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.

Rye Pale Ale: The South’s Original!
By using an exact amount of rye, a grain seldom found in other micro brewed beers, the Rye Pale Ale acquires its signature taste. Made with five varieties of hops and a generous amount of specialty malts, it offers a complex flavor and aroma that is both aggressive and well balanced.

Hopsecutioner IPA: ‘you may lose your hop head over this one!’
You love hops, you ask for hops, and Hopsecutioner delivers! This Killer IPA earns its title by being brewed with six different hops to create an aggressive, yet exceptionally well-balanced, beer. Expect citrus and pine on the nose with a beautifully bitter finish; a strong malt backbone keeps the bitterness in check.

Maggie’s Peach Farmhouse Ale: Just Like Grandma Use to Brew!
This refreshing summer offering has all the flavor and aroma of a freshly picked peaches (to the tune of 1,000 pounds per 100 barrel batch!) combined with the complexity of a well executed farmhouse ale. Some of you may remember Maggie’s older sister, Side Project Volume 7, one of Spike’s first first foray into farmhouse ales. This newest version is just as lovely, should age just as well and has the uniquely Georgia flavor of fresh summer peaches!

Recreation Ale: Taste the great outdoors!
Wrap your hand around a can of our Recreation Ale and explore what outside life has to offer. This hopped up session ale is specially formulated to accompany you on all of your outdoor activities. Pack in this flavorful ale and pack out the memories while enjoying this quaffable brew.

Hi-5 California IPA: Hopped Up HI!
Like a memorable adventure along U.S. Route 101, “Hi-5" California Style IPA leads you down a road of pure adrenaline and beauty. Capturing the majestic flavor of citrusy hops that roll off your tongue like a white cap on an ocean wave, this scenic wonder will keep you in awe, sip after sip.
SPECIAL THANKS TO
TERRAPIN BEER COMPANY
and GLENN POWLAS
with TRYON DISTRIBUTING
for coordinating tonight’s
beer tasting!