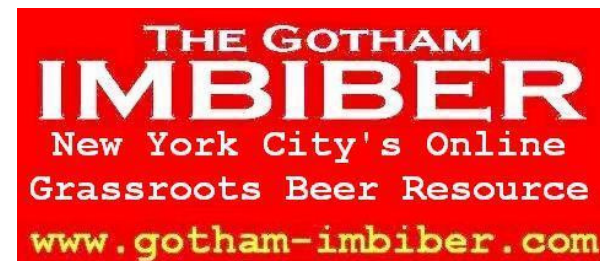


2nd LITITZ CASK BEER FESTIVAL

The General Sutter Inn, 29-31 October 2010



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

A beer token system is in use for the festival beers. Please buy tokens before ordering from the festival bar. A full sheet of tokens is \$20, but you can purchase any denomination. Each token is worth 50c.

Barrier 'Ruthless Rye I.P.A.'	6.4%	Style: Rye Beer	From Oceanside, NY	<u>10oz:</u> 8	<u>16oz:</u> 13	<u>20oz:</u> 16
<i>From this tiny new one-barrel brewery comes this assertive beer brewed with four hop varieties. 70 IBUs. The brewery's first time in PA. Dry hopped with Cluster and Chinook.</i>						
Bell's 'Special Double Cream Stout'	6.1%	Style: Sweet / Milk Stout	From Kalamazoo, MI	<u>10oz:</u> 8	<u>16oz:</u> 13	<u>20oz:</u> 16
<i>A very dark brown winter seasonal with a lactose smoothness on the palate balanced with coffee and chocolate notes.</i>						
Blue Point 'Hoptical Illusion'	6.8%	Style: American I.P.A.	From Patchogue, NY	<u>10oz:</u> 7	<u>16oz:</u> 11	<u>20oz:</u> 14
<i>A well balanced golden brew with notes of pine, citrus, and a hint of earthiness.</i>						
Climax 'Nut Brown Ale'	5.2%	Style: American Brown Ale	From Roselle Park, NJ	<u>10oz:</u> 6	<u>16oz:</u> 10	<u>20oz:</u> 12
<i>Reddish brown with a malty, nutty mouthfeel with hints of caramel. Easy drinking.</i>						
Climax 'I.P.A.'	6.0%	Style: American I.P.A.	From Roselle Park, NJ	<u>10oz:</u> 7	<u>16oz:</u> 11	<u>20oz:</u> 14
<i>Delicate earthy hops feature in this golden amber brew which has a much bigger malt backbone than many of its counterparts.</i>						
Cricket Hill 'Paymaster's Porter Ale'	4.9%	Style: Robust Porter	From Fairfield, NJ	<u>10oz:</u> 7	<u>16oz:</u> 11	<u>20oz:</u> 14
<i>Deep brown traditional British-style porter with smooth notes of coffee and cocoa.</i>						
The Duck-Rabbit 'Coffee Milk Stout'	5.7%	Style: Sweet / Milk Stout	From Farmville, NC	<u>10oz:</u> 7	<u>16oz:</u> 11	<u>20oz:</u> 14
<i>A big coffee aroma leads to a silky coffee and milk chocolate experience on the palate.</i>						
Founders 'Harvest Ale'	7.0%	Style: American I.P.A. (Wet Hop)	From Grand Rapids, MI	<u>10oz:</u> 7	<u>16oz:</u> 11	<u>20oz:</u> 14
<i>Golden-orange with plenty of citrusy fresh hop notes, backed by some toasted malt towards the finish. Dry hopped in the cask.</i>						

Oliver's (Pratt Street Ale House) 'Blonde Ale'	4.3%	Style: Golden / Blonde Ale	From Baltimore, MD	<u>10oz: 6</u>	<u>16oz: 10</u>	<u>20oz: 12</u>
<i>An ale that tastes like a lager. Brewed with noble Saaz hops and coriander seeds, and dry-hopped in the cask with Saaz.</i>						
Oliver's (Pratt Street Ale House) 'The Darkness'	7.0%	Style: Dunkelweizen	From Baltimore, MD	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>Formerly brewed at 5.5%, this deep ruby red colored wheat beer is now stronger and darker and is brewed with Belgian dark candi syrup. There's a luscious sweet malt backbone.</i>						
Pearl Street 'Street Brawler Stout'	5.0%	Style: Oatmeal Stout	From Buffalo, NY	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>Dark and silky, this Irish-style oatmeal stout starts smooth and finishes moderately roasty. A good session dark ale.</i>						
Pearl Street 'Black Pearl'	7.2%	Style: American India Dark Ale	From Buffalo, NY	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>A new brew from this Buffalo brewpub, dark, hoppy, and delicious. Roast malt balances the hops. Pearl Street beers are very unusual to find outside of where they are brewed.</i>						
Shipyard 'XXXX I.P.A.'	9.2%	Style: Double / Imperial I.P.A.	From Portland, ME	<u>10oz: 8</u>	<u>16oz: 13</u>	<u>20oz: 16</u>
<i>Copper-colored beer with red grapefruit sweetness and lingering hop dryness. Cascade, Warrior, Summit and Glacier hops are used for bittering, and Cascade hops are added for aroma.</i>						
Sly Fox 'Phoenix Pale Ale'	5.1%	Style: American Pale Ale	From Royersford, PA	<u>10oz: 6</u>	<u>16oz: 10</u>	<u>20oz: 12</u>
<i>A bold American Pale Ale brewed with British pale and crystal malts and hopped with Centennial and Cascade from the Pacific Northwest. Copper in color, medium-bodied and spicy.</i>						
Stone 'I.P.A.'	6.9%	Style: American I.P.A.	From Escondido, CA	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>Golden-orange with a bountiful hop aroma and rich hop flavor. A full 70+ IBUs (International Bitterness Units) creates this beer's crisp and refreshing bitter character.</i>						
Stone 'Arrogant Bastard Ale'	7.2%	Style: American Strong Ale	From Escondido, CA	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>Citrusy, resinous hop and a touch of caramel blend nicely in this powerful-tasting copper-colored brew that arrogantly proclaims "You're Not Worthy!" The finish is long and hoppy.</i>						
Tröegs 'Pale Ale'	5.4%	Style: American Pale Ale	From Harrisburg, PA	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>Aggressively hopped with Northwest Cascades and balanced with Belgian crystal malts to create a hoppy, copper-colored crisp ale. A classic American Pale Ale.</i>						
Tröegs 'JavaHead Stout'	7.5%	Style: American Stout	From Harrisburg, PA	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>A lush oatmeal mouthfeel is balanced with cocoa, roast and subtle coffee flavors. Brewed with roasted espresso and Kenyan coffee beans.</i>						
Victory 'Pursuit Pale Ale'	5.5%	Style: American Pale Ale	From Downingtown, PA	<u>10oz: 7</u>	<u>16oz: 11</u>	<u>20oz: 14</u>
<i>A newish brew from Victory, easy to drink with notes of caramel malt with a touch of biscuit, grass, and earth. This cask is dry-hopped with Simcoe and Citra.</i>						
Victory 'Yakima Glory'	8.7%	Style: American Strong Ale	From Downingtown, PA	<u>10oz: 8</u>	<u>16oz: 13</u>	<u>20oz: 16</u>
<i>A dark, hoppy beer packed with flavor – basically a darker version of a double IPA. Citrusy Yakima Valley hops battle it out with dark roasted malts. AKA Yakima Twilight.</i>						
Voodoo '4 Seasons I.P.A.'	8.0%	Style: American I.P.A.	From Meadville, PA	<u>10oz: 8</u>	<u>16oz: 13</u>	<u>20oz: 16</u>
<i>Orange-gold with a citrusy, resinous aroma and notes of grass and citrus. The recipe for this beer changes in summer and winter.</i>						