

2019 Washington Brewers Festival - Beer Lineup

(as of May 28, 2019)

Anacortes Brewery-Anacortes

Hazy On You (ABV 5.6% / IBU 45)

Our hazy IPA delivers the grapefruit and orange character of Amarillo and Simcoe hops with a low level of bitterness for a juicy flavor and mouthfeel. Vienna and 2 row malts create a light malt profile that lets the hop shine shine while wheat and flaked oats bring on the haze. Let us go hazy, hazy on you!

Cream Bee (ABV 4.8% / IBU 21)

Each batch of Cream Bee is brewed with 40 pounds of local honey. 100% Pilsner malt gives this cream ale a light straw color, while Mt. Hood hops provide just the right amount of balance for a crisp, refreshing finish. Enjoy this easy-drinker on a sunny, summer day!

Cask Herbert's Ale (ABV 7% / IBU 86)

This hoppy, Northwest-style Amber Ale is made with Skagit Valley malt and balanced with generous amounts of Centennial, Chinook, Cascade and Mandarin Bavaria hop varieties. Brewed to honor industry pioneer, Bert Grant, who opened the first craft brewery in the state of Washington.

(Available until it runs out.)

Old Sebastes Barley Wine (ABV 9.9% / IBU 65)

Our strongest ale ages well with dramatic flavor evolution. Copious amounts of 3 different barleys provide significant malt character while Columbus & Cascade hops gently balance this unique beer.

School's Out (ABV 4.8% / IBU 35)

This Pilsner has a traditional malt bill and lager period with a unique late addition of Simcoe and Citra hops providing balance and an aromatic burst of earthy citrus and fruit. At 4.8%, it's the perfect session beer for summer!

Aslan Brewing-Bellingham

Disco Lemonade Berliner Weisse (ABV 4.0%)

The People's Champagne is back! Brewed in the Berliner Style, this sour weisse (white) beer uses Pilsner malt from Skagit Valley along with a large volume of wheat, then fermented with Lactobacillus and our house ale strain. We create this beer every year as a toast to Summer. So raise your glasses and cans - It's time to celebrate!

Cosmic Dreams IPA (ABV 7.5%)

100% Citra hopped IPA with too much oats.

Rice Crispy Cold IPA (ABV 6.0%)

Rice based IPA hopped with Nelson and Moteuka.

Ashes in the Fall London Export Stout (ABV 12.8%)

The inspiration for this creation comes from the original imperial stouts exported from London. What we wanted was to emulate the barrel aging process that these beers went through on their oceanic voyages. After a fermentation in stainless steel was complete, the beer was racked into 2nd use rye whiskey and fresh red wine barrels. These casks were selected to give us a clean slate.

Brettanomyces Claussenii was then added and the beer was laid to rest for 10 months. Brett C is known for being mild, as far as Brett goes. It was also the first strain of Brett to be isolated, uniquely enough, in ale from England. So its addition was very crucial in the historical interpretation of this beer. Its bone dry character reveals all of the beautiful flavors found in this beer. Black strap molasses, dried cherries, bitter chocolate, light oak, all cinched together by a steely minerality. It

began its bottle conditioning with its native yeast on November 2nd of 2017. The aging potential on this beer is phenomenal.

Helles (ABV 5.2%)

Double decoction mashed Munich-Style pale lager.

(FRI & SAT) Gravity Keg of Coastal Pils Keller Pilsner (ABV 4.8%)

Brewed in similar fashion to the northern German style pilsner, we named this beer Coastal Pils as a nod to Germany's coastal region where notable examples exist. Not to be confused with a Bavarian Pilsner, this style has a more pronounced zest and citrus-like bitterness. While not German, we prefer the flavor of Czech Saaz hops, which were used at a rate of 1 lb per barrel to create the distinct hoppy flavor. This lager is fully attenuated, hoppy with a refreshing mineral finish.

Rotating List of Specialty Bottle Pours

Stop by the booth to see what we are pouring!

At Large Brewing-Everett

Marine View Pils-Pilsner (ABV 4.6% / IBU 9)

Our flagship Pilsner! We absolutely love this crisp and refreshing beer. It is lightly hopped with German Noble so you can taste all the minute complex characters this beer offers. We pride ourselves on our brewing process and this beer showcases it. This is a perfect beer to have in your hand while you soak up the sun on a hot summer's day.

Hoppy Little Things-Hoppy Pilsner (ABV 4.9% / IBU 22)

A modern twist with classic influences. Our hoppy Pilsner is lightly hopped in the kettle and then generously dry hopped with Mosaic. A classic beer with an At Large spin.

Back Stabbing Bitch (B.S.B.)-Belgian Strong Golden Ale (ABV 8.5% / IBU 24)

Don't let this blonde fool you. It didn't get its name by chance. Many have met the true character of this deceptively smooth tasting beer. We urge you to drink this one standing and pay close attention to any signs of swaying or slurring that may come on suddenly, this is a sure sign you too have been deceived by the "Back Stabbing Bitch".

Certain Shade of Green-NE IPA

Hops: Citra, Galaxy & Nelson Sauvin

You Sending the Wolf?-New England IIPA (ABV 9%)

Hops: El Dorado, Citra & Azacca

San Diego-West Coast IPA (ABV 7%)

Hops: Mosaic

Raspberry Lime-Blonde Ale (ABV 4.6% / IBU 8)

Raspberry and Lime infused Blonde Ale

The Cannonball Run-NE IPA

Hops: Ella & Mosaic

The Red-Imperial Red IPA (ABV 8.3% / IBU 70)

Big malt back bone gives way to abundant hop nose and character. Northwest malty with Citra hops.

(FRI) Bourbon Barrel Aged Midnight Maurader-Imperial Stout (ABV 10%)

Infused with Coffee, Vanilla & Vermont Maple.

May still be on tap Saturday if all the Friday peeps don't drink it all.

(SAT & SUN) Melbourne-West Coast IPA (ABV 7%)

Next up on our Grand Tour, is MELBOURNE! That's right, we have gone international this time in our city rotating series. This West Coast IPA is light in color and features Ella hops. Lots of tropical fruitiness and grapefruit. Fun Fact: The most commonly seen animal in the outback is the camel.

Bad Jimmy's Brewing-Seattle

Habanero Amber (ABV 6.8% / IBU 22)

A malt forward, rich amber, brewed with real habaneros. Just enough kick to let you know its there, but not overwhelming... to most :). Finished with Cascade and Centennial hops.

Eros N' Oasis/ French Saison (ABV 5.5% / IBU 29)

A French Style Saison with a light and fruity body enhanced with citrusy overtones from additions of Rose Hips and Agave Nectar

Girl Scout Drop Out- American Blonde (ABV 7.2% / IBU 9)

An American style Blonde Ale brewed with real caramel, coconut and chocolate to resemble the Samoa Cookie.

Bastion Brewing-Anacortes

Barrel Aged Belgian Strong Ale (ABV 9.5% / IBU 20)

BIG ASS BELGIAN BEER AGED ON FRENCH OAK. GET IT.

King Lushington (ABV 10.5% / IBU 30)

Perhaps our finest barrel aged release yet, this beast was aged in freshly dumped Woodinville Whiskey Bourbon Barrels. Brewed with base malt grown just down the road, English hops and a steady soundtrack of doom metal. You're Welcome. 10.5 ABV/30 IBU

Bandwagon Hazy IPA (ABV 6.5%)

Skagit Valley Malts, Citra and Mosaic from Yakima this juice bomb oozes of local Terroir. Get on the Bandwagon!

Beardslee Public House-Bothell

Bad Axe IPA (ABV 7.4% / IBU 70)

We use Simcoe and Amarillo hops, and dry hopped also with Simcoe and Amarillo to make this bright crisp IPA burst with tropical notes and a long lasting finish.

Ponderosa Pilsner (ABV 5.2 % / IBU 45)

An easy drinking lager, perfect to quench your thirst & wake up your taste buds. Featuring Kazbek and Hallertau Tradition hops.

Orange Creamsicle Ale (ABV 6.2% / IBU 30)

[Contains Lactose] A Light blonde ale that was treated to vanilla beans and both sweet and bitter orange peel. The addition of lactose (milk sugar) rounds out this easy sipper.. Fermented with Norwegian Voss Kevik yeast.

(FRI) Bourbon Sidewinder Stout (ABV 7% / IBU 65)

Our American Stout aged briefly in a bourbon barrel.

(SAT) Coffee Jager Porter (ABV 7.4% / IBU 34)

This robust porter is dark and roasty with generous chocolate malt flavors, and low bitterness. A generous portion of coffee makes this a wonderful morning beer to enjoy a Brewers Medal Ceremony.

(SAT) Cherry Sour Ale (ABV 5.50% / IBU 28)

A kettle sour mash makes this light and refreshing ale that is aged with Montmorency tart cherries from Michigan. Thirst quenching and delightfully refreshing.

(SAT) Pepper Lime Pilsner (ABV 5.2% / IBU 45)

We aged Ponderosa Pilsner for a few weeks on Jalapeño, Serrano and Habanero peppers, along with some lime zest. Scoville Scale: Educated Guess 2200-3000

(SUN) Dortmunder Lager (ABV 5.3% / IBU 30)

This style originated in the German city of Dortmund and was popular with the coal miners in the area. Our take on this beer is we used all Washington malt from Skagit Valley Malting Co. in Mt Vernon, and paired it with Nugget and Hallertau Tradition hops.

Bellevue Brewing-Bellevue

Sudo Hazy IPA

Our new flagship release. Aromatic, juicy, bright, notes of passionfruit, orange and guava (POG) and follows with a dank Mosaic Hop finish.

(FRI) Funkmaster Flex Raspberry Sour (ABV 5.6%)

An American sour beer, fermented with over 40 pounds of Washington Raspberries and aged in gin barrels from Big Gin Distilling..

(FRI) Wasabi Almond Scotch Ale (ABV 7.7% / IBU 32)

Our Famous Scotch Ale infused with a perfectly balanced mix of wasabi and almond.

(FRI & SAT) Cask Conditioned Cucumber Mango IPA (ABV 7.2% / IBU 69)

Juicy mango aromatics and refreshing cucumber "marry more" perfectly with the hop bill of our Flagship IPA. Served via Cask.

(FRI & SAT) Barrel Aged Baltic Porter (ABV 9.3% / IBU 28)

Our classic Porter, aged 1 year in bourbon barrels from 2Bar Distilling.

(SAT & SUN) Tequila Pilsner (ABV 6.5% / IBU 29)

Traditional Bohemian Pilsner beautifully aged with Mi Campo Represado infused oak chips.

(SAT & SUN) Bellevue Scotch Ale (ABV 7.7% / IBU 32)

The beer were known for, and for good reason. This Scotch Ale delicious, full bodied with caramel, toffee and hazelnut notes.

(SUN) Sideskroller India Pale Lager (ABV 5.2% / IBU 40)

An amazing hop forward Lager showcasing Styrian Dragon Hops and Spelt and Rye Malt.

Big Block Brewery-Sammamish

Raspberry Blonde (ABV 5.2%)

An easy drinking, award winning brew. Our blonde ale with real raspberries added at the end of fermentation. 5.2% ABV

(FRI) Triple IPA (ABV 10.2 % / IBU 105)

Triple IPA dry hopped with Ekuanot

(FRI) Bourbon barrel aged Russian Imperial Stout (ABV 10.1%)

Russian Imperial Stout aged 9 months in Evan Williams bourbon barrels

(SAT) Bourbon Barrel Aged Imperial Brown (ABV 9.2%)

Imperial Brown aged 6 months in an Evan Williams bourbon barrel

(SAT) Pineapple Habanero Pale Ale

Pineapple pale with Habanero peppers added to the fermentation

(SAT & SUN) Scotch Ale (ABV 7.0% / IBU 28)

Rich and malty full bodied Scotch Ale

(SAT & SUN) Honey Pale Ale (ABV 7.2% / IBU 45)

Traditional NW pale ale with honey added to the boil give this brew a nice smooth flavor.

(SUN) Grapefruit IPA (ABV 6.1%)

Grapefruit IPA with Comet and Chinook hops

Black Raven Brewing-Redmond

Flight Test #3 Hazy Pale Ale (ABV 5.5% / IBU 40)

Made up of Pilsner malt, Red Wheat, and oats. They combine to give this beer a medium body, crisp, and light straw notes. Heaps of Citra, Mosaic, Simcoe, and Comet layer on tropical fruits, melons, and floral aromas and flavors

Trickster Northwest IPA (ABV 6.9% / IBU 68)

This well-balanced IPA has a light fruit, citrus, and piney hop aroma with a full hop flavor. With delicately balanced malt and hops and a 6.9% ABV, this beer has truly earned its name.

Updraft Pale Ale (ABV 5.5% / IBU 45)

This modern take on a classic style is built on a light pale malt profile. From there, we layer on some exciting, newer hop varieties. These hops contribute a range of flavors and aromatics from light citrus to melon.

Wisdom Seeker Double IPA (ABV 8.9% / IBU 70)

The Wisdom Seeker Double IPA gets its special powers from an enormous amount of hops and malted barley. Brewed in the West coast Double IPA style, this bold brew features massive citrus and herbal hop additions and a full hop aroma

Tropical Squawker IPA (ABV 7.1% / IBU 60)

Tropical Squawker is the spring time variation of our popular Squawker IPA. This beer is brewed with slightly less bitterness than normal and infused with passion fruit, guava, and kiwi juices.

Hochzeit Pilsner (ABV 5.0% / IBU 30)

Brewed each year in limited quantity, this clean and crisp lager is the perfect summer treat. Brewed with traditional Czech grown and malted barley and European hops.

Bosk Brew Works-Woodinville

Curb Hopper NEIPA (ABV 5.8% / IBU 44)

Brewed with Cascade and Chinook then dry hopped with Simco and Amarillo. This NE IPA will fill your senses with citrus filled tropical tango. Soft on the pallet with a silky finish, it will have you ordering a second pint.

Upper Left Landbier (ABV 5.3% / IBU 28)

This refreshing Golden Lager is our ode to the Franconian tradition of crafting a beer for the people. A local beer brewed to suit the tastes of the area, and for us, that is Upper Left!

Common Denominator Pilsner (ABV 4.8% / IBU 38)

German Pilsner and Vienna malts create the nutty and cracker like malt profile while the classic hop flavor and aroma of saaz balances it all together. Crisp, Clean, and bitter, this pilsner is perfect for any occasion.

Brothers Cascadia Brewing-Vancouver

Out Of The Weeds NW IPA (ABV 7.6%)

We are always looking for what's new, especially in IPAs, but this time we are taking a step back. This beer is modeled after the IPAs that got us into the style to begin with. Bold pine and citrus aromas, a moderate body filled with classic hop character, and finished with a firm bitterness. We dusted off some old recipes and found a gem worth bringing back

The People's Pilsner (ABV 5.5%)

Traditional Czech style Pilsner. This beer has a delightful fresh baked bread aroma intermingled with gentle noble hop character. The beautiful floor malted barely we used gives this beer awesome flavor while keeping it extremely easy to drink.

Cran Pom Sour (ABV 5%)

Cranberry & Pomegranate sour. Light, crisp and tart.

(FRI) Sleigh Tipper Imperial Stout (ABV 9%)

Imperial stout with cinnamon & Cocoa nibs.

(FRI) Enigma Hazy IPA (ABV 7%)

Seasonal hazy IPA with enigma & Motueka

(SAT) Pineapple Bold As Love NW IPA (ABV 6.7%)

Our flagship NW IPA with fresh Pineapple!

(SAT) Hoppopotamus IPA Collab w/ Ten Pin (ABV 6.8%)

IPA Collab with Ten Pin that utilizes new kid on the block South African hops. This IPA features African Queen and Southern passion hops, which impart aromas of passionfruit, guava, gooseberries, melon, with hints of tomato. We also used a kveik strain, which adds aromas of stonefruit and pineapple.

(SAT) Brother Of the Sword Baltic Porter (ABV 6.8%)

Traditional Baltic Porter

(SUN) Rallentando Barrel Lagered Baltic Porter (ABV 8%)

This is part of our barrel aged "Chromatic" series.

Cairn Brewing-Kenmore

Fruit-Infused Sunshine Saison, Rotating Selection (ABV 6.5% / IBU 25)

Love Saisons? We're pouring our Sunshine Saison infused with raspberry, sour cherry, passion fruit and blueberry. Come by and see which one we're pouring right now! We call it sunshine in a glass for a reason! This clean, crisp and refreshing beer is perfect for a hot sunny day. It has a wonderful floral aroma and a classic farmhouse taste on the back end. We don't get a lot of sun here in WA so may as well enjoy it in a glass!

Sippy Cup, Hazy IPA (ABV 6% / IBU 45)

Join the "haze craze" with Sippy Cup in your tasting glass! This riff on the IPA pours hazy with a light head, entices with aromas of tropical fruit and flavors of grapefruit, peach, melon, finishes smooth and creamy with an artfully refined bitterness.

Donnie Dunkel(weisse) (ABV 6% / IBU 14 IBU)

Love banana bread? Love a good Donnie Darko reference? Donnie offers an aroma of clove, banana and a touch of caramel swirled together for a well-rounded, flavorful and somewhat sweet palate with a relatively dry finish. Donnie Dunkelweisse is a moderately dark, spicy, fruity, refreshing wheat-based ale. 14 IBU, 6% ABV

Stormbreaker Irish Coffee-Infused Thor's Hammer Chocolate Oatmeal Milk Stout (ABV 7.5% / IBU 14)

We infused Irish coffee into our award-winning Thor's Hammer, a chocolate oatmeal milk stout—just to see what would happen. We found deliciousness! 7.5% ABV and 40 IBUs

Cash Brewing-Silverdale

Top Spin Double IPA (ABV 9.1% / IBU 90)

Topspin Double IPA balances rich malt flavor with Mosaic, Amarillo and Cascade Hops, delivering notes of tropical fruit, floral and grapefruit. You will find no alcohol bite here, just a smooth and drinkable Double IPA.

Spring Fling Tangerine IPA (ABV 7.5% / IBU 73)

Four different malts—Pale, Vienna, Munich and Victory make up this delicious IPA. Steeped with Chinooks and dry hopped with Mandarina Bavaria hops to deliver a tangerine, citrus aroma. We added tangerine extract for aroma. The color of the brew is of course, tangerine orange. Enjoy!

Snow Patrol Porter (ABV 5.5% / IBU 39)

This decadent Porter opens with blueberry aroma and flavor while finishing with a soft lingering touch of chocolate. A hint of vanilla holds it all together to create that perfectly blissful balance!

Chainline Brewing-Kirkland

Tune Up IPA

A Vermont inspired IPA with hazy golden appearance and more hop flavor than you thought possible. Citrus and Melon dominate this surprising smooth and easy drinking beer.

Polaris Pilsner (ABV 4.9%)

A Fresh taste from an old standard. Polaris hops provide a unique, mint-like flavor while still maintaining their Noble lineage. Bohemian malts and yeast provide the body you would expect from this style Pilsner, while finishing a bit sweeter than its Teutonic counterpart.

Crucible Brewing-Everett & Woodinville

A selection of rotating regulars with one special release.

Diamond Knot Craft Brewing-Mukilteo

Flagstate IPA (ABV 6.2% / IBU 50)

Hop forward with intense fruity aroma and clean caramel undertones from the malt backbone. Drinks smoothly without overwhelming bitterness.

Tropic Island Stout (ABV 6.5% / IBU 30)

Fruity aromas from a specialty yeast lay atop roasted coffee notes and dark rum. Reminiscent of Caribbean rum, smooth undertones of brown sugar are followed by a roasted barley backbone.

Lower Deck Lager (ABV 5% / IBU 33)

Crisp, clean, aromatic lager with a healthy dose of Citra hop at the finish.

Orange Binnacle Belgian Golden (ABV 5.5% / IBU 20)

Pours golden yellow. Sweet malt front. Spice; Clove; Honey. Finish is moderately dry. Orange peel infusion gives this beer a fantastic finish.

Barrel Aged Industrial IPA (ABV 7.9% / IBU 85)

Full-bodied imperial IPA with Deep & earthy. Piney. Smooth, malty finish. Oak aging imparts hints of vanilla.

Dick's Brewing-Centralia

Straight Coastin' Hazy IPA (ABV 6.4% / IBU 48)

Straight Coastin' is cloudy and has a tropical and fruity aroma. Citra, Cascade and Simcoe hops combine to give a grapefruit, peach, melon, tangerine fruit explosion. This cloudy IPA finishes smooth and creamy, with little to no bitterness.

Grapefruit IPA (ABV 6.2% / IBU 75)

Dick's Grapefruit IPA is a rich, crisp, fruit forward, dry-hopped IPA. A trio of hops are used to craft this well-balanced beer; Columbus, Centennial and Cascade. At the end of fermentation natural Grapefruit flavoring is added to give this beer its' distinct nose and crisp citrusy finish.

Coconut Porter (ABV 6.2% / IBU 20)

Robust Porter infused with Coconut, finishes sweet and creamy.

(FRI) Barley Wine (ABV 9.9% / IBU 60)

Munich, caramel and roasted malts create a big beer with a deep red color and all the rich maltiness and sweetness you expect in a barley wine. It is balanced with a strong hop backbone which contributes plenty of flavors and aromas of their own. The result is a pint glass bursting with character.

Dog Days Brewing-Bremerton

Dreams of Hildegard German Lager (ABV 3.7% / IBU 20)

A Crisp and Clear German Lager with mild sweetness and malty finish.

Peppercorn Rent Saison (ABV 5.1% / IBU 24)

A French Saison brewed with Pink Peppercorns and Peaches.

Covfefe Coffee Kolsch (ABV 5.1% / IBU 18)

A crystal clear Kolsch brewed with hazelnut and vanilla coffee beans

Mildly Infuriating English Mild (ABV 3.8% / IBU 30)

English Mild with caramel and biscuit notes and a strong malty finish

Dreadnought Brewing-Monroe

Gypsywolf IPA (ABV 6.8% / IBU 44)

A New England IPA, bittered with CTZ and late hop additions of Citra and Mosaic. Fantastic grapefruit bitterness, floral/tropical aromatic notes balanced with a smooth and delicious malt body.

Red Elvis Rye Amber (ABV 6.2% / IBU 36)

A malt forward Amber ale with a distinct spicy rye character bringing complexity to this delicious red ale.

(FRI) Holy Smokes! (ABV 11.5% / IBU 32)

Our Misery Whip scotch ale bourbon barrel aged over 6 months. Rich malty character with a warming finish.

(FRI & SAT) Old Man Pre-prohibition Pilsner (ABV 6.5% / IBU 34)

Reminiscent of pre-prohibition lagers with bigger malt and hop character. Rich malt body backed up by pilsen malt and flaked corn, matched with a spicy, citrusy and floral Sterling hops, an Americanized Noble hop!

(SAT & SUN) Hopmodulation California Pale (ABV 6.2% / IBU 32)

One of our most intensively designed beers. Hopmodulation offers a beautiful balance of citrus and tropical hop tones, balanced out with a bready/toasty malt character.

(SAT & SUN) Chocolate Jesus Oatmeal Stout (ABV 6.9% / IBU 39)

A full-flavored stout brewed with flaked oats and Organic Fair Trade Ecuadorian cocoa nibs giving it a great body, chocolate and roasted character.

Dru Bru-Snoqualmie Pass

(FRI) Whiskey Barrel Aged Sticke Alt (ABV 9.8% / IBU 64)

A dark roasted ale that boasts rich malt flavors of caramel, chocolate, and coffee with piney hop undertones. Brewed in 2017, then aged for 9 months in Heaven Hills Distillery barrels to pick up notes of vanilla, oak, and bourbon.

(FRI) Rauchbier German-Style Smoke Beer (ABV 5.8% / IBU 24)

An amber-colored beer with a profound smoke/mesquite aroma. Applewood smoked malt combine with pilsner, Munich, and caramel malts to create a sweet-and-smoky experience. 2018 Washington Beer Awards Gold Medal Winner.

(FRI & SUN) Single Batch IPA

"One-and-Done" batches of IPA with a focus on exploring exciting new ingredients and brewing techniques. Each batch will be released and sold-out before the next batch hits the streets. Various Styles available at the festival

(FRI & SUN) Kolsch German-Style Golden Ale (ABV 4.8% / IBU 28)

Golden colored German style ale with a light-medium body. German grown malts provide a bready aroma and flavor that's balanced with a subtle sweetness character - adding complexity as the beer finishes.

(SAT) Angel Dust Mango infused Glitter Beer (ABV 5.0% / IBU 56 IBU)

A mango and glitter infused version of our Pacific Crest Pale (PCP). PCP is a hoppy golden ale brewed with Ekuanot and Mosaic hops. Locally grown malt and oats from the Skagit Valley provide a smooth malt backbone, which combines with berry, melon, and citrus hop aromas to create a perfect hiking refreshment.

(SAT) Pilsner Serious Bru (ABV 4.8% / IBU 30 IBU)

We have partnered with Seattle based Serious Pie to celebrate our mutual love and appreciation for pizza and beer. Modeled after an old world Bohemian Pilsner, Serious Bru is crafted with unfiltered

Snoqualmie Pass mountain water, Bohemian Pilsner malts and Czech Saaz hops to put forth a complex maltiness with a soft bitterness.

(SAT) Alpha Female Double IPA (ABV 7.8% / IBU 80)

A double IPA brewed to celebrate the bold women of the brewing industry. This IPA is hopped exclusively with the Pink Boots Hop Blend of Loral, Glacier, Mosaic, Sabro, and Simcoe. With a simple malt backbone, this beer is brewed to allow the hops to shine with mango, citrus and tropical fruit aromas. Crafted by the women of Dru Bru and brewed on International Women's Day, it's only fitting that a portion of the proceeds of this beer will be donated to the Pink Boots Society Scholarship Fund.

(SAT) Hefeweizen Bavarian-Style Wheat Beer (ABV 4.7% / IBU 13)

An unfiltered, straw colored, German style wheat ale with a light-medium body. Bavarian "Weissbier" yeast creates notes of banana and clove which couples with German grown wheat and barley malts for a sweet and dry beer with a slightly tart finish.

(SAT & SUN) Hop Session German-Style India Pale Ale (ABV 4.9% / IBU 55)

Light copper colored ale that showcases an aromatic blast of citrus and tropical fruit flavors yielded from Mosaic and Citra hops. Brewed with Pilsner malt and fermented dry to create a crisp, easy drinking "German-Style" beer but with NW hop characteristics.

(SUN) German Raddler - Fruit Soda Infused Beer (ABV 2.8% / IBU 10)

German-Style beer mixed with a fruit infused soda to create an easy drinking, low alcohol, refreshing drinking experience.

Elliott Bay Brewing-Lake City

Wayne the Graetzer (ABV 4.8%)

"The Great One" is a lightly-smoked wheat ale based on a historical style nicknamed "Polish Champagne".

Nordic Saison

Brewed with a unique blend of two Belgian yeast strains, elderflower, and sea buckthorn (a vitamin-C rich SUPERFOOD), this XXX% ABV beer will delight your palette.

Father's Day Belgian IPA

Brewer James from West Seattle had his dad in the brewhouse to create this hop-forward ode to all the fathers in the house.

Rotating Barrel-aged and Sour Beers

Brother Barrel is home to our barrel-aged and sour beer program in Seattle's Lake City neighborhood. Drop by the booth throughout the weekend to sample the wares from our prolific cellar.

Elysian Brewing-Seattle

Dolemite (ABV 6.4%)

Scrappiness in a glass. This pineapple IPA is fermented with a blend of brett and sacch trois yeast strains; smirking with tartness, buttressed by the delicate veneer of mango. Dolemite relishes in equanimity through a juicy balance of Citra, Simcoe and Comet hops with Premium 2-Row, Pilsner, Rolled Oats, White Wheat, and Acidulated malts.

Flu Fighters (ABV 3.9%)

The best advice you can take when cold or flu season hits is to stay hydrated, which is why we are proud to bring you Flu Fighters. Inspired by our favorite home remedy, the Hot Toddy, this Berliner Weisse come with the prescribed flavors of lemon, honey, ginger and Earl Grey tea. We aren't doctors, so we make no claims to it's health effects, but 4 out of 5 of our brewers recommend having at least one.

Salute the Sun (ABV 4.7%)

Light and crushable pale ale brewed with 2-row barley, malted oats, munich, and honey malt. Shining with a stupid amount of citra hops, and conditioned on sun-dried black limes.

Everybody's Brewing-White Salmon

The Cryo IPA (ABV 6.9% / IBU 80)

This award-winning IPA is brewed with Cryo Hops from Yakima Chief Hop Union. Using an innovative cryogenic process, lupulin glands are separated from the hop cone, leaving behind a "hop powder" containing all the flavor and aroma oils. Enjoy the huge aroma and juicy flavor from the pounds of Mosaic in this experimental IPA.

Stir It Up Hazy IPA (ABV 7.1% / IBU 30)

This blend of Cashmere, Strata, and Motu hops will satisfy your soul with intense tropical aromas over pineapple and cantaloupe flavors. Our natural mystic uses a touch of lactose and glows with a yellow white haze. Don't wait in vain any longer. Get up, stand up, and join the hazy revolution.

Green Ice Pacific Pilsner (ABV 5.2% / IBU 32)

We used Galaxy and Citra hops on top of premium Weyermann Pilsner malt, then fermented it long and cold. Green Ice has a delicate hoppy aroma and a crisp, clean finish. A truly refreshing West Coast Pilsner.

Cot Damn! Apricot Sour Ale (ABV 5.2% / IBU 32)

Voluptuous, juicy, tart and sun-kissed orange. The apricot of my eye. This beer will make your salivary glands go to work and have you shouting "COT DAMN!"

Farmstrong Brewing-Mount Vernon

Cold Beer Skagit Pilsner (ABV 3.7%/ IBU 10)

"Cold beer here!" Nothing sounds better and now, thanks to this crisp Skagit Pilsner, nothing tastes better either. Putting craft sensibilities and a dedication to flavor into this classic style has led to a quaffable lager that is packed with nuance. It's no wonder that it took home the silver in the 2018 WA Beer Awards for Best American Pilsner. This is THE craft alternative to your favorite domestic. Ask for it by name

La Raza Ambar (ABV 4.1% / IBU 11)

This Mexican-style Vienna lager is light and crisp, with hints of caramel malt. Can be enjoyed with or without a lime. 2016 silver medal WABA

Stoned Age IPA (ABV 6.6% / IBU 66)

This cannabis inspired IPA has an "Acapulco Gold" hue, with aromas of "Plush Berry" and stone fruit and a gentle citrus "Sunset Sherbert" bitterness. Despite the 5lb per barrel hop ratio, this IPA is reminiscent of "Lemon Merengue"

Barrel Aged Rotator

Fish Brewing-Olympia

Whistling Pig Hefeweizen (ABV 5.4% / IBU 22)

Fruity, refreshing, and touched by malt sweetness, Whistling Pig Hefeweizen is a bright reward for days spent under the sun. Crisp yet easygoing, Whistling Pig Hefeweizen is an unfiltered wheat beer.

Coffee Porter (ABV 5.2% / IBU 36)

Medium-bodied and robustly flavorful, Coffee Porter sports a satisfying dry finish and rich notes of chocolate and coffee. Smooth, dark, and bittersweet cocoa flavors linger on the palate from first pint to last.

Organic IPA (ABV 6.7% / IBU 42)

Fish Tale Organic India Pale Ale is a medium-bodied beer with a rich golden color: The organic pale and crystal malts lay down a firm malt body.

Beyond the Pale (ABV 5% / IBU 35)

Winner of The World's Best beer, our classic pale ale packs a hoppy northwest punch with 5 varieties of hops.

Hazy IPA (ABV 6.5% / IBU 54)

New England style IPA, with its late addition hops it brings out the fruit and citrus without the bitterness.

Flycaster Brewing-Kirkland

Non Hazy Day IPA (ABV 6.5% / IBU 80)

Tons of Mosaic, and then we added more Mosaic. Then we dry hopped it with Mosaic hops... so there is a lot of mosaic.

Juicy IPA (ABV 4.5% / IBU 40)

Tropical IPA made with little bittering hops, but we loaded up on aroma hops during the whirlpool phase at the end of the boil.

(FRI) Orange Pineapple Sour (ABV 4.5% / IBU 10)

Orange Pineapple Sour - We made our first kettle sour last week and just added 50 lbs of Oranges that were fresh squeezed and 25 lbs of Pineapple fresh squeezed. It took us four hours to get all that juice!

(SAT) Vanilla Bean Russian Imperial Stout aged in Rye Whiskey Barrel (ABV 12.5% / IBU 25)

Our Russian Imperial Stout that has been aging in Woodinville Rye Whiskey barrels for over a year. We have been adding vanilla beans every month to add to the aroma!

(SAT & SUN) German Style Huckleberry Wheat (ABV 4.4% / IBU 15)

We were over at Priest Lake last year and bought and froze a tons of Huckleberries to use for this beer. Its a wheat style ale that we added the Huckleberries during the boil and during fermentation. It has added a nice huckleberry tart taste on the end of the beer..

Flying Bike Cooperative Brewery-Seattle

Handlebar Moostache Coffee Milk Stout (ABV 6.6% / IBU 30)

Big, roasty stout with milk sugar and coffee, featuring Skagit Valley Malting malt. Designed by co-op member Sara Rood.

Otter Pup Hazy (ABV 4.4% / IBU 25)

Scrumptious, refreshing, full flavored, citrusy/tropical hazy.

Flying Lion Brewing-Seattle

Rye Stout (ABV 6.0% / IBU 37)

This is a classic American Stout, full of flavor and character, and with the spicy, crisp addition of Rye. The clean, roasted, flavor finishes dry and drinks well year-round.

Belgian Strong (ABV 9.0% / IBU 37)

The Belgian (Golden) Strong's flavor is a complex blend of the fruity esters provided by the yeast with subtle additions of Coriander, Ginger, and Grains of Paradise. The high ABV is perfectly masked in this extraordinarily smooth beer!

Blood Orange Imperial Red IPA (ABV 8.0% / IBU 68)

Centennial is one of our favorite hops, and every summer we pair it up with blood orange puree in a big, hoppy red. Bitter enough to be considered an IPA by most, the Blood Orange Imperial Red is malty but clean and crisp.

Mimosa Gose

Fortside Brewing-Vancouver

Orange Whip

“Who wants an Orange Whip? Orange Whip? Orange Whip? Three Orange Whips!” No fruit was harmed in the making of this “Juicy” IPA. In fact, there is no “juice” in this IPA. Rather, it is a real IPA that benefits from heaps of El Dorado and Mosaic Hops which give it succulent aromas and flavors of orange, tangerine and grapefruit. We think this IPA predicates Juiciness! Uh, and if you don’t know, now you know.

Newest IPA

We love IPA's and we love the 'Rotation Nation' that great craft beer has driven. So we decided to embark on an IPA adventure and make a different awesome IPA every time! We will keep making changes until our IPA is the best IPA in the universe (and then we will call it 'The Best IPA In The Universe'). You can keep track of this adventure here: <http://www.fortsidebrewing.com/newestipa>

Grande Couve

Drawing inspiration from the classic Belgian trappist and abbey ales and their intimate ties to local agriculture, we crafted this Belgian Dark Strong using exclusively Washington-grown malts and hops. Further elevating the terroir character, we finished it on family farmed Pinot Noir grapes grown right here in Clark County. Led by aromas of toffee and fig dancing with floral and spice notes, the Grand Couve is jam packed with deep flavors of rich malt, caramelized fruit, and a balancing tartness. Surprisingly drinkable for a beer of this strength and complexity, the finish is ultra dry, wine like, and vinous.

And Bob's Your Uncle

A traditional way to end a conversation in the UK is with this phrase- “and Bob’s your uncle”. Inexplicably, this means something akin to “and that’s that”, and allows the British speaker to drop the mic on the conversation. The oddness of the phrase is a perfect match for the beer, however, as this beer truly embodies a that’s that of fermentation and barrel aging character. London Porters came about in a time prior to microbiological awareness, beers were fermented with the mix of house yeast cultures and bacteria present in their breweries, and over time all beers brewed in these conditions would develop the funky and tart character lent by brettanomyces and other wild yeasts and bacteria. This Olde London Porter is meant to celebrate the complexity in these wood aged beers. Dry and roasty on the nose, the first sip greets the drinker with a panoply of vinous, tart, funky flavors mingling with the mellow roasty malt. Oak astringency and vanillin roundness follow, bringing together the vastly flavorful components. Tart and funky effervescence dominates the aftertaste, leaving one with the feeling that all that needs to have been said has been said. And Bob’s your uncle.

Kanaka

Highly aromatic with citrus fruit notes billowing out of the glass. Full of light malt flavor that is balanced by fruity and spicy esters and a slight rye kick that contributes a bit of complexity.

Ripple Effect

This is our Hazy IPA that was a Hazy IPA before Hazy's were even a thing in the PNW. Before Fortside was even a brewery. Motueka and Citra hops load up this low IBU IPA. Wheat and oats supply a fluffy body for this beautiful beer.

Night King

Winter is here. The wall is compromised. The Night King is coming. Probably best to find warmth and comfort where you can these days. Luckily, we’ve got a smooth, chocolaty, and invigorating Imperial Stout for you, perfect for whiling away the dark nights of winter. Cocoa powder and dark chocolate meld with a floral and sweet malt bouquet, balanced by soft roast, toasted marshmallow, and mocha flavors. A warming booziness settles the palate, leading into a satisfying sigh, the world be damned.

Fortside Pilsner

Nobody really likes rough, let’s be honest. When it comes to beer, even rough around the edges is too much. With this in mind, we crafted an authentic German-style Pilsner to be the epitome and the

culmination of SMOOOOOOOOOTH. Aromas of refined European pilsner malt and floral and spicy German hops flow effortlessly into the olfactory, wafting through the air like a silky jazz flute riff. Bright and refreshing flavors glide over the tongue, led by the elegant tones of noble German Hallertau Mittelfruh hops and traditional European pilsner malt. When life forces you to make a decision and proceed forward, heed this advice: don't be harsh, don't be coarse, don't be rough. Be smooth.

Pom Bomb

The Pom Bomb is, well, the bomb. Exploding with bright fruity and lively tart aromas, the Pom Bomb comes strapped with invigorating lime, pomegranate, and a bracing acidity. A clean malt backbone balances this all consuming eruption of flavor, engulfing the senses before settling into a bright, clean, and reincarnating finish. And, out of the ashes of this mind blowing experience, the Phoenix rises- just in time to serve you another glass of Pom Bomb.

Fremont Brewing-Seattle

Pride Kolsch (ABV 5.5% / IBU 20)

A beer to celebrate love, with big berry, melon, and orange peel flavors balanced with a light malt finish.

Blueberry Sour Weisse (ABV 4.5% ABV / IBU 5)

Big blueberry and citrus flavors give way to a balanced sour and lightly tart finish.

Brother Imperial IPA (ABV 8.5% / IBU 1 BILLION)

Packed full of piney, resinous hops... Brother is an imperial IPA that is appropriately big with a dank finish.

Sky Kraken Hazy Pale Ale (ABV 5.5% / IBU JTRA (just the right amount))

Naturally unfiltered hazy pale ale... this beer offers ripe melon, juicy citrus, pineapple and pepper flavors.

Head Full of Dynamite, v 11 (ABV 6.8% / IBU ACT)

We turned the El Dorado and Mosaic hops up to 11, and tossed some Citra and Simcoe Cryo hops in this version in our ongoing series of hazy IPAs.

Helles Lager (ABV 4.5% / IBU 35)

Sweet with very light bitterness, this refreshing beer greets you with honey, floral notes.

Interurban: Moscow Mule Edition (ABV 6.3% / IBU 80)

All the ginger and lime flavors of your favorite summer cocktail combine with this balanced IPA filled with grapefruit and pine flavors. Brewed just for WA Brewer's Fest.

Lush IPA (ABV 7.0% / IBU 80)

Brewed with a hand-selected blend of malts and tropical hops, Lush is reminiscent of lime, mango and guava.

Black Heron Project Daily Rotator

Every day of the festival we'll tap a different selection from our Black Heron Project. These beers are all brewed with local grains and mixed fermentation and wood aged.

Bourbon Barrel Aged Rotator

Check with our booth for a daily line-up of bourbon barrel aged beers that we'll be tapping throughout the festival. We're bringing finds from our cellar along with a brand new beer. These big beers go fast!

Geaux Brewing-Auburn

Tremé IPA (ABV 6.9% / IBU 69)

Our flagship northwest-style IPA. Six different hops with a solid malt backbone bring out flavors of grapefruit, melon, stone fruit.

Poydras (ABV 6.5% / IBU 32)

Attention dark beer lovers! This robust porter has loads of dark chocolate and coffee flavor throughout with a hint of cinnamon aroma at first sip.

Raspberry Auburn Ale (ABV 5.2% / IBU 18)

Our signature blonde ale infused with Oregon raspberries. Lots of fruit on the nose but still a beer once you taste it. Light and refreshing. Perfect for summer!

(FRI) GX #4 (ABV ~10% / IBU 20)

A Belgian strong ale aged with toasted Louisiana pecans and rested in port bourbon barrels for a year. Rich and complex. Lots going on with this beer!

(SAT & SUN) Pirates Alley (ABV 4.5%)

A hoppy pale ale with loads of Simcoe and Citra hops, it's easy both easy-drinking and refreshing. At just 4.5 % ABV means you can knock several of these back without ending up on your butt!

Georgetown-Seattle

L.A. Woman (ABV 5.1%)

A crisp, refreshing and balanced ale that is pale straw colored in appearance and topped with a soft white head. Light bitterness with the delicate fruity and sweet flavors create an appropriate balance upon first impression. The finish shows off apparent, but subdued, malt undertones that are complemented by aromas and flavors of floral spice from late addition noble hops.

Bodhizafa IPA (ABV 6.9%)

This IPA gets its light silky texture from rolled oats. The flavor and aroma both express mandarin and citrus all around. Over five pounds of hops per barrel makes this IPA truly Bodhilicious. Gold medal winner in the American Style IPA category at the Great American Beer Festival in 2016!

Sea of Life Golden Ale (Huckleberry & Blackberry) (ABV 6.3%)

We will be pouring Huckleberry Golden Ale first, and when that runs out, we will tap the Blackberry Golden Ale. These are two versions of the same base beer. The Huckleberry version was aged in Syrah barrels for 11 months with huckleberries from Eastern Washington. The Blackberry version was aged in Syrah barrels with blackberries, then blended with a whiskey barrel aged version of the Golden Ale and a second addition of blackberries.

Walt Strong Ale (ABV 8.7%)

Brewed in the English tradition, this strong ale-style beer was brewed with a generous helping of rich molasses and aged in oak barrels for 12 months. Light in body with a subdued bitterness, time spent in barrels tamed this malt-forward ale into a wonderfully smooth beer with generous aromas of caramel, honey and vanilla.

Johnny Utah Pale Ale (ABV 5.6%)

With heavy grapefruit, citrus and resin in the nose, this light colored ale has minimal malt interference, giving the beer a clean finish without a cloying bitterness. Pronounced grapefruit and pine flavors with a faint verdant note.

June IPA (ABV 6.3%)

Hazy and golden, this IPA has flavors and aromas like the aftermath of a mango dropping a flying elbow onto your face from the top turnbuckle, while a pineapple goes upside your head with a folding chair made of Cutie® oranges. Smashing!

Ghostfish Brewing-Seattle

Grapefruit IPA (ABV 5.5% / IBU 85)

Bracingly and bright with a distinct grapefruit aroma and powerful citrusy bitterness.

(FRI & SAT) Kick Step IPA (ABV 5.5% / IBU 60)

A healthy dose of Bravo, Cascade and Simcoe hops in Kick Step IPA creates a pleasant bitterness profile with distinct flavors of candied orange, sweet fruit, and pine.

(FRI & SAT) Imperial Stout (ABV 11.0% / IBU 20)

Dark and roasty with flavors of espresso and chocolate.

(FRI & SUN) Yuzu Sour (ABV 5.7% / IBU 5)

Tart and sour with a complex taste of citrus, grapefruit and orange blossoms.

(FRI & SUN) Gosefish Hibiscus-Cranberry Gose (ABV 5.0% / IBU 5)

Tart, salty and refreshing, this funky German-style sour ale is brewed with cranberry puree, hibiscus, coriander and sea salt.

(SAT & SUN) Shrouded Summit Belgian White (ABV 4.5% / IBU 20)

Light, tart, refreshing and bursting with classic Belgian-style aromatics of banana, clove, and sweet orange.

(SAT & SUN) Senor Extracto Lager (ABV 4.5% / IBU 8)

Light, crisp, and refreshing. The perfect keg-stand beer on a hot day!

(SAT & SUN) Brett Michaels (ABV 5.0% / IBU 5)

Talk dirty to me! A funky sour featuring strains of clauseni and lambicus with flavors of sour cherry and pineapple.

Gig Harbor Brewing-Tacoma/Gig Harbor

Harbor Island IPA (ABV 6% / IBU 25)

Tropical and zesty, our unfiltered South-of-the-border inspired IPA has a smooth, yet tantalizing mouthfeel. This heavily hopped fruit-infused hybrid brew is packed full of flavor swirling with passion fruit, key lime, and mango. True to an IPA, Harbor Island punches back with plenty of citrus bitterness.

the Beatniks Pscycedelic Berry Blonde (ABV 5% / IBU 19)

Classic American-style blonde ale bursting with mixed berry flavor and aroma. This light ale coupled with the tantalizing taste of blueberry, strawberry, and blackberry is sure to blow your mind.

(FRI & SUN) Racing Rooster Red (ABV 6.5% / IBU 24)

Deep red-colored ale with eight malts contributing to a rich medium body flavor experience.

(SAT) Barrel-Aged Winter Spice Ale (ABV 9% / IBU 19)

Gig Harbor's Winter Spice Ale aged for 18 months in a Woodinville Whiskey barrel.

Good Brewing Co.-Woodinville

Jester IPA (ABV 7% / IBU 70)

Our Flagship IPA feature Citra and Mosaic. This hoppy IPA is full of citrus notes.

Something Light (ABV 5% / IBU 20)

This light blonde ale is a easy drinking and perfect for summer fun.

(FRI) Hell Yeah, Man (ABV 8.9% / IBU 28)

This Double New England Hazy IPA features Citra, Mosaic, Ekounat, El Dorado and Wai-iti Hops.

(FRI & SAT) ODB Hazy (ABV 7% / IBU 65)

This HAZY IPA Features Simcoe, Citra and Mosaic Hops. New England IPA with Northwest Bitterness.

(SAT & SUN) Good Pale Ale (ABV 5% / IBU 38)

This Light Pale Ale Features Simcoe, Cascade and Centennial Hops.

(SAT & SUN) Cancer Kicker Sour Ale (ABV 4.8%)

This kettle sour is just right for summer! Lightly fruited.

(SAT & SUN) GoodDunkel

This Dunkel uses German malts, hops, yeast and water profile. Just the right balance of banana, light spice and molasses.

(SAT & SUN) Ron's Double IPA (ABV 8.6% / IBU 77)

This big hoppy IPA features, Chinook, Centennial, Citra, Mosaic and a big dry hop of Amarillo.

Hales Ales-Seattle

Hale's Juicy IPA (ABV 7.2 / IBU 70)

A return of the very first release of our on-going Leary Way Limited IPA Series, Hale's Juicy IPA is brewed with Citra, Mosaic and Columbus hops, yielding a beer brimming with hop aroma and flavor.

Hale's Billsner Pils (ABV 5.2% / IBU 40)

Hale's summer seasonal Pilsner is back! Billsner Pils is a Czech-style pils and brewed true-to-style, using Pilsner malt and Saaz hops. We give this beer a good long time to lager and the balance between malt and hops is delightful...crisp, clean and refreshing with just a touch of malt sweetness.

Hale's Moss Bay Extra (ABV 5.0% / IBU 60)

We are bringing back a beer near and dear to many long time NW craft brew fans: Hale's Moss Bay Extra. Moss Bay is brewed with plenty of crystal malt and hopped with Centennial and Cascade hops. We even went to the yeast bank to retrieve the original ale yeast strain used in making this beer...the same centuries-old strain Mike Hale brought back from England in 1983 to brew some of the very first craft beer in the Northwest. Enjoy!

Hale's Kombucha Saison (ABV 3.2% / IBU 23)

We are fortunate to have our brewers spearheading the creation of this delicious and unique beer. We make the kombucha here at the brewery and blend it with a farmhouse-style saison.

Effervescent, slightly hazy, golden in color and a little tart, this hybrid beer blurs the line between both beverages and is quite delightful, especially in the warm weather. Give it a try!

Haywire Brewing-Snohomish

EL PUEBLO BARRACHO HEFEWEIZEN (ABV 5.3% / IBU 35)

AGAVE NECTAR BLENDED WITH PLENTY OF ZESTED LIMES

U-PICK (ABV 5.6% / IBU 28)

STRAWBERRY PALE ALE

PIG STY (ABV 6.2% / IBU 74)

RED RYE IPA USING AMARILLO AND CTZ HOPS

SUGAR BEAR (ABV 5.2% / IBU 24)

MALTY SWEETNESS FROM THE HONEY MALT WITH A NICE ROASTY FINISH

Heathen Brewing-Vancouver

Buena Mierda Mexican Lager (ABV 5.2% / IBU 10)

This super sessionable lager has subtle malt notes with low bitterness. Pairs perfectly with basically anything! Have one or two... or three or four, we are not here to judge you. The name of this beer says it all, it's good shit.

Blackberry Heathenweizen (ABV 5.0% / IBU 13)

This annual release is just in time for summer! We took a traditional style Hefeweizen and added our Heathen twist! We jam-packed as much blackberries as we could fit to make for a very refreshing Hef with a gorgeous color.

Blueberry Pom Yum Fruited Sour Ale (ABV 6.4% / IBU 10)

Our newest sour starts off with an incredible crimson color. We used blueberry and pomegranate post fermentation to take this sour to the next level. The sweetness from the fruit compliments the tartness of the sour incredibly well. This will have you singing... Got a lil' bit of Blueberry Pom Yum and I never would of thought that it could taste this goooooood. Thank you for the brewers who put it in my hooooood, It's got me singing melodies I never thought I would.

Transcend IPA (ABV 6.7% / IBU 55)

Bright, bold, and bursting with citrus aroma, the first sips reveal a silky smooth body, bold pine notes that melt into subtle caramel flavors from crystal malts. This is our Flagship beer and a gateway IPA for sure!

Transgression IPA (ABV 7.5% / IBU 80)

Big robust IPA flavor with a medium body, sunset amber colored ale that is hop forward to say the least. Taking front stage is Simcoe, Amarillo, and Citra hops collaborating on a five tier assault. Heathen Brewing deserves to be punished or commended for this Hop Transgression.

Hazy IPA (ABV 6.5% / IBU 30)

We are brewing up a fresh hazy to pour at the fest. This will be super fresh!

(FRI) Rose City Couvée (ABV 6.9%)

EXTREMELY LIMITED!! A match made in heaven... well sour heaven. Heathen Brewing teamed up with juggernaut Cascade Brewing Barrel House for a one of a kind blend of two worlds. This beer is as complex as it is delicious. Let's break it down! First, we started with Heathen's Foeder aged wild blonde that has been fermenting on a mixed culture for 18 months. Next, we blended Cascade's neutral oak aged wheat and blonde ales that aged on NW-grown marionberries for four months. Finally, we added a hint of Cascade's sour blend of hibiscus, rose petals, and rose hips. The final result is a very well balanced sour with fruity aromas of marionberries and subtle notes of hibiscus, rose, with your classic Brett funkiness. This beer has a beautiful crimson color but just wait until it hits your taste buds!

(FRI & SAT) 2019 Highland Charge Bourbon Barrel Aged -Scottish Wee Heavy (ABV 11.0% / IBU 26)

Named after the Scottish shock battle tactic when the Scots would drop their plaid kilts and full charge into battle, weapons hot with nothing but a shirt on. In the same fashion, this Wee Heavy Scottish ale packs a big malty assault that exposes light caramel and toffee notes that volley to a subtle hint of black cherry that will blow your kilt off. Aged on fresh bourbon barrels for several months.

(FRI & SAT) Tiki-Tequila Sour Ale Aged in Tequila Barrels (ABV 4.9% / IBU 10)

Fresh tequila barrels filled with our sour base and aged for many many months... We then added sweet cherries and orange zest and let it age even longer! The final product is a tequila sunrise in a glass! Tart, slight sweetness from the cherries, hint of orange citrus, and strong notes of tequila with subtle hints of oak. This is extremely limited!

(SAT & SUN) 2017 Bourbon Barrel Aged Epitaph - Russian Imperial Stout (ABV 12.0% / IBU 92)

Aged in wet bourbon barrels for several month. Buried in this beer are the remains of what started as one of those small side projects. Strong notes of bourbon, black licorice, vanilla, toffee, and subtle notes of roasted coffee that collide into limitless realms of intricate flavors.

(SAT & SUN) MegaMint Imperial Milk Stout (ABV 9.0% / IBU 22)

Big and bold with a touch of Mint. This Imperial Milk Chocolate Stout is kicked up a notch by using fresh picked mint from Seely Mint Farms. The milk sugar leaves a pleasant residual sweetness that is balanced with chocolate and biscuit notes of the specialty malt that are seductively balanced with aroma of the cacao nibs and fresh mint. Look out Girl Scouts, we've got a thin mint beer!

(SAT & SUN) Foeder Aged Blonde with Chardonnay Pomace (ABV 6.7% / IBU 15)

Our Foeder blonde sour aged on Chardonnay pomace from our vineyard Heathen Estate. Pomace is from the Chardonnay grapes after they were pressed for juice. This has been aging for several months!

(SAT & SUN) 2018 Bourbon Barrel Aged Reindeer Tears Barleywine (ABV 12.0% / IBU 94)

Half Christmas is almost here and we thought to celebrate early with our annual barelywine. There won't be any reindeer games around Santa's workshop this year. The jolly old man has gone rogue, collecting the tears for our annual bourbon barrel-aged barleywine.

(SAT & SUN) Guava of the Galaxy Sour Ale (ABV 5.1% / IBU 10)

We come from a planet of outlaws: Billie the Kid, Bonnie and Clyde, John Stamos... Perhaps that is what inspired us to make this Pink Guava and Blackberry sour ale. Tart, fruity, and delicious. What should we do next? Something good, something bad? Bit of both? A bit of both!

Heavy Metal Brewing Co.-Vancouver

Lazy Days Crazy Nights Hazy IPA

Mango Fruit Forward Hazy IPA

Fruit Burst Honey Malt Blackberry Pale Ale

Nice Summer Honey Malt Blackberry Pale Ale

Code Red Blood Orange Ale

Nuttin Else Matter Peanut Butter Brown Ale

Hellbent Brewing-Seattle

Seattle Sunshine Hazy Pale Ale (ABV 5.7% / IBU 34)

The newest Emerald City Supporters beer is a hazy pale ale that's light in color and malty with soft bready notes. It's really all about the hops, and contains no bittering additions. The first hops that touch the wort--Mosaic, Citra, and Simcoe--are added in the whirlpool, forming citrus, tropical, and stone fruit hop flavors. Then we kick the hop party up a notch by dry hopping at the end of fermentation with Azacca, Citra, Amarillo, Mosaic, and Simcoe, which creates a sublime hop burst of citrus and tropical fruit aromas that will blow your boots off.

Anniversary IPA (2019) (ABV 7% / IBU 63)

We have produced an ultra premium IPA to celebrate our Fourth Anniversary. This beer bursts with citrus followed by a pungent pine punch and finishing with mellow tropical hop aromas. It is unfiltered for maximum hop flavor.

GateCity IPA (ABV 7.3% / IBU 62)

Last year's award winning IPA is brewed with organically grown Washington Malt from Skagit Valley Malting and aggressively hopped with Citra, Simcoe, and Mosaic hops. This beer is a pale IPA with slight bready overtones from the malt and mango, papaya, citrus and pine aromas from the hops.

Triple Berry Wheat (ABV 5.1% / IBU 15)

Our Triple Berry Wheat is an American-style wheat beer brewed with 50% two row malted barley and 50% malted white wheat. It's lightly hopped with Mt. Hood and Lemondrop hops and flavored with fruit purees of blueberry, blackberry and boysenberry.

Bourbon Barrel Aged Imperial Stout (ABV 9% / IBU 65)

Our very small batch of Imperial Stout is full bodied, rich in flavor, and high in alcohol. It has a velvety chocolate flavor with subtle notes of coffee, bourbon, and toasted wood. It goes down smooth and finishes with a slight alcohol bite. It has been aged in second-use Woodinville Whiskey barrels since October 2018.

Hop Nation Brewing-Yakima

EGO IPA

IPA with malty balance. Nice and drinkable

Bock in the Goat Rocks

Easy drinking blonde bock....really like liquid gold.

ESBeotch

Traditional ESB done in steam style....mildly bitter with great lager notes.

BAMF

Soooo...13% alcohol. Aged for one year in thin and thick French Oak from Cab Franc, Cab Sauv, and Carmenere wine barrels. Dry layers of amazing flavors.

Icicle Brewing-Leavenworth

Dark Persuasion (ABV 6.5% / IBU 22)

Delicate dark chocolate with a whisper of coconut... You know you want it, go ahead and indulge. You can finally have German Chocolate Cake and drink it too. There's no need to be nervous, it's just wickedly deep and full of flavor and desire. With its provocative aroma and smooth body, this is certainly the darkest of fifty shades of risqué.

Kickstand Pale Ale (ABV 4.8% / IBU 50)

You can't deny the value of a cruiser bike's kickstand. We put that same undeniable value into our newest beer, Kickstand Citra Pale. It's a highly drinkable Pale Ale packed with citrus flavors and aromas. The beer stands firmly on a foundation of Warrior Hops for a pleasantly bitter base and then cruises to its destination on the cone-tails of the NW favorite Citra hop. Kick back against the bar, put your elbow on the table just as you were told not to do and enjoy our easy drinking ode to the little piece of metal that keeps your cruiser classy.

Rotating IPA

(FRI) Snow Creek Kolsch (ABV 5.0% / IBU 21)

As the frigid water of Icicle Creek tumbles down the canyon, pouring over boulders, churning in eddies, foam and froth billowing from beneath, it dreams of one day becoming the greatest beer ever. A German Style Ale that delicately balances subtle fruit flavors and aromas with a subdued maltiness, a beer that's fresh like an alpine spring and as crisp as a mountain breeze. It dreams of brewing up to be the refreshing Snow Creek Kölsch.

(SAT) Colchuck Raspberry Wheat (ABV 5.0% / IBU 17)

No matter the time of year, our Colchuck Raspberry Wheat has captured the spirit of Spring by fermenting our fresh golden ale with an abundance of Whatcom County raspberries, adding a slight sweetness and tartness to the transition. No matter your shoe-style... flip flop or high top, you'll be able to kick your feet up with the perfect pint!

(SUN) Tres Hombres (ABV 5.0% / IBU 18)

What's better than two beers? Three of course. Especially when you're with Tres Hombres. Due to this simple law of mathematical beer drinking, we have brewed a Mexican-Style Lager aimed at being the go-to beer for these situations. Amber in color, this beer resembles the Vienna-style beer many German's brewed when they immigrated to Mexico in the mid 1800's. Now a mere 200 years later, we have taken this classic style and made it into the perfect summertime beverage for you and ALL your compadres. Salud!

Iron Goat Brewing-Spokane

Buzzsaw McThunder Juicy IPA (ABV 6.8% / IBU 70)

Pale gold with a very slight haze, this Juicy IPA boasts bold, dank aromas of grapefruit and pineapple with mango, papaya, and citrus pith flavors. It finishes clean and slightly sticky with a mild lingering bitterness.

(FRI) Pushing up Hazys IPA v.2 (ABV 6% / IBU 60)

"Pushing up Hazys" is our series of New England Style IPAs with some Northwest twists. Our brew team is excited to slap you in the face with massive flavors and ingenuity. We'll be packing these beers full of hoppy goodness and a few surprises along the way. In Version v.2 we packed in copious amounts of Amarillo, Pekko, El Dorado, Galaxy, Citra, Cascade and Centennial.... Whew!

(FRI & SAT) Passion Fruit Guava Sour (ABV 5.2% / IBU 16)

Passion Fruit Guava Sour blasts you with fruit aroma and follows up with an exciting punch of fruit flavors. A nice balance of acidity, residual sugars, and salinity from the passion fruit. Beyond the flavors of the Passion fruit and Guava are subtle notes of Peaches and Lemon.

(FRI & SAT) Ijzer Geit Flanders Red aged in red wine barrels (ABV 7.7% / IBU 10)

Ijzer Geit Flanders Red has complex fruit-like flavors mixed with a pleasant sourness. The barrel aging adds chocolate and vanilla notes that balances nicely with the malt sweetness, from the Vienna and other dark malts.

(FRI & SUN) Gin Barrel Aged Buzzsaw McThunder IPA (ABV 7.5% / IBU 72)

Aged in Dryfly Gin barrels, this Juicy IPA boasts bold juniper and aromas of grapefruit and pineapple with mango, papaya, and citrus pith flavors. It finishes clean with a mild lingering bitterness.

(FRI & SUN) Bourbon Barrel Aged Bob's Your Uncle Brown Porter (ABV 7.1% / IBU 30)

Buffalo Trace Bourbon Barrel aged Bob's Your Uncle Brown Porter. A milder, sweeter form of porter than Robust Porter but not as mild as a brown ale. Brown porters typically have more complex caramel flavors and less of a roasted flavor than robust porters. When aged in bourbon barrels it really shines. It has a medium body and is well balanced between the malt flavor and hop bitterness. A very drinkable well balanced dark ale without the roast barley flavor of stout.

(SAT) Pushing up Hazys IPA v.1 with Peaches (ABV 6% / IBU 40)

"Pushing up Hazys" is our series of New England Style IPAs with some Northwest twists. Our brew team is excited to slap you in the face with massive flavors and ingenuity. We'll be packing these beers full of hoppy goodness and a few surprises along the way. This is version one that has massive amounts of peaches thrown in with massive amounts of hops.

(SAT) Southern Hemisphere Brett IPA (ABV 7% / IBU 50)

We chose our favorite Southern Hemisphere juicy hops— Motueka and Vic Secret to compliment the pineapple aroma and flavor from a select Brettanomyces yeast strain to create this delightfully complex, fruity, funky IPA. We recommend you enjoy it with your favorite mates.

(SAT & SUN) Blackberry Apricot Sour (ABV 6.3% / IBU 16)

Like a Siren, the Blackberry Apricot Sour beckons with its lush, rosy hue, then surprises with its first tart taste. More approachable with each sip, this American Style Sour's flavor is crisp and clean with a subtle fruit finish.

(SAT & SUN) Bourbon Barrel aged Goatnik Russian Imperial Stout (ABV 11.5% / IBU 75)

We aged our Russian Imperial Stout in Dryfly Bourbon barrels making it reminiscent of a chocolate liquor candy without being sweet. Goatnik on its own pleases the palate with hints of coffee and bold chocolate matched with generous late kettle hop additions. But when aged in a barrel it is a beer not to miss.

(SAT & SUN) Rubus mixed fermentation Golden Sour, barrel aged on raspberries (ABV 6.2% / IBU 16)

Rubus is a mixed fermentation Golden Sour, barrel aged on raspberries. After blending three generations of our Golden wild Sour we added in massive amounts of raspberries and let it age. You'll get highly complex flavors that compliment the fruit and a balanced acidity that finishes clean.

(SUN) Pushing up Hazys IPA v.3 with Coconut and Pineapple (ABV 6% / IBU 34)

"Pushing up Hazys" is our series of New England Style IPAs with some Northwest twists. Our brew team is excited to slap you in the face with massive flavors and ingenuity. We'll be packing these beers full of hoppy goodness and a few surprises along the way. In v.3 we've dumped in Centennial, Galaxy, and one of our new favorites Sabro hops and gave it a twist by throwing in some pineapple and coconut.

Iron Horse Brewery-Ellensburg

Peanut Butter Death

A variant of our flagship, Quilter's Irish Death, this malt-focused beer is soooo dark, smooth, and peanut buttery, it's to die for.

Hazy IPA

A limited time release of our brewer's lab pilot batch series.

Island Hoppin' Brewery-Orcas Island

Captain Simcoe IPA (ABV 6.3% / IBU 85)

Named after Upper Canada's first British Governor, this citrus bomb of an IPA pledges homage to the founders of IPA and the Northwest's Hops. Using Simcoe hops and Fresh Grapefruit Zest keeps this beer fully aromatic.

Old Madrona (ABV 8% / IBU 80)

Undefinable by style guidelines, this big beer drinks surprisingly smooth. The Amarillo dry hop balances out with the full malt body; creating the "perfect beer."

Billz Pillz (ABV 5.2% / IBU 30)

Crisp and clean, with a slight hop finish; just as a Pilsner should be. A very easy drinker on a hot summer's day.

Feel the Bern Chili Blonde (Michelada Friday!) (ABV 5% / IBU 18)

The 7 different fresh peppers added into a Blonde Ale, adds the Chili flavor and only a slight heat. Friday night we'll be pouring the classic Michelada Red Beer with our house mix.

Jellyfish Brewing-Seattle

Beer Salad (ABV 5.3% / IBU 35)

It's beer salad! It's healthy! It's also a Saison with additions of cucumber, grilled lemon, arugula, basil and pink peppercorns.

Sour Suzie 11 (ABV 4.8% / IBU 26)

Sour Suzie 11 is a Raspberry Rhapsody! This clean and bright Kettle Sour is mid-tart and loaded with delightfully juicy red berries.

Smack IPA (ABV 7% / IBU 70)

Smack is the term for a group of Jellyfish! This NW IPA is perfect in every way. Seriously! A little dank pine and bright citrus are present in this very balanced IPA.

Kulshan Brewery-Bellingham

Sahale Hazy Double India Pale Ale (ABV 9% / IBU 32)

Soft and smooth malt profile, with big hop notes of juicy tropical fruit, berries, fresh citrus, and light cannabis complexity.

Heliotrope India Pale Ale (ABV 7.3% / IBU 83)

Named after the popular ridge trail that leads to the base of Mount Baker's Coleman Glacier, Heliotrope IPA is a mouthwatering fusion of classic West Coast IPA characteristics, and new-school fruity, juicy hop flavor. Apricot, tangerine and grapefruit dominate in both aroma and flavor, accented by milder notes of pineapple and black tea. Balanced yet fun, smooth yet flavorful, Heliotrope IPA is truly a delicious creation.

German-Style Pilsner (ABV 4.9% / IBU 30)

Crisp and refreshing with balanced bitterness, Kulshan Pilsner showcases the finest German malt and noble hops. Traditional clean and bready malt flavors support herbal, floral and slightly spicy hop aromatics and flavor. With a medium body and a dry finish, Kulshan Pilsner is the epitome of balance, simplicity and flavor. Prost!

Barrel-Aged Kitten Mittens (ABV 11%/ IBU 32)

The complexity of this beer is amazing. When first poured it has a strong aroma and taste of chocolate, toffee, and anise. As it warms up, the hints of anise round to a complex vanilla and cherry.

(FRI & SUN) Strawberry Mango Apero (ABV 6% / IBU 10)

This fruited brut beer is thirst quenching and delightfully refreshing. Sweet strawberry and mango notes are apparent up front, followed by a dry and bready finish.

(SAT) Raspberry Gose (ABV 4% / IBU 9)

Bright and highly sessionable, this Raspberry Gose pays homage to Northwest Washington's unbeatable long summer days and the hardworking raspberry farmers of Whatcom County. Slight tartness melds perfectly with notes of fresh raspberries creating a delicious experience that will appeal to any palate.

Lake Stevens Brewing-Lake Stevens

Jalapeno Business -Jalapeno Blonde Ale (ABV 4.8% / IBU 15)

Fresh jalapeno infused with our traditional blonde. (vienna malt, flaked corn and citra hops)

Hazy Swayze - NEIPA (ABV 4.7% / IBU 38)

Light and juicy New England-style pale ale. Hoppy backbone that Swayze would never put in the corner.

Battleship IIPA (ABV 9% / IBU 85)

Massive malt base blasting forth with Cascade, Comet and Idaho 7 hops varieties.

Astronut Peanut Butter Porter (ABV 5.5% / IBU 19)

Our PB experimental offering to the beer gods. Brewed up with 6 pounds of dehydrated Peanut Butter per barrel. The result is a surprisingly creamy and familiar flavored dark that doesn't overwhelm but keeps you satisfied.

(FRI) Valhalla - Russian Imperial Stout (bourbon barrel aged) (ABV 9.7% / IBU 71)

Huge, dark and roasty with bold notes of chocolate and caramel, then aged in bourbon barrels for over 18 months. Balanced the way the Tsars demand!

(FRI & SAT) Chai Hard - Stout (ABV 8% / IBU 36)

Masala spices brewed and blended into our Export Stout. Chai hard and give it the old college Chai!

(SAT & SUN) Firehouse Honey Amber (ABV 5.2% / IBU 27)

ESB base malt, honey, Willamette hops with English style yeast build a complex yet approachable profile.

Lost Canoe Brewing-Snohomish

Pay Twice Hazy IPA (ABV 6.6% / IBU 25)

Rhubarb Hefeweizen (ABV 5% / IBU 19)

Classic American style hefeweizen with a tart Rhubarb finish

Lowercase Brewing-Seattle

STRATA INDIA PALE ALE (ABV 6.0%)

Pineapple and terpenes drive this very approachable, yet relevant "Strata" hop

A former experimental hop developed at Oregon State University, Strata quickly became one of our very favorite hops. Front loaded with citrus flavor, this tropical beauty remains approachable 'til the end. Top it all off with an aroma some may find curiously familiar.

ITALIAN PILSNER (ABV 4.9%)

Crisp, floral, and refreshing- like zooming though Tuscany on a Vespa.

Modeled after Italian brewery Birrificio Italiano's Tipopils, this beer is light and crisp... but with unique floral undertones, unlike its Czech pilsner counterpart. Originally brewed in collaboration with our friends and neighbors, Georgetown Brewing.

wIT (ABV 4.9%)

A Belgian-style beer for long Seattle summer days

You can't beat the PNW summer... so we designed a beer to pair with those long sun-filled days. This beer is all about the Belgian yeast, delivering a clove-like aroma and flavor. Pair that with Skagit Valley grown base malt, un-malted wheat, and the right amount of coriander & bitter orange peel and you have a cloudy, yet refreshing delight. Difficult to make... but so easy to enjoy!

Doppelbock (ABV 9.5%)

First brewed by German monks, this “double” bock is an extra strong lager that features intense malt sweetness. Mahogany in color, this full-bodied beer showcases aromas of pumpernickel, raisins and dark chocolate. Boasting a 9.5% ABV, this brew gives you a warm hug on the inside.

Lumber House Brewery-Black Diamond**Just the Tip Pale Ale (ABV 5.9% / IBU 18)**

Just the Tip Pale Ale is our creation of a NW Pale Ale, brewed to have present the perfect balance between malt & hops. Carmelly, crisp, & clean this beer is sure to quench your thirst on a warm day. The addition of fir tips to the boil adds a fragrant, lingering taste on the palate unlike any other beer around.

Full Brazilian IPA (ABV 6.5% / IBU 65)

The Full Brazilian IPA is a West Coast Style IPA with a nice balance of bitterness and citrus, making this IPA "nice and smooth" like its name suggests.

Waffle Stout (ABV 6% / IBU 26)

Brewed with dark grains and balanced with flaked oats. This stout has chocolate and coffee notes with a smooth creamy finish. The addition of maple syrup gives this stout a delicious aroma and flavor.

Mac and Jack's Brewery-Redmond**African Amber (ABV 5.8% / IBU 30)**

The Northwest's original, unfiltered and dry hopped amber ale. African Amber's pioneering and innovative style is proof that drinkability does not have to be achieved by sacrificing flavor. This beer erupts with a floral, hoppy taste, followed by a well rounded malty middle, finishing with a nicely organic hop flavor. Locally sourced two row grain and a blend of specialty malts give our amber its rich taste. Further complexity is achieved by leaving the beer unfiltered, providing exceptional flavor, as well as giving our amber its unique "cloudy" look. Lastly, we dry hop with locally grown, Yakima valley hops creating what has become the original, cult classic, northwest amber ale.

Resolution IPA (ABV 6.8% / IBU 80)

This IPA is aggressively hopped with additions of Citra, Eureka! and Chinook hops. Hops are added throughout the boil and whirlpool stages to create an intense Pine resin and Citrus hop flavor experience. The bitterness is balanced with an intense aroma that will envelop your nose with notes of sweet orange peel, grapefruit and pungent hop aromas. Its straw color and mild dough and caramel malt character compliments the incredible hop bouquet as this beautiful beer finishes clean on your palate.

Out Haul IPA (ABV 6.8 % / IBU 68)

Outhaul IPA is a straightforward beer built around some classic Northwest hops – Centennial, Amarillo, Mosaic, Nugget. You'll get pine, floral and citrus notes with a bit of dank herbaceousness. It's smooth but refreshing, with a light malty body, just enough bitterness, and a clean finish.

Log Boom Pale Ale (ABV 5.3% / IBU 35)

Log Boom is a Northwest Pale Ale through and through. It doesn't try to muddle things up with a lot of different flavor notes, it just hits a few notes really well. Log Boom is a hop-forward pale ale – you might have even called it an IPA a few years ago – that drinks smooth and easy. You'll get hints of citrus and some spicy floral notes from the Citra and Cascade hops, and the straight pilsner malt gives it a light, smooth body. The finish is clean, crisp and refreshing. Simple. Sessionable. Delicious.

Helles Lager (ABV 5% / IBU 19)

This German-style lager is a clean and crisp malt accented beer that balances a pleasantly sweet and soft malty body with a floral (Nobel hops) muted hop character

Experimental # 9 (ABV 6.8% / IBU 68)

This Westcoast IPA is hopped during the boil with C02 hop extract and dry hopped with Calypso and Cascade. Flex, a C02 hop extract gives this IPA a clean lingering bitter taste, while the Citra Incognito C02 hop extract, added at the end of the boil, provides this beer with enhanced Citra hop flavors. The bitterness is strong with a nice balance of fruity and citrus aromatics. Two row and flaked oats give this golden elixir a pleasant mouth feel that compliments the hop blend.

McMenamins Breweries-Bothell**Fields of Gold Hefeweizen (ABV 5.03% / IBU 9)**

Some people say, "You never forget your first." Do you remember your first craft beer? One of your brewers remembers his being a true Bavarian Hefeweizen back in his hometown of Chicago. So here we are, over a decade later, bringing a Bavarian style Hefeweizen to Anderson School for the summertime. Wheat, Pilsner and Honey Malts give this beer its straw color and malty body. A small dosage of Tettnanger Hops provide a spicy and floral flavor to balance the rich aromatics of banana and clove from its Bavarian Yeast strain. So enjoy this bit of passion and pride from your brewers, as we hope it will be your first of many.

Copper Common (ABV 5.16% / IBU 30)

This hybrid brew has hefty layers of Rye and English Caramel Malt that accentuate its big malty body and copper color.

Seneca Double IPA (ABV 8.26 / IBU 30)

This juicy Double IPA possesses a light malt body and notes of citrus and berries, with a floral finish. Heavily dry-hopped with Amarillo and Simcoe Hops, the result is huge citrus and fruit aroma.

Metier Brewing-Woodinville**Strawberry Cream Ale (ABV 5.6% / IBU 10)**

Brewed with Pilsner malt, a touch of flaked barely, and lightly hopped with Saaz, then finished with lots of organic strawberry purée. Light bodied, pleasantly tart, and as refreshing as a fresh squeezed strawberry lemonade on a hot summer day.

Kolsch (ABV 5.4% / IBU 17)

Brewed with Tettnang hops. Light, refreshing German-style ale with mild hop bitterness. Dry flavored and highly sessionable.

Grapefruit IPA (ABV 6.7% / IBU 75)

Brewed with Chinook hops and dry hopped with Citra, plus a light essence of grapefruit for a fresh, citrus forward IPA perfect for summer. Aromas and flavors of citrus zest and pine, nicely balanced and not over-hopped.

Coconut Porter (ABV 6.5% / IBU 47)

We take our traditional porter and infuse it with toasted coconut. Silky smooth, rich and robust with a touch of sweetness on the finish.

No Boat Brewing-Snoqualmie**2018 "Marley Was Dead" Barrel Aged Imperial Stout (ABV 12% / IBU 45)**

Barrel Aged Imperial Stout with hints of vanilla beans and hazelnut.

2017 Barrel Aged "Sympathetic Magic" (ABV 11% / IBU 30)

Blended Quad.

"Ornithologist" Double Brown (ABV 6.5% / IBU 30)

Double Brown with vanilla.

"Good Kids From Slytherin" Smoked Pineapple Sour (ABV 3.8% / IBU 6)

Smoked Pineapple Sour.

"Duffy Fluck" Hazy Double IPA (ABV 8.4% / IBU 35)

Hazy Double IPA with Motueka and Idaho 7.
"Sodade" Mexican Style Lager (ABV 5.6% / IBU 20)
Mexican Style Lager with Blanc and Moteuka.

No-Li Brewhouse-Spokane

TBA

North Jetty Brewing-Seaview

Blackberry Cream Ale (ABV 5.3% / IBU 15)

Blackberry Cream Ale is brewed with Pale Malt, C-15, Oats and a touch of Flaked Corn along with an early addition of Willamette Hops, then finished off with 84 pounds of blackberries from Oregon Fruit Products.

Leadbetter Red Scottish Style- Brewer's Reserve (ABV 4.8% / IBU 21)

Leadbetter Red is our signature beer and the perfect beer for both beer connoisseurs and those just cutting their teeth on craft beer. A delicate blend of roasted and caramel malts creates a soft palate feel with just enough hops to create balance. LBR is lighter than a typical Scottish Style ale, which lends to its drinkability and popularity.

Beach Haze-Hazy IPA (ABV 6.2% / IBU 40)

Big Wheat IPA (ABV 8% / IBU 64)

Wheat malt and pale malt create the background haze for this beer which is both lightly sweet and slightly dry in its finish. Amarillo and Cascade hops come together to provide wonderful flavors of citrus and tropical fruits paired with a great floral aroma.

(FRI) Lemon Meringue Kolsch Style Ale (ABV 4.5% / IBU 25)

We took our Kolsch and added lemon and marshmallows to bring you this fun and summery treat!

(SAT) Dark Hearts Imperial Stout (ABV 8% / IBU 62)

Dark, brooding, a little bitter, but with a hint of lingering sweetness somewhere underneath....that is our Dark Hearts Imperial Milk Stout. Brewed in collaboration with Grains of Wrath out of Camas Washington. Notes of dark roasted coffee and bittersweet chocolate (from the six pounds of cocoa nibs in the mash) pervade. 2 Row, C40, C75, Caramunich, Chocolate Malt, Carafa II and Roasted Barley make up the majority of the grain bill while 50 pounds of lactose creates that creamy milk stout mouthfeel. Columbus and Chinook hops added at just the right time create a bitter balance to all those sweet toasted malts. Big and dark, yet surprisingly drinkable with a nice finish.

(SAT) Bar Crosser Strong Scotch Ale (ABV 9.3% / IBU 24)

At the same time both beautiful and treacherous, the Columbia River Bar, where the Columbia River meets the Pacific Ocean, is known throughout the world as one of the most dangerous river bars in the world. Each day brave men and women cross this bar to make their living at sea. The Bar Crosser Strong Scotch Ale is our hat tip to those individuals. Malts of Pale, Caravienne, C-120, Chocolate and Midnight Wheat swirl together to create a deep, rich, and malty profile with hints of nut, plum and raisins. Warrior and EKG hops provide just enough balance so that this brew is smooth, malt forward, and delicious. However, make no mistake, at 9.3% ABV this brew can be a potentially hazardous crossing!

(SUN) Baker Bay Brown Ale (ABV 6% / IBU 28)

Baker Bay is the first large indentation on the Washington side of the Columbia River after passing Cape Disappointment." Beautiful, tranquil and understated are words best used to describe Baker Bay, but they might also be used to describe our Baker Bay Brown Ale. Hints of chocolate, roasted coffee, and even a lingering toffee flavor blend together in this easy drinking brown ale. Pale malt, brown malt, C120, Victory malt and Chocolate malt create the backbone of this beer while Willamette hops provide an unobtrusive balance to the sweetness of the malts.

Northwest Brewing-Tukwila

102 IPA (ABV 4% / IBU 35)

This is a low calorie IPA that uses mosaic and amarillo hops

Sunbreak Wheat (ABV 5% / IBU 10)

This is a wiezen that we add mango after fermentation that produces a refreshing easy drinking ale that is very unique. this is not a sweet fruit beer as it is a true Hefewiezen with subtle notes of Mango. Great at your next bbq.

Odin Brewing-Tukwila

Galactic Peach Dragon (ABV 6.5% / IBU 55)

This beer is slightly hazy with a generous helping of peach to balance the hoppiness.

Thor's Shadow Imperial Stout (ABV 8.0% / IBU 45)

Full flavored and dark as night. This beer packs a punch from the shadows.

Freya's Gold (ABV 4.5% / IBU 11)

Classic Helles style lager. Super refreshing and clean.

Old Schoolhouse Brewery-Winthrop

Ruud Awakening IPA (ABV 8% / IBU 75)

Our flagship IPA, expect your tastebuds to be rudely awakened with this NW style IPA.

Methow Blonde (ABV 5% / IBU 40)

Light, crisp and refreshing.

(FRI) Drunken Hooligan (ABV 7% / IBU 50)

Hooligan Stout barrel aged in hand selected Knob Creek bourbon barrel.

(FRI & SAT) Easy Runaway IPA (ABV 5.9% / IBU 50)

Fruity and drinkable, loaded with Simcoe, Mosaic Cryo, Ekaunot Cryo and Chinook.

(SAT & SUN) Imperial Stout (ABV 9.9% / IBU 60)

Deep and complex with flavors of chocolate and caramel.

(SUN) Stowaway Pale Ale (ABV 5.8% / IBU 47)

Smooth, aromatic and hoppy. Simcoe, Citra Cryo and Mosaic.

Paradise Creek Brewery-Pullman

The Arbiter IPA (ABV 6.7% / IBU 58)

This IPA is full of citrus and tropical fruit aromas, the simple and clean malt bill delivers a smooth and well-balanced beer.

Huckleberry Pucker Berliner Weisse (ABV 4.6% / IBU 3)

Our flagship Huckleberry Pucker is kettle soured to achieve a clean tart base and with just the right amount of huckleberry makes it a clean, crisp refreshing beer.

Huckleberry Pucker Shandy Berliner Weisse (ABV 4.4% / IBU 3)

This summertime refreshment is created by mixing lemonade with our Huckleberry Pucker. The result is a zesty, uplifting shandy with a bright citrus flavor.

Blackberry Pucker Berliner Weisse (ABV 4.6% / IBU 3)

This tart and refreshing beer is all blackberry. Dark in color and bold in flavor it brings the sweet smell of blackberry to your nose and flavor to your lips.

Apricot Pucker Berliner Weisse (ABV 4.6% / IBU 3)

That's right we are bringing four sours. This Berliner Weisse has a strong apricot aroma mellowed with the tart smell of the beer. It brings soft sweetness and apricot flavor with every sip.

Lincoln Lager (ABV 4.3% / IBU 10)

This clean and refreshing lager is honest as the day is long. Smooth and crisp it finishes with just a touch of malty sweetness that will make you want another one.

Cherry Mango Honey Hefeweizen (ABV 5.3% / IBU 18)

This beer brings loads of tropical flavors to the Northwest. Strong tropical aromas and subtle flavors are backed by a slightly sweet American Hefeweizen.

Pike Brewing-Seattle**Pike Peach IPA (ABV 6% / IBU 40)**

Hazy golden IPA with tropic, citrus, and floral notes from Citra, Mosaic, and Equinot hops, amplified by juicy local peach.

Pike Third Story Quad (ABV 11.2% / IBU 30)

Belgian malt and Trappist yeast bring rich notes of dark berry and plum to the foreground, and warm spice on the finish.

Pike Pils (ABV 4% / IBU 25)

A zesty, bright and refreshing hoppy pilsner with light German malts and whole leaf Mosaic hops.

Pike Triple Kriek (ABV 9% / IBU 34)

Tart and juicy - two strains of Brett and one strain of Lacto with Pikes Monk's Uncle, and tart cherries, aged in Château Ste. Michelle Chardonnay barrels.

(FRI) Pike Third Story Blackberry Quad (cask) (ABV 11.2% / IBU 30)

A cask conditioned version of our Quad, finished with the sweet-tart addition of local blackberries.

Populuxe-Seattle**Populuxe IPA (ABV 6.5% / IBU 65)**

Our flagship IPA! Did you know that IPAs have become popular in recent years? This is why we decided to brew one. Our has Comet and Simcoe hops and is delicious!

(FRI) Grisette (ABV 4.7% / IBU 30)

A traditional Grisette brewed with pilsner and white wheat malts. Open top fermented with Brett and French Saison yeast.

(SAT) Rosé Sour (ABV 5% / IBU 1)

An American sour ale brewed with hibiscus and black currant.

(SUN) Wildcard IPA

Some kind of IPA. Drink it!

Postdoc Brewing-Redmond**Demon Star Barrel Aged Imperial Stout (ABV varies / IBU 66.6)**

rotating selection, check booth for schedule

We will be serving a rotating selection of barrel aged Demon Star Imperial Stout, including Double Barrel Demon Star, 2-Year Barrel Aged Demon Star, Dead Wolf Unicorn (aged in Four Roses Bourbon Barrel), JP Trodden Bourbon Barrel Demon Star, and others! Check our booth to see what is on and what is up next. Aromas and flavors of chocolate, dried stone fruit like cherries and plums, vanilla, chocolate, oak, whiskey, coffee, chocolate truffle, cocoa, slight booze, and more chocolate.

L.A.B. Partner with Raspberry - Fruited Gose (ABV 4.6% / IBU 20)

This version of L.A.B. Partner teams up our bracingly tart gose with the flavors and aromas of red raspberries. Vibrant magenta with a pinkish head. Berry, citrus, and a hint of a rose floral note. Tart and juicy with a touch of funk. Sight salinity from Jacobsen hand harvested sea salt. Finishes with a lingering breadiness of fresh sourdough and jam. Intensely refreshing and satisfyingly sessionable.

Pop Quiz Hazy IPA (ABV 7.1% / IBU 36)

You'll feel like you're walking through an orange grove snacking on freshly picked fruit when this IPA splashes into your glass. Pear and pineapple are transcribed into bright guava, modifying your taste buds for extreme pleasure.

Motley Zoo Pale Ale (ABV 5.8% / IBU 35)

Like sunshine bursting through the clouds, this beer sends bright notes of lemon and fruity pineapple sparkling across the palate. Satisfy your animal side and go fetch another before it's all gone! A portion of the proceeds from every Motley Zoo Pale Ale goes to Motley Zoo Animal Rescue.

Rotating Fruit Radler Blonde Ale (ABV 4.6%)

rotating selection, check booth for schedule

A rotating tap of refreshing radler-style ales. Will it be Mango Mojito, Grapefruit, or something else? Stop by our booth to see what's on!

(FRI) Hogus Maximus Extremis (2018 Vintage) Strong Ale (ABV 14.8% /IBU 50)

Hogus Maximus Extremis is not only the most potent beer we have made to date, but also the most intensely nuanced, boasting flavors of bourbon saturated vanilla bean, marshmallows impossibly toasted to a uniform golden brown, rich almond liqueur, English toffee candies, a touch of toasted coconut, and a lingering sense of hedonism.

(FRI) Fourth Gin-eration - Oak Fermented Saison (ABV 6.6% / IBU 0)

Like a freshly popped bottle of sauvignon blanc, aromas of kiwi, lychee, and wild strawberries fill the air. With each sip the fruits mingle harmoniously, plus just a hint of minerality for balance. No hops were used in the production of this beer.

(SAT) Evans Kriek with Cherry - Flanders Red Ale (ABV 6.6% / IBU 15)

Evans Kriek is a traditional Flanders style Red Ale with a Redmond touch. This beer underwent a mixed-fermentation with saccharomyces, brettanomyces, lactobacillus, pediococcus, and sherry flor yeast. After extensive aging in oak barrels, we conditioned the beer atop a generous portion of pie cherries. The result is brightly acidic and deeply complex.

(SUN) Barrel Admixture Project 2018 with Pink Peppercorns - Mixed Culture Ale (ABV 8.0% / IBU 28)

This blend of mixed culture beers from the cellar was refermented with mango and passionfruit and pink peppercorn. Marigold colored with a fluffy off-white head. Punchy aromas of overripe mango, apricot, passionfruit and a touch of farmhouse funk. Flavors mimic the aroma with a touch of acidity, a medium bitterness and a dry finish. Patience is rewarding.

(SUN) Sans Bois - Sour Saison (ABV 5.1% / IBU 5)

With crisp dryness and bright acidity, this sour saison has been dry hopped with Hallertau Blanc. Aromas of sauvignon blanc, white peach, lemon-lime, and gooseberry compliment the earthy, grassy, and delicate spicy notes. No wood. Plenty of complexity.

Pyramid Breweries-Seattle

First Pitch Pils (ABV 4.5% / IBU 25)

A classic Pilsner to go along with the Mariner's season and all year!! Mt Hood hops and pilsner malt keep this a crisp and refreshing drink for any day!!

Coast Day Dry-Hopped Lager (ABV 5.3% / IBU 35)

A hazy lager with a bountiful dry-hop, this brew is smooth and refreshing for any day out on our beautiful Pacific Coast!!

(FRI & SAT) Pyramid Juicy IPA (ABV 6.5% / IBU 55)

A juicy IPA with a very subtle haze, this IPA has a great fruity hop character from the 3lb per barrel dry hop of Cascade, El Dorado and Azacca hops.

Rail Hop'n Brewing-Auburn

Rusty Dick IPA (ABV 7.4% / IBU 106)

This is our signature smash IPA. But don't let one grain and one hop fool you, this beer is full of complexity.

1883 Porter (ABV 7.9%)

Our 1883 Porter is a chocolaty Porter with smooth sweetness. It is our Brewers favorite.

Firebox Jalapeno Amber (ABV 5.4%)

A smooth and light Jalapeno beer. Strong nose and great flavor, with a little pepper in the back end. Making this a very enjoyable Amber.

Red Caboose Raspberry IPA (ABV 7.4 % / IBU 106)

This beautiful Red appearance beer is a combination of our Rusty Dick IPA and a bunch of Raspberries. The tartness of the Raspberry is a great balance with the Mosaic hops. Making this beer appealing to IPA and non IPA drinkers.

Ravenna Brewing-Seattle

TBA

Redhook Brewery-Seattle

TBA

Resonate Brewery-Bellevue**Young & Hazy (ABV 6.5%)**

Soft mouthfeel with huge fruity flavors including peach, mango, citrus, papaya, and apricot. Bitterness plays a very small supportive role in this beer as the focus is clearly on the juicy characteristics of this enticing beer

Atomic Punk West Coast IPA (ABV 7.4%)

A hop-forward yet extremely balanced and drinkable IPA. This aggressively hopped IPA immediately strikes a power chord of grapefruit, tangerine, and pine flavors with a hint of "dankness". The malt profile provides just enough backbone to support the massive hop profile.

(FRI & SAT) Czech One, Two Czech Dark Lager (ABV 4.9%)

This dark, malty, rich lager brings flavors of caramel, toast, nuts, chocolate with hints of coffee and roast character. Simply Delicious!

(FRI & SAT) Hybrid Theory Beer-Wine Hybrid (ABV 6.3%)

The best of both worlds, "Hybrid Theory" was brewed with 40% of the fermentables sourced from Gwurztraminer Wine Grapes. This unique beverage has a slight pink hue from the addition of Juniper Flowers and is a dry, crisp, refreshing beverage that will make you believe that Beer and Wine can learn to get along nicely. The combination of the two creates an interesting complexity while remaining very approachable and refreshing.

(FRI & SAT) NE Red Thread Blackberry Gose aged on Cherries and Brettanomyces (ABV 5.8%)

This distinctive wheat beer is bright, crisp and clean with thirst quenching tart cherry and citrus flavors. We aged our blackberry gose on brettanomyces and cherries for 3 months to create this immensely enjoyable and crushable beer. It pours a beautifully vibrant red and welcomes you with aromas of fresh berry, cherry, citrus, hint of salinity, and the signature complex character that Brett brings to the game.

(SAT & SUN) Spanish Bombs Berliner Weiss aged on Peaches, Brettanomyces, and Spanish Cedar (ABV 5.9%)

We took our Berlinerweiss that was fermented with cherries and set it aside for several months to mingle with Peaches, Brettanomyces and Spanish Cedar. The flavors meld beautifully and each sip has you discovering a nuance you missed in the last.

(SUN) King Bee Honey Brown Ale (ABV 6.7%)

Deep brown with rich roasted and chocolate notes and the subtle aroma and flavor of local, all-natural raw clover honey.

(SUN) Bicycle Race Grapefruit Radler (ABV 3.9%)

The Cyclists' Beery Thirst Quencher is a flavorful, crisp, refreshing, and low in alcohol.

Reuben's Brews-Seattle

Crikey IPA (ABV 6.8% / IBU 53)

("Cry-key") has a hop profile led by notes of citrus, pine & tropical fruit with a malt backbone providing balance to every sip.

Pilsner (ABV 5.4% / IBU 35)

Our Czech-style pilsner is a clean, crisp, and bright lager with bready malt notes. Floral and spicy hops are balanced with a hint of sweetness.

Summer IPA (ABV 6.5% / IBU 50)

Hop forward with citrus aromas; notes of orange and grapefruit, with a medium light body and slightly bitter finish. Perfect for long summer days.

Hazealicious (ABV 6.0% / IBU 45)

Tropical fruit notes, in particular passion fruit, sit on a soft & pillowy body. The stars of the show are the big, bright hops with restrained bitterness providing balance.

Gingerbrut (ABV 6.7%)

Pro-am collaboration with Barry Winter. Brut IPA with fresh ginger.

(SAT & SUN) Crush Cancer (ABV 6.0% / IBU 50)

Hazy IPA brewed with Josh Corbin, with a portion of proceeds benefitting the Seattle Cancer Care Alliance.

(SAT) Rotating Hazy IPAs

On Saturday we will host a mini-Haze Fest. New hazy IPAs tapped every two hours on Saturday!

River City Brewing-Spokane

Experience Pale Vol. 2 Track 2 (ABV 5.2%)

97% of hops in fermentation creating a unique, soft bitterness, two yeast strains and a blend of hops give pineapple, lemon zest and spicy aromas. 40% Wheat and oats contributing smooth mouthfeel.

Kung Fu Death Monkey Dbl IPA (ABV 8%)

Loads of Ekuanot and Citra, sprinkles of CTZ and Palisade hops supported by Pilsner malt, wheat and oats. Fruity and dank, smooth and strong.

(FRI) Skadi Aquavit BA Huckleberry Gose Style (ABV 3.5%)

Aged for in a Montgomery Distilling Scandinavian style spirit, Skadi Aquavit barrel. The spirit passes pleasant subtle spicing to the delicate Gose style fruited sour. Fresh Huckleberries were added to the barrel creating a unique NW flavor while blueberry, raspberry and cranberry were added to the stainless primary fermentation vessel.

(FRI & SAT) Cab Franc BA Colonel Crusher Barley Wine (ABV 9.9%)

Cab Franc barrel adds unique fruit and oak character, layering nicely with our WBA bronze medal winning English style Barley Wine.

(SAT & SUN) Whiskey BA Midnight Marmot Imp. Stout (ABV 8%)

Our WBA Gold medal winner Midnight Marmot was aged in a Montgomery Distilling single malt barrel. Adding tannic oak and caramel to the layers of dark chocolate, roast, burnt sugar and dried fruit notes present in the beer. Extra smooth English style Imperial Stout.

(SAT & SUN) Odelay! Mexican Lager (ABV 4.7%)

Maximally refreshing, with a clean finish. Minimally hopped, the Pilsner Malt and flaked corn shines with a touch of citrus coming through.

Riverport Brewing-Clarkston

Bullseye P.A. (ABV 5.2% / 78)

Northwest style IPA dry hopped with Amarillo and Citra Hops

5/5 Pepper Beer (ABV 4.7% / IBU 28)

English pale ale infused with jalapeno and serrano peppers.

Sour Red (ABV 4.5% / IBU 24)

Red ale barrel fermented, soured and aged in a syrah wine barrel.

Magruder's Porter (ABV 5.7% / IBU 20)

Traditional Porter.

Dirty Larry (ABV 5.1% / IBU 18)

German Pilsner brewed with locally sourced honey.

Rooftop Brewing-Seattle**Gateway Creamsicle (ABV 5.8% / IBU 20)**

Our favorite Gateway Hazy Pale Ale is infused with real orange pulp and a vanilla bean to astonishing effect. The orange-citrus from the Citra and Amarillo hops mixes just right with the orange and vanilla to create a taste just like the Creamsicle popsicles you loved as a kid – but better – because it is beer!

TRI-Hop IPA (ABV 7.0% / IBU 66)

We love our single hopped beers, but sometimes it is better to let the hops play together! The combination of Mosaic, El Dorado and Citra hops is not to be missed! This is the latest in our seasonal IPA series.

Glorious Basker (ABV 5.0% / IBU 11)

Our Blood Orange Wheat Beer is built for Basking in the Seattle sunshine! Come enjoy this super refreshing adult beverage on our deck!

Belgian Tripel (ABV 9.2% / IBU 24)

A classic, if a bit boozy, Belgian Tripel. This beer has everything you want in a Tripel, aroma and flavor runs along complex, spicy phenolic Belgian yeast, fruity and estery with a slightly sweet finish

(FRI) FIRKIN - Tri-Hop IPA (ABV 7.0% / IBU 66)

We love our single hopped beers, but sometimes it is better to let the hops play together! The combination of Mosaic, El Dorado and Citra hops is not to be missed! For this Firkin, we added Azacca, Mosaic, El Dorado, and Citra to give it an extra juicy finish!

(SAT) FIRKIN! - Glorious Basker Special (ABV 5.0% / IBU 11)

Our Blood Orange Wheat Beer is built for Basking in the Seattle sunshine! This Firkin has limes and vanilla beans for an added rainbow in a glass!

San Juan Island Brewing-Friday Harbor**Light Keeper XPA (Extra Pale Ale) (ABV 6.0% / IBU 40)**

Juicy hop notes with a surprisingly light body and drinkability.

The Harbor Hefeweizen (ABV 5.2% / IBU 15)

Mild clove notes, with a very subdued banana flavor.

Yachters Daughter Helles Lager (ABV 5.0 % / IBU 16)

Clean maltiness with a smooth medium body and dry finish.

Bull Kelp ESB (Extra Special Bitter) (ABV 5.5% / IBU 35)

Toffee and Biscuity character finished with a touch of hop bitterness.

Scrappy Punk Brewing-Snohomish**Coconut Blonde Ale (ABV 4.5% / IBU 12)**

Beautiful coconut flavor in a summer-friendly blonde ale. This is a customer favorite!

Mango Champagne IPA (ABV 10.3% / IBU 50)

This Brut IPA has a mango twist-- think "mimosa beer!" Fermentation was finished off with champagne yeast, making it dry, fruity and fizzy.

Silver City Brewery-Bremerton

Tropic Haze IPA (ABV 6.4% / IBU 50)

A seemingly magical reaction between a specialized yeast strain, oats, wheat, and an experimental hop variety results in a blossom of rich, tropical fruit flavor that is a feast for the eyes, with a silky-smooth texture and clean finish.

SUN GLITTER PEACH IPA (ABV 6.5% / IBU 60)

Gleaning its name from the radiant visual of sunlight reflected from Pacific Ocean waves at sunset, Sun Glitter is our celebration of the Puget Sound summertime experience. A fusion of mouth-watering peach flavor with a dense, hazy malt profile, this unique IPA also incorporates lactose sugar, yielding a deliciously creamy and vanilla-like sweetness.

Moon Glimmer Pineapple-Mango IPA (ABV 6.5% / IBU 60)

A fusion of Tropical Mango & Pineapple flavor with a dense, hazy malt profile, this unique IPA also incorporates lactose sugar, yielding a deliciously creamy and vanilla-like sweetness.

ZIGGY ZOGGY SUMMER LAGER (ABV 5% / IBU 40)

Bright & vibrant beer for summertime celebrations! This Zwickelbier, an uncommon style, is an unfiltered lager that balances crisp and elegant honey-like malt flavor with assertive, spicy Sterling hop character.

RIPE 'N JUICY DOUBLE IPA (ABV 8% / IBU 75)

Like cutting into a fresh cantaloupe... if it were filled with a metric sh*t-ton of ripe, fragrant hops soaked in pineapple juice. Ripe 'N Juicy gains its signature dense, hazy body from the reaction of a specialized yeast strain with a hearty dose of flaked wheat. A massive canvas for a brilliantly fruity hop experience.

Ridgetop Red Ale (ABV 6% / IBU 15)

There's a beer for everyone. Ridgetop Red is everyone's beer. Full-bodied and smooth with a sweet caramel flavor balanced with Northwest Liberty hops for a refreshing finish.

(FRI) Barrel Aged Kwik Stout

Aged in Bourbon Barrels & supplemented by a hearty dose of cocoa, freshly roasted coffee, and a hint of vanilla, Kwik Stout is a unique style of stout brewed with lactose, a special sugar found in milk that isn't consumable by yeast, resulting in a silky sweetness.

(FRI) 2018 Le Plump Bastard Hybrid Sour Plum (ABV 9.9%)

Our renowned Scotch Ale gains Belgian influence from a host of micro-organisms that sour the once-sweet ale. Hints of fig, plum, and cherries occur naturally as a result. This batch was aged on plums, and over time the beer has softened and mellowed through extended aging in oak barrels once used for winemaking.

(SAT) 2018 Foxy Lady Cherry Sour (ABV 6.2%)

2018 GABF Gold Medal Winner! Smash the overdrive pedal and embrace the feedback. This little heartbreaker will make you wanna get up and, uh, scream! A style originating in the West Flanders region of Belgium, this red ale gains a cherry-raspberry-like tartness from fermentation on lactobacillus. This version has been aged on cherries.

(SAT) 2015 Barrel Aged Giant Made of Shadows (ABV 9.9%)

The Giant returns to the shadows. Aged in bourbon barrels, the ales deep notes of dark fruit and caramel meld brilliantly with the sweet roast and vanilla character imbued within the oak staves.

(SUN) 2015 Chardonnay Barrel Aged Luminous Libation Belgian Tripel (ABV 9%)

The barrel-aged interpretation of a Trappist monk's dream beer. The sweet, candied sugar and spicy Belgian yeast characteristics of this ale lend themselves magnificently to the vanilla pear like qualities inherited from the Chardonnay barrel which it resided

(SUN) KWIK STOUT: MOCHA MILK STOUT (ABV 8.0% / IBU 40)

Supplemented by a hearty dose of cocoa, freshly roasted coffee, and a hint of vanilla, Kwik Stout is a unique style of stout brewed with lactose, a special sugar found in milk that isn't consumable by yeast, resulting in a silky sweetness. So creamy and delicious you'll [almost] want to drink it with a straw.

Skookum Brewery-Arlington

Double Cobbler Clouds IIPA (ABV 8.5%)

Lactose, vanilla, peach, graham crumbs, and cinnamon.

Senzu (ABV 5%)

Refreshing Rice Lager brewed with Jasmine rice.

Catch the Breeze (ABV 6.5%)

Oat IPA with Citra, Mosaic, and Azacca hops.

Brimley's Batter Second Helping (ABV 9%)

Milk Stout w/peanut butter, cocoa and vanilla.

Rotating barrel Aged Handle

Slippery Pig Brewing-Poulsbo

Sitrus Fjell (ABV 6.3%)

Our extra premium citra hopped ipa. Orange and golden hues with groovey little bite from dry hopping.

Peach infused Hogsbreath (ABV 11%)

A honey wheat wine fermented and then cask conditioned with peaches.

Queen Sonja Blonde (ABV 5%)

A blonde ale brewed using sigmoid Voss Kveik yeast.(reused for generations in traditional Norwegian farmhouse brewing. Imparts spicy orange notes)

Snoqualmie Falls Brewing-Snoqualmie

Bourbon Bunghole (ABV 7.7% / IBU 36)

Way back when, kegs were sealed with "bung", hence the term "bung hole". Bourbon Bunghole is a full bodied hugely malty Double Brown Ale with a rich, earthy aroma and flavor, lots of bourbon character and plenty of attitude!

Mailbox Peak Hazy IPA (ABV 6.3% / IBU 40)

Mailbox Peak is a local hike with 4K foot elevation gain in 4 miles that serves as a Mt Rainier training climb. Pale, Vienna, Victory, Carapils, and Flaked Barley malts in this NE style Hazy IPA give caramel and nut notes, with tropical aroma and flavor from the blend of Citra and Mosaic hops.

Robert the Bruce Scotch Ale (ABV 9.0% / IBU 40)

Brewed with Pale Two Row, Roasted Barley and Caramel 40 malts, this complex, rich amber beer has a smokey, earthy and slightly sweet flavor and aroma.

SnoTown Brewery-Snohomish

Keri's Blonde Ale (ABV 5%)

Nuevo IPA (ABV 6.2%)

N.W. IPA made with a ridiculously large amount of Mosaic cryo hops

Jalapeno Blonde (ABV 5%)

Blonde Ale made with real Jalapeno peppers. Seeds removed so we retain all the flavor and none of the heat

Smoked Rye (ABV 7%)

25% malted rye 25% flaked rye

Down 2 Earth DIPA (ABV 8.2%)

Big, strong double IPA a
Blood Orange Pale (ABV 6%)
Pale ale with blood Orange added

Sound Brewery-Poulsbo

Tres Desparados (ABV 4.9%)

This classic Mexican style lager uses a late hop addition to give a hint of lime aroma and flavor.

DilemmaZone (ABV 8.0%)

This XXXtra dry belgian style triple drinks easy, crisp and clean, but is satisfying like a Belgian style tripel.

Cave Bear (ABV 10%)

Our 10% ABV Belgian style imperial stout with chipotle peppers and vanilla.

Monk's Indiscretion

Dry hopped, and fermented with an aromatic Belgian yeast strain, Monk's Indiscretion has an intense tropical hoppy aroma and flavor, with balanced bitterness, and is scarily drinkable for such a strong beer.

Sound To Summit Brewing-Snohomish

Apex IPA (ABV 7.5% / IBU 80)

Apex IPA pours a beautiful straw color with a nice, white head of foam. Packed with Citra and Simcoe hops, this beer is loaded with flavors and aromas of bright citrus, tropical fruit, and ripe melon. An assertive bitterness stands up to a strong ABV. Apex IPA is sure to please any hop head in your mix.

Above the Clouds Juicy IPA (ABV 6% / IBU 45)

Citra, Mosaic, and El Dorado hops are the heros of this beer, we just put them all in one place. Above the Clouds opens up with aromas of citrus, star fruit, and ripe cantaloupe so juicy that you just want to bite it. Flavors of orange and pineapple carry throughout the body. Easy drinking with a mild bitterness and lingering grapefruit note make Above the Clouds Hazy IPA the perfect beer to start your day.

Day Sailer Pilsner (ABV 4.7% / IBU 25)

Crystal Clear and perfectly balanced, Day Sailer Pils is a built like a true German Pilsner. This beer was brewed with traditional German hops and yeast and lagered for a full 8 weeks to stay true to style. A delicate herbal and spicy hop character carries from nose to palate propped up by a mild pilsner malt sweetness. Dry, crisp, and refreshing, Day Sailer Pils was designed for hot summer days in the woods or on the water.

Spada Farmhouse Brewery-Snohomish

French Creek Saison (ABV 5.5% / IBU 18)

French Creek is a rustic French saison with the classic herbal/floral hop character. We keep the malt bill simple enough to let the yeast character shine through, while still maintaining enough backbone to balance the beer.

Forte Peach Sour (ABV 5.8% / IBU 8)

Forte starts with our golden sour base, which is composed of Pilsner, Aromatic, Spelt, and Chit malts. The base is aged 10 months in red wine barrels before being racked on top of fresh peaches for 1-3 months. (8 IBU/5.8% ABV)

The Bear Belgian Dark Strong (ABV 7% / IBU 35)

The Bear features all of the great flavors associated with Belgian dark ales. Subtle spiciness from the abbey ale yeast, and prune, fig and raisin flavors from Special B malt. Chocolate, coffee, and toffee round out the profile.

(SAT & SUN) Juniper and Juice Saison Brett (ABV 5.2% / IBU 12)

This beer is fermented normally in stainless steel before being transferred into Skip Rock Distillers Gin barrels. The beer is aged for 6 months in the barrel, with pureed blood oranges added at the beginning and end.

Steam Plant Brewing-Spokane

Strawberry Sour (ABV 4.8% / IBU 5)

Dominated by tart strawberry flavor, this kettle soured beer is all about the fruit. We added hundreds of pounds of strawberries to produce a liquid strawberry experience like no other.

Firebox IPA (ABV 5.8% / IBU 69)

A traditional IPA with Cascade hops reigning over a crisp malt flavor, easy drinking and not too bitter, a good choice for those looking for hoppy beer without any extras.

Double Stack Stout on Nitro (ABV 6.4% / IBU 34)

Robust stout dosed with real bourbon vanilla, has a smooth chocolate and espresso flavor. The limited release nitrogenated version offers an even smoother taste and creamy head.

Blood Orange Pale Ale (ABV 5.4% / IBU 32)

Pale ale brewed with Cascade and Citra hops and infused with organic blood oranges. A refreshing ale with an orange aroma, semi-sweet citrus flavor and mild bitterness.

Jalapeno Ale (ABV 4.6% / IBU 7)

This light golden ale has a spicy secret it whispers to the nose and fully divulges to the palate. Full of jalapeno flavor and heat. This light golden ale has a spicy secret it whispers to the nose and fully divulges to the palate. Full of jalapeno flavor and heat.

Stones Throw Brewery-Bellingham

Neighborhood IPA (ABV 6.2% / IBU 70)

The classic C-hops combination of Chinook, Cascade, and Centennial hops blend to craft a well-rounded Northwest favorite. Dry-hopped for a prominent floral and citrus aroma, the sturdy malt backbone goes well with its dry, piney, and bitter taste. We raise one to you - our neighborhood!

Raincountry Liquid Sunshine Lager (ABV 5.3% / IBU 23)

Our flagship and award-winning light Pilsner-Style Lager hosts the scent of rising bread dough and spicy herbal hops. The dry Pilsner malt backbone, complemented with an easy bitterness will shine light after the rainy Northwest winter.

Two-Dollah Porter (ABV 5.7% / IBU 25)

Flavors of rich and lightly burnt black and chocolate grains are characters balanced between malty-sweetness and minimal hop flavors. This beer is substantially more technical than the mountain biking trail it is named after.

Citra Down, Bottoms Up IPA (ABV 5.7% / IBU 60)

This IPA with a golden tan body is loaded and dry-hopped with Citra and Cascade hops. Mango and melon fruit flavors balance out the slight strawberry aroma. The light and semi-sweet golden and tan body from the special Skagit Valley Triticale malt has hints of caramel, perfect for a hoppy summer IPA.

Stoup Brewing-Seattle

Cervecita Mexican Lager (AV 4.8% / IBU 14)

Our Mexican Lager is perfect for sunny days on the patio or the beach...preferably in flip flops. Since we can't guarantee sunny days in Seattle, we kept this lager light and bright and irresistibly crushable, sunshine not required. Salud!

Berliner Weiss (ABV 3.8% / IBU 5)

This is our take on a classic, German-style sour wheat beer. A style dubbed the champagne of the north by Napoleon's troops; this beer is a clean, tart, thirst quencher. Try it with Raspberry syrup!

Bavarian Hefeweizen (ABV 5.0% / IBU 13)

Close your eyes, take a sip of this beer and you're sure to be transported to a tree-lined, sun-speckled biergarten in Munich. We honor tradition by brewing this beer using decoction mashing techniques and fermenting with a German yeast strain that imparts prominent banana and clove notes. The wheat gives this beer a crisp, slightly tart, refreshing finish. AWARDS: 2016 Gold Medal-WA Beer Awards, 2015 Silver Medal-WA Beer Awards, 2014 Gold Medal-WA Beer Awards

(FRI) Darker Fields Weizen Doppelbock (ABV 8.7% / IBU 23)

We brewed this dark wheat beer with our friends from Holy Mountain using traditional German decoction methods. The malt bill is all Weyermann grain and it was fermented with Andechs Wheat yeast imparting aromas of banana and clove. Velvety and rich with a touch of chocolate, this beer is made to share with friends.

Our Newest, Freshest IPA

We haven't brewed it yet but it is hoppy and it is fresh!

Sumerian Brewing-Woodinville**Holy Water Citra IPA (ABV 5.5% / IBU 45)**

2016 Silver Award winner at WA Beer Awards. A must try that is very well balanced. This beer is showcasing one of the Northwest's favorite hop, CITRA! A clean and crisp malt body boasts a delicate balance with our signature heavy handed late hopping addition.

Hopruption Double IPA (ABV 8.0% / IBU 95)

Multi-award winning Double IPA: 2016 Silver Winner at WA Beer Awards, Double Gold Winner in 2017 from SIP Magazine, and a 2018 Bronze Winner at WA Beer Awards. This beer is hop loaded from start to finish with a base of Cascade and Centennial. Then we double dry hop it with Mosaic and Citra which creates a rich mouthfeel and clean balance.

HYSTERIA HAZY IPA (ABV 5.8% / IBU 45)

Tinged straw color with a massive haziness in glass. Touched with a slight bitterness in the boil. We then shifted our focus to the hops that would give it the most flavor we could! Late whirlpool hopping of Mosaic and a sprinkle of Cascade add to the early mouthfeel. We then added many more Mosaic hops to the multiple dry hopping sessions. Giving the beer an intense tropical, citrus flavor of that wonderful showcased hop.

Ten Pin Brewing-Moses Lake**Groove Pineapple Wheat (ABV 5.8% / IBU:25)**

This ale is the result of our collaboration with the Moses Lake band, Dimestore Prophets. The beer takes the easy drinking smoothness of an American wheat ale, adds just enough Mosaic hops to brighten it up with tropical fruit aromas, and takes it home with a fresh pineapple squeezed into every case.

(FRI) Pink Guava Gose (ABV 5.3% / IBU 10)

Bright, pink, and tart with refreshing tropical fruit! This beer features the unique tropical flavors of pink guava which combine pleasantly with the usual salt, coriander and lemony tartness of a gose.

(FRI) Bruty Pebbles (ABV:6.1% / IBU 60)

Bruty Pebbles is a Brut IPA brewed with and dry hopped with Strata hops. This beer has a very dry finish and champagne-like carbonation. The hops add aromas of passion fruit, strawberry, pineapple, and underlying dankness.

(FRI) Snake Eye Stout (ABV 6.3% / IBU 33)

This stout is a thick, rich delectable nectar. Silky oats and subtly sweet milk sugar complement roasted barley malt notes of chocolate and coffee.

(FRI) My Girlfriend at the Time (ABV 7.7% / IBU 50)

My Girlfirend at the Time is a tribute to all the ex-girlfriend anecdotes from a brewery employee. This beer features the same malt bill as our Angle Amber, but taken up a notch for higher ABV. You will still get notes of caramel and roast, with a more distinct bitterness. This beer also has notes of vanilla, butterscotch, and slight coconut from the addition of yellow birch.

(SAT) The Future is Cream Ale (ABV 6.3% / IBU 30)

A pre-prohibition cream ale that was brewed for International Women's Day. This is a style that was born in America and utilizes corn flakes, so there is a slight corn aroma. Hop aromas come from the Pink Boots Society's proprietary hop blend. You'll find aromas of orange, pineapple, slight coconut, and an herbal hint.

(SAT) Mandarinina Blonde Ale (ABV 5.6% / IBU 19)

A light, refreshing everyday drinker that's perfect for a summer day in the sun. This version gets a flavor boost of orange and citrus from Mandarinina Bavaria hops and sweet orange peel.

(SAT) Head Pin IPA (ABV 7.1% / IBU 62)

This gold medal winning American IPA is a strong, pleasantly bitter ale showcasing the mango and earthy pine flavors of Mosaic hops blended with the citrus and dense fruit flavors of Centennial and Citra hops.

(SAT) Groovier Wheat Wine (ABV 10.6% / IBU 37)

Groovier is an amped up version of Groove Pineapple Wheat Ale. This Wheat Wine will remind you of sipping piña coladas on the beach. The white ash adds notes of vanilla and marshmallow, adding to the aromas of toasted coconut and pineapple.

(SAT) Barrel Aged Black Eyed Katy (ABV 11.4% / IBU 50)

Brett Barrel Aged Black Eyed Katy – A thick, rich, very complex beer including flavors from the original imperial stout, the wood and wine of French oak barrels, and the contributions of wild yeast and bacteria. A hint of tartness from lactobacillus delbrueckii nicely balances the sweetness of the original imperial stout. Strong flavors of dried stone fruits, raspberries, and chocolate meld with the leather, horse blanket, and barnyard funk from the brettanomyces bruxellensis. This beer reveals itself slowly, changes over time, and showcases different characteristics each time you enjoy one.

(SUN) Bowlers n Mash (ABV 5.9% / IBU 35)

This beer is a brain bender! If you close your eyes and take a drink, you might think you are drinking a traditional dry Irish Stout. Our blonde stout has all the flavors and aromas of a stout- coffee, chocolate, and roast, but none of the dark malts.

(SUN) F Bomb Groove (ABV 5.4% / IBU 18)

F Bomb is the fruit-centric cousin of Groove. This version is tarter than original Groove because of all the fruit additions. You'll notice aromas of passion fruit, tangerine, pineapple, and strawberry.

(SUN) Cape of Good Hops IPA (ABV 6.8% / IBU 55)

IPA that utilizes new kid on the block, South African hops. Dry hopping at 2 lbs/barrel features African Queen and Southern passion, which impart aromas of passionfruit, guava, gooseberries, melon, with hints of tomato. We also used a kveik yeast strain, which adds aromas of stonefruit and pineapple.

(SUN) Ball Return Sour Brown (ABV 4.8% / IBU 5)

Ball Return is a kettle soured brown ale. This beer has estate malt that adds notes of toasted graham crackers and toffee. The aromas will remind you of fresh off the griddle pancakes with lemon curd. The acidity is bright and refreshing, but still balanced from the addition of lactose.

The Hidden Mother Brewery-Liberty Lake

Pine Tree Saison (ABV 5.5% / IBU 14)

This complex yet light organic saison which carries funk from the beginning to end. Halfway through the boil we ran the hot wort through a ponderosa pine (that we cut down the morning of the brew)

for 45 mins. The tree adds light pitch to compliment the pepper, and just ties all of the beer flavors together.

Hopafari 644 IPA (ABV 5.6% / IBU 60)

This Organic beer rocks! This is part of the HBC research program, which entails using hops that are not available to the public, and only a small set of breweries are selected to research with the Yakima hop growers. As these are not previously released hops, the descriptors and recipe pioneering lands on the selected breweries, the beers come out exactly as the name says: experimental. 644 represents the lot it was grown in, and this is beautiful, fruity, danky and delicious!

Citra Simcoe IPA (ABV 6.2% / IBU 74)

All that a beer snob needs to know is that this beer is 100% ORGANIC FLOOR MALTED MARIS OTTER!!! Coming in at 6.2%, this beer (punctuated with the citrus and fruit forward aromas) carries the California yeast and grain flavor so beautifully, that one of these is never enough. Easy drinking beer, that takes us back to the basics of why we love IPA's.

Art is not punctual Serrano infused coffee stout (ABV 7.4% / IBU 12)

This light bodied organic beer is infused with a perfect balance of cold brew coffee. The combination of light rye spice and the texture of cold brew, make this beer a refreshing and enjoyably crushable winter day ale. Perfect substitute for a mid day coffee. There is a Serrano variation available, the coffee being roasted by our own Spokane roaster Mark Camp, at Anvil Coffee. The beans were carefully sourced to work with the heat of the Serrano.

Cute Lil' Thang Saison (ABV 4.6% / IBU 10.3)

This Organic Beer is exactly what the name describes, just a cute little beer! Not only is this stylistically true to a Saison, it is extremely crushable in every way! Originally these beers were built for the farm workers to enjoy during the blistering heat in the farm fields, and this beer represents just that. From the light straw profile on the tongue, to the clean Belgian pale ale-ish finish, this beer is easy to drink down in copious quantities. This is a brewer's beer!

Pomegranate Lime Conferment (ABV 5% / IBU 8)

This Beer is refreshing. Pom/ Lime Saison with lacto is all that needs to be said. Worm salt on the rim.

(FRI & SUN) Smoked Red (ABV 5.6% / IBU 44)

Those that drink and love amber or red beers, will salivate at the thought of this beer after tasting it. Coming in at 5.6% abv, this organic beer has smoke on the nose, that immediately dissipates and is replaced by complex, sharp and to the point malt characters. After swallowing, the refreshing beer then goes back to a light smoke finish, just subtle enough to pair with most dishes.

(SAT) Moel Infused Smoked Red (ABV 5.5% / IBU 44)

This organic Beer is a lightly smoked red infused with morel Mushrooms. Amazing!

(SAT & SUN) Schwarzbier (ABV 6.2% / IBU 14)

This is a beautiful dark lager. 7.5 weeks of fermentation and 3 months of collaring. Awesome!!!

Three Bull Brewing-Snohomish

Belgian Golden Strong Ale (ABV 8.2% / IBU 30)

Brewed with German 2-row malt, English Ken Goldings hops and fermented with Belgian Ardennes yeast. This beer screams European!

Racked Blackberry IPA (ABV 6.2% / IBU 65)

A refreshing medium bodied beer with hints of bitterness packed with flavor and a subtle blackberry finish.

Blood Orange X (ABV 6.3% / IBU 57)

The star of our Spring release beer is the distinctive blood orange. The ruby colored flesh of the blood orange is a perfect compliment to the RED X Malt use to brew this beer. Expect lots of bright citrus notes from the real fruit infusion. Developed with a go big or go home, take no prisoners, approach.

Toasted Marshmallow Porter (ABV 5.6% / IBU 34)

This beer has campfire smoky chocolate flavor with semi sweet marshmallow finish. Like sitting around a campfire roasting marshmallows and drinking your favorite Porter!

TB Hazy IPA (ABV 6.5% / IBU 4)

HAZY IPA. This juicy combination of overly aromatic hops, a soft, pillowy body and a restrained bitterness add up to a superior flavorful IPA.

Three Magnets Brewing-Olympia

O-Juice DIPA- with extra pulp! (ABV 8.2%)

Like a freshly squeezed orange, O-Juice DIPA is brewed for Oly Taproom's Anniversary party and features huge dry hop doses of Citra, Amarillo, and Comet hops.

'Barb- Tart Table Farmhouse with Rhubarb (ABV 4.3%)

Rhubarb Farmhouse ale featuring Linc Malting of Spokane, WA and rhubarb from Richter Family Farms in Puyallup, WA.

(FRI) Autumnal Solera (ABV 8.2%)

Our roasted rye farmhouse ale. Mixed culture fermentation and a blending of multiple vintages through a "solera method" blends barrel aged farmhouse ale with fresh. Tart and tangy with a touch of bakers chocolate in the nose and palate.

(SAT & SUN) 3Mag Sun IPA (ABV 6.3%)

The perfect IPA for the return of the sunny season, SUN IPA has bright notes and a touch of citrus from the ddh additions of Citra, Chinook, and Centennial hops.

Timber Monster Brewing-Sultan

(SAT & SUN) Timber Monster IPA (ABV 6.8% / IBU 88)

Northwest style dry hopped IPA, Magnum & Simcoe hops add an earthy citrus aroma, Centennial and Citra hops add citrus and floral notes.

Brewer's Blood Hibiscus Pale Ale (ABV 9% / IBU 65)

A crisp clean pale ale fermented with Hibiscus Flower for a bright tart finish

Tree Knocker Coconut Milk Chocolate Stout (ABV 6.4% / IBU 21)

Smooth rich milk stout with a silky chocolate and coconut finish.

Sultan Savage Double IPA (ABV 8.3% / IBU 107)

A true savage of a hopped double IPA with all the Mosaic hops!

Trap Door Brewing-Vancouver

Glowed Up - NE-Style IPA (ABV 6.8%)

NE-Style IPA, DDH with Citra, Simcoe, and Amarillo. Bright, juicy, tropical, citrus.

ISSA TRAP - NE-Style ISA (ABV 5.2%)

Issa NE-Style ISA. Dry hopped with Galaxy, Citra, and Cashmere. Fruity, tropical, crushable.

Popular Culture - NE-Style DIPA (ABV 8.5%)

NE-Style DIPA. DDH with Citra, Mosaic, Nelson, and Galaxy. Dank, Tropical, Juice Bomb!

Interiority - BA Imperial Stout (ABV 11.5%)

Imperial Stout aged in Westward whiskey and rum barrels, then conditioned on Madagascar vanilla beans and roasted cacao nibs. Chocolate, vanilla, roasty.

Untitled #3 - Mixed-Culture Sour Ale w/ cherries (ABV 7%)

Untitled #3 is a blend of Flanders-style ale aged in red wine barrels and a golden sour aged in bourbon barrels, then re-fermented on 3 varieties of sweet cherries.

Farmville - Brett Saison w/ Peaches & Apricots (ABV 6.3%)

Farmville is a Brett Saison fermented on peaches & apricots. Big stone fruit aroma with some subtle brett funk and earthiness, and a dry finish.

Triplehorn Brewing-Woodinville**Bloodgeon Blood Orange Wheat (ABV 4.8% / IBU 18)**

American wheat ale infused with the subtle raspberry like citrus notes of blood oranges with a light and smooth wheat body.

N2Kpils Pilsner (ABV 5.8% / IBU 29)

A light and clean drinking pilsner with notes of biscuit, finishing clean with a subtle honey sweetness.

N2Kpils Pilsner (Randle) (ABV 5.8% / IBU 29)

A light and clean drinking pilsner with notes of biscuit, finishing clean with a subtle honey sweetness, "Randed" through different fruits each day.

Intervention Imperial IPA (ABV 8.8% / IBU 80)

Full bodied and smooth balanced malt flavor. With bold citrus notes. Keeps you coming back for more.

Solar Cross Session Hazy IPA (ABV 5.5% / IBU 40)

Refreshingly light and bright with notes of fresh citrus!

(FRI) Nihilism Barrel Aged Imperial Milk Stout (ABV 10% / IBU 69)

We take our Nemesis, Imperial Milk Stout and age it in Whiskey Barrels for the better part of a year! The deep coffee and chocolate notes are accented by creamy milk sugar and rounded off by the smooth taste of Oak and Whiskey.

(FRI) Bygg Vin Barleywine (ABV 12% / IBU 80)

Strong notes of caramel and toffee accompanied by flavors of citrus, oak, and bourbon. Aged in our bourbon barrels

(FRI) Mystic Belgian Dark Strong Ale (ABV 10.5% / IBU 40)

Malty sweetness with esters of spice and light phenols. Caramel, Plum, and mild Spice notes.

(FRI) Wicked Pissah (Blood Orange Cask) (ABV 7% / IBU 43)

Hazy New England-style IPA with notes of tropical fruit and a rich foamy head. Cask conditioned with blood orange

(FRI & SAT) Brink-182 Hoppy Punk Rock IPA (ABV 6% / IBU 60)

A refreshingly juicy IPA that is slightly hazy in appearance and is highlighted by distinct aromas and flavors of pineapple and grapefruit. The beer is also rounded out by an assertively hoppy finish.

(FRI & SUN) Outstanding Oatmeal Porter (Peanut Butter Cask) (ABV 5.8% / IBU 32)

Light Cocoa and mild coffee notes. Very smooth biscuit oats. Cask conditioned with peanut butter.

(SAT) Eternal Peaches Imperial Barrel Aged Farmhouse Ale (ABV 12.5% / IBU 20)

Imperial rye farmhouse ale fermented with peaches and barrel aged in chardonnay barrels.

(SAT & SUN) Stupid Monk-e Belgian Tripel (ABV 9.5% / IBU 32)

Sweet and Spicy, with strong notes of clove and honey, and subtle esters of banana and orange peel. Brewed using local honey.

(SUN) Wicked Pissah New England-style IPA (ABV 7% / IBU 43)

Hazy New England-style IPA with notes of tropical fruit and a rich foamy head.

Twelve String Brewing-Spokane Valley**Key Lime Krush (ABV 4.5% / IBU 16)**

Crisp, clean and refreshing Kolsch style beer with the delicious flavors and mild tartness of Key Lime. The ultimate Summer style lawnmower beer. So very good.

Smash Hit Comet Pale Ale (ABV 5.7% / IBU 50)

Single Malt Single Hop Pale Ale with the very interesting Comet Hop. Very nice citrus character in a lighter bodied beer. Delicious and will have you coming back for more.

Pineapple Jammin' IPA (ABV 6.4% / IBU 68)

A classic Northwest style IPA with Pineapple added at the end of the boil. The sweetness of the Pineapple is fermented out leaving a nice subtle Pineapple flavor along with loads of flavor and aroma from the Cascade and Centennial hops. Try it you will be pleasantly surprised.

Volume 1.2 Whiskey aged Imperial IPA (ABV 8.3% / IBU 120)

Our First Anniversary beer from 2012 was one of our most popular beers ever. Due to unrelenting demand for more we recreated this beer using all the knowledge we have gained over the ensuing 7 years and all we can say is WOW! This beer is a must try.

Alternate Tuning Imperial IPA (ABV 8.5%)

A very unique Tart Imperial IPA Blended with Non Tart Imperial Whiskey Barrel Aged IPA. Sound Strange? Wait till you try it. The unique combo of the barrel and the lacto bacteria used to create the tartness combine for what many people say is the most unique cocktail they have ever had. This beer is so GOOD!

BDCDD (ABV 9.5%)

Bourbon Barrel Aged Double Chocolate Double Stout. Need we say more? 9.5% ABV

Volume 6 Tequila aged Double Stout

Our 6th Anniversary beer aged in Tequila barrels for 2 years. If you like Tequila this will be your new love. Very smooth with great flavors from the barrels. Not enough O's in SMOOOOTH to describe this one.

Two Beers Brewing-Seattle

Southern Resident IPA (ABV 6.4%)

Southern Resident Killer Whales are the only killer whale population in North America to be classified as endangered. With this IPA, hopped with salmon-safe Chinook hops, we hope to support the recovery of these incredible whales and encourage stewardship of the Salish Sea.

Fall Line (ABV 11% / IBU 77)

The biggest of stouts, Russian Imperials were born out of the cold north and the Russian court's desire for rich, dark brews. Ours is a deep, multilayered one. Aged in brandy barrels for six months, a smooth body carries immense flavor of coffee, chocolate, and barrel-aged complexity.

(FRI & SAT) Summer Camp (ABV 6.8% / IBU 27)

Summer Camp IPA is blue skies, grass-stained knees, and singing around the campfire all summer long. With bright berry tartness and a pleasantly hoppy aroma, it reminds you that sometimes it's important to get away and just have some fun.

(FRI & SAT) And Justice for Ale (ABV 5.5% / IBU 55)

(SAT & SUN) Overhang Imperial Porter (ABV 10.5% / IBU 61)

Ushering in the cooler days of autumn, overhang is aged in Bourbon barrels for six months, maturing into a smooth blend of roasted caramel, vanilla and molasses, topped off with a rich tan head.

(SAT & SUN) Field Day IPA (ABV 6.6% / IBU 57)

Juicy, bright and full to the brim with Citra hop aroma, this easy-drinking West Coast IPA starts clean and finished with quenching notes of mandarin and tangerine. So have a Field Day with us, and enjoy today's adventure down to the last citrusy drop.

Urban Family Brewing-Seattle

Mantra Imperial Mango Sour Ale with Citra Hops (ABV 8%)

Our over-the-top Alphonso mango imperial sour ale, excessively dry-hopped with Citra. Bright in color with massive fruit character.

Forbidden Sorcery Passionfruit Black Sour Ale (ABV 7.5%)

Boasting dark notes of chocolate, brightened up with passionfruit. Delightfully rich and complex body.

Vernal Bloom Oak Aged Sour Ale with Nectarines (ABV 6.5%)

A blend of golden sour ale aged in red wine barrels from our cellar, blended atop 1,000lbs. of nectarines from Collins Family Orchards. This quite tart blend leads with stone fruit, and melds harmoniously with subtle notes from our mixed culture fermentation.

Guava Dawn Pink Guava Sour Ale (ABV 6.5%)

Pink guava sour ale with a touch of complexity from our house Saison yeast. Light and tropical.

Island Crusher Pineapple, Passionfruit & Pink Guava Sour Ale (ABV 6%)

A refreshingly tart combo of tropical fruits perfect for summer.

Sacred Arrow Imperial Raspberry Sour Ale (ABV 8%)

Huge aromas of raspberry jam, with a not-so-subtle tartness, finishing clean and bright.

Lone Druid Oak Aged Golden Sour Ale (ABV 7%)

Golden in color and rich in malt complexity, this sour ale was aged in oak for almost one year exactly with a variety of different wild yeasts and lactic acid producing bacterias. Loaded with oak flavor, Lone Druid provides a full bodied experience with a smooth finish. The refreshing acidity showcases the fruitiness of apricot and orange flower honey with some subtle cherry and berry notes.

Shark Dank Hazy IPA (ABV 6.5%)

Today we're here to present our recent IPA: Shark Dank. We really saw a gap in the market for a hazy IPA, packed with Simcoe, Amarillo, and Citra. We hold several patents over the luscious combination of flaked malt, with additional investments from hops we placed in the whirlpool. We're showing year over year growth in hype, and plan to be in 100,000 mouths in the next five years. So what do you say, Beer drinkers? Who's up to invest your tastebuds in this exciting new venture?

Waddell's Brewing-Spokane**Zest Coast IPA (ABV 7%)**

This is a Citra, Mosaic and Simcoe hop bomb of an IPA! All late editions of hops in the boil and then double dry hopped to create this fruity, juicy, hazy IPA!

Walking Man Brewing-Stevenson**Hurricane Wheat (ABV 4.8% / IBU 28)**

This beer is based on the Hurricane cocktail. Wheat ale with passion fruit, orange, and lime with a touch of grenadine.

Cherry Stout (ABV 7.2% / IBU 35)

This complex brew offers big, chocolate, coffee flavors that mesh beautifully with sweet, rich cherries in this unique twist on our classic Oatmeal Stout.

Flip Flop Pilsner (ABV 5.4% / IBU 25)

This brewery favorite is made with 100% imported German malts and Czech Saaz hops. Light, crisp and refreshing!

Wander Brewing-Bellingham**Right Here Right Now IPA (ABV 6.3%)**

Fermented on citrus zest and dry-hopped with Citra and Mosaic. "RHRN" explodes with citrus aromatics along with undertones of fresh melon and stone fruit. Light grapefruit rind-like bitterness cuts through a soft malt bill fortified with flaked oats, red wheat and honey malt. **(FRI) Act One (ABV 8.2%)**

Act One is a 100% coolship-captured spontaneously fermented Kriek-style lambic beer aged on Balaton Cherries. Dry with smooth cherry character and deep Brettanomyces funk.

(FRI) Earlybird (ABV 9.6%)

We wake up Earlybird once a year after it's long deep slumber in bourbon barrels. This sticky, sweet, bold, and fully refreshing imperial stout is brewed with lactose, house made dulce de leche, oats, and coffee.

(FRI & SAT) Mango Antlers IPA (ABV 6.6%)

Late kettle cryo additions of Amarillo and Idaho 7 join heavy dry hopping with Sabro and El Dorado to bring big tropical island fruity aromatics enhanced by the addition of mango in the fermenter. Big delicious sensations of (you guessed it!) mango, coconut, orange julius, and passion fruit.

(SAT) Plum Bob (ABV 7.4%)

AMERICAN SOUR ALE AGED IN OAK FOEDERS WITH PLUMS. Plum Bob spent 9 months aging in an American oak foeder on 500 lbs. of whole plums from CLS Farms in Washington's Yakima Valley. Fruity and tart, plums on the nose giving way to notes of strawberry, kiwi, oak. Crisp, effervescent, sour.

(SAT) Wild Warehouse (ABV 6.8%)

Glowing golden orange hued farmhouse ale aged nine months in Chardonnay barrels. Spiced with Slovenian and British hops. Nectarine, fresh apple, pear, clover, tart.

(SAT & SUN) Lightning Flash IPA (ABV 6.2%)

Just released! Bursting with juicy Amarillo and Centennial hops layered upon the foundation of flaked oats and wheat.

(SUN) Correspondent Export Stout (ABV 6.4%)

Dark chocolate and roasted malts exported from foreign lands to your glass. Pours black as night with chewy satisfaction and a thick creamy off-white head.

Watts Brewing-Bothell

The Leafcutter (ABV 5.1%)

A crisp, pale beer inspired by the ales of Koln, Germany. We took the precision of this classic German style and adapted it to the American palate with PNW hops, producing a beer of surprising depth and nuance for such a refreshing style.

Red Mason Rye (ABV 5.3%)

Our signature rye ale features the earthy and faintly spicy quality of malted rye, interwoven with Yakima-grown Mt Hood hops. The result is a malt forward, yet dry balance with subtle fruit-like fermentation character and moderate hop bitterness.

Apian IPA (ABV 6.0%)

Our rotating line of IPAs is all about hops. Each release showcases a different blend of hops over a crisp, dry bed of pale malt. Join us on this odyssey of hop flavor to explore the finest varieties from the Yakima Valley and every corner of the globe.

Wenatchee Valley Brewing-Wenatchee

Trout Stout

Our stout is brewed in the Irish style with five different grains. The dark roasted malts add flavors of coffee and dark chocolate. Don't let the color fool you, this beer is big on malty flavor. There's nothing fishy about this stout!

Raspberry Wheat

Don't be fooled by the fruit, this raspberry wheat packs a punch! This modern take on a wheat beer serves up the perfect balance of fruit, sweet crystal malt, and smooth wheat. This beer is best enjoyed in the sun, having fun with friends. WVBC's raspberry wheat will have you craving more!

Snowblind White IPA

Brewed for everyone, Snowblind White IPA is light and crisp. We combined the principles of the American style IPA with Belgian wit beers, and added fresh blood orange zest and coriander to make for a truly unique beer.

Lazy River Lager

We've taken a traditional style of beer and applied untraditional techniques to create a unique craft lager. Our lager has faint aromas of lemon, banana and slight melon along with a light body that is malty and bready. Pleasantly hoppy, balanced, golden and exceptionally smooth. Best enjoyed on a sunny day floating a lazy river. Have a sip. Have a gulp. Have another.

Western Red Brewing-Poulsbo

Main Line Red (ABV 5.5% / IBU 26)

A malty and slightly sweet amber with biscuit and caramel notes that is sure to be enjoyed by most any beer drinker.

Spring Board Kolsch (ABV 4.5% / IBU 24)

A crisp, clean, light beer with fruity notes and noble hop aroma.

(FRI & SAT) Tripple Buck IPA (ABV 9.6% / IBU 76)

A smooth, sweet, warm IPA with a firm bitter that lingers.

(SAT & SUN) Single Buck IPA (ABV 6% / IBU 76)

A citrus forward IPA with strong citrus aroma and a firm bitter finish.

Wet Coast Brewing-Gig Harbor

Sneak Thief Milk Stout (ABV 5.2% / IBU 28)

Sweet Stout (with lactose); Our Milk Stout holds nothing back. We combine all the necessities, Roasted Barley, Chocolate Malt and Rolled Oats. Afterwards we add a serious dose of lactose (milk sugar) which give this stout it's silky sweet finish.

Wet Coast Cream Ale (ABV 5.0% / IBU 28)

Cream Ale; Light, Crisp and Refreshing; Our cream ale is smooth on the palate thanks to a malt bill featuring Flaked Corn and Honey Malt. This extremely quaffable ale is then finished with Willamette hops.

(FRI & SAT) HELLES LAGER (ABV 4.9% / IBU 20)

Munich-Style Helles Lager; Sometimes it's the simplest things in life that can be the most rewarding. Case in point, the humble Helles Lager. Pilsner malt, Mt. Hood hops, Gig Harbor's finest water, and Lager yeast. Four ingredients...bright, crisp, and satisfyingly refreshing...that is all.

(SAT & SUN) Moving Day IPA (ABV 6.4% / IBU 60)

Moving Day IPA is packed with resinous/citrus/tropical flavors and aromas thanks to 4 different hop varieties and is balanced by its solid malt bill featuring Munich and Crystal malts.

(SAT & SUN) Whisper Sister Hazy Pale Ale (ABV 5.5% / IBU 38)

Hazy Pale Ale; An easy drinking pale brewed with a hefty dose of oats. Vermont IPA yeast brings the haze and bolsters the tropical and citrus notes of El Dorado and Falconer's Flight hops.

(SAT & SUN) Line Jumper IPA (ABV 5.7% / IBU 50)

India Pale Ale; Line Jumper gets its name from boats smuggling liquor across the Canadian border into the US during prohibition. Accordingly, this hop forward ale toes the line between styles and swiftly smuggles citrus and fruity notes across your palate into IPA territory when the time is right.

Columbus, Eureka! Amarillo and Mosaic hops.

White Bluffs Brewing-Richland

Nectar of the Gods IPA (ABV 7.0% / IBU 70)

A Simple 2-Row Malt bill with a touch of wheat to allow the hops to shine. Packed with Citra, Columbus, Mosaic and Galaxy hops to deliver a juiciness and high drinkability. This was the gold Medal winner for 2017 Washington State Beer Awards.

Fans In Denial IPA (ABV 6.7% / IBU 70)

This IPA has light malt profile balanced with Simcoe & Citra hops and fruity yeast that yields high drinkability. 2018 Silver Medal Winner at Washington Beer Awards.

(SAT & SUN) Kaptain Kolsch (ABV 4.8% / IBU 18)

Nice rounded flavors with a honey malt accent for added character. This is the German summertime beer that is easy drinking and very refreshing. Hopped with Halletauer hops makes for a great malt/hop balance.

Whitewall Brewing-Marysville

(FRI) German-style Pilsner (ABV 5.6% / IBU 37)

While the Czech may have created the Pilsner, this is our take on the German version, traditionally called Pils. It is a dry, crisp lager with just a hint of light graininess on the nose and a clean and spicy hop character on the finish. Well suited for both aficionado and novice, consider it the Swiss Army knife of beer styles.

(FRI) German-Style Alt Beer (ABV 6.1% / IBU 42)

This take on a German Altbier, originating from Düsseldorf, has a decidedly baked bread aroma with notes of dark fruit. An assertive spicy German hop character balances the rich malt flavor. Our nod to the Old World.

(FRI) Cat Tracks Barrel Aged Winter Ale (ABV 7.2% / IBU 30)

Our malty winter ale, magnified by the soft chocolaty sweetness and nuttiness of Nutella. The bourbon barrel aging lends some background notes of brown sugar to round out the flavors.

(FRI) Bias Ply IPA (ABV 6.7% / IBU 57)

Our deviation from a West Coast IPA, placing more hops later in the boil for hop flavor rather than for bitterness. Light bread malt lends itself to a combo of peppery and grapefruit flavors. But the bright citrus aromas of lemon and bitter orange zest reign supreme. Hops: Amarillo, Columbus, Centennial.

(SAT) Princess and the Pins Belgian Golden Strong, aged on peaches and new American oak (ABV 9.5% / IBU 32)

A collaboration with Another Castle Arcade in Marysville for their 1 year anniversary. As apple and pear blossoms give way to growing fruit, this Golden Strong ale (whose stylistic inspirations come from the Flanders region of northern Belgium) will carry you from spring to summer. Don't let the pale color and bright aromas of pomme fruit deceive, it is a wolf in sheep's clothing. Weighing in at over 9% ABV and aged on oak and peaches, each sip offers new discoveries.

(SAT) Dormant Rye Rye IPA (ABV 6.8% / IBU 39)

A true NW style Rye Pale. The spicy-rye malt backbone holds up to a piney and bright citrus hop flavor and aroma. It's big enough to hold you over in the depths of winter and bright enough to pull you in to spring. Hops: Chinook, Centennial, Amarillo, Citra, Mosaic.

(SAT) Late Night Breakfast Oatmeal Stout (ABV 6.0% / IBU 38)

With a heavy dose of oats, this stout provides a cacophony of complex characteristics. A sweet aroma highlighted by chocolate and toffee notes, gives way to a nutty, rich-espresso flavor, finishing with a creamy mouthfeel.

(SAT) Backfire Pepper Pale Ale (ABV 5.5% / IBU 36)

A spin on our pale ale features an incredible array of pepper notes. Healthy doses of roasted jalapeños and Anaheim peppers give it a rich aroma brightened by citrus aromas from a Mosaic and Citra dry hopping. For the uninitiated, don't worry, it's not a burner. Salud!

(SUN) Sassy Lassie Irish Red Ale (ABV 5.4% / IBU 23)

The return of our award winning Irish Red. Our ode to the Emerald Isle. This classic Irish Red has a grainy sweet aroma with hints of toffee, while similar toasted bread and caramel flavors are balanced by the presence of a soft earthy hop character. Sláinte! 23 IBU 5.4% ABV

(SUN) BA Jaywalking Grandma Barrel Aged Imperial Milk Stout w/ Peppermint (ABV 9.0% / IBU 53)

Our Peppermint Imperial Stout collaboration with Middleton Brewing re-emerges. Having been aging for almost three months in a whiskey barrel, its flavors have rounded out and matured. The peppermint is still prominent but is now supported by brown sugar and vanilla notes imparted from the barrel. We welcome its emergence from hibernation.

(SUN) Ludicrous Speed - German-style Schwarzbier (ABV 5.1% / IBU 20)

Originating in Germany, the Schwarzbier may be black in color but its defining characteristic is in being light. Our version is made with ale yeast fermented at near lager temperatures which lends background dark fruit character, and the dark malt has been de-husked to remove harsh bitterness. All this combined with a soft mouth feel make this an approachable dark beer that doesn't exhaust the palate.

(SUN) Strawberry Fields Cream Ale with Strawberries (ABV 5.0% /IBU 17)

We brew this beer every summer for a light refreshing beer to quench the thirst of the hot summer. Strawberry puree is added to our award winning Cream Ale.

20 Corners Brewing-Woodinville

Proximity American IPA (ABV 6.8% / IBU 44)

This amazing expression of an IPA was brewed with 100% Washington bred and grown ingredients. Featuring Skagit Valley grown malts and Yakima Valley grown Simcoe, Citra, Loral, and Azacca hops, this beer is as beautiful as the region we live in. Be warned, rumor is that if this beer leaves the state, it will self-destruct.

(FRI) Old Works Russian Imperial Stout (ABV 9.9% / IBU 70)

Layers of rich caramel and toffee yield to dark chocolate covered pineapple and boozy richness.

(FRI) Strawberry Shortcake Berliner Weisse (ABV 3.5% / IBU 5)

The strawberry front on this puckery Weiss bier gives way to a briny, dry finish.

(FRI) Juicy Pale Ale New England style Pale Ale (ABV 5.5% / IBU 34)

Pouring a gorgeous hazy gold in the glass, this pale ale stars Citra and Ella hops that deliver notes of grapefruit, pineapple, and green herbaceous aromatics. A subtle malt character brings this beer to balance, making it incredibly drinkable.

(FRI & SUN) Ground Rush American IPA (ABV 6.2% / IBU 60)

A showcase of some of our favorite hops - Simcoe and Mosaic, Ground Rush is crafted with a simple malt bill and a clean yeast profile, allowing the hops to be center stage in this cornucopia of pine, citrus rind, and dank.

(FRI & SUN) La Push Vienna Lager (ABV 6.2% / IBU 16)

A crisp, refreshing lager perfect for summertime, La Push is named after one of Washington State's treasures and premiere surf spots on the Olympic Peninsula. Drink it, drink more of it, and then have another!

(SAT) Calypso Peach Sour (ABV 5.5% / IBU 5)

Robust sour wheat ale with notes of coconut from toasted hemp seed, and a bright yet subtle peach finish.

(SAT) Scud Runner Hefeweizen (ABV 5.3% / IBU 15)

Our take on a classic German wheat beer, Scud Runner's cloudy golden appearance stems from a large proportion of wheat in the grain bill, but what really makes this beer special is a unique German yeast that delivers flavors of banana, clove, and a hint of bubblegum. Dry body, low bitterness, and higher than average carbonation, all culminate into very refreshing experience.

(SAT) VagaBlonde Kölsch (ABV 5.5% / IBU 25)

Think of Kölsch like the ale equivalent of a pilsner: crisp, approachable, and extremely drinkable. Our Vagablonde is the perfect refreshment for outdoors activities or anytime you want to drink something simple with integrity.

(SAT & SUN) Barrel Aged Old Works Barrel Aged Russian Imperial Stout (ABV 11.1% / IBU 70)

We took our Old Works Imperial Stout, which is rich and boozy to begin with, and aged it in Bourbon barrels for several months, resulting in an intensely powerful treat with layered flavors of charred oak, Dutch cocoa powder, toffee, espresso, and vanilla.

(SAT & SUN) Zicatela Pale Lager (ABV 6.2% / IBU 16)

A refreshing pale lager infused with a special blend of peppers for a pleasantly spicy kick.

(SUN) Face Pom Gose (ABV 4.4% / IBU 12)

This collaboration with Crucible Brewing features pomegranates and is tart and refreshing

54-40 Brewing-Washougal

Kascadia Kölsch (ABV 4.8% / IBU 20)

Silver Medal Winner at 2018 GABF. A simple and delicate beer. It's remarkably crisp with notes of pear and honeysuckle.

Half Cocked IPA (ABV 6.5% / IBU 65)

Silver Medal 2018 Best of Craft Beer Awards. A citrus forward NW IPA brewed with Mandarina Bavaria and Citra hops then dry hopped with Galaxy. The bold aromatics of this light bodied IPA lead to lovely hoppy flavor without being overly bitter.

River Road Pilsner (ABV 4.5% / IBU 30)

Classic German-style pilsner with a nice hop bite. We brewed this beer with premium German malt and traditional noble hops that are true to style. The resulting beer is brilliantly bright and drinks crisp and clean with a light-medium body.

1862 Mexican Lager

Gold Winner of the 2018 Washington Brewers Festival. 54-40's Mexican lager is incredibly light bodied and drinks dry and crisp with a delicate touch of sweetness on the end. Best when served with a lime and drank by the ocean, but a kiddie pool works in a pinch.

7 Seas Brewing-Tacoma

Rude Parrot IPA (ABV 5.9% / IBU 75)

Loud, sassy, and relentless, the Rude Parrot has an insatiable appetite for hops! Brewed with Vienna, light Crystal, and a touch of Honey malt, this golden hued IPA is aggressively hopped with Simcoe and Citra hops. A big juicy, tropical fruit, citrusy hop aroma yields way to an off dry, pleasantly bitter finish.

7 Seas Pilsner (ABV 5.2% / IBU 32)

This NW Pilsner pays homage to those local brewers who came long before us, a shout-out to our home, the 253. Our NW spin on a classic pilsner-style lager. Brewed with NW Pale and Pilsner malt, hopped with Sterling and Cascade, this brew is 100% Washington. An extremely refreshing, dry, and crisp authentic Pilsner with that classic mineral, cracker like finish. Executed with precision, patience, and care, yielding a truly premium Pilsner.

Willie Maize Haze IPA (ABV 6.2% / IBU 55)

Flaked oats, wheat, and corn lend a soft, rounded mouthfeel to this unfiltered IPA, loaded with newfangled hop varieties – El Dorado, Mosaic, Idaho 7, and Meridian – for lots of juicy flavor and aroma.