Spruce Tips Brewed by Sixpoint's Marketing Team d/b/a FREAKS & GEAKS**

Our data guy Justin Miller is on sabbatical working for Hillary, but his maniacal obsession with spruce tips led to the creation of this dark yet bright flavored, easy-drinking stout. If you've seen a Russian beer with the same recipe it's because Miller's email server was hacked last month. **5.2% ABV.**

**Mexican Hot Chocolate Imperial Stout w/ Cinnamon and Red Pepper, Brewed with Ample Hills Creamery**

Roasty chocolate malts combine with cinnamon and a hit of spice to make this killer brew. Make sure to pair it with the Ample Hills ice cream by the same name. **9.7% ABV.**

**Kolsch de Peche Crisp German ale w/ Peach and Apricot Brewed at Flagship**

The Flagship guys took one of their favorite beers, their Kill Van Kolsch, and fermented it out with peach and apricot for a tasty, easy drinking twist on a classic. **4.9% ABV.**

**Beer duh Guard Dog Biere de Garde Brewed with Interboro Spirits and Ales**

A strong "beer for keeping" w/ brewed with newly minted Interboro Spirits and Ales, aged in Red Wine Barrels with brettanomyces. Beware of Funk! **8% ABV.**

**Scar Experimental IPA Brewed With Finback Brewery**

A fresh IPA brewed w/ Finback, the key player being newly minted hop strain Loral, which has some interesting lemon-citrus flavors, as well as darker fruity notes. **6.9% ABV.**

### Thurmanator

**Imperial Milk Bone Nitro Stout Brewed with One Mile House**

With lactose sugar for body and a hefty dose of malt, this roasty brew is a big, full bodied stout you can basically chew on. **8.8% ABV.**

**The Black Ham Smoked Brown Ale Brewed By The Memphis Boys**

A solid, smoked brown ale from our guys down in Memphis, where smoke is part of the lifestyle. When pressed for comment, notoriously brusque Ops dude Andy Blackman said, "Don't have time for some long, sad, story... it's a good beer... drink it..." (Note: any "hamminess" comes from smoked malt. It's a vegan friendly beer.) **6.4% ABV.**

### HeWho

**Black Lager Brewed with Bitter and Esters**

One of two rescue cat-inspired beers brewed by Bitter and Esters' John Lapolla — this one is for his Black Cat, nicknamed "HeWho." This black lager is rough and roasty but so smooth you'll be glad you crossed paths. **5.2% ABV.**

### Make Lemonade

**Lemon-basil Gose brewed by NJ/ NYS Sales Supervisor Reilly**

You ain't drinking no average beer, boy. One night, after a particularly tough work week Reilly was letting Beyonce's new album wash over her when she realized... she was served lemons so she should make Lemonade. Soured with lacto, dosed with lemon peels and we ain't sorry. Then, because a winner don't quit on themselves, we kept running and added some basil to keep it fresh. **4.9% ABV.**

### Slathered and Lathered

**Biere de Garde w/ dat sauce brewed by Sixpoint's National Sales Team**

A strong biere de garde lagered to be extra clean, then dosed with "special sauce" from various parts of the country. One's pickled plum from Houston... the others are labeled "mystery sauce".....?? **4.9% ABV.**

### Pint Sized Nuts

**Chocolate Peanut Butter Porter Brewed with Yonkers Brewing**

Chocolate + Peanut Butter + Beer... this one's a layup. **6% ABV.**

**Pounds are for Pussies Wheat Beer w/ Cactus, Sweet Tea and Lemon Water Ice Brewed by Team HeyLadies**

The women of Red Hook joined forces for this brew. Original concept is to combine an ingredient from each member's hometown and blend 'em. So there's cactus from Texas, sweet tea from Atlanta and lemon water ice from Philly. When they made the beer, Jamie weighed the grain out in kilos instead of lbs (you had one job!). So now they're not 100% on what this thing will taste like. **??% ABV.**

**Rudy Ginger Project Ginger Pumpkin Ale Brewed By Bitter & Esters**

A seasonally appropriate, spicy orange pumpkin ale brewed for John from Bitter and Ester's rescue cat Rudy. A fall classic. **5.1% ABV.**

**BBQ n Biscuits English Bitter w/ Smoked Plums Brewed with Braven**

Eric from Braven has a pup named Max who loves biscuits and anything he can get off the BBQ. So for a beer Max would lap up (if he could get his paws on it) we used toasty biscuit malt and amped it up with smoked malt. BBQ 'n Biscuits, baby. But B4B is also about experimentation, so we steeped smoked plums in the secondary. Tasty. **4.9% ABV.**

### Miles Runs the Voodoo Down

**Barrel-aged Roasted Pineapple Sour brewed w/ beer dude Niko Krommydas**

Named for Niko's resilient cat, Miles Davis, who passed last year. The little dude survived a fire a couple years back by jumping out the window and zipping down the fire escape. This brew aged for 6 months and is insanely complex and delicious. **6% ABV.**

### Linger

**Tart Porter w/ Cranberries Brewed with Big aLiCe Brewery**

We know what you're thinking... sour porter w/ cranberries? At Sixpoint and at Big aLiCe, we've made crazier things work. Don't get bogged down by the details... this dark, tart brew is damn tasty. **5.2% ABV.**

**The Holy Trinity Triple IPA brewed w/ Rev Vince**

We've been brewing a beer with Vince for years so it was time to take it to the next level. If you dig Vince's musical stylings you've got to try this huge hop bomb — it's got a whole lotta soul. **10.4% ABV.**