

# Brew and View

Thursday, June 5, 2014, 6 PM

summer  
daysnasher  
nights

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.

**Boont Amber Ale:** Balance is what makes our Boont Amber Ale so unique: rich, crystal malts give this beer a deep copper hue and contribute a slight caramel sweetness while the herbal, spicy bitterness from carefully selected whole-cone hops impart a crisp, clean finish. Hints of sun toasted grain, toffee, and fruity esters compliment the mellow, noble hop aroma

**Hop Ottin' IPA:** Our Hop Ottin' IPA is brewed and dry-hopped with copious amounts of Columbus and Cascade. This beer is a showcase of the bright citrusy aromas, bold grapefruit and pine-like flavors, and resinous bitterness that hop heads crave. With a brilliant, deep amber color and solid malt backbone, hints of citron, roses, and bergamot climax with a dry, herbal finish in this well-balanced interpretation of a West Coast IPA.

**Belk's Extra Special Bitter:** Inspired by the classic "Bitters" from Great Britain, our Belk's ESB is an innovative take on the style. With a deep, golden hue and big malty foundation, the spicy, herbal hop aromas and crisp, bitter bite give a West Coast flair to this classic recipe.

**Summer Solstice Ale:** Summer Solstice® is a slightly sweet, malty session beer with a creamy mouth feel and clean finish. With hints of caramel in the nose and a touch of spice, it's become affectionately known as "cream soda for adults". The unique flavors and superior drinkability make for the ultimate refreshment on a hot summer day.

## Barney Flats Oatmeal Stout:

The deep ebony color, voluptuous mahogany head and bold, roasty flavors in our Barney Flats Oatmeal Stout are what serious beer drinkers expect from this style. Aromas of freshly baked bread, espresso, and dried cherries meld seamlessly with rich toffee flavors and a creamy mouth feel to create an unparalleled drinking experience.



SPECIAL THANKS TO  
GLENN POWLAS and  
TRYON DISTRIBUTING  
for coordinating tonight's  
beer tasting!

