



# Furthermore BEER

VIKING AFTERNOON



SAVE THE BIG BEERS FOR LATER,  
YOU STILL HAVE CHORES TO DO.

ABV: 4.9%

AVAILABILITY:

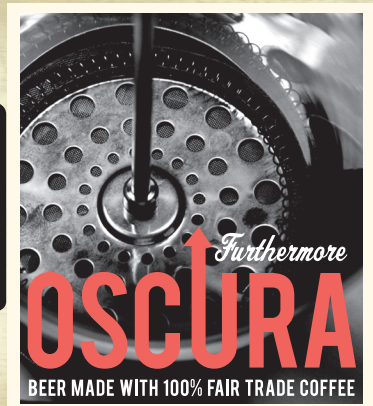
Clothes Line Weather: April 1

We call it a Teeter-Totter IPA. That means fun...with BIG HOPS/low alcohol. It's a summer sipper for hop heads. So light body AND shiny bright hops AND the slight smolder of cherrywood smoke. It's surprising how well this combo works.



(SIX PACK)

OSCURA



ICED COFFEE!

ABV: 5.3%

AVAILABILITY:

Iced Coffee Weather: June 1

A light, smooth blend of traditional Mexica Lager with a highly aromatic coffee from Nicaragua. The trick of course is to match light roasted barley with a complimentary coffee so you can't tell where one starts and the other ends, except for that distinct whole-bean coffee aroma. Try it...it's better than brunch..



(SIX PACK)

FALLEN APPLE



FRESH PRESSED

ABV: 6.2%

AVAILABILITY:

Apple Harvest: Sept. 1st (Trees Willing)

CIDER AND CREAM ALE

We start with fresh-pressed cider from early harvest apples from Gays Mills, Wisconsin. Fermentation leaves the cider tart and champagne-like. We then brew a cream ale designed to put some sweetness and body back into the beer, which rounds out the sour apple notes. This combination of ethereal apple flavor grounded in an "everyman's" beer makes for a festive brew.



(SIX PACK)

THREE FEET DEEP



STOUT WITH A HINT OF  
THE OLD COUNTRY

ABV: 5.5%

AVAILABILITY:

When Dark Prevails: Nov. 1

Deep roasted malt is what makes a stout a stout, and years ago the fire of the kiln would have added its distinct smoky flavor during the roasting process. Three Feet Deep rekindles that lost flavor with a small addition of peat smoked malt. At 14.4° Plato, this is not a heavy beer, but you wouldn't know it as the round and earthy quality of peat fills your senses.



(SIX PACK)