

2 Feet Brewing

Beer 1: Barn Burner, Dark Saison, 7.4%

Roasted jalapeno/ghost pepper dark saison

Beer 2: Woodlot Scot, a Scottish Export Ale seasoned with spruce tips, 4.6%

Starts with a light caramel sweetness, finishes with a citrus, spruce tip flavor.

Beer 3: Margarita Gose, 4.2%

A slightly tart salted beer seasoned with real lime juice.

VIP: 24 inches, an American Sour Ale made with hops

7th Settlement Brewery

Beer 1: 1623 Almighty Brown Ale, American Style Brown Ale, 6.9%

2015 GABF GOLD, bold and complex American brown with hints of chocolate, toffee, caramel

Beer 2: Business Hammocks, American IPA, 6.5%

Amarillo and Idaho 7 hops shine in this clean IPA with 33% vienna malt to add a balance of biscuity malt to this otherwise American IPA.

Beer 3: Helles, Munich Style Helles, 5.1%

Very traditional clean and crisp lager using all German ingredients.

VIP: Nitro C.R.E.A.M. Ale, Cream Ale, 4.5%

Flaked Oats and Nitro add tremendous mouthfeel to this Cream Ale, making this classic style even creamier.

Allagash Brewing Company

Beer 1: Allagash White, 5.1%

Our interpretation of a Belgian-style wheat beer is brewed with oats, malted wheat, and unmalted raw wheat for a hazy, "white" appearance. Spiced with our own special blend of coriander and Curaçao orange peel, White upholds the Belgian tradition of beers that are both complex and refreshing. Though it's brewed in Maine, the recipe sticks to its Belgian roots. We've worked hard to make sure that

the White in your hand tastes the same as it did back in 1995, when Rob Tod brewed the first batch.

Beer 2: Hoppy Table Beer, 4.8%

While Hoppy Table Beer was inspired by the Belgian tradition of low-ABV, easily drinkable beers, it still occupies a hop-forward spot all its own. Brewed with our 2-row malt blend, Maris Otter malt, and oats, the beer is then spiced with a subtle addition of coriander. We ferment it with our house yeast for classic Belgian citrus aromas. A mildly hoppy aroma full of grapefruit springs from this straw-colored, light-bodied ale. Flavors of pine and stone fruit balance the beer's clean, slightly bitter finish.

Beer 3: Brett IPA, 7.1%

Aromas of citrus, pineapple, and passion fruit pair nicely with the beer's hoppy, lightly funky body. Brett IPA is fermented with Brettanomyces and hopped with Bravo, Cascade, Amarillo, Centennial, Citra, and Galaxy hops.

Beer 4: Fluxus 2017, 6.5%

Every year, we brew Fluxus to celebrate the anniversary of our first beer sold—July, 1995. The name Fluxus is Latin for "continuous change" and in the spirit of change, every year we brew Fluxus with a different recipe. This year, Fluxus is a mixed-fermentation saison-style ale brewed with rhubarb. The combination of Brettanomyces and Saison yeast results in complex fruit aromas reminiscent of apricot, mango, and pineapple. Notes of citrus and biscuit combine to create a slightly sour and slightly sweet flavor that finishes with a hint of dry acidity.

VIP: Coolship Resurgam, 6.3%

Coolship Resurgam is brewed with Pilsner malt, raw wheat, and aged hops. The beer is cooled overnight using outside air temperature in a traditional, large shallow pan known as a coolship. During the cooling process, naturally occurring microflora from the air inoculates the beer, and in the morning, it is transferred into French oak wine barrels where the entire fermentation and aging takes place. Coolship Resurgam is a blend of this one-, two-, and three-year old spontaneously fermented beer. The finished beer has aromas of apricot, lemon zest, and candied fruit. Notes of tropical fruit and flavors of funk lead to a clean, tart and dry finish.

Aslin Beer Company

Beer 1: Living To Get Radical

Beer 2: Double Orange Starfish

Beer 3: Cortes & His Men

Beer 4: There Gose the Diet

Atlantic Brewing Company

Beer 1: GAME ON!!!, Session IPA, 4.4%

Session IPA brewed with Columbus, Mosaic, Calypso, and Mandarina Bavaria hops. Dry hopped with Mosaic.

Beer 2: Ellen's Coffee Stout, 5.4%

Coffee Stout brewed with locally roasted cold brew coffee, milk sugar, and a touch of vanilla.

Beer 3: Orange You Glad, Citrus Wheat, 5.6%

Half wheat, half barley, lightly hopped with Citra and Mandarina Bavaria for a citrus note.

Beer 4: 04609 Double IPA, 6.8%

Made with local malts and a rotating hop profile

VIP: GAME ON!!!, Session IPA, 4.4%

Session IPA brewed with Columbus, Mosaic, Calypso, and Mandarina Bavaria hops. Dry hopped with Mosaic.

Austin Street Brewery

Beer 1: Patina, American Pale Ale, 5.3%

Our flagship beer - grapefruit and citrus notes with a full body and a dry finish. Complex, yet crushable

Beer 2: Rally, Session IPA, 3.8%

Session strength IPA using all Maine sourced grain. The beer is generously hopped with Mosaic. Pineapple and orange notes with a balanced malt base and a soft finish.

VIP: Succinct, Schwarzbier, 4.9%

Our take on this traditional German lager provides roasty notes that give way to a light bodied, malt forward flavor profile, accented by the highest quality Pilsen and Munich malts.

Banded Horn

Beer 1: Veridian IPA, 6.0%

Balanced American IPA with Citra, Azacca, Chinook and Summit

Beer 2: Daikaiju Double IPA, 8.7%

Monolithic Double IPA with Mosaic, Idaho 7, and Chinook

Beer 3: Greenwarden Ale with Spruce Tips, Pale Ale, 5.6%

Pale Ale brewed with Maine-foraged spruce tips and Maine-grown barley

VIP: Reclaimer II, Barrel-aged Stout with Brettanomyces and Raspberries, 9.2%

Blended sour stout with complexity from raspberries and rum barrels

Barreled Souls

Beer 1: Dark Matter Mexican Donut, 11.5%

Dark Matter aged in a mix of Tequila and Rum barrels, then finished on vanilla, chocolate, and cinnamon donuts from The Holy Donut and roasted Fresno chilies.

Beer 2: Summer Jam, 4.6%

A slightly sour wheat beer with strawberries and rhubarb from Dole's Orchard.

Beer 3: Memosa, 5.8%

A light, clean blonde ale made with orange zest and dry hopped with Sorachi Ace hops.

Baxter Brewing Co.

Beer 1: Ceremony, Green Tea Ale, 4.5%

We combined American, German, and Australian hops with gunpowder green tea and matcha green tea powder.

Beer 2: Stowaway, IPA, 6.9%

Baxter's flagship Stowaway India Pale Ale put Maine on the IPA map in 2011 and there's been no looking back. Double-dry-hopped with close to 500 pounds of hops per batch, Stowaway's bitter character is of course enticing for any veteran hop head. BUT, the solid malt backbone makes this beer approachable enough and drinkable enough for any beer drinker to tackle, even with its don't-mess-with-me 7% ABV. To top it all off, after a long, full three weeks in the tanks, this full-bodied beer has a dry, crisp finish virtually unheard of in the style category. It's no wonder Stowaway is the best-selling Maine Made IPA in the northeast!

Beer 3: Tarnation, Maine Lager, 5.3%

Brewed in a style that is truly unique to American brewing and is one of the largest-scale lagers produced in New England. Tarnation is dry and balanced beyond belief; malt-forward and drinkable; rich and complex but approachable and true-to-style. Not your Dad's canned beer; this lager, which ferments with an authentic San Francisco lager yeast, requires several weeks of cold conditioning ("lagering"), but we think it's worth the wait. At-home at the dinner table or in the daypack, Tarnation is arguably the most versatile beer in the Baxter portfolio (and, according to the Portland Press Herald, "one of my favorite beers in the Baxter lineup").

VIP: Summer Swelter, Sour, 4.7%

Blended rum barrel-aged Summer Swelter. 1.5 years. As refreshing as Summer Swelter with a bit more thirst quenched due to the tart lactobacillus notes produced by the barrel-aging process.

Bear Bones Beer

Beer 1: Woodsman, Farmhouse Ale, 5.4%

A subtle farmhouse blend which fuses light woody tones from oak with fruity ester notes.

Beer 2: Pink Pils, Pilsner, 5.7%

With Maine grown Sterling hops, and a healthy dose of

beet root juice, and enzymatic gluten removal, this is not your grandpa's pilsner beer.

VIP: Buck's Season, Session Ale, 4.3%

A crisp, light, easy drinking beer brewed with Maine Malt House 2 row barley, and Cascade & Mosaic hops.

Bigelow Brewing Company

Beer 1: Cast Iron Bitch, American Pale Ale, 5.1%

Cast Iron Bitch American Pale Ale is a clean, subtle ale that presents amber in color. Dry, smooth and crisp to the taste this ale pours with a rich, creamy head. A clean malt flavor and the crisp bitterness of East Kent Golding hops leaves you wanting more. A great companion for your next outdoor adventure. Made with Blue Ox Munich malt and Maine Malt House 2-row barley. A true Maine beer.

Beer 2: Bigelow Brown, 5%

A deeply saturated colored Brown Ale that fills your mouth with a fusion of mildly roasted malt and a full bodied grainy/oat flavor and your nose with sweet, spicy florals and a heightened malt aroma. Finishes with a smooth, creamy carbonation and a mild hop bitterness.

VIP: Jailbreak Chocolate Chili Stout, 7.6%

A full bodied stout, midnight in color with a creamy off-white head. This smooth stout has notes of rich chocolate, roasted coffee and smokey sweetness imparted from the roasted malts and chocolate nibs used in the brew. Chimayo chili offers a slight heat to the finish.

Bissell Brothers Brewing

Beer 1: The Substance Ale, 6.6%

Our Flagship - an IPA that threads many needles.

Beer 2: Baby Genius, 4%

A hop forward session Blonde, hazy and crushable.

VIP: Engram, 5.5%

Wheat Ale hopped with Denali and Citra

Black Bear Brewing Co

Beer 1: Demon Stout, Stout, 5.2%

Smooth, full, stout.

Beer 2: Luck Spirit, Session IPA, 4.5%

Session IPA brewed with Citra, Mosaic, and Centennial hops.

Beer 3: Liquid Sunshine, Bavarian Hefeweizen, 5.6%

Traditional German wheat beer

VIP: DeMerirtt MSB, Maine Spruce Beer, 5.8%

Pale Ale brewed with Maine malt, Maine maple syrup, and local spruce tips.

BLACK HOG BREWING CO.

Beer 1: S.W.A.G., American Wheat Ale, 4.7%

Summer Wheat Ale with Grapefruit peel and sage

Beer 2: Hog Lager Citra Pilsner, Pilsner, 5%

Citra Hopped Pilsner

VIP: Disco Pig #10, Blood Orange Berliner, 3.5%

Kettle soured and brett fermented German style berliner weisse with blood orange puree in secondary fermentation to add a bright citrus pop.

Boothbay Craft Brewery

Beer 1: Ken Brown, Brown Ale, 5.2%

Our version of an all American brown ale. We use mid-west 2-row, caramel, black, and specialty malts to give this ale its rich malt backbone, then we balance the sweetness with English hops. This beer is dark in color but lighter in body and alcohol. Originally brewed for Brown's Wharf in honor our long-time friend & owner, Ken Brown.

Beer 2: Thirsty Botanist, New England IPA, 7.0%

This succulent New England style India Pale Ale is brewed to celebrate the many talented & hard working horticulturists that have been beautifying the Boothbay Region for generations. Coming late to the party were Citra, Mosaic, Amarillo & several other hops in healthy doses, building this into a juicy IPA Maine has become famous for. Cheers!

Beer 3: Steganos, Barrel Aged Imperial Stout, 12%, 62 IBU

Greek root word - "to cover or conceal." A bourbon barrel aged New England Imperial Stout. Brewed in December then aged over the Winter in Kentucky Bourbon barrels. We released this beauty in July. A big beer that pairs well with a big entree or a rich dessert.

VIP: Townsend, English Mild, 3.5%

An English ale we brew in remembrance of the original request to create the "plantation" of Townsend in 1764. Our connection to Europe continues with the use of English Maris Otter malt, East Kent Goldings hops and a traditional English ale yeast in creating this pub ale. Townsend's session ability is matched only by its subtle toffee notes and earthy hop finish.

Borg Bruggús

Beer 1: Surtur Nr. 30, Smoked Imperial Stout, 9%

Surtur is a force to be reckoned with; full bodied, intense and intriguing. Under the tanned creamy head, dark notes of leather, coffee and dark chocolate blend perfectly with the sheep manure smoked malts, making it a truly extraordinary Imperial Stout.

Beer 2: Úlfur Úlfur Úlfur, Triple IPA, 11%

This Triple IPA is brewed with Citra and El Dorado hops delivering an intense yet delicate aroma and taste. Pale and a bit cloudy.

Bruggús Steðja

Beer 1: Special Pale IPA, 5.7%

Citrusy-balanced IPA with 4 types of hops.

Beer 2: Icelandic Northern Lights 5.3%

Southern german style of a Dunkel, brewed with liquorice

Beer 3: Strawberry-Kambucha, 4.2%

A pale lager brewed with icelandic strawberries, soured with kambucha

Bryggjan Brewery Reykjavík

Beer 1: Paint it Black, Imperial Stout, 9%

A full bodied stout brewed with a combination of 6 barley malts and some oats. Columbus hops. 55 IBU

Beer 2: Little Piglet, Double IPA 8.7%

A big beer. Explosive aromatic profile. Well balanced. Unctuous palate. Double dry hopped / 4 barley malts, some oats flakes. Columbus, Cascade, Centennial, Citra & Mosaic 65 IBU

Beer 3: Bryggjan, New England IPA, 6.2%

Fruity, refreshing, our first try of a NEIPA / 4 barley malts plus some oats and wheat flakes. Columbus and Centennial hops.

hops. Brewed with Barley, Flaked Oats, Wheat, and Raw Wheat

Beer 3: You Can't Get There from Here, Tart Ale Series w/ Rotating Fruit, 4.5%

Multi-Grain Berliner style Weiss with Prickly Pear & Pink Guava

Beer 4: I See the Vision, Lupulin Powder IPA Series w/ Rotating Fruit, 7%

NE style IPA with Papaya & Yuzu hopped with Mosaic & Cascade Powder

VIP: Peasant King, NE style Imperial IPA, 9%

Peasant King is an Imperial IPA brewed with Simcoe, Vic Secret, and Topaz. The blend of hops provide a range of flavors and aromas; mango, kumquat, and honeydew melon

BUNKER BREWING CO

Beer 1: Eat the Sun Pale Ale, 5.4%

Centennial, Cascade, Citra and dry-hopped with a ton of Mandarinina Bavaria. Smooth pale with a nice malty presence washed away by a rich peach flavor.

Beer 2: NICE LIFE SESSION IPA, 5%

Melon, Grapefruit and Lime-Ade notes from Azacca and Amarillo late additions and dry-hopping.

VIP: DUSTED THINGS SESSION IPA - 4% - Collaboration with Interboro (BK, NY)

Amarillo, Mandarinina. Dry-hopped using Simcoe Lupulin powder. Perfect summer crusher, nice & easy with a fruity, enthusiastic aroma & flavor.

Burlington Beer Company

Beer 1: Strawberry Whale Cake, Modern Cream Ale w/ Strawberries, 5.5%

Cream Ale brewed with Vermont grown Nitty Gritty Corn and 24 lbs of Strawberries per barrel

Beer 2: Elaborate Metaphor, NE style Pale Ale, 5.4%

New England style Pale Ale brewed with Citra and Amarillo

D. L. Geary Brewing Company

Beer 1: OG Lager, American Lager, 4.8%

A crisp and clean american lager made with 2-row American barley, German lager yeast, and Mt Hood Hops.

Beer 2: Riverside IPA, 7%

An unfiltered IPA made with Mosaic, Bravo, Cascade hops, two row barley, and Chico yeast. Tropical sweetness and a grapefruit finish make this beer very drinkable.

Beer 3: Geary's Pale Ale, 4.5%

A classic British pale ale made with English two row, Cascade, Mt. Hood, Tettnang, Fuggle hops and Ringwood yeast. A fruity and crisp pale ale true to the English style.

Beer 4: Geary's Brown Ale, 5.4%

A dry and toasty brown ale made with two row barley, Munich malt, chocolate malt, roasted barley, Willamette and Golding hops.

VIP: Geary's Weissbier, 5.7%

A crisp, spicy, and fruity German style, unfiltered wheat beer. We used a classic German hefe yeast, two row pilsner barley, malted wheat and Sterling hops.

Dirigo Brewing Company

Beer 1: Lager (helles), 4.7%

Superbly sessionable. Mild, smooth, and refreshing.

Beer 2: NEpal (New England Pale Lager), 4.7%

Juicy. Hazy. Brewed & dry-hopped with a mountain of Mandarina Bavaria hops.

Beer 3: Pilsner (Czech style), 5.0%

Clear. Brilliant. Floral, spicy saaz hops rounded out with subtle malt. Dry finish.

Beer 4: Schlamm Dunkel, Munich Dunkel, 5.0%

Nutty, smooth, dark mahogany lager, with a strong malt backbone.

Beer 5: Schöps, Dark Chocolate Wheat, 5.3%

Like no wheat beer you have ever had.

VIP: Champagne du Maine (berliner weisse), 3.5 %

Subtly tart, effervescent, sour wheat LAGER. Mit shuss or without!

Earth Eagle Brewings

Beer 1: Shepherd's Crook, Wheat Pale Ale, 5.6%

Beer 2: Green Blues, Wheat Gruit with Rhubarb and Green Blueberries, 5.4%

Beer 3: Swear Wolf, Pale Ale with Amarillo hops, poplar buds and pine candles, 5.6%

Einstök Ölgerd

Beer 1: Icelandic White Ale, 5.2%

Fresh white ale brewed with coriander and orange peel. Unfiltered.

Beer 2: Icelandic Arctic Pale Ale, 5.6%

A very well balanced Pale Ale, a mix of the west coast and English Pale ale traditions.

Flight Deck Brewing

Beer 1: Tea-56 Hibiscus Tea Beer, 4.5%

The pink beer – but don't judge a beer by its color. It starts as a light pale ale, and we steep dried hibiscus flowers, cinnamon, cardamom, and lemon myrtle to create a refreshingly different kind of beer. Flavor is citrusy and dry - but not sweet. Named for the engine model on the P-3 Orion, the T-56.

Beer 2: Subhunter Imperial IPA, 9.1%

The big-daddy IPA – but far from the “hop bombs” common in the Northeast. Buckets and buckets of hops are added towards the beginning of the boil, rather than the end, to give this beer an extremely smooth drinkability. Dangerously drinkable. Named for the primary role of the P-3 Orion, which was hunting Russian submarines off the Eastern Seaboard.

VIP: Wright Stuff Rye Pale Ale, 4.7%

Crisp, refreshing ale made with Rye – easily drinkable in any weather. Because we're so punny, we named it in honor of the Wright Brothers – without whom we'd be flying nowhere!

Fore River Brewing Company

Beer 1: Lygonia, IPA, 6.5%

Light bodied IPA with notes of citrus and sweet fruit

Beer 2: Protogalaxc, Dry Hopped Sour, 6.0%

Kettle sour hopped with Galaxy & Citra

VIP: Protogalaxc, Dry Hopped Sour, 6.0%

Kettle sour hopped with Galaxy & Citra

Foulmouthed Brewing

Beer 1: Mango Floss - fruit IPA - 7%

This IPA is brewed with mangos and our fruitiest hops for a mouthful of tropical flavor. Perfect for that hot summer day.

Beer 2: Coconut Cream Stout - stout - 5%

An oatmeal stout aged on coconut flakes that we toast fresh in house. Creamy and sweet, but not too heavy. Perfect for summertime drinking.

Beer 3: Good Thing - local pale ale - 5.5%

This local pale ale uses Blue Ox Malthouse Pale and Wheat malts and Nugget hops from The Hop Yard. It is light, with smooth mouthfeel from wheat and Mainely Grains flaked oats and an apricot-like fruitness from the hops.

Beer 4: Impure Thoughts - Belgian DIPA - 8.2%

A strong saison dry hopped with Ella, Motueka and Wakatu hops.

VIP: Green House - wheat ale - 5.5%

Brewed with Austin Street Brewing, this wheat ale is aged on cucumbers and Hallertau Blanc hops. Smooth and refreshing.

Foundation Brewing Company

Beer 1: Epiphany, Maine IPA, 8%

Waves of citrus, tropical fruit, and pine flavors derived from the hops blend to provide a sublimely juicy experience.

Beer 2: Cosmic Bloom, IPA, 5.8%

Blasts of tropical fruity hop aroma and flavors balanced with a rich, dank undercurrent.

Beer 3: Zuurzing, Sour Farmhouse Ale, 4.5%

Delightfully tart and bright farmhouse ale, perfect on a Summer day.

Beer 4: Riverton Flyer, Pilsner, 5.5%

Classic balance of grassy and light malt with spicy Continental hops.

VIP: Pomology: Apricot, Sour Ale with Apricots, 6%

Bright fruit aromas and flavors combine with the tartness of the beer, producing a delicious and harmonious reward.

Funky Bow Brewery & Beer Co

Beer 1: Panama Red Ale, 7.2%

Malty with a nice Centennial Hop balance. Hints of floral, citrus, and spice with a bready caramel malt backbone.

Beer 2: Jam Session IPA, 5.5%

Light straw-colored malt bill that lends a nice dry, crisp, yet slightly sweet finish. The hops used are Azacca, centennial, Ella and citra. Tropical fruit, pine-citrus aroma. The flavor is tropical fruit up front, star anise spice in the middle and a

citrusy, hoppy finish that leaves your mouth watering for more.

Beer 3: Midnight Coffee Porter, 8.0%

With so much flavor and complexity this is one of our favorite dark beers. The hints of roasted malts and chocolate balance well with the upfront coffee aroma and flavor. We cold brew the coffee right in the finished beer bringing out its true expressions.

VIP: G-String Pale Ale, 5.5%

Smooth and drinkable! Nice flavorful light malts allow the summer and cascade hops to shine through. With hints of sweet orange and coriander, this pale is unique as it is smooth.

Geaghan Bros. Brewing Co.

Beer 1: Smiling Irish Bastard APA, 6%

This pale is brewed with Maine Malt from Maine Malt House and traditional Cascade hops from the Pacific Northwest that linger on your palette.

VIP: King's Pine IPA, 6.2%

While the King's Pines of years ago sparked a war, this beer will bring people together with its orange and topical fruit notes and piney backbone.

Gneiss Brewing Company

Beer 1: Gneiss Weiss - Hefeweizen - 4.8%

Our flagship, Gneiss Weiss is a hefeweizen made in the German-style but lightened up ever so slightly for the American palate. Notes of Banana with a wonderfully rich mouthfeel and a crisp finish.

Beer 2: Intrusive - India Pale Altbier - 6.3%

A hybrid style, Intrusive combines the restrained nature of altbier yeast and the bold flavors of new world hop varieties (El Dorado and Azacca) for a beer that is crisp and refreshing with tropical hop notes over top.

VIP: FunkObsius - Barrel Aged Sour Weizenstout - 5.9%

Our weizenstout aged in one of our oak barrels and inoculated with our house blend of wild yeasts. Notes of vanilla, charcoal, and a light tart flavor make this a wonderful dark sour.

Gritty's

Beer 1: The Galactically Stoopid IPA, 7.2%

This hazy, New England Style IPA has a big up-front hops blast and notes of pineapple. Brewed with a mix of Rohr pale malts, flaked oats, pilsner malts combined with Simcoe, Mosaic and Ella Hops. At the end of the brew our brewer dry-hopped the beer with 5 pounds of Galaxy hops. This IPA comes in at a whopping 7.2% ABV.

Beer 2: Black Fly Stout, Dry Irish Stout, 4.7%

The Alström Brothers at Beer Advocate Magazine gave Gritty's Black Fly Stout a perfect 100 score and had this to say about our Stout: "One of the top stouts brewed in the US, very well balanced and is even more heavenly on nitro-tap. Certainly a stout lovers stout..." Black Fly Stout is an opaque black-colored brew with a cream colored head. First there is a rush of mild roasted malt and subdued black currant fruitiness, then the roasted kicks things up a notch by unleashing an even burnt charcoal bitterness. Malt sweetness holds this brew together in the beginning then the dryness sets in to make the mouth beg for more. Lingering suggestions of espresso and vague chocolate flavor make up the end. We use six different grains to brew this dark masterpiece and we balance the full palate with Oregon Willamette and Yakima Clusters hops. Starting Gravity: 1044. Finish: 1014. I.B.U.'s: 16. Hops: Willamette, Cluster, Goldings

VIP: Special Oatmeal Stout, 6.8%

Better known as SOS contains 7 barley malts, torrified and malted wheat, 10% flake oats and is hopped with 3 different varieties of Goldings Hops. S.O.S. has a smooth, chocolatey flavor with a full body.

Gruit Brewing Co @ Urban Farm Fermentory

Beer 1: Spruce Tip Ale, 5%

100% maine malted ale, dry hopped with fresh spruce tips

Beer 2: Strawberry Berliner, 3.5%

Maine malted and booch soured maine strawberry berliner.

Beer 3: Blueberry Cidah, 5.5%

Wild fermented maine dry cider conditioned on organic wild maine blueberries

Beer 4: Ginger Kombucha, 1.5%

Raw kombucha conditioned on fresh ginger juice

Hidden Cove Brewing Co.

Beer 1: Patroon IPA, 6%, 65 IBU's

A tropical IPA with hallertau blanc, centennial and summit hops

Beer 2: Booty Raspberry Golden Ale, 5.5%

A Belgian Golden Ale finished with real raspberries

Beer 3: Summer Ale, 4%

A clean crisp summer session Ale with honey and Meyer lemon peel

VIP: Thunderclap Double IPA, 8.8%, 85 IBU's

A big double with melon notes and a perfect malt hop balance

Hobbs Brewing Co.

Beer 1: Conflict of Interest, Dry-Hopped Tart Saison, 4.3%

Brewed with Vienna and Wheat, dry hopped with Amarillo, Azacca and Hallertau Blanc.

Beer 2: Hijack IPA, New England IPA, 6.1%

Brewed with Citra, Simcoe and Columbus

Beer 3: Lil' Gray, Grisette, 4.2%

Brewed with pils, wheat, Saaz hops and sweet orange peel

Beer 4: Boom! Roasted, Imperial Coffee Wheat Stout, 8.8%

Big, rich stout brewed with Brazilian coffee beans that were aged in Tamworth Distilling whiskey barrels and then roasted.

VIP: Tequila Barrel-Aged Salinity Now! Raspberry, Gose, 5.0%

5.0%

Gose brewed with toasted coriander, New Hampshire sea salt and raspberries. Then aged in a single tequila barrel.

Hoof Hearted Brewing

Beer 1: "Roller Blabe", DIPa, 8.2%

Bodaciously dry-hopped with the Dank n' Fruity combo of Mosaic, Simcoe, and Galaxy hops.

Beer 2: "Don't Tell Mike", DIPA w/ Hibiscus and Pinot Noir, 9.2%

Collaboration with Stillwater

Beer 3: "Everybody Wants Some - Galaxy", DIPA, 8%

Rotating Single-Hop DIPA w/ Galaxy

Beer 4: "Hot Probs", DDH Pale Ale, 5.6%

Crushy-Crushy Pale Ale

Beer 5: "Who'd Like To Hold My Clipboard", Frappé DIPA, 9%

Brewed w/ Pink Guava, Lactose, and Vanilla

Interboro Spirits and Ales

Beer 1: Bushburg, American Pilsner, 5.5%, 25 IBUs

Hoppy American Pilsner brewed with corn, German lager yeast and Noble hop varieties. Aroma of herbal minty noble hops. Taste is bright and slightly sweet, with a dry grassy finish. SRM: 1 OG: 12°P; Malts: Pilsner, Vienna. Yeast: German Lager. Adjunct: Corn. Hops: Noble

Beer 2: The Next Episode, Double IPA, 8%

Hold up, Hey - Double IPA brewed with English pale ale malt, Vienna and Wheat. American Ale yeast and hopped with Citra, Galaxy & Cascade. IBU: 40. SRM: 6. OG: 18°P.

Island Dog Brewing

Beer 1: Unit 15 Saison, 6%

Belgian-style Saison; light in color; some yeast character with citrus and peppery notes

Beer 2: 3 Buoy Brown, 5.2%

English-style brown ale with chocolate, nutty, and malt flavors; not bitter or hoppy; dark brown in color

VIP: Rocky Coast, Wheat, 4.8%

An American-style wheat beer made with all Maine grains and hops

Jackalope Brewing Company

Beer 1: Lovebird Strawberry Raspberry Hefeweizen, 4.4%

A Wheat Beer Fermented With Strawberries and Raspberries

Beer 2: Casper Gose, 5.0%

A Wheat Beer Brewed with Coriander and Sea Salt

Beer 3: Thunder Ann Pale Ale, 5.5%

A Pale Ale with Tropical Notes, Brewed to Highlight Beautiful, Citrusy American Hops

Beer 4: Rompo Red Rye Ale, 5.6%

A Tennessee twist on a traditional Irish red recipe, Clean and Balanced, the Rye Gives this Red a Little Spice.

Jester King Brewery

Beer 1: Colonel Toby, Hopy Table Beer, 3.4%

Colonel Toby is a collaboration with the Kernel Brewery in London. It is a hoppy table beer made with an English grist and American hops, fermented to dryness with our mixed-culture of yeast and bacteria.

Beer 2: Demitone, Farmhouse Fruit Beer, 6.3%

Demitone is made using spent TX blueberries that were used to make Colour Five, our blueberry refermentation. Fresh saison was added to the spent blueberries to extract color and flavor from the leftover blueberries. The result is a dry, funky, fruity, drinkable farmhouse ale.

VIP: Funk Metal, Barrel-aged Sour Stout, 9.4%

Funk metal is a barrel-aged sour stout fermented with our mixed-culture of yeast and bacteria.

Kennebec River Pub & Brewery

Beer 1: Magic Hole IPA, 6.0%

Our flagship beer was rolled out in 1996. An India Pale Ale crafted with a generous amount of whole leaf hops lending a pleasant, aggressive bitterness. Dry hopping gives this ale bold flavor and aroma.

BREWERIES AND BEERS

Beer 2: Big Mama Blueberry, 5.1%

A blonde ale named after the biggest wave on the Kennebec River. This is a summer favorite with light malt flavor, a nice crisp finish, and a smidgin' of natural blueberry flavor and aroma.

Beer 3: Penobscot Porter, 6.6%

A smooth and creamy elixir with rich roasted flavor. Goes down like silk!

Kennebunkport Brewing Co./ Federal Jack's Brewpub

Beer 1: Taint Town Pale Ale, 4.75%

A classic British-style Pale Ale. Nice caramel malt body with a mild/herbal hop balance.

Beer 2: Beer Garden, 4.4%

A light-bodied summer refresher! A crisp Blonde Ale, lightly hopped adding spicy notes, and finished with mint and basil, and a touch of ginger!

Beer 3: "Nitro" County Pale Ale, 4.0%

A light copper-colored Pale Ale, brewed with base malt from "The County." Hop notes of orange, citrus, and pine, mellowed by the smooth Nitrogen "carbonation."

Beer 4: Bluefin Stout, 5.0%

A classic dry Irish Stout with prominent roasted barley flavor, dark chocolate, and coffee bitterness, balanced with soft, herbal hop notes. "Carbonated" with a blend of 75% Nitrogen and 25% CO2 for a smooth, creamy texture.

VIP: Cask-conditioned Sirius Summer Wheat, 5.0%

Our classic American Wheat Ale aged on crushed juniper berries and with a pinch of ginger.

Lake St. George Brewing Company

Beer 1: Diver English Pale Ale, 6.2%

Classic English Pale Ale brewed with UK malt and Whitbread yeast for a balance of bitterness and fruitiness, East Kent Goldings provide flavor and aroma.

Beer 2: 96, IPA, 6.1%

A prototype line of beers named after our recent licensure as the 96th brewery in Maine, debuts as an IPA generously hopped with Columbus, Mosaic, El Dorado and Citra hops.

VIP: Kerplunk! Blueberry Sour, 5.2%

Tart, clean and crisp, Kerplunk! is kettle soured and finished with locally sourced Maine organic blueberries.

Lawson's Finest Liquids

Beer 1: Hopzilla Double IPA, 8.7%

This monster of an IPA is a brawny, double dry-hopped beer with Cascade, Centennial, and Simcoe hops that will make you pucker up!

Beer 2: Idaho 7, IPA, 6.2%

Brewed with copious additions of Idaho 7 hops this American IPA features notes of apricot, orange and black tea.

Beer 3: Maple Nipple Ale, 8.0%

A rich Vermont maple ale made with only the finest dark syrup from our sugarin' friends.

Beer 4: Rhubarb-Basil Saison, 5.5%

Our farmhouse ale created with chef Charlie Menard, brewed with over 6 lbs/bbl of fresh Rhubarb, basil from Green Mtn. Harvest, and a French Saison yeast.

VIP: Idaho 7 IPA, 6.2%

Brewed with copious additions of Idaho 7 hops this American IPA features notes of apricot, orange and black tea.

Liars Bench Beer Company

Beer 1: Bermuda Tattoo IPA, 6.9%

Citra, Simcoe, Mosaic

Beer 2: Bub Lite, Pilsner, 4.2%

Where we went with an American Lite Pilsner.

VIP: Bub Lite, 4.2%

Where we went with an American Lite Pilsner

Liquid Riot Bottling Co

Beer 1: Mob Scene, American IPA, 6.5%

American IPA brewed with wheat, rye, and a blend of American and NZ hops.

Beer 2: Lagerbier, Helles, 5%

German-style Helles brewed with German malts and Tettnang hops.

Beer 3: O.O.B. Bruin, 6.5%

Barrel fermented sour brown ale using mixed fermentation in red wine and neutral oak barrels, aged two years.

Beer 4: Tropical Storm, 4.8%

Sour wheat ale aged on mango, pink guava, and passionfruit purée.

Lone Pine Brewing Company

Beer 1: Chaga Stout, American Stout, 8%

This dry stout is brewed to balance citric west-coast hops with Chaga from the Maine woods. Antioxidant-rich Chaga contributes subtle vanilla and earthy spice to a complex roasted malt structure.

Beer 2: Vic Secret Onesie, American IPA, 6.5%

Onesie is a series of single-hop IPAs. This iteration focuses on the unique flavor and aroma contributions of Vic Secret.

Beer 3: Oh-J, Double IPA, 8.1%

A carefully selected arrangement of late-addition hops produce a pure citrus punch. 0% fruit. Fresh, never frozen. Not from concentrate.

VIP: Oh-J Double IPA

Lord Hobo Brewing Co

Beer 1: Boomsauce, New England Style Double IPA, 7.8%

Beer 2: Hobo Life, Session IPA, 4.5%

Beer 3: Glorious, Galaxy Pale Ale, 6.5%

Maine Beer Company

Beer 1: Woods & Waters, India Pale Ale, 6.2%

Citrus, berries, pine, smooth

Beer 2: Lunch, India Pale Ale, 7.0%

Tropical fruit, citrus fruit, pine, subtle malt sweetness

VIP: Post Ride Snack, Session India Pale Ale, 4.9%

Orange, tangerine, grassy pine, tropical fruits, citrus, and berries

Marsh Island Brewing

Beer 1: Stay Golden, Golden Ale, 5.0%

Our version of a "lawnmower/shower beer". This is an easy drinking, mellow beer that will appeal to craft and traditional drinkers alike. It's basically a light lager fermented with our house strain of ale yeast. Whether you call it a lag-ale or an ale-ger is up to you!

Beer 2: Pulp Truck, American IPA, 6.0%

This is a hazy and juicy "New England IPA" utilizing Mosaic and Eldorado hops. Flavors of Pineapple, Orange, and Grapefruit.

Beer 3: Nebulous, American Pale Ale, 4.5%

A full-bodied, hazy "modern" pale ale utilizing classic American hops. A balanced blend of resinous and fruity hops that should appeal to many drinkers no matter their preference.

Beer 4: Swhazye, American IPA, 7.0%

This a "New England IPA" loaded with Mosaic, Columbus, and Equinox hops. Put on your dancing shoes and enjoy!

Marshall Wharf Brewing Co

Beer 1: 48 Cream Ale, 9%

Strong cream ale brewed annually for David's birthday in July. Served on Nitro.

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Beer 2: Pemaquid Oyster Stout, 6%

Complex stout brewed with live oysters.

Beer 3: Micro Pinchy Red Ale, 1.7%

Brewed for Iceland Maine Beer Box Bjor Festival. Not considered "beer" to be taxable in Iceland. Flavorful for such a low abv.

Beer 4: T2-R9 Barleywine, 11%

Only brewed 4 times in Marshall Wharf's 10 year existence. Smooth, malt & caramel notes.

Beer 5: 9 Stein Smoked Imperial Stout, 9%

Happy 9th birthday Novare Res. Based on Icelandic brewery Olvisholt beer, Lava. Hot granite rocks in boil & FV. Large Rauch malt bill.

VIP: Bowmore Sherry Butt aged Old # 60, 8.5%

Old style ale aged in Bowmore single malt whisky sherry butt.

Mason's Brewing Co

Beer 1: Hipster Apocalypse, 5.7%

A hazy and juicy showcase for the Idaho-7 hop varietal. Dank and piney with strong tangerine characteristics.

Beer 2: West Cost Pils, 4.3%

A gold colored, light bodied German-style beer with a crisp, floral hop aroma due to dry hopping with Citra hops.

Beer 3: Bavarian Hefeweizen, 4.8%

A refreshing German-style wheat beer with aroma of clove and a malty sweetness upfront followed by a bittering finish.

VIP: Liquid Rapture, 8.2%

An intensely hopped double IPA brewed with Idaho-7, Ella and Citra hops that has a smooth malt taste upfront and finishes with notes of dank pine and peach.

Mast Landing Brewing Company

Beer 1: Double Dry Hopped Tell Tale Pale Ale, 5.3%

A double dry hopped version of Tell Tale, a hop forward and aromatic, tropical pale ale. Brewed with Citra, Simcoe, and Mosaic hops.

Beer 2: Gunner's Daughter, 5.5%

An aromatic and balanced milk stout with notes of peanut butter, coffee, and dark chocolate.

Beer 3: Landscaping Duty, 7.5%

Brewed in collaboration with our friends at Night Shift Brewing, this "Not Quite Double IPA" features Nelson Sauvin, Amarillo, El Dorado hops and local malt from Blue Ox Malthouse. With a generous dry hop of 4lbs/BBL, this tremendous looking trophy is brimming with hop flavor and aroma.

Medusa Brewing Company

Beer 1: Laser Kitten, Session IPA - 4.5%

Laser Cat's gentler sibling may arrive at session strength, but it still packs plenty of Citra and Mosaic hops for a citrusy, fruity punch.

Beer 2: Oronist, India Pale Lager, 6.8%

Our collaboration with Orono Brewing Company, brewed in Hudson, MA. This hoppy lager was brewed with Maine-grown 2-row malt and generously hopped with two unusual varieties: Michigan Copper, supplying intense fruit punch notes, and South African Southern Star, providing a background of tangerine, blueberry, tropical fruit, and pine.

Beer 3: Phaser Marmot, Imperial IPA, 10.0%

An imperial-strength IPA as ridiculous as its name. Constructed upon a base of Maine-grown 2-row malt, Patagonian crystal, and German wheat, liberally hopped with a combination of Citra, Galaxy, Vic Secret, Mosaic, and Meridian, then dry-hopped in two rounds with the same!

Beer 4: Rhubarbican - Kettle Sour with Strawberries and Rhubarb - 6.0%

Built from German Pilsner and wheat malts, Rhubarbican was dosed with a Lactobacillus culture to develop sourness overnight in the kettle. It was then fermented with a neutral ale yeast before introducing 120 lbs of pureed strawberries and rhubarb. It's light, dry, tart, and fruity; a nice introduction to sour beers.

Beer 5: Hidden City, American IPA, 6.8%

This hoppy concoction prominently features El Dorado

BREWERIES AND BEERS

hops, lending distinct tropical fruit character, while Mosaic and Citra provide a background of citrus and herbal notes.

VIP: Duchovni - Czech Pilsner - 5.5%

2016 World Beer Cup Gold Medal Winner! Our rendition of a classic Bohemian-style pils. This straw-colored lager is dry, quaffable, and liberally hopped with Czech Saaz for a bit of bite.

Monhegan Brewing Company

Beer 1: Mad Cow Milk Stout, 4.6%

A roasty, but light-bodied stout brewed with lactose for a touch of residual sweetness.

Beer 2: Balmy Days Citra Kölsch, 5%,

Light bodied, soft finish with a balanced dose of Citra hops. The perfect summer beer!

Night Shift Brewing

Beer 1: Harborside, Gose, 5.1%

Yearly release - gose-style sour ale brewed with coriander and oysters from Island Creek Oysters

Beer 2: Pfaffenheck, German Style Pilsner, 5.2%

Traditional German-style pilsner, soft notes of honey and biscuit, balanced by a floral, zesty hop profile

Beer 3: Furth, Hefeweizen, 5.5%

German-style hefeweizen, clove and banana, with notes of wheat

Beer 4: Whirlpool, 4.5%

American pale ale, soft and juicy with flavors of ripe citrus and a crisp finish

Norway Brewing Company

Beer 1: Barrel Weisse, 5.5%

Kettle-soured w/ yogurt, spruce tips and honey added in the whirlpool, barrel fermented with mixed culture... 100% local!

Beer 2: Mr. Grumpyants, Oatmeal Stout w/ Coffee, 5.6%

Brewed w/ Blue Ox pale malt, Maine Grains oats, & Coffee By Design Sidamo Guji cold brew

Beer 3: Inglorious Bastard Farmhouse Ale, 5.7%

Pale ale brewed w/ Centennial & Mandarina Bavaria, fermented with our mixed culture, & dry-hopped w/ Hallertau Blanc

Beer 4: Collective Consciousness Farmhouse IPA, 6.9%

IPA brewed w/ Maine Grains oats, Waimea, Mandarina Bavaria, & Amarillo, & fermented with French saison yeast and Brett. Trois

Beer 5: Lust For Gold IPA, 6.5%

American IPA brewed with Maine Grains oats, Citra & Simcoe, & dry-hopped w/ Idaho 7

VIP: Grumpalumpagus Imperial Stout w/ Coffee, 9.5%

Silky smooth stout brewed with Blue Ox pale malt, Maine Grains oats, and oat malt, finished w/ Coffee By Design Colombian Hacienda del Arboleda

Oak Pond Brewery

Beer 1: Laughing Loon Lager, Munich Dunkel, 6.5%,

Our summer seasonal is a dark lager made with the delicate flavor of imported chocolate malts and noble Bavarian hops.

Beer 2: White Fox Ale, English Pale Ale, 5.2%

A classic medium bodied English Pale ale features liberal use of spicy Fuggles and refreshing Centennial hops.

Ölgerðin

Beer 1: Brío, German style pilsener, 4.5%

This classic and award winning German style pilsener is made with pure Icelandic water, pilsener malt, Mittelfruh hops from Hallertau and the Ölgerðin house lager yeast.

Beer 2: Brío White Ale, Wit, 4.7%

A classic wit bier with belgian yeast, spiced with coriander seeds and sweet orange peel but with an Icelandic twist.

One Eye Open Brewing Company

Beer 1: In Clover IPA, 6.8%

Bright and hazy IPA that is bursting with citrus flavors provided by a blend of Citra, Mosaic, and Amarillo hops.

Beer 2: Iris, IPA, 6.8%

If In Clover is a boy then Iris is his sister; same hop blend but with a pilsner malt base instead of your normal pale malt.

Beer 3: Friday Night Pints, Pale Ale, 5.5%

Bright, yellow, and full of tropical flavor. A pilsner malt base provides a light/crushable body that allows the hop blend to fully expose its flavorful self.

VIP: Colatte Cream Ale w/ Cold Brew Coffee, 6.1%

Starting with the age-old light body of a cream ale, we then added Madagascar vanilla beans and blended the beer with cold brew coffee from our friends at Coffee By Design.

Orono Brewing Company

Beer 1: TUBULAR IPA, New England IPA, 7.2%, 57 IBUs

Triple dry-hopped and juicy. Tropical, stone fruit, red berry, and citrus flavors. Brewed with a whole lot of Galaxy, El Dorado, Citra, and Topaz. Light malt bill featuring Maine grown grain.

Beer 2: LAZER MOOSE IPA, 7.6%, 79 IBUs

Collaboration with our good buddies from Medusa Brewing Company out of Hudson, MA. Hawaiian Punch flavors from a couple of fun new hops named Michigan Copper and Legacy. Juicy, fruity, and ripe red fruit character. Soft malts and the most dry-hop additions we've done yet. Medusa came to Orono to brew their first New England IPA, and we traveled to MA to brew our first Lager with Medusa.

VIP: TA-DA GOLDEN SOUR, 6.18%

The first beer from our Bangor Barrel Project. We've been sitting on this blend for almost a year, letting the combination of oak, Brett, Lacto, Pedio, and time work their magic. Assertively sour with undertones of vanilla and oak from the American Oak barrel.

Oxbow Brewing Company

Beer 1: Bowie, Saison, 5%

Subtly smoked blonde farmhouse ale.

Beer 2: Tourist Season, Saison, 4.5%

Single dry-hopped saison with Pekko

VIP: Momoko, BA Farmhouse ale with peaches, 7%

Blend of freshly pressed peaches and mature barrel-aged farmhouse ales

Peak Organic Brewing

Beer 1: Ginger Saison, 5%,

Saison brewed with ginger.

Beer 2: Super Fresh, 7.6%, DIPL

A wicked dry-hopped Pilsner.

Pennesseewassee Brewing Company

Beer 1: Pennesseewassee Pale Ale, 4.5%

Made with Maine-grown Cascade hops (Chinook and domestic Fuggles is in there, too). This is an Americanized traditional English Pale Ale that is unfiltered and naturally carbonated. Tawny in color and light in taste, its finish is crisp but not overpowering.

Beer 2: Bolster's Brew Honey Brown Ale, 6.3%

Made with clover honey, Maine-grown organic Elderberry and Maine-grown Cascade hops (some Northern Brewer hops is in there, too). Bolster's Brew is unfiltered and naturally carbonated, and balanced to avoid the cloying sweetness found in many fruit-enhanced ales.

Penobscot Bay Brewery

Beer 1: MEADOW ROAD WHEAT, Hefeweizen, 5.4%, IBUs 12

Unfiltered, medium-golden yeasty haze with clove and honeysuckle "notes". 45% Maine Malt House Pale malt and 55% German wheat with a top fermenting Bavarian yeast, lightly hopped with Tettnanger.

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Beer 2: BROWNIE, Chocolate Milk Stout, 5.25%

This is a silky, smooth chocolate milk stout. Clean mouth feel. 79% Maine Malt House Pale malt, 8% Chocolate malt, 3% Extra Dark Crystal malt, 10% Milk Sugar, 12# Ghana Cacao Nibs with Galena hops.

VIP: HAPPY CAMPER - Summer Ale - 4.6% ABV, IBUs 25

An American Hybrid, highly drinkable and refreshing. 55% Maine Malt House Pale Malt, 30% Pilsner Malt, 7% Crystal Malt, 8% Flaked Corn, Centennial hops in the boil, dry-hopped with El Dorado and Citra for light bittering.

Right Proper Brewing Company

Beer 1: Songlines, Hoppy Farmhouse Ale, 5.0%

Our aboriginal-inspired farmhouse ale is fermented with our house mixed-culture of wild yeastes and heavily jopped and dry-hopped with Galaxy from Australia and Motueka and Nelson Sauvin from New Zealand. Highly aromatic with bright citrus, lemongrass and tropical flavors.

Beer 2: BARON CORVO, Rustic Biere de Garde, 7.0%

This strong provisional farmhouse ale is fermented in our 45 hl French oak foeders with our house mixed-culture of wild yeasts. Amber-hued, vinous and malty with yeast-derived fruit and spice.

Rising Tide Brewing Company

Beer 1: Maine Island Trail Ale, Hoppy Session Ale, 4.3%

With a bright and malt body and bold notes of citrus and pine from the hop blend including Citra and Simcoe, this hoppy American ale is the perfect accompaniment to summer in Maine.

Beer 2: Nikita, Rye Russian Imperial Stout, 9.8%

Traditional imperial stout brewed with roasted barley, midnight wheat, and 20% local rye, hopped with Magnum, Cascade, and Mount Hood.

Beer 3: Ishmael, American Copper Ale, 4.9%

Ale brewed with continental Munich malt, American-grown hops, and a clean-fermenting ale yeast to produce a slightly sweet and malty beer balanced by a firm bitterness.

Beer 4: Soundings, Ever Changing IPA, 6.5%

Brewed with Centennial and Denali hops. Features notes of lemon, clementine, peach, and apricot.

VIP: Sou'Wester, Sour IPA

Originally brewed as a pilot beer this spring, Sou'Wester is bright, crisp, and tart with notes of orange and grapefruit

Rock Harbor Brewing Co.

Beer 1: Copper House ESB, 6%.

This Brew has roasted malt notes and middle-of-the-road, balanced flavor. Easy transition from Red Ales, Brown ales and some darker lagers.

Beer 2: Breakwater Wheat, 5%

A beer brewed with coriander and Orange peel, this brew is super light and slightly fruit-forward, making it a great summer sipper

Beer 3: Twin Screw Pale Ale, 5%

A light malt & hop profile give this beer a crisp clean taste.

VIP: Smugglers Session IPA, 4%

An beer brewed for the summer season in mind. Mosaic & Citra hops give this brew a clean citrus taste.

Rockingham Brewing Company

Beer 1: Belly of the Beast, Bacon Imperial Stout, 8.6%

Smokey, salty & sweet.

Beer 2: Blond Melon, Honey Cantaloupe Golden Ale, 5.3%

Just as it sounds.. refreshing cantaloupe & honey.

VIP: Three Little Pigs, Belgian Tripel, 9.2%

Light malt, complex with rich fruit

Schilling Beer Co.

Beer 1: Poppy's Moonship, Leipziger-style Gose, 4.8%

Funky in the nose and lemony-tart, featuring an assertive sourness derived from natural flora on the malts.

Beer 2: Dry-Hopped Erastus, Abbey-style Tripel, 8.2%

Abbey-style Tripel dry-hopped with Citra and Nelson Sauvin. The late additions hops add notes of citrus and melon to our abbey-style tripel.

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Beer 3: Fall of Babylon, Russian Imperial Stout, 9.2%
Velvety mouthfeel, characterized by roast and bitter chocolate flavors. Subtle whiskey and vanilla undertones from the barrels.

Russian Imperial Stout, aged in Whistle Pig whiskey barrels. Velvety mouthfeel, characterized by roast and bitter chocolate flavors. Subtle whiskey and vanilla undertones from the barrels.

Beer 4: Alexandr 10' (Czech Pale Lager), 4.7%
A crisp, grassy and dry pale lager, inspired by our travels in the Czech Republic. Features Moravian pilsner malt—foundational to the rounded hop flavor and aroma.

VIP: Dry-Hopped Erastus (Abbey-style Tripel dry-hopped with Citra and Nelson Sauvin), 8.2%
The late additions hops add notes of citrus and melon to our abbey-style tripel.

Sea Dog Brewing Co.

Beer 1: Deep Stowage IPA, 6.14%
This IPA is incredibly hop forward, but was brewed in a way to showcase some of our favorite hops more subtle attributes. Late boil additions of Citra, Bravo, and Mandarina Bavaria meld their fruity, citrusy, and spicy qualities to create a well balanced taste you won't get anywhere else.

Beer 2: Invader Pale Ale, 5.5%
Fresh and brimming with flavor, we are proud to bring you the Invader pale ale. This New England style pale ale showcases the juicy and floral characteristics of some of our all-time favorite hops. Monstrous whirl and dry hop additions of Mosaic and Citra promote notes of orange peel and tangerine with a clear earthy tropical fruit aroma. Lots of care was taken to accentuate the natural flavor of these hops while subduing the bitterness to make this beer truly crushable!

Sebago Brewing Co

Beer 1: Frye's Leap IPA, 6%
Frye's Leap IPA is an intense experience. From the American caramel malt, which gives Frye's Leap IPA its golden color, to the unique and intense dry-hopped aroma

of pine and grapefruit, this beer is every bit as exciting as its namesake.

Beer 2: Darty SZN, Session IPA, 4.2%
Ripe tropical fruit and citrus zests dominate the aroma and flavor. Backed up by a measured amount of bitterness paired with the smooth bodied flavors of Maine grown and malted grains.

VIP: Bru-1 Single Hop Pale Ale 5.5%
Bru-1 is a new experimental hop developed through Brulotte Farms in the Yakima Valley. Notes of pineapple, tropical fruit, and a spiciness.

Segull 67

Beer 1: Segull 67 NEW SIGLÓ IPA, 6.7%
Brewed with pale malt and Icelandic mountain water. 6.7% alc. 4 types of hops. One from Europe for bitterness and rest American hops for flavor.

Beer 2: Segull 67 Original, Amber Lager, 5.0%
Brewed with Pale malt, Icelandic mountain water, malted character 5.0%

Sheepscot Valley Brewing Company

Beer 1: Pemaquid Ale, 5.2% abv
A Scottish style ale made with 6 different malts, EKG hops and Scottish ale yeast.

Beer 2: Mad Goose Ale, 5%
The first Belgian ale ever produced in Maine, more than 22 years ago. We use 2-row, aromatic, and crystal malt, Hallatuaer Mittlefrau and Czech Saaz hops, and DeKonnick yeast to make this ale. 5% abv

Beer 3: Sheepscot River Pale Ale, APA, 4.8%
Sheepscot River Pale Ale- APA hopped with Chinook, cascade, and dry hopped with the Amarrillo to make a flavorful, yet balanced ale. 4.8% abv

Beer 4: New Harbor Lager, 5%
Brewed in the style of Munich Helles. A true lager, aged for at least 6 weeks, made with pilsner malt and hopped with Czech Saaz and Hallatuaer Mittlefrau.

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Shipyard Brewing Co.

Beer 1: FireBerry Tea, Wheat ale, 4.3%

This beer is infused with Yerba Mate and Fireberry Tea blends.

Beer 2: Maui Mango, Wheat ale, 4.3%

Beer infused with Yerba Mate and Maui Mango tea blends.

Beer 3: Export ale, American Golden Ale, 5.1%

Made with Local Malts from Maine Malt House. This Full bodied ale with hint of sweetness upfront and a subtle distinctive hop taste an clean finish.

Smuttlabs

Beer 1: Hoppy Lager, 5.6%

A crisp German lager aggressively hopped with Falconer's Flight hops

Beer 2: Hatchling # 2, American Wheat IPA, 6.8%

A hop charged IPA done with Amarillo & Hull Melon hops clocking in at 65 IBU

Beer 3: Brett & I, American Wild Ale, 8.3%

A complex wild ale initially fermented with our house Trappist ale yeast then transferred to red wine barrels where it ages with Brettanomyces for 10 months.

Some Brewing Company

Beer 1: Dune Buggy, Kolsch, 4.6%

Crisp and Clean with a balanced Malt and Hop profile.

Beer 2: Mainely Pale Ale, 5.1%

Hoppy Pale ale featuring Maine Grown Malt. Dry Hopped with Citra.

VIP: Tailwhip IPA, 7.1%

IPA featuring Galaxy and Citra Hops.

Strong Brewing Co

Beer 1: Midsummer Night's Dream, Wheat ale, 5%

Refreshing wheat ale brewed with chamomile and Maine honey

Beer 2: Hangar a Bateaux, Saison, 6.4%

A light Belgian ale with fruity esters and hints of clove

Beer 3: The Maineiac, Double IPA, 10%

A double IPA for the hop lover

Sunday River Brewing Company

Beer 1: Long Haul Lager, 4.5%

Bohemian style Pilsner; clean and snappy!

Beer 2: Viper, New England IPA, 7.6%

Hop confusion at it's finest, including local Chinook; zesty and powerful

Beer 3: Jamaican Stout; 6.8%

Foreign Extra Stout brewed with oatmeal and English Goldings hops; rich and flavorful.

The Brothers Brewery

Beer 1: Dirty Julie, New England Session IPA, 4.7%

Beer brewed with German malts from Weyermann using Citra and Mosaic hop powder, then we use Amarillo to dry hop the beer while it is still in active fermentation.

The Run of the Mill Public House & Brewery

Beer 1: Grasshopper Lager, IPL, 5.5%

An IPL generously hopped with Saaz and Sterling

Beer 2: Hot Wife Pale Ale, 4.4%

We take our English-style Alewife Ale and infuse it with jalapeños

VIP: Hopicana DIPA, 8.2%

A juicy, tropical hop bomb to awake the senses, brewed with Columbus and dry hopped with Ella and Topaz.

Threshers Brewing Co

Beer 1: Ponderosa, Ale, 7%

A pilsner based ale.

Beer 2: Falling Pine, Ale, 4.1%

An all Maine ingredients session ale dry-hopped with Cascade. Light crisp and refreshing.

VIP: Firefly, 5%

A Belgian style wheat using a saison yeast.

Tributary Brewing Co.

Beer 1: Tributary Pale Ale, 5.2%

A light, refreshing, and crisp ale. Brewed with Nugget, Warrior, & Centennial hops. Dry-hopped with Citra, Warrior, & CTZ hops.

Beer 2: Tributary Italian Pilsner, 4.8%

A light Italian style Pilsner is brewed exclusively with Eraclea winter barley from Tuscany malted by Weyermann Maltings out of Bamberg Germany. This authentic lager has some delicate bread notes from the barley and true noble aromatics from Slovenian Golding hops. The Goldings were only added during the boil and whirlpool. No dry hopping was implemented during the process. Cold fermentation followed by a 5 week cold maturation make this crushable Pils as delicious as its European counter parts.

VIP: Tributary Biere de Miel, 7.2%

A honey saison, light Amber farmhouse ale made with 70# of wildflower honey. A phenolic Belgian yeast strain fermented at a warmer temp make for a fruity yet spicy dry beer.

Tumbledown Brewing

Beer 1: Tumbledown Red, Irish Red Ale, 5.4%, 22 IBU

A combination of dark roasted malts and English Hops give our flagship beer a smooth malt backbone and a great finish.

Beer 2: Devil's Hop Yard IPA, 7%, 80 IBU

This light and flavorful IPA balances a delicious malt profile with multiple hop additions to give it character that leaps right out of the glass at you.

Beer 3: 207 Pale Ale, 4.5%, 45 IBU

Maine-grown Barley and Cascade Hops lend to a beautiful straw-colored Pale Ale with plenty of hop flavor and aroma. You can't beat local.

VIP: 207 Pale Ale, 4.5%, 45 IBU

Maine-grown Barley and Cascade Hops lend to a beautiful straw-colored Pale Ale with plenty of hop flavor and aroma. You can't beat local.

Viking Bruggús

Beer 1: Viking Gylltur, Lager, 5.6%

Viking Gylltur is a classic lager beer, brewed in the old-school tradition of craftsmanship. Proven brewing methods make it a refreshing premium beer with a refined finish.

Beer 2: Viking White Ale, White Ale, 5.0%

Viking White Ale is slightly misty, like the spring fog, with a hint of passionate and fruity character. It's a full-bodied ale with a dazzling palette, like sunbeams breaking through the clouds.

Beer 5: Stainless Forest, NE Style Double IPA, 8.2%

Stainless Forest is a Double IPA hopped with Amarillo and Simcoe. Enormous hop flavors and aromas of tangerine, dank weed, and tropical juice.

Woodland Farms Brewery

Beer 1: Backyard Scientist, Imperial Pale Lager, 7.1%

Copious amounts of New Zealand hops balance well against a mighty version of our house lager.

Beer 2: Medico Cervesa, Lager, 5.1%

Doctor Beer! A clean semi-dry lager brewed with pilsner malt, corn and mexican yeast. Mow lawns for days with this beer.

VIP: MJ, Raspberry Pilsner, 5.1%

MJ is a crisp and refreshing summer pilsner steeped in a bordeaux barrel with fresh raspberries from our family garden.

Wormtown Brewery

Beer 1: Be Hoppy, IPA, 6.5%

Our take on a west coast style IPA with huge aromatics and big citrus forward flavors from the copious amount of hops used. Reddish-gold hazy unfiltered brew; Pungent aroma of citrus, floral spice, and grapefruit; Flavors of hoppy grapefruit give way to a dry finish.

Beer 2: Bottle Rocket, Pale Ale, 5%

Local Valley Malt rye and American hops (El Dorado, Calypso, and Mosaic to finish) lend tropical and citrus notes to create a nicely balanced pale ale. The perfect brew to launch your liquid-fueled drinking experience.

Beer 3: Blonde Cougar, Blonde ale, 5%

Light golden ale brewed with American grown pale malted barley and locally grown heirloom corn and wheat. Blonde Cougar brings together the perfect measurements of sweet malt aroma and a light hop bitterness.

VIP: Be Hoppier, Double IPA, 8%

What do you do when our Be Hoppy IPA isn't hoppy enough for you? Seek out its award winning bigger brother. We add mash hopping along with our double dry hop and hop back processes to create a hop bomb of epic proportions.

YES Brewing

Beer 1: Dry Hopped Berliner Weisse, 4.5%

A sour wheat ale brewed with Citra hops and 100% local malt from Blue Ox Malthouse in Lisbon Falls, ME.

Beer 2: EROICA!, Coffee Wheat Ale, 5.3%

A refreshing wheat ale made with a special blend of cold brew coffee from our friends at STRICTLY COLD BREW (Portland, ME).

Beer 3: Lil Dbl, 2x Dry Hopped Pale Ale, 6.4%

A juicy pale ale brewed with Citra, Simcoe, and Mosaic hops.