Tasting pass: $5. Discounted full bottles also available for $4 at the tasting. Nasher Museum Café open for dinner until 9PM, last seating 8 PM.

GAELIC ALE: Highland’s flagship beer is an exceptionally balanced American amber ale. Cascade and Willamette hops add a complex and delicate hop flavor and aroma to the rich malty body, which finishes with a slight touch of caramel sweetness.

SAINT TERESE’S PALE ALE: A golden pale ale graced twice with Cascade hops. Drawing through whole leaf hops and dry-hopping create a delicate citrus nose and an assertive American hop flavor. Balanced with a slightly malty body, it is fresh and crisp.

KASHMIR ENGLISH-STYLE IPA: An ale inspired by the beers traveling on 19th-century ships sailing from Britain to India, Kashmir has deep flavor and an assertive yet smooth bitterness. Kashmir’s nuances stem from a refined grain bill and six varieties of English and American hops.

BLACK MOCHA STOUT: Highland’s most robust beer is its biggest award winner. Relish the very malty body with rich toasted and bitter chocolate flavors, expertly drawn from dark-roasted barley. Black in color with a very clean finish and a moderate hop flavor.

RAZOR WIT BELGIAN WHEAT: This Belgian-style Wit, or “white” ale, is an unfiltered wheat beer brewed with traditional ingredients and a Highland twist. Wits are conventionally brewed with noble hops, pale malt, unmalted wheat, orange peel, and coriander. Light in color with a smooth body, Razor Wit is perfect for hot summer days and sultry summer nights. Razor Wit was recently awarded the 2013 "Grand Champion" by the USBTC in the Wit category!