

20 Corners Brewing - Woodinville - Table #92

1) Ghost Trees Hazy IPA (ABV 6.5% / IBU 42)

Hazy IPA with our most tropical hop blend but more assertive bitterness than your average hazy. Aromas of pineapple, mandarin, lemon, lime, tropical and stone fruits. Originally a tropical treat for the long Pacific Northwest winter, you can now enjoy year round.

2) Autonomous IPA (ABV 7.2% / IBU 72)

Our flagship west coast IPA. Jam packed with your favorite hops

3) Vagablonde Kolsch (ABV 5.5% / IBU 25)

All Weyermann malt bill, old world hops, and cold fermentation, combine in this easy drinking, throwback thirst quencher.

4) La Push Northwest Lager (ABV 6.2% / IBU 16)

Made from all Washington grown ingredients, Skagit Valley Malt and Yakima Cascade hops, taste the terroir of your home state. Lagered 90 days for a crisp refreshing treat at the beach or in the mountains.

210 Brewing - Arlington - Table #64

1) 210 IPA (ABV 7% / IBU 46)

West Coast style IPA brewed with Centennial, Cascade and Amarillo

2) 210 Blonde (ABV 5.4% / IBU 19) (FRI & SAT)

Belgian Wheat brewed with coriander and bitter orange peel.

3) Coconut Pineapple Golden Ale (ABV 5.2% / IBU 25) (SUN)

light, golden ale with coconut and pineapple added. Hops are HBC-586

4 Stitch Brewing - Bothell - Table #65

1) Lil Sweets Citra IPA (ABV 6.6% / IBU 43)

Citra IPA dry hopped with TONS of Citra hop. Floral aroma with an easy bitterness at the end

2) Soulshine Wheat Ale (ABV 5.7% / IBU 27)

A refreshing wheat ale with hints of orange peel and coriander

3) Hipster Haze-zeus Hazy IPA (ABV 6.5% / IBU 36)

This brew is full of galaxy, citra and mosaic hops, giving it a nice tropical twist of haze

Acorn Brewing - Edgewood - Table #59

1) Haze Me Bro'

New England style IPA... Infused with Azzaca, Chinook, and El Dorado Hops in the secondary only, to bring notes of Pineapple, Mango, and Grapefruit to this crushable hazy

2) I'm Starving.... (ABV 7.5% / IBU 35)

French Toast Porter...

3) Grote Ballen (ABV 11.8% / IBU 31) (SUN)



Belgian Dark Strong Ale. Big stone fruit flavor.. big pronounced stones... made with Belgian dark candy sugar

4) Alduin the Black (ABV 7.8% / IBU 59) (FRI & SAT)

Cascadian Dark Ale with Centennial and Cascade Hops

Anacortes Brewery - Anacortes - Table #18

1) Multiplayer IPA (ABV 6.3% / IBU 80)

The Anacortes Brewery joined brewers from across the state to produce this beer to benefit the WA Brewers Guild: made with Canadian prairie malt and a touch of Vienna, bittered with Columbus and aggressively dry hopped with Cascade and Idaho 7 for an orange / grapefruitty character.

2) Aviator Doppelbock (ABV 9.9% / IBU 40)

Dark and malty with good hop character from German noble varieties, this bold, big bodied double strong bock is truly a meal in a glass!

3) Whistle Lake Weizen (ABV 5.3% / IBU 18)

Our award-winning Hefeweizen has a cloudy golden color and a full, fruity aroma. Bavarian yeast produces striking banana & clove flavors. This summertime favorite is light-bodied with a flavorful snap and mild tartness finishing relatively dry - the perfect thirst quencher!

4) Cream Bee (ABV 5.6% / IBU 21)

Brewed with local honey and pilsner malt to give this light ale a straw color then lagered to finish dry and complex. Mt. Hood hops provide just the right amount of balance for a crisp, refreshing finish.

5) Cask Conditioned March Point Coffee Porter (FRI & SAT)

A rich, dark ale named for the northeastern peninsula of our island, this beer features complex flavor from 4 malts and Perle & Cascade hops. Chocolate malt dominates taste with the addition of Moka Joe Porter blend coffee in the cask.

Bad Jimmy's Brewing - Seattle - Table #5

1) Blood Orange Honey American Wheat (ABV 6.7% / IBU 22)

An american style Wheat Beer brewed with Blood Orange Juice and Organic Honey for a delicious balance. It's the ideal Breakfast Beer!

2) Mocha Princess Mexican Porter (ABV 6.9% / IBU 45)

A delicious Mexican Style Porter brewed with chocolate and Lighthouse Roasters Coffee.

3) Pear Agave Hard Seltzer (ABV 3.8%)

A Truly wonderful hard seltzer that you will want to sink your CLAWS into. Made with Pear Juice, Agave and love.



Bale Breaker Brewing - Yakima - Table #86

1) FRENZ #3 Collab IPA with Fremont Brewing (ABV 7.5% / IBU 70)

Two firsts for us: a collaboration with our new neighbors in Seattle, Fremont Brewing, and our first time brewing with Frozen Fresh Mosaic Cryo from Yakima Chief Hops. This West Coast IPA is the third in Bale Breaker's FRENZ Series, made to share the love between us and our hop-obsessed beer buds.

- **2) Mount Saint Humulus Triple IPA (ABV 10% / IBU 100) (FRI & SAT)** This Triple IPA smells like a fresh bag of the finest Yakima Valley hops: citrus, tropical, blueberry, apricot, floral & grassy aromas with smooth bitterness. Be careful, folks.... Mt Saint Humulus might blow your top right off.
- **3) Sessiones Del Migrante Mango IPA (ABV 5.9% / IBU 30) (SAT & SUN)** This Mango IPA has a slight haze. Mango, pineapple and citrus on the fruit-dominant aroma balanced by subtle ripe mango character. Crisp, dry mouthfeel and lingering malt sweetness. This beer celebrates and support the migrant workers who travel to Yakima to harvest hops for breweries across the globe.

4) Imagination Station Limited Release Sour IPA (ABV 7.5% / IBU 50) (SAT & SUN)

Our brewers imagine it and then they brew it. Our 10BBL Imagination Station pilot system has been busy! Come try our super limited Be Kind, Please Rewind Sour IPA. ONLY AVAILABLE AT SET TIMES/WHILE SUPPLIES LAST.

5) Imagination Station Limited Release Imperial IPA (ABV 7.7% / IBU 90) (SAT)

Our brewers imagine it and then they brew it. Our 10BBL Imagination Station pilot system has been busy! Come try our super limited Lost Boy Triple IPA. ONLY AVAILABLE AT SET TIMES/WHILE SUPPLIES LAST.

Beardslee Public House - Bothell WA - Table #97

1) Jerry IPA (ABV 7.5% / IBU 74)

Jerry IPA is a hoppy, juicy, not hazy, over the top India pale ale that is ripe with flavor and aroma. Featuring Columbus, Amarillo, Centennial and Zappa hops.

2) Crosscut Kolsch (ABV 5.2% / IBU 28)

A German golden ale characterized by a lighty fruity yeast note. Crisp and delicate, and oh so drinkable!

3) Julius Fruit & Spice Beer (ABV 5.5% / IBU 26)

Did you ever melt a creamsickle in a glass and drink it? Julius will remind you of that, or that classic beverage purchased in a mall (remember malls?). Featuring cara oranges and fruit forward hops. [contains lactose milk sugar].

4) Grapple Tripel / Belgian Abby Ale (ABV 9.3% / IBU 22) (FRI & SAT) A Belgian style Tripel ale, immensly quaffable with sweet ethanol and a luscious mouthfeel!



5) Belgian Quad (ABV 10.6% / IBU 26) (SUN)

Have you ever had a Rochefort 10 or a Westvletern 12? This is our attempt at replicating these world renouned Belgian classics. Ruby amber, sweet, spicey, with fruity hints of raisins and figs... a wonderful sipping ale, and a Fathers Day treat! [only pouring on Sunday].

Best of Hands Barrelhouse - Seattle - Table #34

1) The Bar is Open, Easy Street Records House IPA (ABV 7% / IBU 42)

West Seattle's Easy Street Records house IPA featuring Motueka & Azacca hops. Aromas of lemon and lime with a savory hint of basil. Flavors of lime, melon, & tangerine on a medium-but-refreshing body. Impressions of coconut and pineapple enter before a citrus pith and mildly piney finish.

2) Super Boujie Books Pilsner Lager (ABV 5% / IBU 40)

Pilsner style lager with a generous amount of Saaz hops and a touch of Azacca.

Bickersons Brewhouse - Renton/Ballard - Table #49

1) No More Day Job West Coast IPA (ABV 7.7% / IBU 80)

West Coast IPA dry hopped with Simcoe and Amarillo and hopped with traditional C hops

2) Big Hazy Big Hazy IPA (ABV 6.5% / IBU 14)

Whirlpool and Dry Hop only makes this Hazy IPA drinkable and light with very low bitterness

3) Bickersteins Gin Monster (ABV 6.9% / IBU 30) (SUN)

A golden Sour aged in Gin barrels for a year.

4) Brett Barrel Aged Blackberry Sour (ABV 5.5%) (FRI)

Mix fermentation aged in red wine barrels for 15 months with blackberries added

5) Brett Barrel Aged Golden Sour (ABV 5.5%) (SAT)

Mix fermentation aged in white wine barrels for 15 months

6) Be Lite Summer Lager (ABV 4.5%)

Light Summer Lager hopped with New Zealand hops for a crisp lager with lime and white wine notes.

Big Block Brewing - Redmond - Table #25

1) Bourbon Barrel Imperial Stout (ABV 10.8%) (FRI)

Our Imperial Stout aged 18 months in Buffalo Trace Bourbon barrels

2) Tri Power Triple IPA (ABV 10.2%) (FRI)

Ekuanot, Amarillo, Centennial and Cascade hops, very smooth

3) Raspberry Blonde (ABV 5.2%)

Blonde Ale with real raspberries.

4) Passion Fruit Sour (ABV 5.1%) (SAT & SUN)

Our wheat-based sour with real passion fruit

5) Wine barrel aged Imperial Stout (ABV 10.2%) (SAT & SUN)



Our Imperial stout aged 18 months in Janiuk Cabernet wine barrels.

6) Cascade Hwy (ABV 6.8%) (SAT & SUN)

Westcoast style IPA

7) Pineapple Habanero Pale Ale (ABV 6.0%) (SAT)

Real Pineapple added to our pale ale aged for a week on real Habanero peppers.

8) Chocolate Stout (ABV 8.0%) (SUN)

5 LBS of cacao nibs in a 7 BBLS tank

Black Raven Brewing - Woodinville - Table #51

1) Pilsner (ABV 5.2% / IBU 32)

Classic, clean, and crisp. This traditional Pilsner has a slightly floral twist with Loral hops on top of the Saaz and Magnum backbone.

2) Light Pilsner With Lime (ABV 3.9% / IBU 32)

This Light Pilsner is infused with real lime puree, giving it a very nice crisp and bright profile. With a clean malt base and light hop character, this beer is supremely sessionable!

3) Samish Haze Hazy IPA (ABV 7.1% / IBU 48)

A robust Hazy IPA with 2-Row Pale, Wheat, and Oats as a backbone for the fruit-forward Azacca, Simcoe, and Citra hops.

4) Squawker IPA (ABV 7.1% / IBU 65)

This year-round Taproom only release features our brewers' challenge to pack in as much fun hops (Chinook, Mosaic, Citra, HBC342, Comet) to create a big profile and maintain that magical and somewhat legendary Black Raven balance.

5) Grandfather Raven Imperial Stout (ABV 9.5% / IBU 75) (FRI)

This robust black ale is full with rich dark caramel, unsweetened chocolate, and hints of coffee aromas and flavors. Stately indeed, but at 9.5% ABV, perhaps it is just a vain attempt to encourage the trickster spirit to act respectably.

6) La Mort Rouge BA Belgian-Style Strong Ale (ABV 9%) (SAT)

Our Belgian-Style Strong Ale, La Petite Mort, aged in red wine barrels. Multiple specialty malts create a rich, complex beer that is balanced by red wine tannins from maturation in barrels.

7) Rum Barrel Coco Jones Porter (ABV 6.6% / IBU 32) (SUN)

The Toasted Coconut Porter that you know and love, aged in rum barres! Rich and decadent, but not so heavy that it will weigh you down. What else needs to be said?

Bosk Brew Works - Woodinville - Table #12

1) Anniversary Dunkel Lager (ABV 5.2%)

A traditional style of brew originally from the Northwest region of Germany. Brewed with Munich and Pilsner malts that provides balanced flavors of caramel, bread crust, with soft chocolate notes.



2) Barrel Aged Goth Beach Party Black Lager (ABV 5.0%)

Picture Robert Smith on the beach. Coffee,, chocolate. and a touch of roast but finishes clean like a pilsner.

3) Barrel Afed Krampus Spice Bock (ABV 6.1%)

Amber color and sweet with a light tan head. This beer taste like liquid gingerbread! Featuring star anise, cinnamon, cardamom, ginger, allspice, orange peel, and cloves.

BreakThru Brewing - Kent - Table #6

1) A Million Poses #1 Juicy IPA (ABV 7.2% / IBU 56)

Double Dry Hopped Hazy IPA with Amarillo and Idaho 7. Fermented on the thiol boosting strain; Tropics from Berkeley Yeast.

2) Do We Have Your Attention? Juicy IPA (ABV 6.8% / IBU 55)

Double Dry Hopped Hazy IPA with Citra, Citra Cryo, Strata, and Galaxy.

Burke-Gilman Brewing - Seattle - Table #57

1) Pondy VIII: (Not) The Last Pondy

Piney West Coast IPA - Simcoe, Chinook, Columbus. Mid range ABV

2) Little Paper Umbrellas

Tropical IPA made with thiolized yeast. Lovely tropical flavors and aromas from Citra, Motueka, Riwaka

3) Sunset In a Cup

Tropical IPA with Nelson, Stata, little bit of Galaxy

4) Fyodor Russian Imperial Stout (SAT & SUN)

We'll take some of our RIS and age it on oak. Or Vanilla. Or both. Bring one out Saturday afternoon, another Sunday afternoon.

5) Saison Blanche (SAT)

Saison aged on white nectarines.

6) Saison Jaune (SUN)

Saison aged on yellow nectarines

Chuckanut Brewery - Burlington - Table #16

1) Chuckanut Kolsch German Style Alw (ABV 4.8% / IBU 22)

Chuckanut Kolsch has a light body with a soft malt flavor giving way to a crisp finish. This award-winning ale had undergone cold conditioning, resulting in a slightly fruity aroma, effervescent quality and quenches your thirst all year round. Winner of 2 World Beer Cup and 4 GABF medals!

2) Rauch Helles Lager (ABV 4.7% / IBU 18)

Helles Munchener Lager is the golden everyday drinking beer in Munich. Less hop flavor & bitterness than Pilsner the main highlight of Helles is its bready, malty character. Chuckanut created a smoky style Helles to capture the unique smoky flavors of the Rauch lager with the gentle easy going nature of the Helles.



Deep malty flavor spiked with mild smoky overtones make this an unusual and satisfying beer!

Common Language Brewing - Spokane - Table #3 1) Adventure Crew Kolsch(ABV 4.8% / IBU 24)

LINC pilsner malt and Saaz hops, fermented low and slow, mildly bitter and highly refreshing.

2) Betty's Be Flockin IPA (ABV 6.2% / IBU 60)

Two-row and oats give this IPA a soft mouthfeel. A heavy hand with Citra and Mosiac hops provides a citrusy palette an aroma.

Counterbalance Brewing - Seattle - Table #23

1) Mango Sour Smoothie Ale (ABV 4.6% / IBU 13)

Mango, mango! We start building this beer with a sour tartness courtesy of the yeast, followed by some sweetness from the lactose and then load it up with a bunch of real mango puree and a touch of vanilla.

2) Didn't we pass a castle back down the road a few miles? Hazy IPA (ABV 6.0% / IBU 45)

A science fiction double feature of Idaho 7 and Meridian hops with support from Pink Boots Blend and Centennial hops. Will Brad and Janet survive the layers of Pale Malt, Honey Malt, and Flaked Oats?

3) Ricenoceros Dry Hopped Rice Lager (ABV 6.4% / IBU 48)

This classic lager is brewed with barley malt and flaked rice to create a light drinkable beer and then hopped with the special Pink Boots Blend of hops. A final dry-hop addition highlights the citrus, berry, and tropical fruit flavors of the blend. This is a Pink Boots Society Collaboration Brew Day Beer, with a portion of proceeds benefiting the Pink Boots Society.

4) Kushetka Imperial Stout (ABV 8.9% / IBU 55)

A big, bold beer with lots of roasted malts and just the right hop balance. Sip Magazine Best of the NW 2016 & 2020 Gold Award Winner

Crucible Brewing - Everett - Table #62

1) Flintlock IPA (ABV 6.6% / IBU 60)

Our Year round Flagship Hazy IPA. Made with Mosaic, Amarillo and Mandarina Bavaria Hops. This Hazy has a little extra bitterness to make it more balanced than a traditional hazy.

2) Putin Out (Port Whiskey Barrels) Russian Imperial Stout(ABV 10.5% / IBU 80)

Our long brewed Russian Imperial stout, Putin Out, is aged is Port Whiskey Barrels from Woodinville Whiskey. This adds a lovely Cherry and dried fruit to the already chocolatey and roasty brew.

3) Blood Orange Smith & Weizen Fruited Hef (ABV 5.1% / IBU 14)



Our year round Bavarian Hefeweizen has the traditional notes of banana and clove. Then we add blood orange puree to make it pop like a shandy.

4) Pink Drink/ Raspberry Sour (ABV 4.5% / IBU 4)

Our year round award winning Raspberry Sour. This beer is super light and tart and refreshing. Perfect for a hot summer day.

5) Arc Funace German Pilsner (ABV 4.8% / IBU 35)

A light easy drinking german style pilsner with a moderate bitterness and herbal flowery flavor and aroma.

6) Twice Tempered Double IPA (ABV 9.0%/ IBU 90)

Bitter Hoppy and dangerously easy to drink. This DIPA is brewed with falconer's flight hops to support the falconers foundation, and comes with a large charge of grapefruit and pine.

7) New Beginnings Low Calorie IPA (ABV 4% / IBU 20)

A Collaboration with Bellevue Brewing. This is a super light and dry Session IPA. Made with Citra and Simcoe hops and Kviek yeast. The most crushable beer you will have this summer.

8) Eye of the Beerholder West Coast IPA (ABV 7.0% / IBU 60)

A Collaboration with Ninkasi Brewing. This is a a traditional West Coast IPA made with Mosaic, Citra and Cryo Columbus (A favorite of Glen Hay Falconer) Hops. A portion of the proceeds from this beer supports the Falconer Foundation

9) Polish Pluot Wild Ale with plum and apricot (ABV 6.7% / IBU 10)

A Red Wine barrel aged Wild Ale. This beer is complex and tart and funky. Aged for 3 years before adding Plums and Apricots.

10) Rotating Barrel Aged Beers. (Follow us on Social Media for a schedule)

Diamond Knot Brewing Co-Mukilteo-Table #20

1) Lazer Sword Hazy IPA (ABV 6.8%-IBU 35)

An explosion of mango and citrus fruit aromas greet the nose which stays true throughout the flavor profile.

2)Cantina Mexican-style Lager (ABV 5.1%/IBU 12)

Crisp and clear, this Mexican lager has a mild and pleasant noble hop aroma with a full flavor from high quality pilsner malt and maize.

Dick's Brewing Company-Centralia-Table #87

1) Silver Mullet American Lager (ABV 4.2%/IBU 15)

Silver Mullet is all business in the front, but a party in the back! The mountains don't turn blue and neither will you. This is a crusher for the folks who grew up on other silver macro cans.



2) Dick's Cream Stout (ABV 5.5%/ IBU 18)

Dark & creamy with flavors of coffee & dark chocolate. Roasted black barley & flaked barley combine to give color, deep flavors and creaminess. With just enough hops for complexity.

3) Orange Juice Jewels NW Fruit IPA (ABV 6.8%/ IBU 65)

Orange Juice Jewels is our NWIPA with an orange twist! A smooth hop forward IPA, with flavors of citrus and mango. It's then kicked into overdrive with a natural orange flavoring. Brewed with Citra, Amarillo & Cascade, and balanced with just enough malt.

Dirty Couch Brewing - Seattle - Table #61

- 1) Rainbow Goddess IPA
- 2) Walambic (ABV 4.9%)

Walambic is a mix of multiple barrel aged wild ales from 8 to 22 months blended to achieve a balance of acidity and light malt with complimenting stone fruit, straw and bursts of citrus. The yeast culture for this beer is a unique blend of microorganisms harvested from wild strawberries near Mt. St. Helens. The barrels this beer lived in were previously used for red wines from Cadence Winery and Chatter Creek Winery.

3) Rampant Sour Red (ABV 6.8%) (FRI & SAT)

Rampant Red Sour Ale is a Flanders-style barrel aged red ale. Bold red fruits such as cherry, raspberry, and strawberry meet a complex barrel character and a mouth-watering sour level. This one is a sour-lover's dream and we think this batch is even better than ever.

Dog Days Brewing - Bremerton - Table #52

1) Saison (SAT & SUN)

Belgium Saison with hints of clove and banana

2) Caribbean Stout (SAT & SUN)

Stout with blackstrap molasses and toasted coconut

- 3) IPA (SAT & SUN)
- 4) Earl Grey Ale (SAT & SUN)

Ale with Earl Grey Tea

Dru Bru - Snoqualmie Pass - Table #77

1) Dru Bru Kolsch (ABV 5.0% / IBU 24) (FRI & SAT)

An award-winning German-style golden ale. German grown pilsner and wheat malts give it a nice bready aroma, subtle honey flavor, and provide for a delicate but complex finish. It's crisp and refreshing, not hoppy. Prost!

2) Dru Bru Blackberry Sour (ABV 4% / IBU 4)

A refreshing and tart wheat beer that is soured using Lactobacillus bacteria. German-grown wheat malt provides a mild white bread flavor that allows the



crisp acidity to shine through. Brewed with blackberries; you'll find it tart, crisp and fruity.

3) Dru Bru Hefeweizen (ABV 5.1% / IBU 13) (FRI & SAT)

An award-winning German-style wheat ale. Bavarian "Weissbier" yeast offers its aromatic notes of clove and banana, while German-grown wheat and barley malts provides for an array of bready flavors. It's fragrant, balanced and drinks smooth.

4) Dru Bru Pacific Crest Pale (ABV 5% / IBU 56) (FR & SAT)

An award-winning hoppy golden ale brewed with Ekuanot and Mosaic hops. Locally grown malt and oats provide for a sturdy malt backbone and allow berry, melon, and citrus hop aromas to shine through. It's fruity, crushable, and perfect for a day on the trail.

5) Dru Bru Barrel Aged Whiskey Sticke Alt (ABV 9.5%) (FRI & SUN)

A dark roasted ale that boasts rich malt flavors of caramel, chocolate, and coffee with piney hop undertones. Brewed the previous year aged for 8-12 months in Whiskey barrels to pick up notes of vanilla, oak, and bourbon.

6) Dru Bru Pilsner (ABV 4.8% / IBU 30) (FRI & SAT)

An award-winning German-style light lager. Fresh, unfiltered mountain water from Snoqualmie Pass, Bohemian Pilsner malts, and Czech Saaz hops create a super-smooth lager with a complex maltiness and soft bitterness. It's refreshing, light and crushable.

7) Dru Bru Multi-Player Brute IPA (ABV 6% / IBU 28) (FRI & SAT)

In the spirit of the WA brewing community, brewers from across the state came together to produce Multiplayer Guild Collab, an IPA benefiting the WA Brewers Guild. This IPA is a reflection of a connected and collaborative industry, working together to brew another day and pour another pint.

8) Dru Bru Guava Dry Cider (ABV 6%) (FRI & SAT)

A blend of freshly pressed apples fermented to create a tart and highly carbonated cider. This unfiltered cider is available only in our tap room.

9) Dru Bru Amber (ABV 4.9% IBU 28) (SAT & SÚN)

A German-style Vienna lager. German-grown Vienna malt pull in a toasty sweetness, while delicate noble hops add a gentle spice overtone that finishes perfectly. It's refined, delicious and refreshing. Prost!

10) Dru Bru Hazy IPA (ABV 5.1% / IBU 53) (SAT & SUN)

A hazy ale showcasing citrus, tropical, and stone fruit notes. We add Yakima grown Citra, Mosaic, and Sabro hops along with wheat malt and rolled oats to create a "juicy" character to the beer. You'll find it silky and hop forward.

11) Dru Bru Angel Dust Glitter Pale Ale (ABV 5% / IBU 56) (SAT)



Echoes Brewing Company - Poulsbo - Table #94

1) M.O.A.T. (ABV 11.0% / IBU 39)

Light, fruity, strong. The "Mother of all Tripels" is a single pilsner malt and Motueka hops from New Zealand to lend a new world flair to this modern classic. Hints of apricot, melon, and citrus will make you wonder where this beer hides it's substantial ABV.

2) The Ripple IPA (ABV 7.0% / IBU 60)

Hoppy, light, citrus. Light in body and packed with the best hops from Yakima Valley and New Zealand. Hoppy notes of citrus and earthy pine make this beer crisp and refreshing.

3) Rauchbier (ABV 5% / IBU 20)

Smokey, balanced amber. Have a little taste of Bamberg with this mildly smokey German Dunkel. Rich caramel and chocolate malts with German beechwood smoked malt create a balanced, drinkable Rauchbier that's intriguing and easy to drink.

4) Golden Blonde (ABV 7.4% / IBU 25)

Coriander, estery, low bitterness. A one of a kind Belgian Blonde ale with rich notes of coriander and white pepper. The late additions of Styrian Goldings hops add complexity and balance to this golden beer.

Elliott Bay Brewing - Seattle - Table #14

1) Organic Boat Beer Dry Hopped Lager (ABV 5% / IBU 23)

Crushable session lager dry hopped with El Dorado and Moasaic

2) Organic Elliott Bay IPA (ABV 6% / IBU 31)

Big Simcoe hop flavor shines in this balanced, double dry hopped IPA.

3) Rotating BBL aged sour

De Rode Duivels-Flanders red, Sour Bourbon Cherry Stout, Spontaneous Syrah-Syrah grapes in a wine bbl with wort, naturally fermented, vinous and sour.

4) North Atlantic Haze Hazy Pale (ABV 5.1% / IBU 35)

Hazy Pale brewed with Norwegian Kveik yeast. Tropical fruit, lemon, balanced, refreshing.

5) Surprise

We like to keep secrets

Elysian Brewing - Seatte - Table #10

1) Diamond Hands (ABV 7.2%)

A highly tropical and drinkable IPA

2) Meadowlark Lemon (ABV 5.4%)

A zesty Saison made with Pale malt, White Wheat and Lemon zest.

3) Arctic Surge (ABV 6.9%)

Frosty IPA with notes of lemon-peach, mango, and citra hops.



4) Pomace Ring (ABV 4.6%)

Piquette-style sour ale brewed atop a bed of second-use raspberries.

Fair Isle Brewing - Seattle - Table #45

1) Madame R. Galle Saison (ABV 6.2%)

Inspired by saisons in the Wallonian region along the border of Belgium and France. Madame is a dry saison brewed with barley and wheat from Skagit Valley, setting a stage for our house yeast culture to thrive and produce notes of meyer lemon, apricots followed by a soft bitterness from German hops.

2) Lora Piquette-Inspired Farmhouse Ale (ABV 5.2%)

A light, lean grisette provides an ideal backdrop for the delicate fruit character to shine. The raspberries and boysenberries, once jammy and rich on the first pass, are now bright and sparkling on the palate along with hints of fresh herbs.

3) Alicel Saison (ABV 5.3%)

Alicel is an exploration of the elegance of the noble hop, Hallertau Mittelfrüh, with beautiful floral notes of honeydew melons and cucumbers and aromas that transport you to an early spring herb garden.

4) Bobbi Hoppy Saison (ABV 6.1%)

Bobbi is a saison with new world hops – Citra and Mosaic. Brewed with barley and wheat grown in the Skagit Valley.

5) Sadie Farmhouse Ale (ABV 5.4%)

Farmhouse Ale brewed with 50% Pelton Pils and 50% Shaniko Winter Wheat gives a rounded doughy and earthy quality. The addition of Loral hops adds subtle floral characteristics with a gentle tropical finish.

Flying Bike Cooperative Brewery - Seattle - Table #44

1) Margarita Gose

Tequila-barrel aged sour with all the Margarita fixin's

2) Too Many Puppies Hazy Pale (FRI & SAT)

Featuring Mosaic and El Dorado hops

Flying Lion Brewing - Seattle - Table #37

1) 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. USA Gold Winner - World Beer Awards (2019, 2020, 2021)

2) Velvet Uppercut Belgian Strong (ABV 9.0% / IBU 37)

There I was, enjoying the complex blend of fruity esters and subtle spice, ready to have another of this extraordinarily smooth beer when, POW! I got that Velvet Uppercut. To be continued....

3) Apricoty, We Like to Party! Apricot Hefeweizen (ABV 4.5% / IBU 13) (FRI & SAT)



Rock the mic, party people! Dance to this summer-loving hefeweizen smelling of banana, clove, and stone-fruit. The refreshing, citrusy aftertaste will have you settling in for the weekend ASAP!

- **4) Larry, Curly and Moesaic Pale Ale (ABV 5.1% / IBU 43) (FRI & SAT)** You are no victim of soicumstance, this beer is soitenly poifect! Fragrant and refreshingly dry, Mosaic hops bring blueberry and starfruit aromas, finishing with HOTCHACHACHAA!
- **5) Express Lane Blood Orange Red IPA (ABV 8.0% / IBU 68) (SUN)** Centennial is one of our favorite hops so, every summer we pair it with blood orange in a big, hoppy red. Life is short, take the Express Lane!
- **6) Sunday Gold Lager (ABV 5.0% / IBU 18) (SUN)**Having a Sunday Funday? Drink this. Brewed with only British Maris Otter malt, the clean, bready grain pairs wonderfully with the black currant notes of Cluster hops. Crisp yet bold, this beer is easy like Sunday morning.

Formula Brewing - Issaquah - Table #76

1) Formula 5 West Coast IPA (ABV 6.8% / IBU 40)

Big citrus nose with fruity esters. Light malt body with a crispy snap finish.

2) Special Stuff Helles Lager (ABV 4.8% IBU 14)

Classic Munich lager. A bread forward malty brew. Easy to enjoy.

3) I Love This Imperial Stout with Coconut and Almonds (ABV 10.12% / IBU 40) (FRI & SAT)

Big decedent stout. Rich coca, coffee meets deep toffee. Toasted coconut and almonds bring all the candy bar feels without being to heavy.

4) Kolsch (ABV 5.0% / IBU 12)

Classic interpretation of the major beer style made in Cologne, Germany. Subtle esters and wheat grainy character. A great conversation beer

Fortside Brewing - Vancouver - Table #31

1) Orange Whip

Sometimes you just need an Orange Whip. Doesn't matter if you're at the end of an epic police chase or if you're just at the end of the bar, order an Orange Whip (or better yet three Orange Whips). This delightfully approachable yet complex hazy sings an eloquent and deep tune, rooted in citrus and tropical hop flavors but is expansive in it's full throated and soulfully creamy mouthfeel. Brash but nonetheless smooth, Orange Whip predicates a juicy hipness not bound by convention or style, neither hype nor hysteria, just smooth and sultry deliciousness that borders on the criminal.

2) 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 SMOOOOOOOTH. 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 traditionally floor malted 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.

3) Crispy Regazzo

Bello Uomo!! This handsome beer is brewed in the fashion of new-style Italian pilsners, which is to say that it's lightly dry hopped and emphatically refreshing. A smooth pilsner base serves as the perfect canvas for a combo of German noble hops, Hallertau Mittelfruh and Saphir, to combine with a squeeze of lemon juice to paint a masterpiece of exceptional depth and nuance. Nonetheless, honoring its Pilsner heritage, Crispy Ragazzo is also, umm, hella crispy. So sit back, savor, and drink it all in. La vita e' bella!

4) The Pale GOAT

The GOAT, long a symbol of traditionally brewed bock lagerbiers, has recently come to mean something seemingly different via acronymic adaptation. This beer, however, proves these two meanings are NOT mutually exclusive. A historically crafted beer with elite and universal staying power, this hugely malty and satisfying bock strives to rank amongst the greats, and succeeds. A pale copper colored hue understates the ass kicking malt power of this beer, with a depth of caramelly melanoidins that leaves most beers ruefully shaking their heads as the Pale GOAT blows them off the bartop. With just enough bitterness to balance and an ultra smooth and clean lager profile in spite of the strength, this beer has it all- and isn't shy about letting you know.

5) Baby Come Bock

Every once in a while a perfect union is stumbled upon, and serendipity's sublime smile smooths the soul and satiates the body. After the marriage is consummated, it can be all but impossible to let that feeling go. You'll find yourself yearning deeply for that sense of fullness and totality that only true love can bring. Lucky for you, Fortside crafted Baby Come Bock, a chocolate cherry dark lager whose smoothness, depth, and lusciousness is so mind blowing, it will complete you. Remember, love is where you find it. Like in this can.

6) Bramble Bomb

Bramble Bomb is, well, the bomb. Exploding with a bouquet of bright blackberries and lively tartness, this special brew features 400 pounds of juicy blackberries. A touch of clean malt and a smidgen of jammy sweetness balances



the all consuming eruption of flavor, engulfing the senses before settling into a bright, clean, and reincarnating finish.

7) Latest Experimental IPA

Fermented with our house wine yeast strain and a bucket of grape skins, this IPA is everything that you don't get to try all the time. And of course we dry-hopped it.

8) 2021 BBA Night King

That's what she said...

9) Rosé Gone Wild

Admit it- sometimes you just want something that's crushable and refreshing and pink. Now there's a way to do that without sacrificing nuance and artisan production- Rosé Gone Wild! A gluten reduced and craftily concocted hybrid wine/beer that drinks more like a Rosé Spritzer -or, if you prefer, a delightfully complex and fruity hard seltzer- Rosé Gone Wild greets the drinker with a fine effervescence that explodes with aromas of blackberry and pink peppercorn. The first sip dances with flavors of melon, meyer lemon, and a light and refreshing tannic character that confirms the presence of wine grapes, if you weren't already convinced by the gorgeous blush color. Finishing super clean and light bodied, this splurge of flavor engulfs the senses before disappearing into clean and pure refreshment. You'll go "aaahhhhhh" without even meaning to, and wonder why you've been looking elsewhere for your thirst quenching needs. But before you can answer your own question, you'll have taken the next sip and dove right back into the purifying pink wave of revitalization.

10) Act Like Ya Know

Fortside - Vice Beer collaboration IPA fermented with Omega's Star Party and Gewurztraminer grapes to blow up the Thiols and maximize biotransformation.

Fremont Brewing - Seattle - Table #50

1) Legend Cold IPA

Legend Cold IPA is our new Year-Round beer! This isn't your regular IPA. It's a Cold IPA! Cold IPAs are engineered to be a crispier IPA without dipping too far into being a lager-style.

2) Lush IPA

We bring this tropical treat to you as a gift from the Pacific Northwest. Lush is brewed with a hand-selected blend of malts and lush, tropical hops reminiscent of lime, mango, and guava.

3) Summer Ale

Summer Ale is back and better than ever! Bursting with citrus and melon flavors, refreshing and imminently drinkable, it's the perfect beer for any Summer day.



4) Pride Kölsch

Pride, it's not just about the rainbows, unicorns, and glitter; it's about celebrating queerness and standing up for the safety and self-determination of the LGBTQ community. Really, it's all about love. Our goal with this beer is to create and foster a community for LGBTQ people and friends in the craft beer world. Be proud of who you are, who you like, and what you drink. A portion of the proceeds of this beer goes to the Pride Foundation fighting for the LGBTQ community.

5) Mr. Sun 11

We joined forces again with Great Notion to bring you Mr Sun II. Mr Sun II came out in 2019, and we couldn't resist experimenting with a new recipe. Mr Sun II first draws you in with its tropical, floral, and woody aromas.

6) Trail Magic

We bring you the ultimate trail beer, collaborating with REI and the Washington Trails Association. This is the taste of the PNW in a can!

7) Fruited Sour Weisse

Fruited Sour Weisse (beer has not been made yet)

8) Magnetic Cosmos

Coffee Porter

9) Rotating Limited Tap

- Friday: Brew 6k 1/6 bbl, Rusty Nail '21 1/6 bbl
- Saturday: Rusty Nail '21 1/6 bbl, CCBOMB '21 1/6 bbl, BBADSSW '21 1/6 bbl, Brew 6k
- Sunday: Brew 3k 1/6 bbl, La Bonne Vie 1/6 bbl

Fringe Brewing - Ferndale - Table #33

1) Jam IPA (ABV 6.8% / IBU 40)

A clear west coast ipa with tropical notes and nice piney/resiney finish.

2) Husker Brew Kentucky common (ABV 4.2% / IBU 18)

A steam beer based off of a 1869 Kentucky common recipe. Amber in color, this old style is a easy drinker with notes of malt and corn which is added to the grist. Clean dry finish.

3) Project Stardust Berlinerweisse (ABV 3.3% / IBU 5.2)

This raspberry Berliner Weisse is both tart and refreshing. We make this beer every year with our good friends at Northfork brewing. 200lbs of fresh Lynden raspberries give this beer its amazing red color.

Genus Brewing - Spokane -Table #54

1) Sour Milkshake IPA (ABV 5.8%)

OURRRRR MILKSHAKE IPA BRINGS ALL THE FOLKS TO THE YARD...

You better try it, before the keg's gone...



2) Belgian Brett Pale (ABV 6%)

As funky as Peter during an 8am YouTube livestream.

3) Castor Muncher Coffee Kolsch (ABV 6.2%)

Kolsch-style beer made with locally-roasted coffee beans and Warren's beaver kisses.

4) Cotton Candy Unicorn Dust Hard Seltzer (ABV 5%)

Tastes like drinking a rainbow. Your mouth will explode with pleasure.

5) Erinaceous Wit (ABV 5.5%)

A little witty, a little funky - Tim's Wit Dream

6) Sass My Frass Hard Root Beer (ABV 5%)

Sassafras is the genus of the plant commonly used to make root beer. This is the beverage you wish you could be drinking at your next sportsball game.

7) Bloobasaur Blueberry Sour (ABV 4.8%)

A kettle-soured ale brewed with blueberries. Named after the Pokemon character Bulbasaur because this brewery is essentially run by dorks who drink good beer.

8) Jerry's Red Ale (ABV 6.8%)

A medium-bodied red ale brewed for and quality tested by Jer-Bear himself, so you know it must be dank AF.

Georgetown Brewing - Seattle - Table #30

1) 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!

2) 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. American-style Pale Ale gold medal winner at 2019 GABF.

3) Lily IPA (ABV 6.5%)

A refreshing, bright and super drinkable IPA with hints of tropical fruit.

4) LA Woman (ABV 5.2%)

A crisp, refreshing and balanced ale topped with a soft white head, LA Woman has a light bitterness with delicate fruity and sweet flavors. The finish shows off malt undertones with aromas and flavors of floral spice from late addition noble hops. Contains wheat.

5) Blackberry Flanders Forever (ABV 6.4%)



A Flanders-style red ale fermented with brettanomyces and lactobacillus in neutral red wine barrels was aged 12 months, then re-fermented on blackberries, and conditioned an additional 3 months.

6) 18lb Imperial Porter (ABV 13.5%)

This imperial version of our 9lb Porter is a blend of beer aged in Westland Distillery and Heaven Hills barrels. Bourbon and vanilla notes from barrel aging intensify the plush roasted and chocolate notes and aromas, making this a winter sipper sure to please.

Ghostfish Brewing Company - Seattle - Table #96

1) Luminescent Eye Mixed Fermentation (ABV 7% / IBU 8)

Brett lacto mixed fermentation ale

2) It Came From The Haze Hazy IPA (ABV 6% / IBU 28)

Hazy and super juicy!

3) Resilient/Tart IPA (ABV 5.5% / IBU 55)

Ales for ALS dry-hopped tart IPA

4) Shrouded Summit Belgian White Ale (ABV 4.8% / IBU 20) (FRI & SAT)

A sharp lime edge plays against softer tropical notes in the nose, with only faint spicy notes. Bold orange with a zesty herbal back - no orange slice required.

5) Meteor Shower Lager (ABV 4.5% / IBU 18) (FRI & SAT)

Light, crisp and easy drinkin'! No lawnmower required.

Good Brewing - Woodinville - Table #68

1) Jester IPA (ABV 6.8% / IBU 68)

Flagship IPA featuring Citra, Mosiac and Nugget

2) Aloha Hazy IPA (ABV 7.2% / IBU 58)

Hazy IPA Infused with Hibiscus with mild bitterness.

- 3) Good American Pilsner (ABV 4.4% / IBU 17)
- 4) Something Darker Bourbon Barrel Aged Imperial Stout 1(ABV 10.5% / IBU 60)
- 5) Hell Yeah, Man Double IPA (ABV 9% / IBU 30)
- 6) The Good Sour (ABV 5% / IBU 10)
- 7) Windish Alt (ABV 5% / IBU 45)

Half Lion Brewing - Sumner - Table #67

1) Half Lion Pilsner

A classic style redefined, Half Lion Pilsner has a solid foundation of premium pilsner malt and a clean bitterness from cascade and sterling hops. Leaning towards earthy, spicy and a citrus finish.

2) Strata Pale Ale

A Northwest Pale Ale with flavors and aromas of tangelo, orange and grapefruit



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Beer list as of 6/2/22

along with a malty profile from mostly Washington-grown barely. Mildly sweet dried fruit and toasty caramel flavors and a light bitterness on the finish, round out this limited release Pale Ale.

Heathen Brewing - Vancouver - Table #43

1) Pagani Italian Pilsner (ABV 5.2% / IBU 20)

This crispy Italian-style Pilsner goes down easy and will have you feeling like a Heathen in no time.

- 2) When In Stout, Add Peanut Butter Pastry Stout (ABV 10.8 / IBU 56) Pastry Stout with Peanut Flour, Cacao Nibs, Vanilla, and Cinnamon.
- 3) Merchant of Menace Hazy IPA (ABV 7.5% / IBU 12)

Do you know what "nemesis" means? A righteous infliction of retribution manifested by an appropriate agent. Personified in this case by the Merchant of Menace! The merchant has traveled all over the world and has many different weapons. In order for us to avoid unnecessary physical violence that could lead to physical damage or even death... A partnership was formed. One could say we sold our soul... The Merchant of Menace has graced us with an ungodly amount of Citra and Mosaic hops that we used in a menacing way in this New England IPA.

4) Raspberry Rhubarb Fruited Sour Ale (ABV 6.4% / IBU 10)

American Kettle Sour made with delicious raspberries and rhubarb. Tart, slightly sweet with strong notes of fruit. Beautiful crimson hue and an even more amazing taste.

5) Tiki Time Fruited Sour (ABV 6.1% / IBU 10)

American Kettle Sour fruited with Pink Guava, Pineapple, Passion Fruit, and Dry Hopped with Mosaic Hops.

- **6) Tribal Jam: Mai Mai Mai Smoothie Style Sour (ABV 7.1% / IBU 10)** Mai Tai inspired Smoothie Sour with Cara Cara Orange, Sweet Cherry, Lime, Almonds, Vanilla, and Sea Salt. This is a cocktail in a glass!
- 7) 2020 Bourbon Barrel Aged Highland Charge Scottish Wee Heavy (ABV 11% / 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 that 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.

8) 2020 Bourbon Barrel Aged Reindeer Tears / Barleywine (ABV 12% / IBU 94

There won't be any reindeer games around Santa's workshop this year. The jolly old man has gone roque, collecting tears for this inaugural bourbon barrel-aged



barley wine release. The deranged elves were hard at work throughout the summer months crafting this seasonal holiday ale for your enjoyment. Don't bother trying to make the nice list. You're sure to get coal in your stocking for this one.

The Heavy Metal Brewing - Vancouver - Table #73

- 1) Metal Meltdown English IPA (ABV 7% / IBU 75)
- 2) For Whom The Pils Tolls Pilsner (ABV 5.4% / IBU 20)
- 3) Heavy Metal IPA HAZY (ABV 6% / IBU 50)
- 4) Nuttin Else Matters Peanut Butter Brown Ale (ABV 6.5% / IBU 25)
- 5) Presumptive Logic 6th Anniv Barley Wine (ABV 14.5% / IBU 50) (SAT)

Hellbent Brewing - Seattle - Table #24

1) Bourbon Barrel Aged Imperial Brown/Imperial Brown (ABV 9.8% / IBU 33)

Layers of malty, roasty, caramel decadence.

2) Junkyard Cat Hazy IPA

A hazy IPA so fresh that we don't even have stats yet.

- 3) Anniversary West Coast IPA (ABV 7% / IBU 60)
- 4) Helles/Lager (ABV 4.5% / IBU 16)

Our Helles Lager is light pale lager brewed with North American two row malt and lightly hopped with Hallertau Mittelfruh and Czech Saaz. It's extremely easy drinking with the classic lager flavor, crisp maltiness and grassy/herbal noble hop character. So kick back and start enjoying your backyard.

5) Red Patina American Red (ABV 5.3% / IBU 22)

This ale is well balanced, rich and malty with a dark auburn color and an airy toffee finish. Hopped with Mt. Hood and Cascade Hops.

Hoh River Brewing - Tumwater - Table #82

1) Hawk Pineapple Hefeweizen (ABV 5.6% / IBU 17)

Pineapple Hefeweizen

2) HoConut Porter (ABV 7.1% / IBU 29) (FRI & SAT)

Chocolate - Coconut Porter. A rich Porter with toasted coconut and Ghirardelli chocolate. A bit like drinking a Mounds candy bar. A little sweet for some, but heaven for coconut and chocolate fans.

3) Frostbite IPA (ABV 5.6% / IBU 69) (SAT & SUN)

Refreshing IPA is made with English Marris Otter malt along with biscuit and crystal malts. A step mashing process to fully attenuate into a light bodied, easy drinking beer. Galina and Amarillo hops for the initial bittering hops, later additions of Amarillo, Cascade and plenty of Citra hops, then dry hopped with two pounds per BBL of Citra-Cryo hops for a great, fruity aroma



Hops & Seed Brewery - Snohomish - Table #74

1) Sunglow Pilsner (ABV 4.9% / IBU 35)

Bright citrus and tangerine notes shine through a light straw body on this crushable unfiltered pilsner-style beer.

2) Big Mitch Imperial IPA (ABV 8.2% / IBU 70)

This Imperial IPA is generously hopped with Citra, Chinook, El Dorado, and Galaxy Hops for big beer that is a fruity hop bomb.

3) Multi Guild Collab Hazy IPA (ABV 6% / IBU 35)

Soft-bodied hazy IPA made in the dryer style. Citrus and light pine base supports big waves of tropical fruits from Galaxy and Motueka hops.

4) Anniversary 1 Barrel-Aged Imperial Stout (ABV 11.7 / IBU 50) (SAT & SUN)

Decadent Imperial Stout aged for 10 months in JP Trodden bourbon barrels accented with additions of toasted coconut and vanilla bean.

Hopworks Urban Brewery - Vancouver - Table #89

1) Giggle Nuggets Dank IPA (ABV 7.5% / IBU 70)

Giggle Nuggets Dank is a golden hued IPA. It features aromas of bright pine sap, grapefruit zest, backed by a hint of honey biscuit. The flavor is of dank, resiny hops.

2) Tree Frog Organic Pale Ale (ABV 5.4% / IBU 40)

Fueled by Citra, Mosaic, and Amarillo hops, our organic Pale Ale bursts with juicy, floral notes that deliver the perfect amount of dank hop aroma.

3) Cactus Attactus Prickly Pear Sour Ale (ABV 5.3% / IBU 3)

This delightful Kettle Sour is packed with ruby red prickly pears and balanced with bright melon and lemony citrus notes.

4) Golden Hammer Organic Helles Lager (ABV 4.8% / IBU 35)

Organic NW and German ingredients come together for a new take on Germany's most popular beer: the Munich-style Helles. Notes of honey malt aroma and flavor greet herbaceous and floral hops at the castle door. Golden Hammer is crushability with a conscience.

5) Bourbon Barrel Abominable Barrel-Aged Winter Ale (ABV 11.3% / IBU 5) (FRI)

Abominable slumbered in Kentucky bourbon barrels for nine months to create this strong, seasonal classic with complex notes of vanilla, spice, and citrus.

6) Ace of Spades Imperial IPA (ABV 8.6% / IBU 95) (SAT)

This assertive Imperial IPA is a hop flavor bomb, rich with dank ripe pineapple, grapefruit, pine resin, and hints of dried apricots. Each sip is an exciting hop adventure!

7) Velvet ESB Organic Extra Special Bitter (ABV 5.2% / IBU 40) (SUN)



This ESB balances floral flavors with organic chocolate and caramel malts and oats, giving this beer a beautiful mahogany color and velvety texture.

Icicle Brewing - Leavenworth - Table #91

1) Alpenhaze Hazy IPA (ABV 6.3 / IBU 30)

Our signature hazy is a bright, tropical and juicy IPA with Mosaic, Citra, El Dorado and Simcoe hops, giving it notes of mango, pineapple, tangerine and apricot that excite the nose and palate. The malt profile provides a body that ends each sip with a light and pillowy mouthfeel.

2) Dragontail IPA (ABV 6.7% / IBU 60)

Dragontail is a modern take on the West Coast IPA, with a blend of hops that bring out notes and aromas of juicy citrus, sweet peach, and honeydew melon. The malts provide a smooth mouthfeel while letting the character of the hops shine through.

3) Enchantments - Temple Hazy IPA (ABV 6.7% / IBU 30)

In the 11th edition of our Enchantments Hazy IPA series, we used plentiful hop helpings of experimental HBC 586, Mosaic, Citra and Simcoe. Expect wildly tropical notes and aromas of mango, papaya, orange and guava.

4) Peak Seeker - Rainbow Double IPA (ABV 7.8% / IBU 70)

A tasty Double IPA straight from the pristine waters of the Icicle River! This juicy double weighs in at 7.8% ABV and features Talus, HBC 630, Mosaic, Citra and Simcoe hops. You can expect fresh tropical notes and aromas of grapefruit and a medley of other tropical fruits.

5) Break The Bias Fruited Sour (ABV 5.8% / IBU 13)

This sour ale with prickly pear and hibiscus is a collaboration with the Pink Boots Society. This beer incorporates Philly Sour yeast and the Pink Boots Blend of hops from Yakima Chief Hops. Expect a refreshing tartness that has notes of tropical fruit and brings to mind sour candy.

6) Brewers Limited Release

Every day we will feature a new, small batch, limited release beer chosen by our brewers.

Iron Goat Brewing - Spokane - Table #63

1) Sheep go to Heaven IPA (ABV 6.2% / IBU 33)

Sheep Go To Heaven is a slightly hazy IPA with citrus and tropical fruit aromas and flavors. It has the perfect balance between bitter and sweet and is extremely refreshing. Made with Cascade and Zamba hops, and a light dry hop of Cascade, Citra, and Mosaic. The mouthfeel is fluffy and light like the clouds in the heavens, but don't you worry there's just enough goat to send you back down to hell.



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

An American Style Sour with Blackberry and Apricot. It finishes crisp and clean with a subtle hint of fruit.

3) Passionfruit Guava Sour (ABV 5% / IBU 16.5) (SAT & SUN)

This American style sour ale is a beautiful bright orange color and has notes of tropical fruit with a hint of citrus and herbaceousness. The acid comes at you like a spider monkey but soon mellows to a nice balance of fruity and sour. Tasting notes include tropical fruit along with tangerine followed by a balanced crisp finish.

4) Foeder Pete's Pseudo Kriek Mixed Fermentation Sour (ABV 5.7%) (SAT & SUN)

The sixth beer from our Goatworks project, This Pseudo-Kriek was aged in Pete, our first foeder, and finished with cherries. It pours a dark pink and opens with tart cherry on the nose, a gentle sourness. Notes of vanilla and oak follow for a clean finish.

5) Geschenk van de engelen American Lambic Style Sour (ABV 6.2%) (FRI & SAT)

Geschenk van de engelen or Gift from the Angels is a mixed fermentation Lambic style sour made from borrowed yeast strains from some of the most no-Table breweries in Belgium.

6) Hazer Quest Double IPA (ABV 8.4% / IBU 30)

Hazy DIPA features tropical, juicy pineapple flavors from the Galaxy hops and a light sweetness.

7) Barrel Aged Goatnik Russian Imperial Stout (ABV 10.5% / IBU 90) Aged in Dry Fly Wheat Whiskey barrels this Russian Imperial Stout has a deep, dark, roastiness with hints of coffee and chocolate matched with generous late kettle hop additions.

Island Hoppin' Brewery - Orcas Island - Table #22

1) Old Madrona Imperial Red (ABV 8.3% / IBU 80) (FRI)

Undefined by style guidelines, this exceptionally smooth strong ale has a full malt and hop body. It's ruby red color is reminiscent of the Madrona tree's bark. Dried fruit aromas lead the way to a palate of a strong, sweet, and malty beer that is dangerously drinkable. A full, and very round mouthfeel is brightened up by the Zythos hops. Boozy, delicious, and a nice sipper; but not to be messed with!

2) Feel the Burn - Chili Blonde Ale (ABV 5.8% / IBU 15) (FRI)

Because we still feel Bernie was the best candidate, this beer keeps coming back by popular demand. Freshly roasted Jalapeño, Habanero, Serrano, Anaheim, and Poblano go into the boil for a pleasant aroma, while adding bunches of all the



different kinds of spicy peppers we could find at the market into the dry hop for a spicy finish. We're still feelin' the Bern.

3) White Cap - American Whit (ABV 5.8% / IBU 18) (SAT)

This American take on a traditional Belgian Wit has the light wheat body with orange and coriander notes. Using an excessive amount of fresh oranges, this light beer helps you stay hydrated through the hot summer days.

4) Bouy Bay ISA (ABV 5.5% / IBU 60) (SAT)

This seasonal Session IPA is bright and refreshing with just a little lower alcohol content making it an easy summer time drinker.

5) Sunrise Amber (ABV 6% / IBU 35) (SUN)

Early mornings in the brewery mean we often witness the spectrum of color from the beautiful island sunrises over Mt. Baker. Like the morning sky, this beer is a blend of amber and red. With nutty aromas and flavors, the favorite is a smooth, sweet awakening that finishes dry.

6) Elwha Rock IPA (ABV 6.3% / IBU 100) (SUN)

Floral, citrusy, earthy with a crisp finish. Bright and zippy hop presence that crashes into a grounded earthy body. The malt foundation allows the high IBU an equal standing in this well balanced, classic Pacific Northwest style India Pale Ale.

Jellyfish Brewing - Seattle - Table #69

1) Beer Salad - Healthy Saison

Our French Saison with additions of cucumber, grilled lemon, basil & peppercorn. It drinks dry and crisp with a generous aroma of 'fresh green salad'.

2) Slip N' Slide - Summer Lager

Our Helles-style lager is perfect for these Summer days. A soft, biscuity malt character accented with floral, Mandarina Bavaria hops.

3) Sir Hugs-A-Lot - Hazy IPA

Bring it in! Our Hazy IPA is highlighted by assertive, tropical hops, including Ekuanot, El Dorado & Cashmere. It's time for a Hugs!

Kulshan Brewing - Bellingham - Table #17

1) Greenwood Summer Ale (ABV 5% / IBU 40)

Whether out on a hike, crushing trails on a mountain bike, or mowing the lawn, Greenwood Summer Ale is the perfect beer for our (mostly) sunny summer months. Juicy notes of mango, grapefruit and papaya blend enticingly, with a light malt presence. This refreshing beer is bursting with bright flavors.

2) Heliotrope IPA/(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.

3) Into The Haze Hazy IPA (ABV 6.5% / IBU 45)

Into the Haze is the newest addition to our family of core beers, and the first hazy in that lineup. It is an easy drinking beer with lush tropical fruit and citrus hop notes.

4) Sun Clouds German-Style Maibock (ABV 7% / IBU 30)

A deeply satisfying beer, Sun Clouds has beautiful bready and toasty malt notes and a warming alcohol presence. Delicate floral hop character and a mild sweetness blend delightfully, creating an exquisitely balanced beer that finishes clean and dry. A truly noble beer, we are proud to offer you our take on this renowned style.

5) Helles German-Style Lager (ABV 5% / IBU 15)

A style born in Southern Germany, Helles is an elegant and refreshingly simple beer style. Soft and smooth with low bitterness, this beer is predicated around German malts that impart full bready notes and slight lingering sweetness. Noble german hops provide a bit of floral and herbal accents, balancing out the sweet malt notes to create a highly drinkable beer that was designed to be consumed by the liter.

6) Raspberry Gose (ABV 4.5%)

Bright and highly sessionable, this Raspberry Gose pays homage to Northwest Washington's unbea-Table 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.

7) Barrel Aged Black is Beautiful Barrel Aged Imperial Stout (ABV 13.7% / IBU 80) (FRI & SAT)

This is spectacularly decadent beer -- a dessert beer no doubt. High in alcohol, but deceptively

smooth, it is packed full of complexity; particularly notes of dried cherry and raisin, dark chocolate and vanilla, and more than a hint of whiskey. This beer was aged in single malt whiskey barrels from Westland Distillery.

8) Barrel Aged Kitten Mittens Barrel Aged Winter Warmer (ABV 11% / IBU 30) (SAT & SUN)

BA Kitten Mittens is smooth, complex and warming. Big notes of chocolate, cherry and dark stone fruit dominate in both the flavor and aroma, along with accents coffee, toffee and vanilla. This year's vintage is a blend of barrels filled from Stein Distillery in Joseph, Oregon.



Ladd & Lass Brewing - Seattle - Table #35 1) Funky Teri Saison (ABV 5%/ IBU 26) (FRI & SUN)

A one-off version of the petite saison we brewed for Pink Boots Society Collab Brew Day, Funky Teri was funkified with our house-mixed culture. Expect overripe fruit that harmonizes with the nuanced dry hops from the 2021 Yakima Chief Pink Boots blend, producing a delicate bouquet that manages to be both soft and incredibly complex.

2) Deprived of Light Imperial Stout w/ Cacao, Coconut, Vanilla (ABV 12% / IBU 80) (SAT)

This gnarly imperial stout may be deprived of light, but radiates with intense flavors of cacao, coconut, and vanilla. We took our decadent imperial stout and confectionized (TM) it—blasting your palate with a depth of flavor that saturates your taste buds while still managing to finish short of typical pastry stout cloyingness.

3) Blossom Hunter Cherry Ale w/ Vanilla & Lactose (ABV 4.9%) (FRI & SUN)

Brewed in celebration of the inaugural U District Cherry Blossom Festival, Blossom Hunter features over 250 pounds of tart and sweet cherry puree. To round things out, the beer was aged on Madagascar vanilla beans and balanced out with just a hint of creamy, milk sugar. Slightly sweet, slightly tart, and completely delicious.

- **4) Comet Sunset West Coast IPA (ABV 6.8% / IBU 40) (FRI & SUN)** Comet Sunset, our take on a modern West Coast IPA, features 100% Estate Grown Comet from Crosby Farms, an OG public hop varietal that expresses its unique terroir. Expect the unexpected with notes of melon, cantaloupe, and light tropical fruit.
- 5) Fractal Sunset Double IPA (ABV 8.5% / IBU 54) (SAT)

Fractal Sunset shows us exactly why Citra and Mosaic have become the banger hops we've all grown to love. This big double IPA was hit hard with Cryo Citra and Cryo Mosaic—leaving an aftermath of overripe mango, pineapple, and tropical fruit flavors in its wake.

- **6) Tweed Jacket English Dark Mild (ABV 3.5% / IBU 16) (FRI & SUN)** Toasty malt character, a touch of roast, and a kiss of toffee! Yup, this session beer boasts a ton of personality in a petite package. Tweed Jacket is designed to be your faithful companion during an evening at the pub. Just don't ask Tweed Jacket to play shuffleboard—Tweed Jacket does not do Shuffleboard.
- 7) Czech in the Dark Czech Dark Lager (ABV 5% / IBU 22) (SAT) From the depths of darkness emerges a surprisingly clean and crisp lager—perfect for spring and summer sipping. Look for a soft, bready malt character



set against a beguiling roast note with elements of baker's chocolate, rustic bread crust.

8) Ver Sacrum Vienna Lager (ABV 5.6% / IBU 19) (FRI & SUN)

Brewed with classic German malts and fermented cold, Ver Sacrum is lovingly layered for maximum crushability. Soft, bready malt with hints of rustic bread crust and just a touch of rich caramel. An elegant, complex malt profile that finishes dry, begging your palate for another sip.

Lake Stevens Brewing - Lake Stevens - Table #26

- 1) Galactic Kraken IIPA (ABV 9% / IBU 85)
- All galaxy dry hopped IIPA.
- 2) Shameless Girth Maple Bar Imperial Oatmeal Stout (ABV 8.5% / IBU 25)

Maple bars added to a smooth imperial oatmeal stout.

3) Altered Mental Status West Coast IPA (ABV 6.6% / IBU 41)

Azzaca, mosaic and strata dry hopped

4) Snuffelhopagus NEIPA (ABV 6.4% / IBU 38)

Nelson Sauvin, Moteuka and citra dry hopped.

5) Regatta Guava Wheat (ABV 5.2% / IBU 17)

American Hefeweizen meets Cascade Beer Candy's guava infusion. Smooth, juicy guava flavors meld with a refreshingly light and sensible hef.

6) Carolina Creeper Chili Pepper Beer (ABV 4.8% / IBU 15)

Dried Carolina Reaper infused blonde ale. Reigning king of the hottest peppers in the world. 1.1 million scoville. Crafted to allow one to enjoy a pint, not to fry your taste buds!

Logan Brewing - Burien - Table #85

1) Green Hill Zone Hazy IPA (ABV 6.5% / IBU 35) (FRI & SUN)

Hazy straw color, citrus aroma, juicy orange & grapefruit flavor hopped, with Simcoe Amarillo & Mosaic

2) Easy Mode Blonde Ale (ABV 5% / IBU 15) (FRI & SUN)

Straw color, brilliant clarity, floral aroma, bready flavor, easy drinking, 2021 WA Beer Awards Silver Medal Winner

3) Metagama V5 West Coast IPA (ABV 7% / IBU 45) (SAT & SUN)

Clear golden color, tropical aroma, coconut & pineapple flavors, hopped with Sabro & El Dorado

4) Mage Masher Margarita Sour (ABV 6% / IBU 10) (SAT & SUN)

Orange color, fresh citrus aroma, sour citrus and salt finish, brewed with Blood Orange & Key Lime Puree and finished with chili and tamarind

5) Mind on Midnight Cascadian Dark Ale (ABV 6.2% / IBU 64) (SAT & SUN)



Dark brown color, pine and citrus aroma, chocolaty coffee and piney citrus flavor, brewed with cold brew coffee, 2021 WA Beer Awards Silver Medal Winner

Loowit Brewing - Vancouver, WA - Table #41

1) Warp Rider IPA (ABV 6.9% / IBU 64)

West coast IPA with notes of citrus.

2) Players Handbook Series: Ranger Hazy (ABV 7.5% / IBU 25)

The 10th release of our experimental Players Handbook series of IPAs.

3) Grimlock Porter (ABV 5% / IBU 31)

Award winning rye porter.

4) Loowit Lager

Loowit's signature American light lager.

Mac & Jacks Brewing - Redmond - Table #28

1) African Amber (ABV 5.8% / IBU 30)

Unfiltered and dry hopped Amber Ale. Floral, hoppy taste with a well rounded malty middle.

2) Log Boom Pale (ABV 5.3% / IBU 30)

Light, refreshing golden malt body packed with aromatic notes of sweet citrus.

3) Resolution IPA (ABV 6.8% / IBU 80)

A west coast style IPA generously hopped with Citra, Chinook and Nugget hops.

4) Pacific Expedition IPA (ABV 6.3% / IBU 72)

A refreshing light bodied IPA with hints of guava, papaya and pine.

5) Stand Still Imperial Stout (ABV 14% / IBU 50) (FRI)

A smooth and complex imperial stout aged in Horse Heaven Hills bourbon barrels for 12 months.

Magnuson Brewery - Seattle - Table #48

1) Post Coastal IPA (ABV 6.4%)

Flagship West Coast IPA brewed with Amarillo, Chinook, CTZ, Ekuanot, and Simcoe. For those of you who haven't made it to our gorgeous hideaway on the shore of Lake Washington (you're really missing out), you need to get some of this IPA, we have a feeling it won't be your last.

2) Sand Point Pilsner (ABV 4.5%)

Our house German Pilsner, brewed with Mittelfrüh and Czech Saaz for a floral, spicy aroma and the perfect bitterness that demands to be drank.

3) Buzz the Tower Hazy IPA (ABV 6.8%)

Hazy IPA brewed with Cascade, CTZ, El Dorado, and Strata. This IPA brings a little of everything to the -Table; dank, sweet citrus, passion fruit, and melon. "Sorry, Goose, but it's time to buzz the tower."

4) Surprisin' Weizen Hefeweizen (ABV 5.4%)

What's so surprisin' about a Hefeweizen you ask?! We dry hopped it! With



Mandarina Bavaria! So you don't even need the orange slice! Oh, that's not wild enough for you these days? Well, it seemed pretty wild to us.

Meatheads Beer Works - Lake Stevens - Table #60

1) Moose and Squirrel Rauch Lager (ABV 7.2% / IBU 45)

Smoked lager brewed in traditional German style.

2) Sunset Red Lager (ABV 6% / IBU 42)

Red lager with honey and rye malt. Complex and dry finish.

3) Hazy Brina Hazy IPA (ABV 6.6% / IBU 55)

Just one more hazy to add to the craze!

4) Rusty Roof IPA (ABV 7.5% / IBU 60)

Bold, hoppy flavor with a full bodied maltiness.

Metier Brewing - Woodinville - Table #9

1) Blackstripe Coconut Porter (ABV 5.5% / IBU 32)

Infused with toasted coconut, this Porter is silky smooth, rich and robust, with a touch of sweetness on the finish.

2) Chasing Days Hazy IPA (ABV 6.4% / IBU 30)

Double dry hopped and bursting with Citrus and Tropical Flavors. Chasing Days IPA shows of the flavorful combination of Citra, El Dorado, and Lotus hops.

3) Kolsch (ABV 4.9% / IBU 25)

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

4) Horizon IPA (ABV 7.5% / IBU 80)

Sweet Orange peels paired with Azacca, Amarillo, and Idaho 7 hops provide bright citrus aromatics with notes of Tangerines.

Mule and Elk Brewing - Cle Elum - Table #71

1) Warrior 2.0 IPA (ABV 6.3% / IBU 65) (FRI & SAT)

Named after the local school mascot, Warrior 2.0 is a modern, juicy take on America's favorite craft beer. This pale yellow IPA smacks you in the face with an aroma of grapefruit, peach, mango, and a dank resinous pine.

2) Mule and Elk Amber (ABV 5.6% / IBU 60) (SUN)

An American-style Amber with British roots, this brick red beer has an enticing aroma of dark caramel, fig, and notes of pine. The flavor is more caramel and dried fruit, backed up with a bready maltiness that is complimented by a spicy, slightly citrusy hop character. The smooth body gives way to a slightly dry, clean finish.

3) Dark Mild (FRI & SAT)

English Mild

4) Ellie's Blonde (SUN)

Blonde Ale



No Boat Brewing - Snoqualmie - Table #15

1) Farmer Soldier Pilsner (ABV 5.2% / IBU 15)

Traditional, unfiltered domestic Pilsner with grassy notes from a light latehopping of Hallertau Blanc.

2) Spanish Harlem Mona Lisa DDH DIPA (ABV 8.2% / IBU 20)

Massively-tropical double dry-hopped hazy DIPA with Freestyle Farms Nelson Sauvin.

3) Mozzie West Coast IPA (ABV 6.2% / IBU 35) (SAT & SUN)

Lavishly dry-hopped with Mosaic and Amarillo, our go-to IPA has the crispness of West Coast with the aromatics of a new-age hazy.

4) Kingmaker Mixed Culture Sour (ABV 6% / IBU 20)

Kingmaker is an expression of our mixed culture and wild fermentation programs, showing off the malt-complexity of our Munich Dunkel base. We brew a lager in stainless steel, and move it into red wine barrels on a mixed, wild culture.

5) A Big, Fat Imperial Stout from our cellar (FRI)

Come see what thiccboi we found in the depths of the cellar.

No-Li Brewhouse - Spokane - Table #21

1) Cascade Fog Hazy IPA (ABV 7.5% / IBU 35)

This beauty was born on our three-barrel pilot system, with Citra and Mosaic hops and a delicious, juicy yeast strain. The result is a super-tasty hazy that delivers notes of citrus and tropical fruit aromas, with a bit of sweetness and subtle hop.

2) Squatch Fog Hazy IPA (ABV 5.8% / IBU 30)

This Juicy Haze IPA explodes with tropical fresh flavors of mango & papaya. An overwhelmingly refreshing & tasty Hazy IPA

3) Squatch Tang Wheat (ABV 5.3% / IBU 20) (FRI & SAT)

No-Li Ten "X" Year anniversary collaboration beer with the Spokane Indians Baseball Club. Vibrant & fresh tangerine with a hint of grapefruit, all while maintaining the smoothness of a classic wheat beer

4) The Mule (ABV 7%)

The light, bright punch of natural lime and ginger & a touch of huckleberry sweetness.

5) The Colada (ABV 7%)

Pineapple and coconut mix with juicy peach for a sweet spin on a tropical favorite!

North Jetty Brewing - Seaview - Table #70

1) Taco Beer

Mexican-style dark lager



2) Another F'ing Raspberry Hef

Hef with natural raspberry purree

- 3) Leadbetter Red Scottish Ale
- 80 shilling export Scottish Ale
- 4) Grapefruit Gose (FRI & SAT)

Gose with natural grapefruit purree

5) Brave Man's Death IPA (FRI & SAT)

West Coast IPA

6) Hazy Jones Locker IPA (SAT & SUN)

Hazy IPA

Old Schoolhouse Brewery - Winthrop -Table #53

1) Ruud Awakening IPA (SAT & SUN)

Big, bold American IPA.

2) Stowaway Pale Ale (SAT)

Crisp, fruity and refreshing

- 3) Daydrinker Pilsner (SUN)
- 4) Blazing Barrels Barrel Aged Stout (FRI)
- 5) Iron Scofflaw IPA (FRI)
- 6) Misty Mountain Hop (SAT)

Paradise Creek Brewery - Pullman - Table #19

1) Huckleberry Pucker Fruited Sour (ABV 4.6%)

Our Berliner Weisse is a wheat beer with tartness achieved by traditional souring. The addition of huckleberry in just the right amount does the trick of adding fruitiness making this a bright, refreshing and pucker-worthy beer!

2) Huckleberry Pucker Shandy (ABV 4.4%)

We took our Huckleberry Pucker and added in a bit of Lemonade for a delicious summertime beer.

3) The Arbiter American IPA (ABV 6.7% / IBU 45)

Generously dry hopped with Citra, Galaxy, Mosaic, and Sorachi Ace giving this beer a massive punch of pineapple, passion fruit, orange, and lemon.

4) Blackberry Pucker Fruited Sour (ABV 4.6%)

We took our Berliner Weisse and blended it with Blackberries to give you that summertime fruit vibe.

Penn Cove Brewing - Coupeville, WA - Table #58

1) Madrona Way West Coast IPA (ABV 7% / IBU 70)

A remarkably well-balanced Northwest style IPA with a solid malt backbone that supports the hoppy punch of citrus and pine. Pale amber-red in color with ample hop flavor, bitterness, and aromas of citrus zest and pine resin; yet enough malt



character to stand up to hops and provide a complexity not found in many west coast IPAs

2) Rocky Point Pilsner/Bavarian Pilsner (ABV 6% / IBU 38)

This brisk, Bavarian style pilsner is crisp and easy drinking with soft aromas of noble hops and a pure barley malt flavor. Light-bodied, pale straw yellow in color and slightly malt forward, with flavors of biscuit, water cracker and subtle earthy spice notes imparts from noble hops with a clean, crisp finish.

3) Cedar Hollow Hazy IPA (ABV 6% /IBU 48)

This easy-drinking New England IPA is pale yellow and hazy with massive aromas of orange, pineapple, lemon zest, mango, stone fruit, and more accompany a rich, juicy flavor with a long, smooth finish.

4) Patmore Porter (ABV 6.2% / IBU 38) (FRI & SAT)

This Porter is a dream come true for fans of dark beers. It's powerful chocolate aroma quickly gives way to an undercurrent of espresso. The color is nearly black, with no-Table deep ruby-red hues in the sunlight. The flavor on the tongue contrasts the savory coffee aromas with a jolt of black pepper and leather, providing a sharp edge to the flavor, which mirrors well with the lingering CO2 bite. Finish is long and bold, which reveals smokey elements on the nose after the first taste.

5) Honeymoon Pale Ale (ABV 5.5% / IBU 39) (SAT & SUN)

Honeymoon Pale Ale is a dry, light-bodied ale brewed with locally sourced honey. Deep amber color with complex aromatics of honeyed biscuits and grassy, floral hop character. Reasonably full-bodied and mercifully, not too sweet, this pale ale starts malt forward, but finishes with a slightly lingering hop bitterness that whets the palate for more.

Perihelion Brewery - Seattle - Table #47

1) Dark Matter, Black Saison

Dark Matter has a light dark maltiness without the astringency of some dark grains. Hints of stone fruit with a clean sharp finish.

2) Daedalus, Rye Saison

Daedalus drinks smooth with a creamy mouthfeel but finishes with a sharp peppery bite from the rye.

3) Rye Barrel aged Cherry Braggot (SUN)

This beer was aged 1 year in a rye whiskey barrel. It drinks smooth, oaky and boozy. Finishes with hints of cherry and honey.

Pike Brewing - Seattle - Table #72

1) Double Hazy IPA (ABV 8.2% / IBU 35)

Big, bold and fruity. Pike's newest beer.



2) Pike Pride Raspberry Wheat (ABV 5% / IBU 16)

This years Pike Pride benefits the GSBA. Light and bright wheat beer with raspberry puree.

3) NEW Pilsner (ABV 5% / IBU 25)

Light, clean and crisp German style Pils.

Postdoc Brewing - Redmond - Table #40

1) Rotating Hazy IPA (ABV 6.5% / IBU 25)

TBD

2) Alpha Factor IPA (ABV 6.8% / IBU 64)

Although named for a yeast mating pheromone, this beer is stuffed full of hops just the way we like it! Clean fermentation and light malt let the hops shine brightest. Cascade, Centennial, Simcoe and Amarillo.

3) Rice Lager (ABV 5.2% / IBU 20)

TBD

4) Studying Abroad Fruit Ale (ABV 4.1% / IBU 10)

Inspired by the refreshing Agua Fresca drinks of Mexico we combine a crushable base beer with a kiss of strawberry, pineapple, and key lime. Berry and fruit aromas mingle with tropical citrus and quench the thirst.

5) Cheat Day Dessert Stout (ABV 9.3% / IBU 50)

Rules were meant to be broken, right? At least that's what we told ourselves when brewing up this luscious Dessert Stout. Brimming with sweetly aromatic vanilla and loads of warm spicy cinnamon, a bit of lactose makes it all come together in one smooth sip. You deserve it – you've earned a Cheat Day!

6) Fruitful Findings Blueberry Pineapple Fruited Sour Ale (ABV 7.2% / IBU 10) (FRI)

We blended a couple of our barrel aged mixed culture stocks together and introduced them to fresh blueberry and pineapple for secondary fermentation in stainless. The blueberry not only imparts a lovely red plum color, but accentuates the earthy dark fruit character of the base beers. Pineapple leaps from the glass and lends a tropical citrus note, elevating the natural acidity from the mixed cultures.

- 7) L.A.B. Partner Cherry Fruited Gose (ABV 4.6% / IBU 20) (SAT & SUN) This version of L.A.B. Partner teams up with the super fruity cherry. With a bright cherry and fruit character, this Gose finishes with a fresh sourdough tang. Both intensely refreshing and satisfyingly sessionable.
- 8) Tangerine Quiz Milkshake IPA (FRI) TBD
- 9) More Love IPA (ABV 6.2% / IBU 48) (SAT & SUN)



This IPA was brewed to celebrate Pride Month and to support Pride Foundation. They are building a better, safer, and more equi-Table world for LGBTQ+ people and their families in the Northwest. Both of our organizations value the right to live safely, openly, and genuinely in all the places we call home. The world needs More Love!

10) Hogus Maximus Extremis 2022 Strong Ale (ABV 16.4% / IBU 50) (FRI)

The legend of Hogus Maximus was first recorded over 3000 beers ago in South Africa. After first emerging as Hogus Maximus Triple IPA, we continuously fed the beast until it tired of the buffet. A year-long rest in freshly dumped bourbon barrels transforms this beer into a superbly balanced and gratifyingly lavish strong ale. Complex and nuanced, boasting aromas of bourbon saturated vanilla, perfectly toasted marshmallows, rich almond liqueur, English toffee candy, lightly toasted coconut, and a lingering sense of hedonism.

11) Barrel-Aged Antichromatic 2021 White Stout (ABV 10.2% / IBU 32) (SAT)

Pouring Saturday only

12) Irish Cream Demon Star Russian Stout (ABV 10.1% / IBU 66.6) Pouring Sunday only.

Ravenna Brewing - Seattle - Table #93

- 1) Brewers Choice TBA
- 2) Brewers Choice TBA

Resonate Brewery - Bellevue - Table #4

1) Atomic Punk West Coast IPA (ABV 6.9% / IBU 75)

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

2) One Wheat Or Another Summer IPA (ABV 5.9% / IBU 40) (FRI & SAT)

This malt bill for this crisp refreshing and bright IPA is made up of 50% Wheat. The hop profile features citrus, tropical fruit and even a little bubblegum. A perfect summer IPA.

3) Jagged Lil Pilz PNW Pilsner (ABV 5.3% / IBU 35)

Light-bodied Pilsner brewed with german and northwest hops that bring together notes of spice and lemon-citrus. Very light, crisp and refreshing.

4) Brand New Funk Fruited Sour (ABV 5.2% / IBU 10) (FRI & SAT) Kiwi + Strawberry Sour fermented with Wildbrew Philly yeast. Very



approachable and thirst-quenching!

5) Haywire Juicy-Hazy Pale Ale (ABV 5.5% / IBU 30) (SUN)

Crisp and refreshing hazy pale ale with layers of citrus and tropical fruit.

6) Simmer Lemon Zested Saison (ABV 8.2% / IBU 35) (SUN)

A toasty/cracker malt backbone sets the stage for bright citrus, lemon zest, and slightly peppery flavors. Hops play an important role in this Belgian-style ale for the spicy and citrus notes they impart and provide a solid and rounded bitterness. Grains of Paradise and Lemon Zest create a welcome twist to this historic style.

Reuben's Brews - Seattle - Table #36

1) Summer IPA (ABV 6.5% / IBU 50)

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

2) PNW Crush Hazy IPA (ABV 7.0% / IBU 60)

This hazy IPA was brewed with entirely Pacific Northwest ingredients. Hopped with loads of the best PNW-grown hops: Azacca, Strata, and Mosaic.

3) Hazealicious Hazy IPA (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. Gold Medal at 2022 World Beer Cup!

4) Crikey American IPA (ABV 6.8% / IBU 53)

The first ever American IPA we brewed, this is still our most popular beer! Crikey IPA ("Cry-key") has a hop profile led by notes of citrus, pine & tropical fruit with a malt backbone providing balance to every sip.

5) Westport Lager (ABV 4.2%)

This classic American pilsner is simultaneously crisp, light, and refreshing while the flavor is driven by old-world malted barley.

6) Barnacles English-style Barleywine (ABV 11.75%) (FRI)

Barnacles English-style Barleywine is the sixth release in the Reuben's Brews 10th Anniversary Collaboration Series, brewed with our friend and brewing legend Alan Sprints of Hair of the Dog Brewery. We have a lot to thank Alan for but one of the most memorable occasions was in October 2012. Our brewery had only been open for business for two months and we were planning our very first bourbon-barrel imperial stout. We didn't know where we could get a bourbon barrel, but Alan came to our rescue, giving us two barrels from Hair of the Dog's stash. We thank Alan for all of his leadership and inspiration in the craft beer world, both here in the Pacific Northwest and around the world.

7) Double Barrel Barrel-aged Imperial Stout (ABV 16%) (SAT)



BBIS Double Barrel is an imperial stout aged twice in a blend of bourbon barrels. A nose of rich and decadent vanilla and oak. Body is full of warming bourbon spice, with a honey sweetness and dry finish.

River City Brewing - Spokane - Table #8

1) Huckleberry Dreamzzz BA Sour (ABV 4%) (FRI)

2 year oak aged mixed culture sour with over 20#'s of hand picked Huckleberries. The beer rested in oak for 1 year and then on the huckleberries for 1 year.

2) Kriek Yo Self BA Sour (ABV 6%)

2-1/2 year oak aged aged sour. Our Red Ale with Lacto aged in oak for 2 years and then rested on sweet cherries for 6 months.

3) Land Squid IPA (ABV 7%) (SAT & SUN)

Our take on a Northwest Style IPA. Clean, crisp and uber drinkable. Cascade, Centennial, and Chinook for heavy grapefruit, pine resin, and a touch of dank.

4) Kung Fu Death Monkey DBL Hazy IPA (ABV 8.1%)

Our version of a hazy double IPA. Tropical, dank, fruity, with a nice bitter back end. Guaranteed to punch you in the mouth

5) A Midnight Murder BA IMP Stout (ABV 14.5%)

2 year Dry Fly Bourbon BA Imperial Stout. Smooth as the midnight sky is dark. Notes of coffee, dark chocolate, raisins, and booze. Careful folks!

6) Better Off Red (ABV 10%) (SUN)

Our River City Red, doubled down, and aged in Dry Fly Bourbon Barrels. Notes of brown sugar, dark fruit, oak and a touch of booze.

7) Inconceivable IMP Pilsner (ABV 7%) (FRI & SAT)

A nice crisp, clean, refreshing pilsner that packs a sneaky punch at 7% ABV. So drinkable it's INCONCEIVABLE!

Riverport Brewing - Clarkston - Table #27

1) River Rat Red (ABV 4.3% / IBU 21)

Amber ale, malty and mildly hopped.

2) 5/5 Pepper Beer (ABV 5% / IBU 27)

English pale ale infused with Jalapeno and Serrano peppers.

3) Clearwater Haze Hazy IPA (ABV 6.7% / IBU 51)

Classic New England style hazy IPA

4) Riverport Kolsch

Classic Kolsch style brewed with 100% German ingredients

Rooftop Brewing - Seattle - Table #11

1) Glorious Basker Blood Orange Wheat (ABV 5.0% / IBU 11)

Glorious Basker Blood Orange Wheat Beer is just as quenching and quaffable as



it sounds. We brewed it for soaking up the precious rays on our Rooftop deck...or wherever else you bask, beer in hand.

2) La Azotea Mexi Lager (ABV 4.5% / IBU 23)

Escape en la Azotea! La Azotea Mexican Lager was brewed to be enjoyed on a sunny Rooftop, or any other place that screams for a crisp, refreshing lager. Brewed with real lime juice!

3) Dog Days IPA (ABV 5.5% / IBU 58)

What should you drink in the heat of Summer that won't knock you sideways but is still hoppy and full flavored? Dog Days is your jam. Dog Days IPA is brewed with flavorful Citra, El Dorado, Mosaic and Summit hops, perfectly light and crisp for day drinking with friends. Sit! Stay! Chill.

4) Tropical Staycation Hazy IPA (ABV 7.0% / IBU 56)

Vacationing in your backyard this year? Let the fruit-forward all-star trio of Citra, El Dorado and Mosaic Hops transport you to that dream staycation.

Cask Conditioned Beer #1 (FRI)

Come see what the brewer's came up with as a special brew for Friday only! **Cask Conditioned Beer #2 (SAT)**

Come see what the brewer's came up with as a special brew for Saturday only!

San Juan Island Brewing - San Juan Island - Table #88

1) Bull Kelp ESB (ABV 5.7% / IBU 30)

Biscuity, Toffee, Highly Drinkable

2) San Juan Czech Pilsner (ABV 5.0% / IBU 33)

Crisp, Gentle Bitterness, Highly Drinkable

3) Black Boar English Porter (ABV 4.5% / IBU 20)

Chocolate & Coffee, Slight Caramel

3) Westcott Bay Belgian Summer Ale (ABV 6.4% / IBU 22)

Refreshing/ Light Sweetness/ Dry Finish

4) Marine Layer IPA (ABV 6.4% / IBU 40)

Clean, Hoppy, Crush Worthy

Savage Brewing - Kirkland - Table #13

1) Multiplayer Collab IPA (ABV 6.7%) (FRI & SAT)

This 2022 version of our Multiplayer Collab is 6.7% in ABV and is a single hop variety of locally grown Belma hops. Offering notes of sweet fruit, berry currant and citrus.

2) Blushing Blonde Raspberry Ale (ABV 5.4%) (FRI & SAT)

Beautiful light and semi sweet blonde ale made with fresh raspberries.

3) Velvet Hammer Fruit Sour (ABV 5.2%) (SAT & SUN)

This fruited sour includes Acai, Mango, Raspberry and Pineapple.



4) Queen Anne Stout (ABV 5.6%) (SAT & SUN)

Our award winning stout is lightly roasted, rich body with flavors of chocolate, espresso, vanilla, coconut and tart cherries.

5) IPAs Never Say Die (ABV 7.9%) (SAT & SUN)

West coast style double IPA double dry hopped with Citra, Simcoe and Strata.

Silver City Brewing - Bremerton - Table #1

1) Tropic Haze IPA (ABV 6.4%)

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

2) Ride the Spiral Pineapple Orange IPA (ABV 8%)

Aggressive, yet approachable, Ride the Spiral Double IPA packs a tropical punch of fruit flavor, with the addition of natural pineapple and orange essences within an intensely hopped, hazy IPA. Spiral out.

3) Tropic Chronic Terpene Infused IPA (ABV 6.4%)

Tropic Chronic exudes extremely dank aroma and flavor components resulting from the use of terpenes-- aromatic compounds found in many plants, though most commonly associated with MJ.

4) Alive & Amplified IPA (ABV 7%)

Incorporating Citra, Mosaic, Chinook, Centennial, and Galaxy hops, bold pine and citrus flavors pleasantly overwhelm the palate with an electrifying bitterness and a sweet, juicy dankness on the nose.

5) Ziggy Zoggy Party Beer (ABV 5%)

Ziggy Zoggy is here for you and your summertime party squadron. While still paying homage to its German Lager heritage, Ziggy Zoggy is now lighter-bodied, crisper, and more refreshing than ever before.

6) Freak King Imperial IPA (ABV 9.5%)

Freak King is an all-new, brilliantly badass Imperial India Pale Ale that packs a tremendous punch of earthy, dank Columbus and Amarillo hop aromas and flavors. Fermented with an experimental yeast strain that yields a crisp, clean texture along side some darker stone fruit notes, this 9.5% ABV beer is your magic portal to weirdness.

7) Loud Love Hard Iced Tea Tropic Breeze (ABV 5%)

Loud Love is an excessively refreshing and easy-to-drink beverage that is first and foremost an Iced Tea, despite having a boozy soul.

8) Loud Love Hard Iced Tea Blue Berry Butterfly (ABV 5%)

Loud Love is an excessively refreshing and easy-to-drink beverage that is first and foremost an Iced Tea, despite having a boozy soul.



Single Hill Brewing - Yakima - Table #2

1) Adams Pilsner (ABV 4.6% / IBU 35)

Naturally brewed from the finest Northwest malts and Yakima Valley hops, Adams is a refreshing, every-day drinker. Best paired with the great outdoors.

2) Sightglass Hazy Pale (ABV 6.1% / IBU 35)

Sessionable Hazy Pale Ale dripping with fresh orange rind and pineapple flavors. This hazy finishes light and fruity, inviting sip after sip.

3) Lateral A IPA (ABV 7% / IBU 45)

Brewed in collaboration with Zeeks Pizza, this IPA is a delicious daydream of tangerine and orange creamsicle experimental hop flavor. Lateral A road leads to the heart of the Yakima Valley's hop growing region.

4) Raz Rocketship Fruited Berliner Weisse (ABV 4.3% / IBU 10)

This Rocketship carries a massive payload of raspberries aboard a German-style tart wheat base. Jammy, tart, and refreshing.

Sound2Summit Brewery - Snohomish - Table #95

1) Hawaiin POG Kolsch (ABV 5.7% / IBU 25)

Our refreshing Kiteboard Kölsch with a Hawaiian twist. Hawaiian POG Kölsch is brewed with sweet orange peel and is transferred to the brite tank where more than 100lbs of Pink Guava and Passion Fruit are added. It pours hazy with a slight pink hue. Aromas of ripe orange and tropical fruit juice invite you in while guava and passion fruit flavors carry the spirit of Aloha in this beer. Grab a seat in the sun, close your eyes and sip the sweet nectar of the tropics.

2) Talus Slope Hazy IPA (ABV 6.7% / IBU 35)

Features Azacca, Mosaic, Idaho 7, and Talus hops piled high, just like that slope. Sweet aromas of orange peel, pineapple, and kiwi jump out of this beer. Flavors of ruby red grapefruit and star fruit dance on your tongue.

3) Sound to Cerveza Mexican Lager (ABV 5.6% / IBU 25)

A light and smooth lager brewed with pilsner malt, Vienna and a touch of flaked corn to round out the style. A small amount of Mandarina Bavaria hops are added to the tail end of the boil to bring forward a hint of citrus. This beer was born for the sun, the beach and the sand with the lime built right in.

Stoup Brewing - Seattle - Table #96

1) Bavarian Style Hefeweizen

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: 2019 Gold Medal-North American Brewers Association, 2016 Gold



Medal-WA Beer Awards, 2015 Silver Medal-WA Beer Awards, 2014 Gold Medal- WA Beer Awards

2) Sir Dank Alot IPA

Hoping to hit on a hop profile that would shoot this beer to Seattle stardom and eternal cameo appearances on local fundraising television specials, we brought a posse of Sabro, Vic Secret, Mosaic Cryo and Columbus Cryo hops for a tropical and earthy dankness (with a little pine and citrus, also). This is Seattle after all. Gotta keep it dank as hell, but, you know, approachable.

3) Rainbow Bubbles IPA

Our Stoup Pride month IPA is simply joy in a glass. Feast your eyes on a giddy dance of bubbles in every color of the rainbow while enjoying the aromas of Hallertau Blanc, Nelson Sauvin and HBC 630. So as not to overpower delicate aromas, we kept the malt bill soft with additions of wheat and pilsner malt. It's moderately dry and extremely crushable. We raise a glass of Rainbow Bubbles IPA to equality, compassion, and the incredible gift of loving people for who they are. (Disclaimer: the bubbles are NOT rainbow colored. That's impossible, silly). Proceeds from this year's beer support the GSBA Youth Scholarship Fund.

4) Brewers Choice (FRI & SAT)

Sumerian Brewing - Woodinville - Table #83

- 1) Issolation Peach Sour (ABV 5.5% / IBU 5) (FRI)
- 18 Month barrel aged in French Oak. Soured with Pedio & Lato in a secondary fermentation. Blende with White Peach post aging.
- 2) Issolation Raspberry Sour (ABV 5.5% / IBU 5) (FRI)
- 18 Month barrel aged in French Oak. Soured with Pedio & Lato in a secondary fermentation. Blende with Raspberry post aging.
- 3) Hopruption Double IPA (ABV 8.0% / IBU 80) (FRI & SAT)

Double IPA, Double Dry Hopped with Yakima Valley Citra, Mosaic, and Simcoe hops. Crowd pleasing, award winning hoppy goodness!

4) Mexi Lager (ABV 4.8% / IBU 15) (SAT & SUN)

Traditional style Vienna Lager made with Mexican yeast strain. Light and smooth, with a creamy mouthfeel. Produced in Summer only!

5) Hysteria Hazy IPA (ABV 5.8% / IBU 38) (SAT & SUN)

Hazy IPA loaded with late addition hops making an explosion of hops on the pallet. Tropical citrus notes with no bitter aftertaste.

Terramar Brewstillery - Edison - Table #90

1) Frau Hefeweizen/Bavarian Hefeweizen (ABV 5.0% / IBU 17)

Brewed as a collaboration with Pravda brewing in L'viv, Ukraine as part of their 'Brew for Ukraine' series with proceeds donated directly to humanitarian relief efforts inside Ukraine. we tweaked Pravda's Frau German wheat beer to produce



our take on the classic Bavarian Weissbier, featuring Skagit white wheat and Francin pilsner from Skagit valley malting as well as German Huell Mellon hops. Multi-step mashing and a unique fermentation profile with an iconic Bavarian wheat beer strain yield a full bodied and highly refreshing hefeweizen with rounded notes of clove, banana, and vanilla.

2) Lost City West Coast IPA

A slightly dry, juicy, citrusy west coast IPA featuring Belma, Cashmere, Citra Cryo and El Dorado Hops

3) Inari Rice Lager

Very light, crisp and dry lager brewed with a significant portion of rice with no bitterness and Japanese hop Sorachi Ace (delicate notes of lime, dill and Japanese cedar) and German hop huell mellon (delicate melon and cantelope notes) Very mellow hop notes. It is a very crushable, easy drinking light lager.

The Good Society Brewery - Seattle - Table #38

1) Neon Puppy Eyes Hazy IPA (ABV 6.9%)

A hazy IPA with tropical, stone fruit, and slight coconut notes.

2) First to Fall Grisette (ABV 4.8%)

A session farmhouse ale, highly effervescent and refreshing notes of white wine grape, hay, and white pepper.

3) Hausbier Kolsch (ABV 5.3%)

A hybrid lager/ale with light pear notes and a slight hoppy bitterness.

Three Bull Brewing - Snohomish - Table #78

1) Racked Blackberry IPA (ABV 6.2% / IBU 65)

An easy drinking IPA with a subtle blackberry finish!

2) Nock It Back Hazy IPA (ABV 6% / IBU 4)

A juicy , big hop citrus beer without the bitterness. Mashed with malted and unmalted wheat for a smooth mouth feel.

3) Aught 6 Double Imperial IPA (ABV 7.2% / IBU 95) (FRI & SUN)

F different malts and 5 different hops. Brewed with the renowned Tomahawk hops, makes this a well bodied, malt forward big beer!

4) Bambi Blonde (ABV 5.2% / IBU 15) (SAT & SUN)

Smooth but crisp, this beer hits the spot. Brewed with no bittering hops. Just the right amount of lemon zest added to make this a perfect refreshing all day drinkable beer.

5) Toasted Marshmallow Porter (ABV 5.6% / IBU 34)

It's campfire time with our famous Toasted marshmallow porter. Brewed with chocolate, roasted and smoked malts combined with the infused marshmallow makes you feel like your a kid again sitting around the campfire making smores!

6) Blood Orange Red X (ABV 6.3% / IBU 57) (FRI & SAT)



The star of our Spring release! The ruby colored flesh of the blood orange is a perfect compliment to the RED X malt used to brew this beer, with real fruit infusion. Go big or go home!

Triceratops Brewing - Tumwater - Table #32

1) Triceratown IPA (ABV 6.5% / IBU 23) (SAT)

This is our Colab with Georgetown brewing, This NW IPA is hopped with Simcoe, Citra, and Mosaic

2) Strawberry Golden Ale (ABV 5.8% / IBU 13)

Strawberry golden ale just in time for spring/early summer

3) Pennsyltucky lager (ABV 4.8% / IBU 22) (FRI)

Our Flagship beer, Pennsyltucky lager is inspired by the brewing practices of central Pennsylvania...

4) Bert's Pale (FRI)

This nicely hopped pale ale is perfect for a nice day. Hopped with El Dorado and Azacca this beer delivers citrus and tropical goodness.

5) Shogun Assassin IPA (SUN)

This IPA is brewed with Idaho 7 and Citra hops. Choose the sword.

6) One Pilsner (SUN)

Our Colab with One manufacturing. This Light and crushable pilsner is perfect for the slopes or on the patio with friends.

Triplehorn Brewing - Woodinville - Table #42

1) FALCON CLOAK BLONDE (ABV 6.9% / IBU 14)

HONEY MALT AND NOTES OF SWEET CLOVER. VERY LOW BITTERNESS. IF YOU'RE LOOKING FOR A BITTER BLONDE, MOVE TO LA.

2) BRINK 182 HOPPY PUNK ROCK IPA (ABV 6% / IBU 50)

THE ALTERNATIVE IPA. A BIT PUNKISH. AMAZING RIFFS OF TROPICAL HOPS THAT JOG WITH NAKED MALTS. A REAL CROWD PLEASER. IT'S ALL THE SMALL THINGS.

3) CERVESA CERVANTES MEXICAN LAGER (ABV 4.8% / IBU 8)

SOFT MAIZE CORN AND BARLEY. MILD HOPS. A PERFECT SUMMER BEACH BEER. VIVA LA PLAYA! (JOUSTING WINDMILLS NOT RECOMMENDED)

4) WRECKLESS ABANDON / IIPA (ABV 8.2% / IBU 93)

WA BEER AWARDS 2021 GOLD WINNING AN IPA MEDAL IN WA IS A TOUGH TASK. THIS IMPERIAL IPA HITS JUST THE RIGHT NOTES. WE LEFT A SCAR SIZE EXTRA LARGE!

5) TWEE PEACH SOUR (ABV 3.8% / IBU 10) (FRI & SAT)

COLLABORATION WITH VALLEY HOUSE BREWING.

ANDY SURE KNOWS HOW TO SOUR! VERY REFRESHING SOUR ALE WITH SUBTLE NOTES OF STONE FRUIT.



6) ERDBEERE STRAWBERRY HEF (ABV 4.7% / IBU 9) (SUN)

LIKE STRAWBERRIES ON A CRACKER, NOT THAT WE JUDGE. THE SOFT FLAVORS OF FRUIT WILL HAVING YOU YEARNING FOR AN EXTENDED SUMMER IN GERMANY.

7) ØL DU VIN HYBRID BEER AND WINE (ABV 8.5% / IBU 30) (FRI & SAT)

MANY HAVE TRIED. WE CO-FERMENTED OUR COMMON ALE WORT AND LATE-HARVEST ROUSANNE JUICE TOGETHER IN HARMONY, THEN PUT IN WHITE WINE BARRELS FOR A YEAR. THE NUANCE AND COMPLEXITY ARE AMAZING.

8) WICKED PISSAH NEIPA (ABV 7% / IBU 44) (SUN)

DRIZZLY HAZE, (JUST LIKE BOSTON), THIS NEIPA HITS ALL THE BASES AND BOUNCES ONE OFF THE GREEN MONSTAH!

9) SUM-R-FRESH WET HOP IPA (ABV 4.7% / IBU 9.4)

FLASH FROZE OUR FRESH HOPS FROM SEPTEMBER LAST. WOKE THESE LIL GUYS UP IN MAY TO SAY HELLO TO ANOTHER ROUND OF CHELAN VALLEY HOP GOODNESS! LIGHT ALCOHOL AND BIG JUICY FLAVOR!

10) BLOODGEON BLOOD ORANGE WHEAT (ABV 4.7% / IBU 14) (SAT & SUN)

BLOOD ORANGE TANGY WITH SOFT WHITE WHEAT. OUR MOST POPULAR SUMMER ALE. LOW ALCOHOL AND BITTERNESS WITH A GRAPEFRUIT-TANGERINE NOTE.

11) BBL AGED MYSTIC BELGIAN QUAD (ABV 10% / IBU 33) (FRI & SAT) BIG TENNESSEE BARREL ON THE NOSE. PLUM AND CHERRY NOTES WITH BARREL CHAR AND CHARACTER.

12) BBA SHERRY BABY BARREL AGED STOUT (ABV 10%/ IBU 62) (FRI & SUN)

BLENDED MILK STOUT AND ROBUST PORTER. AGED IN TENNESSEE BARRELS FOR 12 MONTHS. DARK CHOCOLATE AND MOLASSES FLAVORS ENHANCED BY WHISKEY NOTES.

Twin Sisters Brewing - Bellingham - Table #84

1) Kölsch German Style Ale (ABV 4.5% / IBU 18)

A traditional German Style Ale that has a light bready malt character with aromas of fresh pear, lilac, and has an effervescent finish.

2) Pilsner From Now On (ABV 5.1% / IBU 38)

A bright gold pilsner with spicy noble hop notes, light floral aromatics, and a crisp bitter finish.

3) Strawberry Zwickelbier (ABV 4.7% / IBU 15)

Like drinking a strawberry shortcake in a glass! Our 2020 GABF Gold medal winning unfiltered lager with over 500lbs of Spotted Owl Farms strawberries.



4) Bellingham Green IPA (ABV 6.6% / IBU 60)

A classic American IPA with firm bitterness, notes of citrus, pine, resin. Crisp clean finish

5) Successor IPA (ABV 6.1% / IBU 22)

Our year round hazy IPA is fruit forward with notes of citrus, pineapple and stone fruit. Highly aromatic with balanced low bitterness

6) Solstice IPA (ABV 6.6% / IBU 35)

A new hazy IPA to celebrate the Summer Solstice. This beer has notes of papaya, and passion fruit, for a juicy, smooth IPA.

7) Me Gustas Tú (ABV 5.5 % / IBU 26)

Our Amber Mexican Lager collaboration brew with our friends at Chuckanut Brewery. With notes of toast, light toffee, and biscuit, this refreshingly malty beer has a clean, crisp finish.

8) Some things are scary peach sour (ABV 4.8%) (SAT)

A balance of tart and candy peach notes, finishes effervescent with a light funk.

Two Beers Brewing - Seattle -Table #81

1) Wonderland Trail IPA (ABV 7.2% / IBU 79)

Inspired by the Wonderland Trail, an exhilarating 93-mile trek around Mount Rainier, this beer honors the treasures of the Pacific Northwest. Blending Washington-grown Amarillo, Citra, Mosaic and Cascade hops, the sweet aroma of tangerine is followed by a wave of citrus and passionfruit.

2) Southern Resident Hazy IPA (ABV 6.4% / IBU 25)

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.

3) Pilsner (ABV 4.7% / IBU 20)

Our award-winning Pilsner— based on a traditional Czech pale lager recipea—is hopped with the classic Saaz hops and our own addition of Perle hops. With a lightly sweet aroma and mild hop spiciness on the tongue, it's a refreshing take on an old style.

4) Deception Pass Summer Ale (ABV 5.2% ABV / IBU 18)

Easy drinking and crisp. Flavor and Aroma is citrus and pineapple. Light golden color. Base malts are 2-row and Pure Idaho. Hops are Centennial, Cashmere, Idaho 7, and Citra.

Urban Family Brewing - Seattle -Table #39

1) Moonstone/Mango Pineapple Orange Zest Sour (ABV 6.5%) (FRI & SAT)



Bright orange in color and full of juicy Alphonso mango and ripe pineapple notes, rounded out by a touch of orange zest.

- 2) Whichever freshest hazy IPA we just kegged (ABV 7%) (FRI & SAT) Our freshest hazy IPA we haven't named yet, but can promise will be juicy and pillowy.
- 3) Foeder Light Foeder-Fermented American Light Lager (ABV 4%) (SAT & SUN)

Next up in our Foeder Lager series inspired by oak-aged farmhouse style saisons and sours yet also a crushable, bright lager our brewers can't get enough of.

4) Blueberry Lemon Sour (ABV 6%) (SAT & SUN)

Tangy blueberry notes brightened up with lemon zest and balanced acidity.

5) Nautical Dusk/Passionfruit Sour (ABV 4.5%) (SAT)

A tropical summer sour with heaps of passionfruit. Light and drinkable.

Vice Beer - Vancouver - Table #56

1) Y'all Ready for This? Double Hazy IPA (ABV 8.5% / IBU 40)

A mega juice bomb explosion of ripe tangerine notes, zesty citrus and sunsoaked berries that'll have you movin' up and down, dancin' on the ground. Brewed at Threshold with a gorgeous grist of Pilsner malt and flaked oats and liberally dry-hopped with Mandarina Bavaria and Strata. Cheers to Vice Brewing and its summer '22 debut! Are you ready to rumble?!

2) Movin' to the Country Stonefruit Smoothie Sour (ABV 6.5%)

Vice Beer x Stemma Brewing collab! You're gonna hate yourself for loving this beer. Jamba Juice called; they want their steez back...but we side-buttoned that ish. Peaches, apricots, peaches, mangoes, and peaches collide in an interstellar accident with graham cracker, cinnamon, and vanilla. What?! Shut up and drink it - we'll see ya back here in 5 mins.

2) Stay Classy San Diego style IPA (ABV 7.5% / IBU 70)

Vice Beer x Trap Door Brewing collab! I have an important and terrifying news bulletin: CANNONBALL! It's a cannonball of of Citra, Chinook, and Columbus in this San Diego IPA with strong notes of citrus, pineapple and sweet, dank cannabis. Don't act like you're not impressed.

3) Act Like Ya Know Hazy IPA (ABV 7.5% / IBU 20)

Vice Beer x Fortside Brewing collab! Absolutely and irresponsibly loaded with lupulinity. Mash hops? You already know.Whirlpool? We gotchu bro. Biotransformation plus grape skin integration resulting in a wonderous thiol creation. Goin' deep with the tropical, magnificently illogical; hittin' yer mouth like ten types of wonderful. Bo knows this, and Bo knows that, but Bo don't know jack 'cause Bo can't rap!

4) Breakfast Club Fruited Sour Ale (ABV 4.5%)



A brunchy twist on the classic Gose. Brewed with Himalayan pink salt and Indian coriander, then punched up with fresh-squeezed orange juice. All the fun of a morning Mimosa, but light and refreshing enough to get away with drinking all day!

Volition Brewing - North Bend - Table #97

- 1) Brewers Choice TBA
- 2) Brewers Choice TBA

Watts Brewing - Bothell - Table #55

1) The Leafcutter Kölsch (ABV 5.1%)

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

2) Xylocopa Stout (ABV 6.0%)

An intense, pitch-black stout with bold coffee- and dark cocoa-like flavors from the dark roasted malts. This beer takes its name from the jet-black carpenter bees, genus Xylocopa.

3) Apian West Coast 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 hop odyssey as we explore new varieties from the PNW and from around the globe!

Wenatchee Valley Brewing - Wenatchee - Table #79

1) Raspberry Wheat Ale

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.

2) Overlord Amber Ale

This is the beer that started it all for us. The Overlord Amber Ale is a bold, rich beer balanced by late edition flavoring hops that add notes of citrus and pine. This robust malt bodied beer is easy to drink and will please malt and hop lovers alike.

3) Mission Ridge IPA

A beautiful mountain and a beautiful beer. Mission Ridge is a popular winter recreational area and offers beautiful viewpoints for hikers in the summer and this beer is the drink of choice for them all. A hop forward IPA packing a punch of citrus fruits like orange and tangerine, this beer is delicious all year round.

4) Trout Stout

Our stout is brewed in the Irish style with five different grains. 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!

Wet Coast Brewing - Gig Harbor - Table #75

1) Whisper Sister Hazy Pale (ABV 5.5% / IBU 38)

An easy drinking pale brewed with a hefty dose of oats. Bolstered by the tropical and citrus notes of El Dorado and Falconer's Flight hops.

2) Costa Húmeda Dark Mexican Lager (ABV 4.9%)

Arguably just as fun to say as it is to quaff! Costa Húmeda brings Vienna, Pilsner, and Chocolate malts together with just a touch of flaked corn to create an easy drinking Lager that is full of character. Notes of sweet malt and chocolate.

3) 7th Anniversary Hazy IPA (ABV 7.0% / IBU 60)

In celebration of our 7th Anniversary. This hazed up IPA is brewed with oat malt and Citra, Sultana, Galaxy and Triumph Hops.

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

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.

Wheelie Pop Brewing - Seattle - Table #7

1) Veloce Italian Pilsner (ABV 5.4% / IBU 33)

Light, refreshing, and mildly hoppy pilsner featuring 100% Skagit Valley Malting Francin Bohemian pilsner malt as well as German Tradition and Perle hops.

2) Rabbit Ear IPA (ABV 6.4% / IBU 46)

A light to medium bodied IPA using both Pilsner and wheat malts. Citra and Strata hops bring loads of citrus and grapefruit aroma and flavor. Not quite a west coast, but not quite a hazy either!

3) Schikane Vienna Lager (ABV 5.5% / IBU 33) (FRI)

A rich, bready, and flavorful Vienna-style lager that we then dry-hopped with New Zealand grown Nelson Sauvin hops. It's definitely not a traditional Vienna lager but it satisfies our Pacific Northwest love of hops!

4) Parabolica IPA (ABV 6.7% / IBU 46)

A west coast IPA with a simple malt bill of pilsner and pale malts. Hops (lots of them) include Chinook, Mosaic, Nelson, and Idaho 7 for big flavors of berries, citrus, and tropical fruit. If you want to steer clear of the haze this one is for you!

5) Mt. Crushmore Cold IPA (ABV 6.5% / IBU 43) (SAT & SUN)

A light malt body of pilsner and flaked rice bombarded by Mosaic, Nelson, and Idaho 7 hops creates a refreshing yet very hoppy experience with only moderate bitterness.



White Bluffs Brewing - Richland - Table #46

1) Nectar of the Gods IPA (ABV 6.8% / IBU 65)

Also know as NOG. WA State Gold medal winning IPA with simple malt backbone and heavy hopping with Citra, Simcoe, Mosaic & Idaho 7 resulting in semi-hazy juice bomb.

2) Super NOG IPA (ABV 8% / IBU 80)

Pilsner/2 Row malt with citrus and dank aromas and flavor present as dry and very drinkable double IPA

3) Red Altbier (ABV 5.4% / IBU 30)

GABF gold medal winning altbier. Bold version with caramel and toasted malt character balance by German Noble hops.

4) Biere De Mars French Farmhouse (ABV 5.4% / IBU 30)

Belgian pilsner, flaked oats, flaked rye, blond oats and wheat create a light delicious canvas with Wakatu hopping that presents as lime and hints of strawberry.

5) Phantasy Punch IPA (ABV 6.5% / IBU 60)

Phantasm, New Zealand Sauv Blanc grape skins and Cosmic Punch yeast relaease the thiols for a fruity paradise of a brew. Sorachi Ace, Halletauer Blanc, Citra & Mosaic hops

6) Kaptian Kolsch(ABV 5% / IBU 20)

German Pilsner malt sets the base and Wakatu hops provide an interesting twist for this summer drinker

7) Desert Frost Cold IPA (ABV 7% / IBU 60)

Significant rice and corn additions all the Challenger, Halletauer Blanc & Nelson Sauvin to sing. Phantasm added to help release the thiols.

8) Patient Pilsner (ABV 5% / IBU 35)

Weyerman Barke Pilsner malt does all the talking with copious amounts of Halletauer Mittelfrueh adding balance.

Whitewall Brewing - Marysville - Table #66

1) Wheezing the juice hazy IPA (ABV 6.4%)

Our most popular IPA. With a blend of Cascade, Chinook, Citra and Simcoe hops this beer is bursting with citrus flavor.

2) Dirt track brown (ABV 6.4% / IBU 27)

A true showcase of rich malt characteristics, our brown ale starts with aromas of toasted whole wheat bread alongside a roasted-nuttiness