

FRONT ROOM (BAR)

BELGIAN IPA

Belgian-inflected IPA is amber in color with a sweet hop aroma, and strong flavors of Belgian yeast and sweet, spicy hops. 7.1%, 58 IBU

Bengali Tiger

Our IPA is amber in color with a sweet hop aroma, and well-balanced malt and hop flavors. 6.6%, 64 IBU

Brownstone

The Brownstone is dark amber in color with a strong nutty, malty, bready aroma and flavors of dark malt, hazelnuts and sweet toffee. Brewed with 11 different malt varieties. 5.8%, 44 IBU

CRISP

The Crisp is a German-inspired lager that's clear and golden in color with a crisp malt aroma and flavors of light hops, honey and black pepper. 5.2%, 41 IBU

DIESEL

A thick, black Stout with a big chocolate malt aroma and a huge flavor of sweet, chocolaty engine oil, with a nice peppery hop finish. 6.6%, 69 IBU

EL BARRIO BROWN

Brewed for our friends at Calxico, this beer is mahogany in color with a spicy hop aroma and well-balanced roasted malt and hop flavors. 5.8%, 36 IBU

Harbinger

The Harbinger was brewed for the turning of the seasons from winter to spring. It's our interpretation of a classic Belgian-style Saison. This hazy, golden ale has a crisp, carbonated mouthfeel with just a hint of tartness in the finish. 5.8%, 33 IBU

OLD KRUSER

A Barleywine that is deep amber in color with aromas and flavors of pine, caramel, dark, ripe fruit and fresh figs. 9.5%, 114 IBU

OTIS

The Otis is opaque and black in color with aromas of coffee and roasted malts, and flavors of bitter chocolate, roasted oats and grains with a slight hop finish. 6.0%, 43 IBU

Oyster Stout

This Stout is brewed with 50 pounds of oyster shells added to the mash. Black in color with a roasted malt aroma and a light mineral flavor with a dry finish. 5.8%, 37 IBU

RIGHTEOUS ALE

This beer is a style unto itself. It's deep orange in color with aromas of citrus hops, malt and spices, and flavors of crisp rye, bitter hops and fruit. 6.5%, 58 IBU

TRIPLE SWEET ACTION

You wanna get nuts? Let's get nuts. Beer brewed with Beer Advocate founder Todd Alström. A triple-brewed version of our original classic—three times the malt, three times the hops, three times the fun. It barely fit in the mash tun—maxed out love for B4B. 12.8%, 90 IBU

MAIN ROOM (BAR)

SIGNAL

An amber ale with a citrus/hop aroma and juiciness, and well-balanced malt and hop flavors, with a subtle smoky finish. 6.1%, 39 IBU

SWEET ACTION

Sweet Action is an almost indefinable beer. It is pale orange in color with a mildly spiced aroma, and flavors of toasted malt and light hops that combine into a peachy finish. 5.3%, 34 IBU

TRIPLE SWEET ACTION

So good, we're pouring it twice. See above for beer info.

TIME OUT FOR PORTER

This English-style Porter was brewed to commemorate the first ever "beer" issue of *Time Out NY*. It is nearly black in color with a roasted malt aroma, and flavors of dark chocolate, cocoa and chestnuts. 6.2%, 36 IBU

Beeradvocate



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TASTE THE FOLLOWING LIMITED-RELEASE AND COLLABORATION BEERS BEING POURED THROUGHOUT THE MAIN ROOM.

All beers subject to change and availability. Pours will be tasting sizes. Please drink responsibly.

BALTIC STREET

A version of the classic Baltic Porter, brewed with fellow beer community friends Stevie Căldarola and Lee Williams. Fermented with a blend of Irish ale yeast and Sixpoint house yeast, and a 17.0% smoked malt! The smoked malt is cured over a beechwood fire, imparting a nice phenol earthiness to the beer. Made with a blend of American hops. 7.5%, 65 IBU

Barley & Chinook

An American IPA made with a single barley malt and a single hop strain, "Chinook"—hence, "Barley & Chinook." However, this beer has a deeper meaning, as Barley and Chinook are the names of brewer Shane Welch's two dogs. Fermented with a classic American ale yeast. 6.6%, 65 IBU

BERSERKER BOCK

The second release of the Mad Scientists Series by Sixpoint Brewery. This beer is made with local Stumptown El Injerto beans, roasted only several blocks from Sixpoint's facility in Red Hook. Sixpoint and Stumptown made a special "cold infusion" in their stainless steel mini-conical fermenter (dubbed the "McConical") and then kegged this cold infusion extract directly into sixtels. The pure coffee extract was then transfused into a base "bock" style beer, made with a California common lager yeast. Afterwards, during the final conditioning phase, a special blend of fresh El Injerto beans and hops were

steeped immediately prior to packaging. Outstanding beer, captured on video as well (youtube.com/sixpointvision). 6.2%, 37 IBU

Big DIPA

An American-style IPA with Cascade, Citra and Horizon hops, finished with a heavy dose of dry-hopped Simcoe. It's dry, hoppy and will have you seeing stars. Brewed by Sixpoint brewer Sam Carroll. 9.7%, 85 IBU

Das Doppelsticke

A "Double Alt" recipe made by Sixpoint brewer Pete Dickson. Made with an authentic Alt yeast in true Düsseldorf style. But this one has a twist—it's also aged on wood, adding a whole new layer of complexity. 8.0%, 55 IBU

DECADE-ENCE

An American Double IPA made with 10 different types of hop strains, each contributing 10 IBU's of bitterness to a 10.0% ABV beer. It's a decade of Decade-ence! Made by brewers Sean Redmond and Shane Welch. 10.0%, 100 IBU

EASY MORNING REBEL

Beer concept from Jersey Dan, Sixpoint sales rep in Jersey/Philadelphia. Named after his love of My Morning Jacket and his culinary inclinations: Easy = low ABV; Morning = citrus juice, breakfast; Rebel = spice! So it's a quaffable Belgian Wit-style beer, with spices and citrus. 4.7%, 28 IBU

EL GORDO BARRACHO

A spiced Mexican lager! Made with corn and a unique California lager yeast, this beer is fermented clean then racked into a secondary with a special blend of rare Mexican chilies and cumin. Should be a classic pairing with the Calexico food cart! :-). 5.0%, 30 IBU

GNT - WINTRY MIX

The follow-up to the 2007 release of Gran'dad's Nerve Tonic, a collaboration between Junk Science and Sixpoint. The Winty Mix, however, is a reinterpretation of the original GNT, emerging as the "first true taste of spring." This beer is an American IPA, black at first glance, but stirring with energy and activity underneath. Primarily fermented with California ale yeast, but then a secondary Belgian ale strain was added halfway through. Spiced with a little bit of bee pollen at the end, you will definitely taste some pine and resin stirring underneath all of that darkness. 7.4%, 63 IBU

Gowanus Bay Bitters

Beer made by brewer Pete Dickson, in honor of the great Gowanus Bay. This beer is a straightforward English Bitter-style recipe, fermented with an abundance of Maris Otter pale malt with a healthy contribution of Fuggle hops. However, it is fermented clean and cold with a neutral ale yeast, and dry hopped heavily in the conditioning carboys. Expect aromatic, floral and toasted biscuit malt flavors. 5.8%, 50 IBU

THE JUICER

An American Strong Ale, brewed with a super-high-gravity distiller's yeast! Made by Sixpoint brewer Sean Redmond. Not for the faint of heart—even the second runnings of this beer were strong enough to be a Pale Ale! 13.0%, 60 IBU

KANDAKE

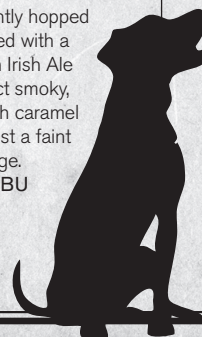
First-ever brew from Candice Alström, Beer for Beasts co-partner, the director of events at BeerAdvocate and wife of Todd Alström, co-founder of BA. Candice's brew is a Brown Ale with a Mitmita spice blend, figs and organic African honey. It's fermented with our house yeast, and also seasoned with Stumptown Ethiopian coffee. A truly inspired and unique beer of flavor and spice! 6.0%, 35 IBU

Knockout Punch

Beer designed by Sixpoint friend and video guru Aaron Ekroth and Shane Welch. It's a "Hawaiian Red Ale" made with Hawaiian Punch! Hopped with extra copious amounts of Simcoe hops, fermented with a blend of house and American yeasts. 6.4%, 58 IBU

MacBeast

Beer made by Jeff Gorlechen, Sam Carroll and Shane Welch. A Scotch Ale made with peat malt, lightly hopped and fermented with a character-rich Irish Ale yeast. Expect smoky, earthy and rich caramel flavors with just a faint hop twinge. 4.8%, 31 IBU



MALZ WAFFE ("Malty Weapon")

A big malty bomb of an ale in the vein of a German Alt. All German malts, Spalt and Hallertauer hops. Fermented with Düsseldorf ale yeast. 8.6%, 46 IBU

NESSIE'S REVENGE

A Wee Heavy, known as the "Scotch on Scotch," made by brewer Sam Carroll at Sixpoint. Starts with a heavy Scottish ale base, then rounds out with a special "distilled" Scotch infusion, making for a complex mixed-brew composite! 11.5%, 42 IBU

OVERPOWERED

An American "Funk" Ale, made by brewer Shane Welch. Classic copper-colored American Pale Ale, aged in oak and a blend of wild yeasts. Like funk? This one's for you. Don't like funk? You'll get Overpowered. 5.8%, 40 IBU

RED'S RED

Deep red hue comprised of generous amounts of Munich and CaraRed malts. Malt is on forefront; reminiscent of English Breakfast Tea. Hops dominate nose with aroma of mango and pineapple due to a healthy Simcoe dry hop. 6.0%, 40 IBU

Reverend Dingo's DARK ALE

The first beer made exclusively for Beer for Beasts. This beer, made by brewers Ian McConnell and Shane Welch, is a hoppy, nutty American-style Brown Ale fermented with an Antwerp ale yeast at cold temperatures to give it a lager-like flavor. Simcoe and Sterling hops dominate the flavor profile. 6.5%, 54 IBU

TRIPHOP Grapefruit IPA

A collaborative effort between novice brewers Robert Sietsema, *Village Voice* food critic, and Cathy Erway, food critic & Sixpoint communications manager. Brewed with reduced grapefruit juice and Citra, Cascade and Warrior hops, and flavored post-fermentation with grapefruit peel tincture. Conceived around the idea that everyone says IPA's taste like grapefruit. 7.0%, 61 IBU

TRUE & GRITTY

A Saison Ale made with spelt malt, from brewer Shane Welch. No frills, just a simple and refreshing beer, with a unique and spicy finish. Made with Amarillo hops and dry hopped. 5.5%, 38 IBU

WILLIE WELCH

An Amber Saison/American Pale Ale hybrid. Made with three different yeast strains—Sixpoint's house yeast, an American ale yeast and a spicy Saison blend. Brewed in conjunction with executive chef extraordinaire Willy Prunty of Prime Meats/Frankies Spuntino. 7.2%, 51 IBU