RESPONSIBLY



BRANDY BARREL AGED BELGIAN QUAD

A Belgian-style quad quite regal in stature which was created through a one-half year maturation in five decade old American Brandy barrels. Barrels, who for five decades, silently absorbed the essences of residual sugars and prune-like character coupled with the subtleties of mellow oak tannins and rich, aged spirits. The Belgian nose finds wonderment in an American experience deftly crafted to be entirely unique.

ratebeer **OVERALL**

7 10 10 6 FR

STATS ABV 13% IBU 35 500 FL.OZ.

Pilsner, Munich, Caramel 80, Extra Special Malts:

Additional Fermentables: Dark Candi Syrup Hops: Liberty and Horizon

Units: Available in Bottle or Draught

Hors d'oeuvres (Maytag Cheese Stuffed Mushrooms, Duck Spring Rolls Pairings:

with Mango Chutney)

Cheese (Trappist Cheese, Brie)

Entrée (Grilled Ostrich, Venison Tenderloin, Leg of Lamb)

Dessert (Apple Crisp, Dark Cherry Cheesecake)



42°F RECOMMENDED POUR

ALSO AVAILABLE



HOPANOMALY

MÉLANGE À TROIS



APRICOT **AU POIVRE**



BLACK BETTY



BEITY

FATHEAD





