

6th Annual
Bluffton Beer Fest
Saturday, Nov. 5th 2016
Oyster Factory Park



Beer Menu

SERVING STATION #1

Abita - Peach Harvest, Andygator, NA Root Beer
Brooklyn - Local 1, Tripel Burner, Sorachi Ace

SERVING STATION #2

Bold Rock Cider - IPA (India Pressed Apple), Blood Orange
Founders - Rubaeus, Pc Pils, Breakfast Stout

SERVING STATION #3

Frothy Beard - Out at Third Belgian Tripel, Andale (jalapeno pale ale)
Lagunitas - ACH Tuberfest, 12th of Never, Born Yesterday Pale Ale, Pilsner

SERVING STATION #4

Oskar Blues - Ten Fidy, Priscilla
RJ Rockers - Palmetto Trial Pale Ale, Son of a Peach, Million Mexican Lager

SERVING STATION #5

Spoetzi - Shiner Homespun Cream Ale, Shiner Holiday Cheer, Shiner White Wing
Terrapin - Cranberry Pumpkin Fest, American Oat Pale Ale, Mango Habanero Hi10
Thomas Creek - Conduplico, Pilsner

SERVING STATION #6

Avery - Samael's Ale, Liliko'i Kepolo, White Rascal, Maharaja
Blackberry Farm - Classic Saison, Fall Saison, Abbey Blonde

SERVING STATION #7

River Dog - Pils, IPA
Barrel-Aged Doginator: Doppelbock aged in red wine and bourbon barrels
BSJ Saison: aged in red wine barrels with orange peels
Westbrook - Gose, White Thai, Dark Helmet. Whiskey Sour Weiss Weiss Baby

SERVING STATION #8

Weyebacher - Mellow Monks, Althea Dubbel, Line St Pils, Last Chance IPA with Apricot
Unknown - Pregame Session Ale, Over the Edge IPA, Ginger Wheat, Brown Ryed Girl, 2.5ish Anniversary Ale

SERVING STATION #9

Harpoon - Octoberfest, UFO White, Pumpkin Ale, Flannel Friday
Sierra Nevada - Harvest (Northern Hemisphere), Estate Homegrown Ale, Otra Vez Gose with cactus & grapefruit

SERVING STATION #10

Good Times - Savant Belgian/Farmhouse Saison, Santee Select IPA
Wooden Skiff - Kölsch

SERVING STATION #11

Jekyll Brewing - Hop Dang, Cooter Brown, 'Merica
New Belgium - Lips of Faith Terroir, Black Ale, Abbey Dubbel, Tripel

SERVING STATION #12

Goose Island - Bourbon County Stout, Vintage Vintage Lolita Wild Ale, Vintage Sofie Saison
Sam Adams - Barrel Room Stony Brook Red, Barrel Room Thirteenth Hour, Barrel Room New World Tripel, Barrel Room Tetravis Quad, Vintage Fat Jack Double Pumpkin, Vintage Honey Queen, Vintage Double Bock, Vintage Merry Maker

SERVING STATION #13

Southern Tier - Blackwater Creme Brûlée Stout, Imperial Pumpkin, Tripel Cafe
Stone - Vertical Epic IPA, 5th Anniversary IPA, 10th Anniversary IPA, 15th Anniversary Black IPA, 20th Citracado Anniversary IPA
Unibroue - Blanche De Chambly, La Fin Du Monde, Maudite, Trois Pistoles, 17th Anniversary

SERVING STATION #14

Boulevard - Sazerac Rye, Snow and Tell
Ommegang - Rosetta, Great Beyond DIPA, Soothsayer, Fleur De Houblon, Grains of Truth

SERVING STATION #15

Celt - Cider
Crabbie's - Ginger Beer
Dublin's Pub - Dark Cider
Hirter - Herbal Radler
Shmaltz - Slingshot, Hop Manna, St. Lenny's

SERVING STATION #16

Gulden Draak - Ale, 9000, 10.5
Wittekerke - Wild
Kasteel - Barista
De Troch - Peche
Straffe Henrik - Triple
Delirium - de Noel, Tremens
Oud Beersel - Framboise, Oude Geuze

SERVING STATION #17

De Proef - Wekken Sour Ale
St. Feuillien - Triple,
Bosteels - Tripel Karmeliet, Omer, Kriek Jacobins Rouge, Kwak
Rothaus - Pilsner
Corsendonk - Agnus Tripel, Pater Dubbel, Christmas Ale

SERVING STATION #18

Duvel - Duvel
A'Chouffe - La Chouffe
Liefman's - Cuvee Brut
Val Dieu - Grand Cru
St. Bernardus - Wit, Tripel, Kazematten Grotten
Stiegl - Radler Grapefruit

SERVING STATION #19

Samuel Smith - Chocolate Stout, Cider, Nut Brown
Westmalle - Tripel
Pinkus - Pils

VIP EXPERIENCE SERVING STATION #20

Sample sizes and quantities are limited.

1:30 pm
Maerdsous - Brune
St. Bernardus - Pater 6
2:30 pm
Brouwerij Roman - Rince Cochon
Val-Dieu - Blonde
Gouden Carolus - Classic
3:30 pm
St. Bernardus - Abt 12
Samichlaus - Schwarzes
Straffe Hendrik - Quad
La Trappe - Quadrupel
4:30 pm
Avery - Nineteen
Unibroue - 17 Grand Reserve
Delirium - Argentum 25
Foot Collins - Malt Monsters
Palm Brewery - Rodenbach
Kasteel - Rouge
Petrus - Aged Red, Pale, Old Bruin, 50/50

Quality not Quantity

DON'T DRINK & DRIVE - Yellow Cab 843/686-6666