



BREWERIES AND BEERS

2 Feet Brewing

Beer 1: Barn Burner, Saison, 7.8%

A roasted jalapeño and Ghost Pepper Saison that is perfectly balanced so it's hot, but not "in your face" hot.

Allagash Brewing Company

VIP Beer: Resurgam, American Wild Ale, 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.

Beer 1: Hoppy Table Beer, Dry-Hopped Belgian style Ale, 4.8%

While Hoppy Table Beer was inspired by the Belgian tradition of low-ABV, easily drinkable beers. Brewed with our 2-row malt blend, Maris Otter malt, and oats, the beer is then spiced with a subtle addition of coriander. 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 2: Pastiche, Complex Amber Ale, 8.5%

Pastiche is a barrel-aged blend of four different ales in twice as many barrels. The beers in this blend use various local malts and were created specifically for Pastiche by our team of senior brewers. Barrels included in the aging process were: rye whiskey barrels, vermouth barrels, port barrels, rum barrels, bourbon barrels, red wine barrels, gin barrels, and brandy barrels. After aging the beers between three and

four months, the brewers got together and blended them all into a single, unified whole: this complex amber beer.

Austin Street Brewery

VIP Beer: Neverender, Double IPA, 8%

This light bodied and heavily dry-hopped Double IPA features Topaz and Galaxy, which showcase all of the overripe and tropical fruit notes Australian hops have to offer. Big aroma, big flavor, and supreme drinkability

Beer 1: Six Grain, Milk Stout, 6.4%

A robust, roasty stout, with dark chocolate undertones, which we add lactose sugar to for a creamy mouth feel and a semisweet finish

Banded Horn Brewing Company

VIP Beer: Barrel Aged Mountain, Barrel Aged Russian Imperial Stout, 12%

Russian Imperial Stout aged in Bourbon Barrels

Beer 1: Veridian, IPA, 6%

A balanced American IPA. Smooth, light maltiness, with a touch of honey and granola. Hops are vibrant and bracing, yet light on the palate. Lemon peel, tropical fruit, and spruce dominate the bouquet.

Beer 2: Umbrella Drink, IPA w/lactose and Pineapple, 7%

IPA with Pineapple & Lactose

Bangor Beer Company

VIP Beer: Juri, IPA, 7.5%

Waves of passion fruit and guava from loads of Ella, Vic Secret, and Idaho 7 hops are cleaned up with a clean bitterness.



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Beer 1: Catchphrase, IPA, 5.3%

Clean malt allows for the mosaic and citra hops to shine in this hazy IPA.

Beer 2: Brite, Helles, 5%

A blend of German pilsner malts takes the stage in this traditional lager. We use Mt. Hood hops and German yeast to finish this beer, light golden and 5% this begs to be drank by the liter.

Barreled Souls

VIP Beer: Raspberry Beret, Tart raspberry wheat beer, 4.5%

Sour Wheat Ale made with fresh local raspberries from Dole's Orchard in Limington, ME

Beer 1: Peanut butter stay puft, Stout, 10.9%

An Imperial Stout made with marshmallow, graham crackers, and peanut butter.

Beer 2: ABC, Imperial Brown Ale, 9%

An imperial brown ale fermented with 30lbs per barrel of bourbon glazed apples from Dole's Orchard's in Limington, Maine and seasoned with whole cinnamon sticks.

Battery Steele Brewing

Beer 1: Flume, Double IPA, 8%

A blend of traditional English malts combined with loads of wheat and oats give this double IPA a soft, clean malt profile. We hop this beer intensely with Citra and Mosaic, imparting huge notes of tropical fruit, citrus and pine.

Beer 2: Onsite #1, IPA, 6.8%

Onsite IPA Series #1- A double dry hopped IPA built on a base of Canadian 2 row and oats for a silky mouthfeel and clean finish. Hopped extensively with Galaxy and Citra, imparting notes of passion fruit, mango, apricot and dank citrus. 6.8% 55ibu

Beer 3: Zeia Farmhouse Ale, Farmhouse Ale, 6.5%

Zeia Farmhouse Ale:

Malts: Pilsner, Spelt, Wheat

Hops: German Magnum, Mandarinina Bavaria

Dry, light bodied and dry hopped with Mandarinina Bavaria. Notes of citrus, tangerine and a slight earthiness blend with the tangy acidity from the spelt malt to define this interesting adaptation of a farmhouse ale.

Baxter Brewing Co

VIP Beer: Hop Tryst, IPA, 6.4%

For Hop Tryst, we combined eight different exotic and exciting hops to let everyone know just how enamored we are. To keep the base of the beer fresh and clean, we used only lightly kilned malts while adding a touch of oats and wheat to lend some smoothness. We held off on adding almost all of the hops until the end to highlight the aromatic expressiveness of the hops, rather than their capacity for bitterness.

Beer 1: Window Seat, Coconut Almond Porter, 6%

Truly a labor of love, each batch of this beer features an addition of more than 1,600 pounds of real toasted coconut flakes and 800 pounds of almond; giving this porter a round, complex but still drinkable and satisfying flavor unlike any other in the Baxter portfolio.

Beer 2: Ein Stein, Helles Lager, 4.9%

Bigelow Brewing Company

VIP Beer: Cranberry Peak, Holiday Fruit Ale, 5.3%

An amber colored ale brewed with Galena, East Kent Golding hops and Maine Malt House & BlueOx 2 Row Barley, present a crisp, clean ale. Cranberries from Sugar Hill Cranberry Company in Columbia Falls, Maine are infused into the beer after fermentation to add tartness to the back end of this festive, holiday beer.



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Beer 1: Jailbreak Chocolate Chili Stout, 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.

Beer 2: Bigelow Brown, Brown Ale, 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.

Bissell Brothers Brewing Company

VIP Beer: Big Small World, Transcontinental Pale Ale, 5.5%

Pale Ale brewed with all Maine grown 2-row barley, Maine flaked wheat, and Maine flaked oats. Hopped with Hallertau Blanc, Motueka, and Galaxy hops from around the globe.

Beer 1: The Substance Ale, Flagship IPA, 6.6%

Our Flagship. A brightly dank ale that threads many needles. Hopped with Falconer's Flight, Centennial, Apollo, Summit, and Chinook.

Boothbay Craft Brewery

VIP Beer: Steganos, Barrel Aged Imperial Stout, 12%

A robust, rich, and boozy imperial stout aged in Jim Beam barrels for 6 months.

Beer 1: Ken Brown Ale, Brown Ale, 5.8%

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.

Beer 2: Thirsty Botanist, NEIPA, 7%

This succulent New England style India Pale Ale is brewed with Citra, Mosaic, Idaho 7 & several other hops in healthy

doses, building this into a juicy IPA Maine has become famous for. Cheers!

Bray's Brewing Company

Beer 1: Winter Solstice Special Ale, Vanilla Coffee Porter, 5.5%

A rich Malty Porter balanced with Centennial & Cascade Hops with whole Vanilla Beans & Espresso added, served on nitro.

Beer 2: Spring Equinox Special Ale (Whatcha Gott), IPA, 5.6%

5 types of roasted barley, 4 different grains and 5 types of hops are used to create this malty, hoppy, dry hopped IPA

Beer 3: Brandy Pond Blonde, Blonde Ale, 4.8%

American style wheat ale. Designed with the average mass market american style light lager drinker in mind, so they would taste it and say "This doesn't suck". Lightly hopped with 40% malted wheat in the grist. A great light option.

Beer 4: Pleasant Mountain Porter, Porter, 5.5%

A rich, malty porter well balanced with Centennial & Cascade hops

Bunker Brewing Co.

VIP Beer: WeirdWave 2016, Dark Sour Lager, 7.8%

Funky & Dark. Baltic porter aged in oak w/ 2 Brett Strains

Beer 1: Regular, Coffee Milk Stout, 6.5%

Deli Stout brewed with Lactose and Tandem Coffee

Beer 2: BA Trashmaster * Calvados, Imperial Stout, 9%

Imperial Stout aged 9 months in Apple Brandy barrels (mmmmmmmm)



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Cushnoc Brewing Co

VIP Beer: Oliver's Opus, Bourbon Barrel American Strong with Maple Syrup, 10%

Rich and warming. Notes of toffee, vanilla, maple, and oak.

Beer 1: Gigantic Dad Pants, New England DIPA, 7.9%

Ripe citrus, dank and resinous. Silky mouthfeel, hazy, with mellow bitterness.

Beer 2: Eternal Golden Eagle, Belgian IPA, 6.3%

Belgian IPA dry hopped generously with fruity and tropical new world hops. Spicy and expressive Belgian yeast meets American hop character.

Dirigo Brewing Company

VIP Beer: Barrel Aged Baltic Porter, Barrel Aged Baltic Porter, 11%

Beer 1: Dirigo Lager, Helles, 4.7%

Beer 2: Champagne du Maine, Lagered Berlinerweisse, 3%

Flight Deck Brewing

VIP Beer: Blueberry Angels, Blueberry Ale, 4.5%

Brewed for the Great State of Maine Airshow, in honor of the US Navy Blue Angels. Made with nearly 2 pounds of wild Maine blueberries per gallon, we've been saving this last keg for a special occasion!

Beer 1: Subhunter, Imperial IPA, 9.1%

The big-daddy IPA...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. Named for the primary role of the P-3 Orion, which was hunting Russian submarines off the Eastern Seaboard.

Beer 2: Tea-56, 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, orange peel, 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.

Fogtown Brewing Company

VIP Beer: Moonjuice, Barrel Aged IPA, 4.9%

Brewed with Blue Ox Malthouse's Maine-grown 2-row malt. We aged our Maine-Coast IPA four months in American Oak Gin Barrels, then modestly cold-hopped with Mosaic.

Beer 1: Munich Lager, A Munich-Style Lager, 4.7%

Brewed with Blue Ox Malthouse's Maine-grown Munich malt. We chemically modified Ellsworth city water to emulate Munich water for this beer and let it lager four months, speaking only German to it all the while. It's crisp, hints at a malt backbone, and has very little sense of humor.

Beer 2: Browntown, American Brown Ale, 5.5%

American Brown Ale; Nutty, roasty-toasty, and surprisingly refreshing.

Fore River Brewing Company

Beer 1: Estuary, Double IPA, 8.4%

An 8.4% Double IPA brewed with Mosaic and Azacca hops.

Beer 2: Preble, Fruited Sour, 4%

A mixed fermentation sour beer first soured with a wild strain of Lactobacillus to produce a drinkable level of tartness followed by a standard ale fermentation. The finished beer is conditioned on cranberries prior to packaging.



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Foulmouthed Brewing

VIP Beer: Stronger Together, Robust Porter, 6%

Robust Porter brewed with the Black Ale Project using local malts and hops from both Blue Ox Malthouse, Maine Malthouse and The Hop Yard. Supporting United Farmer Veterans of Maine.

Beer 1: Rosewater Lager, Lager, 5.5%

"God damn it, you've got to be kind." - Vonnegut

Beer 2: Triforce IPA, IPA, 6%

IPA brewed with a trio of our favorite malts and a blend of Hyrulean hops. Wisdom, power and courage.

Foundation Brewing Company

VIP Beer: Epiphany, Maine IPA, 8%

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

Beer 1: Bedrock, Porter, 6.7%

Rich, Bold & Dark, with notes of chocolate and dried fruit.

Beer 2: Riverton Flyer, Pilsner, 5.5%

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

Funky Bow Brewery and Beer Co

VIP Beer: Midnight Special, Coffee Porter, 8%

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.

Beer 1: So Folkin' Hoppy, IPA, 6.5%

A delicious hoppy IPA. A generous addition of hops with a kiss of malt sweetness balances this IPA very well. The

nose is upfront with the galaxy hops, lending nuances of grapefruit, pine, and tropical notes.

Beer 2: 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.

VIP Beer: Rollin' Rosie, DIPa, 8.5%

Rollin' Rosie is proof that some of the strongest hits come in small packages. Better known as "Queen of the Track," Rosie is a hard-hitting asset to any lineup. Brewed with Amarillo and Simcoe hops, Rosie is a perfect blend of bitter and sweet, and to say she hits like a girl is absolutely right: full-bodied, well-balanced, and strong.

Beer 1: Penobscot Icebreaker, Winter Warmer, 7.3%

The Penobscot Icebreaker is our classic Winter Spice Ale. Made with pumpkin, orange peel, cinnamon, nutmeg, molasses, and boasting a high enough alcohol content to help warm you on any winter day.

Beer 2: Stein Song, Light Lager, 4%

Designed around the memories of our dear old Maine, our lightest brew offering will make you want to sing. With nostalgic hints of breadly Munich malts and a bouquet of floral notes from German Noble hops.

Geary Brewing

VIP Beer: Barrel Aged HSA, Strong English Ale, 8%

Smooth fusion of bourbon and the legendary HSA

Beer 1: Geary's Red Ale, Red Ale, 5.3%

Malty Sweet Balanced Ale

Beer 2: Riverside, New England Style IPA, 7%

Hop forward, juicy, hazy New England Style and dry hopped with Mosaic

Gneiss Brewing Co.

VIP Beer: Intrusive, India Pale Ale, 6.2%

A hybrid style, Intrusive is our homage to the fact that IPA is taking over every style of beer. We used a traditional Dusseldorf Altbier yeast strain and dry-hopped the beer with Azacca and El Dorado hops. Old world backbone with a new world finish!

Beer 1: Gneiss Weiss, Hefeweizen, 4.8%

Our flagship hefeweizen, Gneiss Weiss is brewed with 70% wheat malt and traditional German Hefeweizen yeast for a crisp, drinkable beer with a subtle hint of banana.

Goodfire Brewing Co.

VIP Beer: Waves, IPA, 7.2%

Soft, tropical, full-bodied IPA brewed with Vic Secret and Mosaic.

Beer 1: Tiny Wrist Circles, Patersbier/Table Beer, 4.4%

Table saison brewed with Pilsner malt and Saaz hops.

Beer 2: Prime, Saison, 6.5%

Brewed with wheat and oats, this IPA finishes dry and focuses on the interplay of our house yeast with heavy additions of Citra and Amarillo.

Gritty's

VIP Beer: Pineapple Express IPA, Pineapple Express IPA, 7.2%

New England DIPA with big fruity notes: pineapple & grapefruit notes

Beer 1: Scottish Ale, Scottish Style Ale, 6.3%

A few shades darker than our Bitter, with a rich, slightly sweet first impression on the palate that rounds out to a satisfying maltiness with a medium-dry hop finish. At 6.3% ABV it's hearty but not overwhelming.

Gruit @ Urban Farm Fermentory

VIP Beer: Thread, Sour Stout, 7.25%

Ale soured with yogurt from Swallowtail Farm featuring Maine malts from Blue Ox Malthouse. Primary fermentation with Belgian yeast strain; Secondary fermentation in wild oak barrels with final product blended. Vinous, oak nose with a sweet toasty malt note; funky, finishes tart and clean.

Beverage 1: Munich Dunkel, Munich Dunkel, 5%

Dark German lager with a smooth malty flavor, minimal bitterness and a distinctive dark hue.

Beverage 2: Dry Cidah, Dry Cider, 6.5%

Wild fermented cider, made from a blend of macintosh, cortland and gala apples. We simply press the apples and allow the wild yeast and bacteria to do the leg work. This results in a dry, tart, funk-forward hard cider.

Beverage 3: Dry Cidah, Dry Cider, 6.5%

Wild fermented cider, made from a blend of macintosh, cortland and gala apples. We simply press the apples and allow the wild yeast and bacteria to do the leg work. This results in a dry, tart, funk-forward hard cider.

Beverage 4: Elderberry Kombucha, Kombucha, 1.5%

Low alcoholic fermented tea. Slightly tart, sweet and acidic. Beautiful effervescent red color.

Beverage 5: Fire in the Hole, Fire Cider, Non-Alcoholic

Apple cider vinegar infused with ginger, garlic, turmeric, horseradish, and hot peppers. Back sweetened with local wildflower honey. This is a must try during the cold winter months!

Island Dog Brewing

VIP Beer: IDB Winter Porter, Porter, 5.3%

Robust Porter brewed with Coco and REAL cherries. Dark malts and local hops balance the chocolate and cherry flavors.



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Beer 1: IDB Holiday Ale, Red, 7%

Red Ale brewed with mulling spices, dried apples, cranberries, and local hops

Kennebunkport Brewing Company/Federal Jack's Brewpub

VIP Beer: Oak-aged Prelude Holiday Ale--Cask-Conditioned, Winter Warmer, 7.3%

A rich, nutty malt character balances a piney, slightly spicy hop presence in this deep amber winter warmer. Aged on Grand Mariner soaked oak spirals and naturally conditioned in the cask.

Beer 1: KBC Milk Stout, Milk Stout, 5.2%

Brewed with a late-boil lactose addition, this classic "Sweet Stout" has a full, deep body and a creamy roasted sweetness in the finish. Easy drinking, with notes of coffee and milk chocolate.

Beer 2: Sleigh Ride IPA, Red IPA, 6.2%

A medium-bodied Red IPA with subtle malt sweetness, balanced with citrus, ripe melon, and piney hop notes in the aroma and finish.

Lake St. George Brewing Company

VIP Beer: Pinnacle, Double IPA, 9.1%

Full, sweet maltiness is accented by the perfect amount of fruit, pine and citrus. Centennial and Simcoe hops give bitterness and flavor, with healthy doses of Amarillo, El Dorado and Citra for aroma.

Beer 1: Davistown, Brown Ale, 6%

Not your average brown. Deep and distinct malt flavors with roasted coffee and chocolate notes.

Liquid Riot Bottling Co

Beer 1: All is Illusion, DIPa, 7.8%

DIPa using Mosaic and Citra cryo powder

Beer 2: Straight to Blackout; Maple Bourbon bbl, Barrel Aged Imperial Stout, 12%

Imperial Stout aged in maple bourbon barrels

Beer 3: Kellerbier, Kellerbier, 5%

Unfiltered traditional German-style lager

Lone Pine Brewing Company

Beer 1: T-Shirt Cannon, IPA, 7.7%

T-Shirt Cannon uses Vic Secret, Mosaic, Idaho 7, and plenty of oats to layer complex fruit character with an unmistakably soft mouthfeel. Cantaloupe, peach, and herbs.

Beer 2: Tessellation, Double IPA, 8.1%

Our 100% mosaic hopped Double IPA stands bright, but with a strikingly soft and rounded mouthfeel. Heavy whirlpool & dry hop additions showcase the complex mosaic hop aromatics of blueberry, mango, and juicy, overripe peach.

Beer 3: Samara Brown, Maple Brown Ale, 7%

This robust brown ale combines Maine maple syrup with locally roasted, certified organic coffee; layering a complex balance of subtle sweetness and roasted bitterness.

Maine Beer Company

VIP Beer: Pilot 17, Coffee Stout, 5.6%

Dark chocolate & coffee with notes of coconut, cedar, citrus & blueberries, featuring Coffee By Design Ethiopian Sidamo Guji Natural Cold Brew

Beer 1: Peeper, Pale Ale, 5.5%

Our flagship beer, light citrus, raspberries, blackberries, subtle pine, light brady

Beer 2: Another One, IPA, 7%

grapefruit, tangerine, resinous, clean malt palate



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Marsh Island Brewing

VIP Beer: Gronk Spike DIPA, DIPA, 8.7%

A Regronkulously Juicy Double IPA with a myriad of flavors provided by Citra, Mosaic, Galaxy, El Dorado, Idaho 7, and Horizon hops.

Beer 1: Pulp Truck IPA, American IPA, 6%

A juicy IPA utilizing Mosaic and El Dorado hops. Flavors of pineapple, orange, and Grapefruit.

Beer 2: Swazye IPA, American IPA, 7%

This IPA is loaded with Mosaic, Columbus, and Equinox hops. Put on your dancing shoes and enjoy!

Mast Landing Brewing Company

Beer 1: Gunner's Daughter, Milk Stout, 5.5%

Our beautifully aromatic and balanced milk stout with delicious notes of peanut butter, coffee, and dark chocolate.

Beer 2: Double Dry Hopped Tell Tale, Pale Ale, 5.3%

Our Tell Tale pale ale that's dry hopped twice, creating a more intense flavor and aroma profile.

Beer 3: Saccarappa IPA, India Pale Ale, 7%

A citrusy and tropical India Pale Ale with intense notes of orange and mango. Clean, hoppy and finishes dry. Brewed with Belma, Centennial, and Mosaic hops.

Monhegan Brewing Company

Beer 1: Rusticator, Doppelbock, 9.2%

A rich, malty German lager. Weyermann malts, including CaraRed contribute to its rich flavor and amber color.

Beer 2: Trap Stacker, Special Ale, 8.1%

Also known as an English Strong Ale, this beer is roasty and warming!

Nonesuch River Brewing

Beer 1: Santa's Reinbeer, Spiced Seasonal, 5.2%

A Brown base beer that tastes like Christmas

Beer 2: Stout, Stout, 5.2%

Light bodied but full flavored

Norway Brewing Company

VIP Beer: Fjell & Fjord, Norwegian-American Farmhouse Ale, 7.5%

Brewed w/ Blue Ox pale, rye malt & Maine Grains flaked oats & rye. Bittered w/ foraged juniper & hopped w/ El Dorado, Jaryllo & Hallertau Blanc & fermented w/ Norwegian farmhouse yeast & Brett: pillowy, effervescent & funky w/ fruity juniper aroma.

Beer 1: Lust For Gold, IPA, 6.5%

American IPA brewed w/ Citra, Simcoe, & double dry-hopped w/ Idaho 7: Golden color, dry, dank, & fruity.

Beer 2: Mr. Grumpypants, Oatmeal Stout w/ Coffee, 5.8%

Oatmeal Stout brewed w/ Blue Ox pale malt & Maine Grains oats and finished w/ Coffee By Design Guji: smooth, roasty, & creamy w/ a fruity coffee nose.

Oak Pond Brewery

VIP Beer: Storyteller Doppelbock Lager, Doppelbock, 7.9%

Storyteller is a rich, dark lager brewed with a blend of North American and European malts that is delicately hopped with German varietals. Cold conditioned for over thirteen weeks, our Doppelbock develops a flavor that is complex and yet smooth. Brewed specially for the winter months!

Beer 1: Skowhegan India Pale Lager, IPL, 6.3%

Our very hoppy IPL is cleverly crafted to showcase bright, exciting hop flavors with easy drinkability.



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Beer 2: Nut Brown Ale, Nut Brown Ale, 5.9%

Nut Brown Ale uses a blend of eight different malts to create a symphony of toasted flavor and coffee-like tones. Imported English hops provide a full, pleasant hop profile. Smooth and creamy our traditional English Brown has a clean and comforting flavor.

Orono Brewing Company

VIP Beer: Cactus Queen Barrel Aged Brett IPA, Barrel-Aged Brett IPA, 7%

Aged in a Tequila barrel with a mix of Brett strains since last Winter. Earthy pineapple and Brett funk flavors with influence from the oak Tequila barrel. Malt bill featuring Maine Malt House and Maine Grains.

Beer 1: Tubular IPA, IPA, 7.2%

Triple dry-hopped and juicy with 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 Malt House and Maine Grains.

Peak Organic Brewing Co.

Beer 1: Maple Porter, Porter, 6.5%

An English-style porter brewed with 800 pounds of Butternut Farms maple syrup per batch. Tons of maple flavor, but not too sweet.

Beer 2: Ripe, DIPA, 8%

A hugely hopped double IPA, packed with peachy and citrus juicy goodness.

Rising Tide Brewing Company

VIP Beer: Cutter, Imperial IPA, 8%

Cutter is our homage to hops with just enough malt body and alcohol to balance the beer out, we let the lupulin shine. Notes of tropical fruit, candied orange, pine.

Beer 1: Daymark, American Pale Ale, 5.5%

Crisp American Pale Ale brewed with locally grown organic rye malt for a slightly bready and spicy character. Aggressively dry-hopped with American Centennial and Columbus hop varieties

Beer 2: Ishmael, American Copper Ale, 4.9%

Malt forward with notes of toast, honey, caramel, and bread. Balanced hop bitterness and subtle hop aroma featuring American grown continental varieties.

Rock Harbor Brewing Co.

VIP Beer: Rogue Wave DIPA, Double IPA, 8%

This beer is 8% and is twice hopped. An intense, flavorful beer with a solid malt backbone and hop flavor that carries all the way through.

Beer 1: Copper House ESB, ESB, 5%

Our flagship beer, this is the first beer that Dan really honed. It quickly became a favorite for its roasted malt notes and middle-of-the-road, balanced flavor. Easy transition from Red Ales, Brown ales and some darker lagers.

Sea Dog Brewing Co.

VIP Beer: Winter Ale, Cask Aged Winter Ale, 6%

This Dark Lager style hybrid combines high quality German malt including Pilsner, Caramunich II, and Carafa Special Type 3 with our English yeast to create a truly unique drinking experience. Smooth and mellow despite its dark appearance with layers of flavor and subtle bitterness.

Beer 1: Invader Pale Ale, Cask aged Pale Ale, 5.5%

This American 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.



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Sebago Brewing Co.

VIP Beer: 1999, Kettle Sour Session IPA, 4%

We celebrate the brewing of batch number 1999 by creating a kettle sour session IPA with crisp, refreshing, and juicy notes. This beer has a slight tartness from the souring process that compliments the bold and aromatic characteristics from generous additions of American hop varieties.

Beer 1: Slick Nick, Long Winter Ale, 7.2%

Slick Nick Long Winter Ale is a classic Sebago seasonal. This beer has subtle caramel notes with a big chocolate malt finish. Slick Nick Long Winter Ale has smooth body that offers malty warmth and a touch of hop character.

Beer 2: Cashmerian Dark Ale, Dark Ale, 6.4%

Cashmerian Dark Ale is crisp and refreshing. Delicate malt character with hints of chocolate and coffee is balanced by generous additions of Cascade and Cashmere hops.

Sheepscot Valley Brewing Co.

VIP Beer: The Old Sow IPA, English-style IPA, 7%

IPA with a malt backbone. Hopped with Amarillo, Cascades and Columbus.

Beer 1: Pemaquid Ale, Scottish Ale, 5%

Amber colored and malty, the ale has 6 different malts and is finished with EKG hops.

Beer 2: Damariscotta Double Brown, Double Brown Ale, 6.4%

A big brown ale. This ale is with Munich, and Vienna malts and hopped with cascades.

Shipyard Brewing

Beer 1: Finder NEIPA, New England IPA, 7%

This mouthwatering NE IPA has a hazy appearance and a creamy mouthfeel. The Citra, Mosaic and El Dorado hops

create a drinkable, juicy ale with flavors of grapefruit, orange and lemongrass.

Beer 2: Steady, Hoppy Pale Ale, 5.1%

Designed for Steady enjoyment, this dependable treat brings forward notes of citrus and lemongrass, a crisp maltiness and a kiss of fruity hops on the finish. Hold Steady and Enjoy.

Beer 3: Deep Devil Brown Ale, Brown Ale, 5.4%

Deep Devil pours dark brown, presenting hints of caramel, roasted nuts and sweet breads. Medium in body it drinks smooth and easy, finishing light, leaving subtle hints of dark toast and brown sugar.

SoMe Brewing Compnay

VIP Beer: Lost in Germany, Pilsner, 5.4%

KellerPils Style Lager dry hopped w/ Hallertau Blanc

Beer 1: Foghorn Coffee Porter, Robust Porter, 7.1%

Robust Porter using Anthony's Italian Roast Coffee

Beer 2: LMNO IPA, India Pale Ale, 7.5%

IPA featuring El Dorado Hops and a heavy dose of Flaked Oats

Strong Brewing

VIP Beer: Santé d'hiver, Belgian Strong Ale, 9%

Brown sugar, cranberries and orange peel make this a delicious winter warmer

Beer 1: Undecided, American IPA, 6%

American IPA with medium mouth feel and tropical fruit notes from the generous amount of Galaxy, Mosaic and Simcoe hops

Beer 2: Soulpatch Porter, Robust Porter, 6.5%

A delicious robust porter deep and rich with roasted malt and chocolate notes



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Sunday River Brewing Company

Beer 1: Jamaican Stout, Foreign Extra Stout, 7.8%
Strong stout brewed with oatmeal and English hops.

Beer 2: Mountain Mama IPA, India Pale Ale, 6%
Classic IPA dry hopped with Citra and Mosaic hops.

Beer 3: Long Haul Lager, Bohemian Pilsner, 4.5%
Award winning Pilsner.

The Run of the Mill

Beer 1: Hot Wife, Pale Ale, 4.4%
Our flagship ale, a bittersweet balance of malt and hops with an added touch of Jalapeno. An English-style Pale Ale.

Beer 2: Hopicana, Double IPA, 8%
A juicy, tropical hop bomb to awake the senses.

Threshers Brewing Co

VIP Beer: Sea Smoke, Porter, 7%
Sea Smoke is our seasonal porter that uses a variety of malts including black, caramel, chocolate, and coffee malts.

Beer 1: Nor' Easter, Northeast IPA, 5%
Nor' Easter is our Northeast style IPA that has a fruity juicy aroma dry hopped with El Dorado, and is lightly bittered.

Tributary Brewing Co.

VIP Beer: Wild Thang, American Pale Ale, 6.2%
This unique ale incorporates wild rice into the grist profile that adds a nutty complexity. The use of Sterling hops late in the kettle creates a cherry-pit like flavor profile that is pronounced by the wild rice as no cherries were used!

Beer 1: Munster Alt, Altbier, 5%

This golden "old style" ale is made with 30% malted wheat that adds a creamy texture to the crisp sessionable ale. A combination of ale and lager yeast were employed to give the crisp clean finish.

Beer 2: Mocha Milk Stout, Stout, 5.4%

Considered a "sweet" stout our milk stout has some lactose sugar added to the kettle to soften the roasted malt. Rich, black & roasty with, cocoa extract, and cold infused coffee.

Tumbledown Brewing

VIP Beer: Hopper Dropper IPA, IPA, 7%
Our newest IPA, double dry hopped with hefty amounts of Citra and Mosaic hops

Beer 1: Tumbledown Red, Irish Red, 5.6%
Smooth, malt forward Irish Red with a slight roasted malt finish

Beer 2: Dawn Patrol Coffee Porter, Coffee Porter, 5.4%
Coffee Porter made with local dark roast from Carrabassett Coffee Company

Woodland Farms Brewery

VIP Beer: Barrel Aged Sour Saison, Sour Saison, 5%
This beer sat in Bordeaux barrels for the last year with a mix of Lacto and Pedio. Bright lemony sourness, not overly piquant, extremely crushable.

Beer 1: Rowanbräu, Dortmunder Export Lager, 5.6%
A pale golden lager that exhibit a classic clean character with notes of biscuity malts. Bitterness is akin to a German Pilsner.

Beer 2: Blinky, New England IPA, 7.8%
The haze craze continues! This turbid hop soup contains a variety of New Zealand and Australian hops.
