

THE 2009 GOTHAM CASK FESTIVAL

PART OF THE NEW YORK CITY CRAFT BEER WEEK

* Rattle 'n' Hum **RNH**

* Swift Hibernian Lounge **SHL**

* Jimmy's No.43 **J43**



BEER MENU

Welcome to the grand launch of New York Craft Beer Week – kicking off in style with NYC's biggest ever cask ale event! 60+ delicious craft-brewed casks will be tapped simultaneously for your enjoyment, about 20 at each of the three participating bars. Unlike other festivals, this is a pay-as-you-go event - so experience these fine brews at your leisure. Use the **6** train between 33rd Street (Rattle 'n' Hum) and Astor Place (Swift & Jimmy's No.43) to visit all three festival locations. Enjoy the 2009 Gotham Cask Festival - cheers!
Alex Hall, cask ale consultant and festival co-organizer.

www.gotham-imbiber.com + www.cask-ale.co.uk

THE GOTHAM
IMBIBER
New York City's Online
Grassroots Beer Resource
www.gotham-imbiber.com

Join the craft beer revolution.
You'll enjoy it.

- FINAL LISTING -

Please drink responsibly, and never drink and drive.

| <u>BREWERY / BEER NAME</u> | <u>ABV</u> | <u>FROM</u> | <u>AT</u> |
|--|------------|--------------------------------------|----------------|
| Allagash 'Black' <i>Style: Belgian Stout. A deep ruby ale with a spicy, roasty aroma. The initial sweetness leads to notes of anise and coffee.</i> | 7.5% | Portland, Maine | J43 RNH |
| Ballast Point 'Sculpin IPA' <i>Style: American I.P.A. A fairly light bodied but highly rated ale with a fruity aroma and a crisp, beautifully hoppy palate.</i> | 7.0% | San Diego, California | RNH |
| Ballast Point 'Dorado Double IPA' <i>Style: Double / Imperial IPA. Hopped at every stage of the brewing process, this big West Coast brew is wonderfully citrusy & piney.</i> | 9.6% | San Diego, California | RNH |
| Bear Republic 'Red Rocket Ale' <i>Style: 'Wee Heavy' Strong Scotch. Centennial and Cascade hops are in this complex hybrid brew which combines Scottish, American, and Belgian malts. Quite hoppy on the palate, measuring at least 65 IBUs.</i> | 6.8% | Healdsburg, California | RESERVE |
| Bear Republic 'Racer 5' [DRY HOPPED] <i>Style: American I.P.A. An award-winning West Coast IPA, hopped with Columbus and Cascade. "Super hopped" with 8oz of Amarillo.</i> | 7.0% | Healdsburg, California | RNH |
| Blue Point 'Rastafa Rye Ale' <i>Style: Rye Beer. Brewed on Long Island, this is an amber ale with citrus and rye notes.</i> | 7.2% | Patchogue, New York | RNH |
| Blue Point 'Double Blonde Ale' <i>Style: American Strong Ale. Dark amber strong ale with notes of caramel, dough, and biscuity malts.</i> | 7.4% | Patchogue, New York | RNH |
| Boulder 'Mojo Risin' <i>Style: Double / Imperial IPA. The big brother of Mojo who is let out occasionally. Packed with Amarillo hops.</i> | 10.0% | Boulder, Colorado | RESERVE |
| BrewDog 'Hardcore IPA' <i>Style: Double / Imperial IPA. A golden, citrusy beer which has just had a significant recipe change (from batch 037). There's a nutty, doughy aroma and a hoppy, resinous flavor.</i> | 9.0% | Fraserburgh, Aberdeenshire, Scotland | J43 |
| Brooklyn 'Pennant Ale '55' <i>Style: English Pale Ale. A toasty pale ale with malt and fruit prominent, brewed with Scottish Maris Otter Malt, Belgian Aromatic Malt, and English Crystal Malt, and hopped with Hallertauer Perle, Willamette, Fuggle, and Cascade. Also known simply as Brooklyn Ale.</i> | 5.2% | Brooklyn, New York | SHL |
| Brooklyn 'Dark Matter' <i>Style: American Brown Ale / Wood Aged Beer. Brown Ale aged in Woodford Reserve bourbon casks and re-fermented with champagne yeast.</i> | 5.5% | Brooklyn, New York | SHL |
| Brooklyn 'Blast!' <i>Style: Double / Imperial IPA. Golden and assertively hopped "San Diego strong pale ale". Hopped with eight varieties, half American and half British: Ahtanum, Cascade, Palisade, Willamette, East Kent Goldings, Fuggles, Challenger, and Northdown.</i> | 8.0% | Brooklyn, New York | RNH |
| Brooklyn 'Black Ops' 2008 <i>Style: Russian Imperial Stout – barrel aged. Smooth, rich imperial stout aged in bourbon barrels, a very rare treat indeed!</i> | 10.0% | Brooklyn, New York | J43 |

| | | | |
|--|-------|-------------------------|---------|
| The Bruery ‘Trade Winds’ | 8.0% | Placentia, California | J43 |
| <i>Style: Belgian Tripel.</i> Unusually brewed with some rice in the mash to give a light body, and spiced with Thai basil. Surprisingly good, sweet, spicy, peppery, amber colored summer ale. | | | |
| Captain Lawrence ‘Freshchester Pale Ale’ [DRY HOPPED] | 5.6% | Pleasantville, New York | J43 |
| <i>Style: American Pale Ale.</i> A rare version of the pale ale with the addition of freshly picked ‘wet’ hops in the cask.. It contains Cascade, Crystal, and Columbus varieties in the boil, making for a fresh, citrusy, floral beer. Dry hopped with Cascade, Chinook, and Amarillo. | | | |
| Captain Lawrence ‘NY3’ | 6.0% | Pleasantville, New York | ALL |
| <i>Style: Belgian Pale Ale.</i> SPECIALLY BREWED FOR BEER WEEK A special collaboration between Scott Vaccaro of Captain Lawrence, Jeff O’Neill of Ithaca Brewery, and Spencer Nieubhar of Southampton Publick House, and brewed at Captain Lawrence exclusively for New York Craft Beer Week. Predominately hopped with the Willamette variety grown at Pedersen Farms, Seneca Lake, New York, and brewed with local honey chosen by each brewer. Literally, the taste of New York. | | | |
| Captain Lawrence ‘Captain’s Reserve’ | 8.0% | Pleasantville, New York | RESERVE |
| <i>Style: Double / Imperial IPA.</i> Hoppy double IPA. The aroma is bursting with the classic citrus and pine aroma of American-grown hops (Columbus, Chinook, Cascade). The flavor is dominated by a hoppy bitterness though it is not over the top. | | | |
| Chelsea ‘Sunset Red’ | 5.5% | New York, New York | J43 |
| <i>Style: Extra Special Bitter.</i> Caramel malt and a blend of American hops make this tasty “American E.S.B.” distinctive and flavoursome. | | | |
| Chelsea ‘Ultimate Summer Ale’ | 6.0% | New York, New York | J43 |
| <i>Style: English Pale Ale.</i> A refreshing summer quencher locally brewed with Amarillo hops. | | | |
| Clipper City ‘Loose Cannon’ | 7.2% | Baltimore, Maryland | RESERVE |
| <i>Style: American I.P.A.</i> ‘Hop ³ (Hop Cubed) Ale’ – American IPA generously hopped with Magnum, Centennial, Chinook, Amarillo, and Palisade. Some malt sweetness balances the brew. | | | |
| Clipper City ‘Hang Ten’ | 10.0% | Baltimore, Maryland | J43 |
| <i>Style: Weizenbock.</i> A mid-brown beer from the ‘Heavy Seas’ range with notes of banana, clove, bubblegum, sweet malt, and dough. | | | |
| Defiant ‘Single Finger IPA’ | 7.0% | Pearl River, New York | RESERVE |
| <i>Style: American I.P.A.</i> Copper coloured, quite light and herbal ale with a grassy quality. | | | |
| Elysian ‘Perseus Porter’ | 5.4% | Seattle, Washington | RESERVE |
| <i>Style: Robust Porter.</i> Dark and slightly smoky, hopped with Centennial and finished with Northern Brewer. | | | |
| Elysian ‘Dragonstooth Stout’ | 7.2% | Seattle, Washington | J43 |
| <i>Style: American Double Stout.</i> A velvety smooth stout, malty and chocolatey. Hopped with Magnum, with finishing hops Cascade & Centennial. | | | |
| Firestone Walker ‘Hemp Ale’ | 5.7% | Paso Robles, California | SHL J43 |
| <i>Style: Herb / Spice Beer.</i> A smooth herbal ale, ruby red, with a distinctively toasted crystal malt flavor. | | | |
| Flying Bison ‘Rusty Chain’ | 5.5% | est. Buffalo, New York | RNH |
| <i>Style: American Amber / Red Ale.</i> A pleasant ale, quite malty and nutty with caramel and sweet malt on the palate. | | | |
| Flying Bison ‘Inferno Pod Ale’ | 6.0% | Buffalo, New York | RNH |
| <i>Style: American I.P.A.</i> A rare beer brewed for Pizza Plant in Williamsville, near Buffalo. Citrusy, floral hops are prominent. | | | |
| Flying Dog ‘Gonzo Imperial Porter’ | 9.2% | Frederick, Maryland | RESERVE |
| <i>Style: Baltic Porter.</i> Dark, rich, and malty with lots of coffee flavor. Also goes by the alias here “Patrick’s Burden”. | | | |
| Harpoon ‘Octoberfest’ [DRY HOPPED] | 5.5% | Boston, Massachusetts | RNH |
| <i>Style: Oktoberfest / Märzen.</i> Several malts, including Munich and chocolate, provide a malty character, and Willamette hops provide a gentle bitterness which balances well with the residual malt sweetness. Dry hopped in the cask with Vanguard. | | | |
| Ithaca ‘Flower Power’ | 8.0% | Ithaca, New York | RESERVE |
| <i>Style: American I.P.A.</i> Herbal summer IPA hopped with Simcoe, Cascade, and Palisades. | | | |
| Jolly Pumpkin ‘Bam Noire’ | 4.3% | Dexter, Michigan | RESERVE |
| <i>Style: Saison.</i> An unusual dark saison, mid-brown with notes of citrus fruit, pepper, wood, and with a dry, tart finish. | | | |
| Jolly Pumpkin ‘Bam Biere’ | 4.5% | Dexter, Michigan | RESERVE |
| <i>Style: Saison.</i> A woody, citric, slightly funky farmhouse ale with a dry finish. | | | |
| Jolly Pumpkin ‘Weizen Bam’ | 4.5% | Dexter, Michigan | SHL |
| <i>Style: German Hefeweizen.</i> An unusual hefeweizen fermented with both a traditional yeast strain for this style and also wild yeast. Banana, clove, and nutmeg notes from the former meld with a little sourness from the latter. | | | |
| Jolly Pumpkin ‘La Roja’ | 7.2% | Dexter, Michigan | RESERVE |
| <i>Style: Wild Ale (sour).</i> Deep amber with earthy caramel, spice, and sour fruit notes developed through natural barrel aging. Unfiltered, unpasteurized and blended from barrels ranging in age from two to ten months. | | | |
| Lagunitas ‘A Little Sumpin’ Extra! Ale’ | 8.7% | Petaluma, California | RNH |
| <i>Style: Double / Imperial IPA.</i> Orange-amber with pine, citrus, and resinous hops melding well with a malt backbone. The finish is sticky and hoppy. | | | |
| The Livery ‘Anniversary Ale – Imperial Brown Rye’ | 9.0% | Benton Harbor, Michigan | RNH |
| <i>Style: Rye Beer.</i> Celebrating the 4 th anniversary of The Livery brewpub is this one-off hybrid of a strong English brown ale brewed with a proportion of rye in the grain bill. Cascade and Centennial hops blend with rye, caramel and toffee notes for a complexity on the palate. | | | |
| Magic Hat ‘Vinyl’ | 5.4% | Burlington, Vermont | RNH |
| <i>Style: Vienna Lager.</i> A new brew straight out of the brewery before anyone else has tried it! Fresh and crisp. | | | |
| Magic Hat ‘Roxy Rolles’ | 5.8% | Burlington, Vermont | J43 |
| <i>Style: American Amber Ale.</i> Malty, sweetish, autumnal amber ale with spicy hops and caramel leading to a malty finish. | | | |
| Magic Hat ‘Odd Notion - Belgian Chocolate Stout’ | 6.2% | Burlington, Vermont | SHL |
| <i>Style: Belgian Stout.</i> A black, silky seasonal with fruit, bitter chocolate, and coffee dominating. | | | |

| | | | |
|---|-------|-----------------------------------|------------------|
| Moylan's 'Hopsickle Imperial Ale' | 9.2% | Novato, California | RNH |
| <i>Style: Double / Imperial IPA.</i> The brewery calls this bold brew a "hop tribute worthy of a King's Imperial Court". A blast of fresh Cascade, Simcoe, Columbus, Ahtanum, and Chinook varieties stampede the palate. | | | |
| New England 'Imperial Stout Trooper' 2008 | 8.5% | Woodbridge, Connecticut | RNH |
| <i>Style: Russian Imperial Stout.</i> Black, rich, and strong with lots of complex earth, coffee, and cocoa notes. Aged over a year. | | | |
| Oskar Blues 'Dales Pale Ale – Whiskey Barrel Aged' | 6.5% | Lyons, Colorado | RNH |
| <i>Style: American Pale Ale – barrel aged.</i> A rare version of Dales Pale Ale, hoppy with vanilla, oak, caramel, tannins, and brown sugar on the tongue. | | | |
| Oskar Blues 'Ten Fidy' | 10.0% | Lyons, Colorado | RNH |
| <i>Style: Russian Imperial Stout.</i> Dark, bold, thick, and very strong. Easily drinkable, this is unusually (for the style) available in cans. | | | |
| River Horse 'Hop Hazard' | 5.5% | Lambertville, New Jersey | J43 |
| <i>Style: American Pale Ale.</i> Medium-bodied golden-amber ale hopped with five varieties. | | | |
| Rogue 'Somer Orange Honey Ale' | 5.0% | Newport, Oregon | SHL |
| <i>Style: Fruit Beer.</i> This unfiltered beer is medium bodied with flavors of honey and orange balanced with a nice medium-sweet malt character. | | | |
| Saint Somewhere 'Lectio Du Chene' | 8.0% | Tarpon Springs, Florida | RNH |
| <i>Style: Belgian Golden Strong Ale (barrel aged blend).</i> Deep amber abbey-style ale with a slightly sour and slightly sweet complexity with notes of funk and oak. A blend of wine barrel aged (8 months) and young Lectio Divina. | | | |
| Shawnee 'Pale Ale' | 5.2% | Shawnee-on-Delaware, Pennsylvania | RNH |
| <i>Style: English E.S.B.</i> Although called a pale ale, this is really an ESB in style. Brewed at an obscure new brewpub on the NJ –PA border, The Shawnee Inn and Golf Resort. The beer has been dry-hopped in the cask with liberal amounts of Willamette. | | | |
| Ship Inn 'E.S.B.' | 4.3% | Milford, New Jersey | RNH |
| <i>Style: English E.S.B.</i> A pleasant copper colored session beer from this English-style brewpub, hopped with Cascade and Centennial. | | | |
| Shmaltz 'Coney Island Human Blockhead' | 10.0% | Saratoga Springs, New York | LATE/AWOL |
| <i>Style: Doppelbock.</i> A dark brown, potent German-style doppelbock with notes of sweet malt, caramel, raisins and brown sugar. | | | |
| Sierra Nevada 'Extra Special Pale Ale' | 5.6% | Chico, California | SHL |
| <i>Style: American Pale Ale.</i> A full-bodied, golden pale ale – the brewery's flagship brand (as Pale Ale) – generously hopped with Cascade (finishing) and Magnum and Perle (bittering). One of the foremost beer brands that has been driving the craft beer revolution. Note that this is the strength of the bottled Pale Ale (regular tap Pale Ale is 5.2%). | | | |
| Sierra Nevada 'Stout' | 5.8% | Chico, California | RESERVE |
| <i>Style: American Stout.</i> A black, roasty stout. Hops are Magnum for bittering, Willamette and Cascade for finishing. | | | |
| Sierra Nevada 'Anniversary Ale' | 5.9% | Chico, California | RESERVE |
| <i>Style: American I.P.A.</i> Medium-bodied amber American IPA with Cascade hop bitterness and a hint of caramel malt sweetness | | | |
| Sixpoint 'Apollo with Crystallized Ginger' | 5.0% | Brooklyn, New York | SHL |
| <i>Style: American Wheat Ale.</i> FESTIVAL SPECIAL Plenty of body and a pronounced hoppiness for the style, this special version has a ginger tang. | | | |
| Sixpoint 'Vienna Pale Ale with Chamomile' | 5.5% | Brooklyn, New York | J43 |
| <i>Style: American Pale Ale.</i> FESTIVAL SPECIAL A special pale brew, hoppy with herbal, tea-like notes. | | | |
| Sixpoint 'Hops of Love – IPA 4 Evah' [DRY HOPPED] | 6.2% | Brooklyn, New York | SHL |
| <i>Style: American I.P.A.</i> A tasty IPA in honor of Sixpoint brewer Ian's wedding. Dry hopped with Cascade and Northern Brewer. | | | |
| Sixpoint 'Otis with Coffee' | 6.5% | Brooklyn, New York | SHL |
| <i>Style: Oatmeal Stout.</i> FESTIVAL SPECIAL Dark, fairly roasty oatmeal stout with prominent coffee notes and a dry finish. | | | |
| Sixpoint 'Bengali Tiger with Chilies' | 6.5% | Brooklyn, New York | SHL RNH |
| <i>Style: Chili Beer.</i> FESTIVAL SPECIAL Assertive copper-colored IPA with a fresh, citrusy hop bite. Great on tap but out of this world when cask-conditioned, and this special version has an added flavor component of spicy chili peppers. | | | |
| Sixpoint 'Righteous Ale' | 7.0% | Brooklyn, New York | J43 |
| <i>Style: Rye Beer.</i> Reddish, locally-brewed beer with a bold rye spiciness on the palate. | | | |
| Sixpoint 'Righteous with Whisky-Soaked Oak Chips' | 7.0% | Brooklyn, New York | SHL |
| <i>Style: Rye Beer.</i> FESTIVAL SPECIAL Reddish, locally-brewed beer with a bold rye spiciness on the palate – this special version also has a deep oakiness with notes of whisky. | | | |
| Smuttynose 'Shoals Pale Ale' | 5.0% | Portsmouth, New Hampshire | SHL |
| <i>Style: American Pale Ale.</i> Quenching pale ale hopped with Cascade and Chinook. | | | |
| Smuttynose 'Pumpkin Ale' | 5.1% | Portsmouth, New Hampshire | RNH |
| <i>Style: Pumpkin Beer.</i> A seasonal brew with cinnamon, nutmeg, and clove flavors. | | | |
| Smuttynose 'IPA (aka Finest Kind IPA)' [DRY HOPPED] | 6.6% | Portsmouth, New Hampshire | SHL |
| <i>Style: American I.P.A.</i> A golden brew packed with juicy grapefruit and pine hop character. Dry hopped with Simcoe. | | | |
| Smuttynose 'Baltic Porter' | 8.7% | Portsmouth, New Hampshire | LATE/AWOL |
| <i>Style: Baltic Porter (lager yeast).</i> From Smuttynose's 'Big Beer series' comes this silky, almost black treat with notes of dark chocolate, coffee, dark fruit, and raisins. Rich and velvety. | | | |
| Smuttynose 'Big A IPA' [DRY HOPPED] | 9.2% | Portsmouth, New Hampshire | SHL |
| <i>Style: Double / Imperial IPA.</i> An impertinent brew with a big hop profile, especially at the finish. Dry hopped with Centennial. | | | |
| Stone 'Arrogant Bastard Ale with American Oak' | 7.2% | Escondido, California | LATE/AWOL |
| <i>Style: American Strong Ale.</i> A special cask version of Arrogant Bastard aged with oak chips, full bodied, complex, and very rare. NOT the same beer as the regular bottled and kegged Oaked Arrogant Bastard (take note if you're doing an online review). | | | |
| Stone 'Pale Ale' [DRY HOPPED] | 5.4% | Escondido, California | RNH |
| <i>Style: American Pale Ale.</i> A special version of Stone's Pale Ale which has been dry hopped in the cask with Hallertauer Saphir. | | | |
| Stone 'Smoked Porter with Vanilla Beans' | 5.9% | Escondido, California | LATE/AWOL |
| <i>Style: Robust Porter.</i> Dark burgundy special edition porter with vanilla, chocolate, licorice, and some coffee and smoky notes. | | | |

| | | | |
|---|------|---------------------------|----------------|
| Tröegs 'Nugget Nectar' | 7.5% | Harrisburg, Pennsylvania | RNH |
| <i>Style: American Amber Ale. 'Imperial Amber Ale' copiously hopped with Nugget, Warrior, Simcoe, Palisade, & Tomahawk for an explosive hop experience.</i> | | | |
| Tröegs 'Java Head Stout' | 7.5% | Harrisburg, Pennsylvania | SHL |
| <i>Style: Oatmeal Stout. Originally released as 'Scratch 15', this black brew contains a blend of roasted espresso and Kenyan coffee beans from St. Thomas Roasters in Linglestown, PA. After the boil, the hot wort passes through a hopback vessel packed full of whole leaf hops and a bed of coffee beans - intensifying the coffee nose and releasing hints of coffee flavor. The result is a lush mouthfeel of oatmeal, cocoa, roast and subtle coffee flavors.</i> | | | |
| Two Brothers 'Dog Days' | 4.9% | Warrenville, Illinois | RESERVE |
| <i>Style: Dortmund Export Lager. Clean tasting golden summer lager brewed in the Dortmund style, crisp and a little biscuity.</i> | | | |
| Two Brothers 'The Bitter End' | 5.1% | Warrenville, Illinois | J43 |
| <i>Style: American Pale Ale. Citrusy, floral pale ale from this family-owned craft brewery which has been in operation for over 10 years.</i> | | | |
| Two Brothers 'Cane and Ebel' | 7.0% | Warrenville, Illinois | J43 RNH |
| <i>Style: Rye Beer. An interesting ale brewed with 35lbs of palm sugar from Thailand, and hopped with Summit and Simcoe.</i> | | | |
| Victory 'Hop Wallop' | 8.5% | Downingtown, Pennsylvania | SHL |
| <i>Style: Double / Imperial IPA. A golden double IPA, extremely citrusy but with a solid malt backbone. Fruity, hoppy, estery aroma.</i> | | | |
| Victory 'Storm King Stout' | 9.1% | Downingtown, Pennsylvania | RNH |
| <i>Style: Russian Imperial Stout. With a huge, Pacific Northwest hop aroma and character upfront, this powerful Russian Imperial Stout subsides into a massive roast malt complexity.</i> | | | |
| Westerham 'Grasshopper' | 3.8% | Edenbridge, Kent, England | RESERVE |
| <i>Style: English Bitter. A dark amber, malty session bitter with nutty, roasted notes from the use of chocolate malt. This session bitter is hopped with Kent Target hops from the National Trust's hop farm at Scotney Castle, Kent, and East Kent Goldings.</i> | | | |
| Westerham 'William Wilberforce Freedom Ale' | 4.3% | Edenbridge, Kent, England | RESERVE |
| <i>Style: English Best Bitter. Fair Trade beer first brewed to commemorate the 200th anniversary of the Abolition of the Slave Trade Act in England in March 1807. There's a mellow bitterness with a touch of Demerara sugar sweetness leading to a long, hoppy finish.</i> | | | |
| Weyerbacher 'Double Simcoe IPA' | 9.0% | Easton, Pennsylvania | RESERVE |
| <i>Style: Double / Imperial IPA. Very boldly hopped, citrusy, piney beer. Outstanding but not for the weak of palate. A showcase for the resinous Simcoe hop variety.</i> | | | |
| <u>CIDER</u> Farnum Hill 'Extra Dry' | 7.5% | Lebanon, New Hampshire | J43 |
| <i>Style: Hard Cider. Crisp and very dry, almost astringent. A natural 'farmhouse' cider, far removed from mass produced ciders made from apple concentrate.</i> | | | |

