

Stout: 4.9% ABV

Brewed with chocolate, caramel and oat malts. Pours a dark black, with a creamy dark brown head. Roasty, chocolate, and creamy flavor

All American IPA – Unfiltered: 6.8%ABV

This unique IPA begins with grapefruit citrus notes with a full resinous mouth feel. Coppery with a heavy hazy appearance, it starts off smooth with a clean bitter finish. Nice caramel malts combined with familiar hops such as Cascade, Amarillo, Simcoe and Centennial hops makes this particular ale enjoyable with any meal

Tun Lite: Golden Ale 4.7% ABV

Golden or Blonde ales are straw to golden blonde in color. They have a crisp, dry palate, light to medium body, and light malt sweetness. Low to medium hop aroma may be present but does not dominate. Bitterness is low to medium. Fruity esters may be perceived but do not predominate. Diacetyl should not be perceived

Dry Hopped Blonde: 4.5%ABV

Light, bright and easy drinking beer. Brewed with pilsner malt and a touch of wheat. Then dry hopped generously with Saaz hops for a citrus and floral flavor and aroma

White IPA: White IPA 5.8%

A mix between an American IPA and a Belgian Wit. Brewed with wheat, Belgian wit yeast, and hopped heavily with Simcoe and Columbus hops. You will get the best flavors of these two styles in one beer

Irish Red: Crimson Ale 5.4% ABV

Pleasing hoppiness and smooth very drinkable. A touch of dark malts gives it its ruddy redness & a hint of dark Chocolate

Oktoberfest: Marzen 6.4% ABV

Deep copper, full bodied with rich toasted malts, this seasonal beer is finally making its debut on our roster. A smooth yet complex malty sweetness is present in the beginning that finishes with a dry lingering hop presence. Brewed with Pilsner, Munich, and Vienna malts, for a rich bread or biscuit flavor up front and hopped lightly for a mild bitterness. Traditionally brewed with a lager yeast, this unique Oktoberfest is brewed with a German ale yeast for a slight yeast ester to finish

Double Dry Hopped Ekuanot IPA: 6.4%ABV

This beer is brewed with a simple grain bill of pilsner and flaked oats to let the hop flavors really come through. Hopped heavily in the whirlpool with Simcoe and Amarillo hops, dry hopped generously during active fermentation with more Simcoe then again heavily with Ekuanot hops. Hopped at a rate of 3 pounds per barrel. It's less bitter than a traditional IPA with flavors of citrus and tropical fruits it pours bright yellow with a nice haze
