

Brewery:	Name	Location	notes:	ABV:
2 Towns Ciderhouse	Made Marion	Corvallis, OR	Ripe & Juicy, the Mae Marion is made with fresh-pressed NW apples and Oregon-grown marionberries. There's gonna be a big to-do in Nottingham!	6
Astoria Brewing Co.	Nature Boy	Astoria, OR	This beer style is a saison and the yeast used is our very own that was naturally harvested over 7 years ago in Jewell, OR; it was then sent to be vcleaned and single cell isolated for our use. The beer has a lot of yeast attributes like cantaloupe, red apple peel, bubble gum.	
ATLAS Cider	Apricot Cider	Bend, OR	Pressed golden apricots dominate this uniquely tart cider. It's like combing a peach and plum, but not quite as sweet.	6.2
Base Camp Brewing	Fresh Hop Gnar Gnar IPA	Portland, OR	One of our three beers for the 2015 fresh hop season, this specially-brewed Gnar gets three conventional hop doses in the brewhouse, then a literal truckload of fresh Centennials in the fermenter, and THEN another addition of fresh Sterlings in the brite tank. Big, tropical hoppage riding on velvety smooth oats and Vienna malts. It's fucking delicious.	6.7
Bill's Tavern & Brewhouse	Indian Summer IPA	Cannon Beach, OR	Light end of IPAs; citrusy and highly quaffable.	6.5
Boneyard Beer	Hop-A-Wheelie IPA	Bend, OR	Our newest IPA brewed with 100% pale malts and 6 hop varieties. Light bodied and golden in color, this hop profile is intended to be pungent, dank, and skunky.	7
Buoy Beer Co.	"Ludo" the Gose	Astoria, OR	Ludo the Gose shares the name of the Gentle Beast from the movie "the Labyrinth". Gose is a historic German style from the city of Leipzig. This beer features a pleasant tartness from our use of 2 day souring process in our kettle. Ludo is bright, crisp, and refreshing with a kiss of citrus flavor from the addition of Coriander and late addition hops. Ludo may seem intimidating but we think once you try it, it will prove to be a trusty companion during your journey!	4.8
Caldera Brewing Co.	Toasted Coconut Chocolate Porter	Ashland, OR	Dessert in a glass. This coco porter has \$225 worth of chocolate and a bunch of hand toasted coconut. A really tatsy porter.	6.2
Cascade Lakes Brewing	Hopsmack IPA	Bend, OR	This stricking citra hop IPA brings complex tropical and citrus aromas and a thrist-quenching flavor to the palate, with great head retention and clarity. This well balanced yet aggressive IPA makes this a great choice for the 'hop lover' in all of us!	6.4
Deschutes Brewery	<u>Zarabanda</u> <u>Spiced Saison</u>	Portland, OR	Brewed with lemon verbena, pink peppercorn, sumac, and dried lime, <i>Zarabanda</i> was crafted to accompany great cuisine! The French saison yeast	6.3

			integrates flavors and esters of spice, clove, and banana seamlessly into this unfiltered, dry, yet big-bodied saison.	
Double Mountain	Hop Lava - Northwest IPA	Hood River, OR	This big, glowing, powerful IPA is placked with assertive Northwest hops that are floral, citrusy and resinous. A healthy dose of Munich malt helps to provide backbone and balance against the hoppy attack. The result? Explosive!	7
Everybody's Brewing	Coco-A-Go-Gose	White Salmon, OR	This is our unique take on a traditional Gose Style beer. We started with a Gose base, and added Dark Chocolate Coco Nibs after fermentation. The result is a light bodied, delicious beer, that is mildly tart, with hints of chocolate and sea salt.	
F.O.T.M.	Lefty Lager	Portland, OR	Lefty Lager is a Marzen stlyr Oktoberfest beer. A splendid amber beer that has aromas of fresh baked Bauarian pretzels. We brewed this lager back in July and then used the time-tested west coast tradition of 'cold-chilling' to smooth this beer out. Prost!	
Finn River Cider	Black Currant Cider	Chimacum, WA	A lovely, semi-sweet cider with a purple hue that blends heirloom and organic apples with the tart mysteries of black currant. Immensely drinkable.	6.5
Firestone Walker Brewing Company	Union Jack	Paso Robles, CA	An aggressively hopped West Coast-style IPA. Union Jack showcases exceptional dry hop character with stunning pineapple, citrus and piney aromas on the nose accompanied by honey-like malt aromatics. Double dry hopping brings bold grapefruit, tangerine and citrus flavors that are contrasted by pale malt sweetness to balance this intense brew. A true tribute to the style that put the West Coast on the craft beer map.	7.5
Fort George Brewery	Fresh Hop IPA	Astoria, OR	Within 24 hours of harvest, over a ton of hops are packed into the brew tanks. Hints of citrus, resign, and fruit flood forward, followed by a piney, earthy complexity.	XX
Georgetown	Tomtoberfest	Seattle, WA	A malt forward lager with caramel and toasted malt flavors, Tomtoberfest is highly carbonated and effervescent with a sweet aroma but dry finish. Light hop aroma and flavor add to the crispness of the beer without inhibiting the malty profile.	6.5
Gigantic Brewing	Gigantic IPA	Portland, OR	True to its name. Cascade, Centennial, Crystal, and Simcoe create a citrusy hop confluence that continuously embiggens with each drink. The embodiment of our brewing philosophy to "Never Give an Inch."	7.3
Golden Valley Brewery	Chehalem Mt. IPA	McMinnville, OR	Our original IPA; Nugget, Cascade, and Crystal hops lend this IPA herbal, floral, and citrus notes.	6.5
Goodlife Brewing Co.	RedSide India Red Ale	Bend, OR		6
Ground Breaker Brewing	IPA No. 5	Portland, OR	IPA No. 5 is brewed with roasted chestnuts, roasted lentils, and Belgian-style candi sugar. Crystal and Santiam hops are used during the boil and for dry-	5.6

			hopping. Crystal hops bring the classic Northwest IPA pine and citrus notes while Santiam adds hints of tropical and stone fruits.	
Hondo's Brew Pub	Dog Day IPA	Astoria, OR	Session IPA, brewed with Simcoe, Centennial and Mosaic hops and dry hopped with Amarillo. A lot of fruitiness and light malt flavor well-balanced with a slight bitterness.	5.1
Laurelwood	Laurelwood Pumpkin Ale	Portland, OR	Pumpkin beer is a reminder that the summer is waning, fall harvest is in full force, and the changing of the season is upon us. Our Pumpkin Ale has a strong malt backbone giving it a flavor like pie crust. Generous amounts of pumpkin and spice give it a wonderful pumpkin pie aroma. The result is a smooth and silky amber ale with a spicy nose and rich malty body.	7.5
Lompoc Brewing	Kick Axe Pale Ale	Portland, OR	Light, copper colored beer packs a big floral nose with notes of citrus and pine.	5.2
Mazama Brewing	Double Eruption Double IPA	Corvallis, OR	This Double IPA is erupting with tropical fruit and pine hop aromas and flavors from Simcoe, Amarillo, Mosaic, & Centennial Hops. The bitterness of this beer is balanced by its malty backbone and high alcohol.	8.7
McMenamins Edgefield Brewery	Cerberus Noir (Wild Ale)	Troutdale, OR	Dark, tart and funky, this three-headed beast is a blend of Dark Saison, American Wheat, and Golden Ale. All three were aged together in a Hoghead Whiskey barrel from the Edgefield Distillery and inoculated with a Belgian wild ale strain, Brettanomyces Bruxellensis, to create that pleasant, earthy tang that pervades this balanced wild ale.	6.2
Migration	PDX Kolsch		This clean, crisp Kolsch features 2 hop varieties combined with a diverse grain profile which delivers a clean, slightly lemony finish. Brewed with a cold fermented Kolsch yeast the PDX is an exceptionally sessionable beer ideal for sunny days on the patio.	4.3
Mill City Brew Werks	Log Splitter Imperial IPA	Camas, WA	Smooth full body with high hop flavor. A recent American invention created by microbrewers pushing the envelope with strong beers. A very hoppy, high alcohol strong ale approaching barley wine in strength, but without the maltiness of barley wine.	10.1
North Jetty Brewing	Lights Out Double IPA	Seaview, WA	Created one (dark?) day when we lost power - solid malt backbone stands up to the higher alcohol to create a big beer that is very drinkable.	8.3
Pelican Brewing Company	Cleanline Imperial Pilsner		A hop-forward Imperial Pilsner. Enjoy!	7
pFriem	pFriem Plisner	Hood River, OR	The story of the pilsner starts in 19th century Bohemia when a Bavarian monk smuggled a special yeast to a brewmaster in Pilsen. The story of pFriem Pilsner starts in the PNE where it acquires the aroma of fresh grass and a touch of honey. While there are no monks involved in this pilsner, there is still a crisp and spicy finish.	4.9

Prodigal Son Brewing	Huckleberry Wheat	Pendleton, OR	This light ale uses white wheat, Vienna, and acidulated malt, with wild huckleberries added post-fermentation.	5.6
Reverend Nats Hard Cider	Revival Hard Apple	Portland, OR	A blend of WA grown apples and dark brown piloncillo sugar, fermented to total dryness then back sweetened with fresh apple juice. Two different beer yeasts are used, making it deeply complex and subtly familiar.	
Rogue Ales & Spirits	Wet Hop	Newport, OR	Made with 6 different varieties of GYO certified hops grown on the Rogue Farms in Oregon's Wigrich Appellation. From bine to brew, the time elapsed was 2 hours and 17 minutes. The only way we can brew Wet Hop Ale this fresh is because we grow our own hops.	6.4
Rusty Truck	Stupiphany IRA	Lincoln City, OR	Stupiphany, "a sudden, inspired and profound realization that you did something stupid." What better way to numb those "priceless" moments in our life, or better yet, make light of them, than to enjoy a pint of our 8.5% ABV Stupiphany Imperial Red Ale. Not a cure, but the best treatment available under the circumstances, Stupiphany is massively malty, and hopped over the top with the Northwest's finest. Stupid? Who cares - here's a toast to the next time!	8.5
Rusty Truck	Oktoberfest Bier	Lincoln City, OR	This traditional marzen lager has been cellaring at 33 degrees for months getting ready for the season. Made with Vienna and Munich malts for a biscuit like malt profile.	TBA
Seaside Brewing Co.	LockUp IPA	Seaside, OR	A solid well balanced IPA with Munich Malts, and plenty of Chinook, Horizon, and Cascade Hops.	8
Three Creeks Brewing	Crowdpleaser	Sisters, OR	Our rotating IPA uses the same simple malt bill each time in order to showcase the newest and trendiest hop varieties in a new wave IPA.	7.4
Thunder Island Brewing Co.	Fresh Hop Pale Ale	Cascade Locks, OR	During the month of September we are going to capitalize on the fresh hop season and brew all month long using fresh and wet hops in every style. Enjoy this new, never brewed before, recipe!	
Walking Man Brewing	Black Cherry Stout	Stevenson, WA	Brewed with seven grains including flaked oats, this complex brew offers big chocolate and coffee flavors that mesh beautifully with sweet rich cherries in this unique twist on our award winning Oatmeal Stout.	7.5
Wandering Aengus Ciderworks	Fresh Hopped Cider	Salem, OR	Anthem Cider with fresh cascade hops	6.5