



This Bavarian Style Wheat beer offers a clean refreshing finish that can be enjoyed in all environments. This wheat beer pours creamy gold color with a fluffy white head which is produced using Pale 2-Row Malts, Red Wheat Malt, and noble hops. The aroma accentuates the presence of banana balanced with a slight clove notes. The beer is best served roused so as to ensure that the yeast is adequately in suspension.

Pairings:

- Main Course – Salads, Seafood, Chicken
- Cheeses – Goat cheese, or herbed spreads
- Desserts – Strawberry shortcake or other light desserts

ABV: 5.2% & IBUs: 15



Inspired by the Bohemian Pilsener, this lager offers a rich, complex malt profile with a spicy, floral presence of Saaz hops. This beer pours a deep burnished gold, which is brilliantly clear with a creamy white head. The lager tastes of complex maltiness combined with a pronounced yet soft rounded bitterness and spicy flavor from Saaz hops.

Pairings:

- Main Course – Salads, Seafood (Salmon), Chicken
- Cheeses – Mild Cheddar
- Desserts – Light dessert, lemon shortbread

ABV: 6.0% & IBUs: 35



A traditional American Amber Ale that offers tremendous drinkability while at the same time provides sweet biscuity and caramel notes combined with clean finishing hop bitterness. This ale pours deep amber with a creamy white lacing. There are faint hints of Hallertau hops that round out the malty backbone of the ale.

Pairings:

- Main Course – Wide range of food – chicken, seafood, burgers, and spicy cuisine
- Cheeses – Port salut or other tangy cheese
- Desserts – Sweetened milk, banana pound cake

ABV: 5.6% & IBUs: 43



The Eventide IPA is based on the American Style IPA and offers a prominent hop aroma with a piny/spicy character derived from Simcoe and Chinook hops. In addition, to the pronounced hop aroma this IPA offers a distinct hop character that is balanced by a Pale 2-Row and Caramel malts. This IPA pours a light amber with a pronounced off white head that provides a significant amount of lacing.

Pairings:

- Main Course – Strong and spicy food
- Cheeses – Mild blue cheese such as gorgonzola
- Desserts – Bold desserts such as caramel apple tart, ginger spice cake

ABV: 7.3% & IBUs: 65

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