



Through the next few pages you will discover some of the best beers that can be found within the state of New Jersey. The list is always evolving and growing so please use this book to pick the beer that best fits your palate.

*Below you will find some Beerology to help you navigate our selections and make the perfect choice!*

#### **Hops**

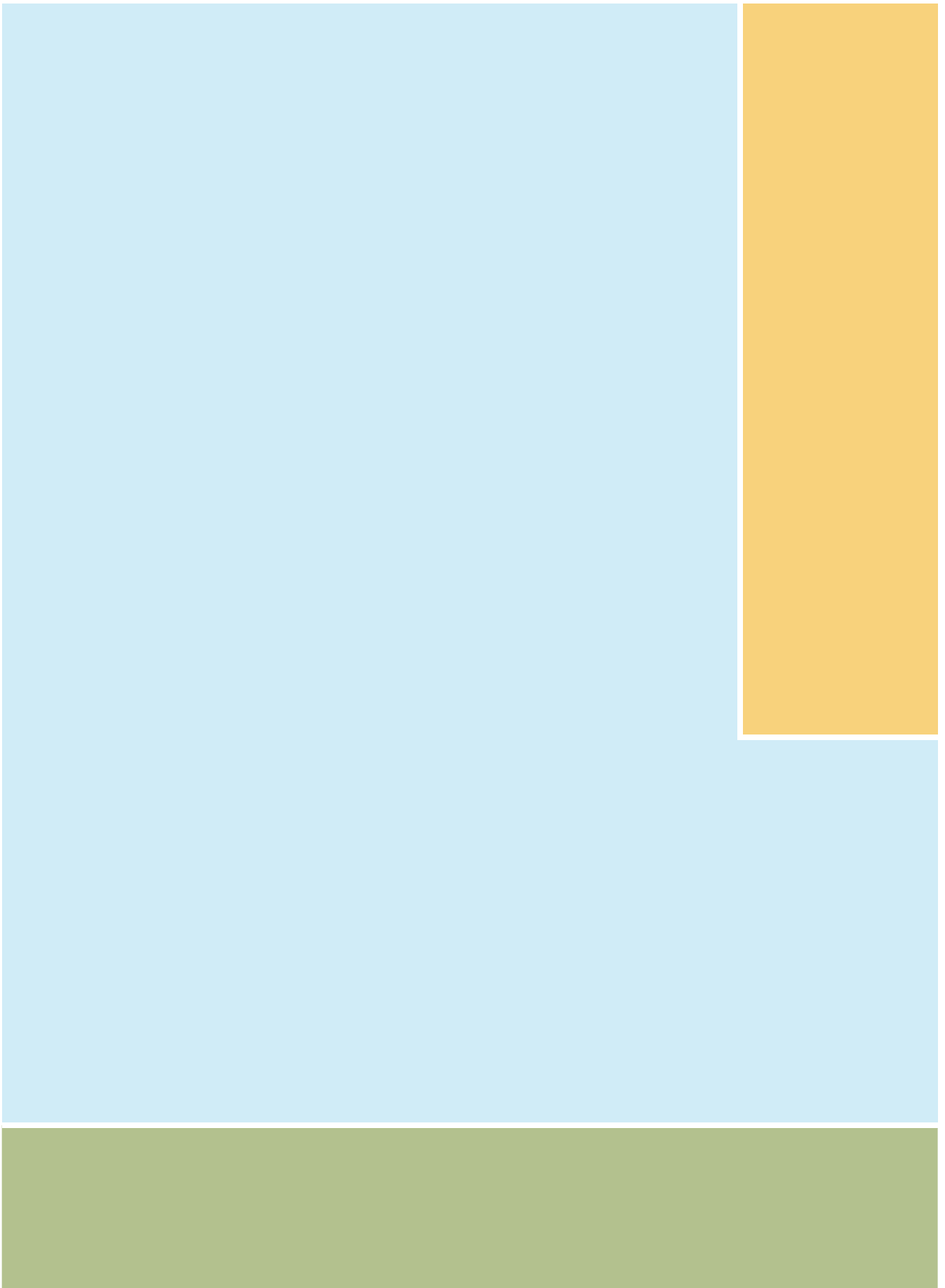
Humulus Lupulus (hops) are the flowering cone of a perennial vining plant that typically thrives in climates similar to the ones that grapes do. Hop plants are dioecious, meaning the males and females flower on separate plants -- and the female cones are used in the brewing process. Hops are the age old seasoning of the beer, the liquid gargoyles who ward-off spoilage from wild bacteria and bringers of balance to sweet malts. They also lend a hand in head retention, help to clear beer (acting as a natural filter) and please the palate by imparting their unique characters and flavors. Basically, hops put the "bitter" in beer.

#### **Malts and Adjuncts**

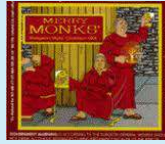
Malts (and adjuncts) provide the fermentable sugars that are required to make beer (and to make beer "sweet"). The process of malting converts insoluble starch to soluble starch, reduces complex proteins, generates nutrients for yeast development, and develops enzymes

#### **Yeast**

Yeast are single-celled microorganisms that reproduce by budding. They are biologically classified as fungi and are responsible for converting fermentable sugars into alcohol and other byproducts. There are literally hundreds of varieties and strains of yeast, but beer yeast can be broken down into two types: ale yeast (the "top-fermenting") and lager yeast (the "bottom-fermenting").

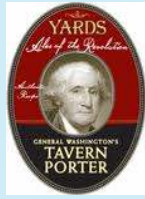


## Draft Selections



The special effervescence and creaminess are immediately apparent when pouring. Pilsner malts combined with Belgian yeast strains yield remarkable & complex flavor- perhaps subtle hints of banana & cookie dough. The flavor is nicely balanced and the finish moderate to dry

**9.3% ABV - \$5.75**



Rich and warming with a deep garnet hue, the molasses-based Tavern Porter reflects Washington's admiration of Philadelphia-style porters and follows a recipe Washington used himself.

**7% ABV - \$5.50**



A dark strong lager, it leaves a rich, warming feeling and subtle spicy flavors. The style, Double Bock, dates back a century ago. During periods of fasting without solid foods, the Monastic brewers relied on the double bock to fulfill their basic nutritional needs. Known as "liquid bread," a double bock has a strong malt aroma and chewy rich body.

**8.2% ABV – 25 IBUs - \$5.50**



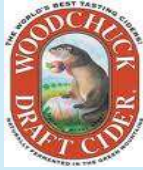
60 Minute IPA is continuously hopped -- more than 60 hop additions over a 60-minute boil. 60 Minute is a session India Pale Ale brewed with a slew of great Northwest hops. A powerful but balanced East Coast I.P.A. with a lot of citrusy hop character.

**6% ABV – 60 IBUs - \$6.00**



Great Lakes Dortmunder Gold Lager: A smooth lager that strikes a delicate balance between sweet malt and dry hop flavors. 15 Gold medals World Beer Champions.

**5.8 % ABV – 30 IBUs - \$5.50**



The Amber is sweet (but not too sweet) with a nice golden color and crisp finish. Perfect for the fall season.

**5% ABV - \$5.25**



The high hopping of Harpoon IPA is not only noticeable in the nose but especially in the finish. The lingering bitter finish of this beer is not harsh or astringent, but crisp and pronounced. This is created, in part, by dry hopping – a technique that involves adding fresh hops to the conditioning beer to provide a fresh hop aroma.

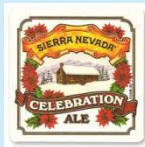
**5.9% ABV - \$5.00**



Keeping it Local, brewed here in the Garden State, Fairfield, NJ.

An easy drinking golden Bavarian helles lager with an excellent balance of crisp malt flavors and flowery hop finish. With its gentle finish the East Coast Lager shows very well with light fare, but stand alone magnificently.

**4.2% ABV – 23 IBUs - \$5.25**



Wonderfully robust and rich, Celebration Ale is dry-hopped for a lively intense aroma. Brewed especially for a festive gathering or for a quiet evening at home. *“Best beer ever made in America” Stan Sessor, San Francisco Chronicle .*

**6.8% ABV – 65 IBUs - \$5.50**

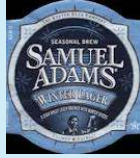


Toasted Lager is Blue Point’s flagship beer and has the same toasted flavor it was named for. Copper in color, toasted Lager’s balanced flavor of malt and hops makes for easy drinking and the special lager yeast we use produces an exceptional, long-lasting smooth finish.

**5.5 % ABV – 28 IBUs - \$5.50**



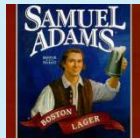
The flagship award winning Brooklyn Lager is amber-gold in color, and displays a firm malt center supported by a fine bitterness and floral hop aroma. Carmel malts show in the finish. The aromatic qualities of the beer are enhanced by “dry-hopping”  
**5% ABV - \$5.25**



Sam Adams Winter Lager is rich & full bodied, robust & warming. Hints of cinnamon, ginger and orange citrus blend to the roasty sweetness of the malts delivering a warming, spicy flavor.  
**5.6% ABV – 22 IBUs - \$5.25**



Brewed using only the finest natural ingredients – water, barley malt, hops, non-malted grains and Stella Artois’ unique yeast strain – a much-cherished secret that has been kept throughout the years.  
**5.2% ABV – 26 IBU’s - \$5.25**



The perfect combination of signature hand selected ingredients and a traditional four vessel brewing process. Two-row malted barley and Bavarian Noble hops are used. The sole use of two-row barley not only imparts a full, smooth body but also gives the beer a wide spectrum of malt flavor ranging from slightly sweet to roasted.  
**4.9% ABV – 30 IBUs - \$5.25**



The Grand Cru is fermented at a higher temperature adding notes of fruitiness and clove . Very lightly filtered, it exhibits a complex mouth feel, strong malt flavors, a spicy hop presence and a soothing alcohol warmth, followed by a clean, dry finish.  
**7.2% ABV - \$5.00**



## Growlers

### **64 oz Draft Beer TOGO**

- Sierra Nevada Celebrations - \$21
- Troegs Troegenator - \$21
- Yards George Washington Porter - \$21
- Dogfish Head 60 min - \$21
- Harpoon IPA - \$19
- Flying Fish Grand Cru Winter Reserve - \$19
- Great Lakes Dortmunder Gold - \$21
- Weyerbacher Merry Monk - \$32
- Brooklyn Lager - \$20
- Sam Adams Lager - \$20
- Sam Adams Boston Lager - \$20
- Cricket Hill East Coast Lager - \$20
- Blue Point Toasted Lager - \$21
- Woodchuck Amber Cider - \$20
- Guinness - \$20
- Stella - \$20
- Yuengling - \$14
- Blue Moon - \$18
- Miller Lite - \$11
- Coors Light - \$11

*Price does NOT include cost of Growler*

**Growlers \$4.00**

**Bring your Growler back to be refilled**

PAST

Sierra Nevada Pale Ale - \$5.25  
Victory Storm King 9% ABV - \$5.50  
Victory Prima Pills - \$4.75  
Budweiser - \$3.25  
Bud Light - \$3.25  
Miller Lite - \$3.25  
Michelob Ultra - \$3.25  
Rolling Rock - \$3.50  
Bards Beer, Gluten Free - \$4.75  
Corona Extra - \$4.50  
Corona Light - \$4.50  
Heineken - \$4.50  
Amstel Light - \$4.50  
Harp - \$4.50

Dales Pale Ale Can - \$5.50

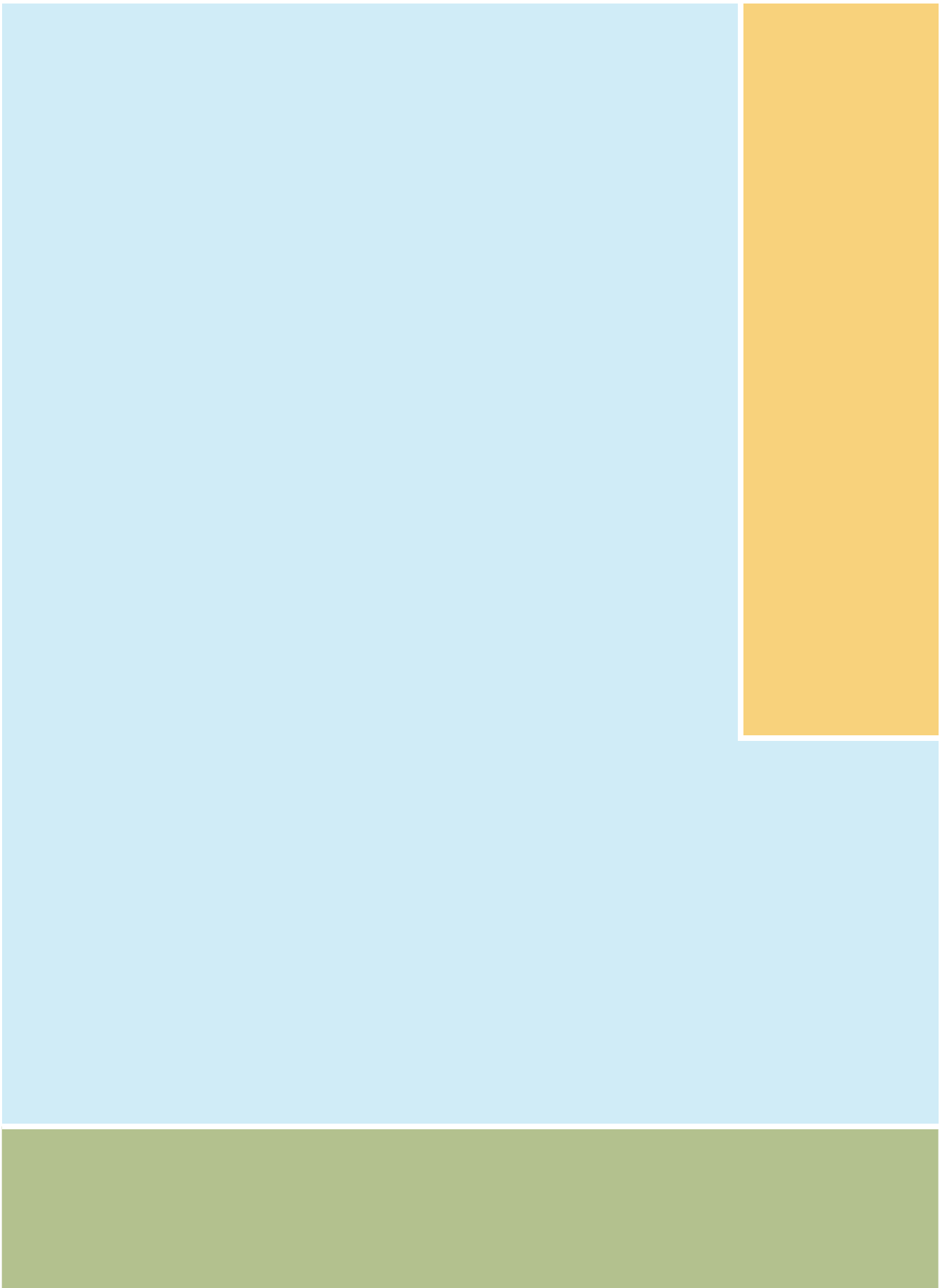
### The Social Scene



**BEERMENUS**

**new jersey  
craft beer**

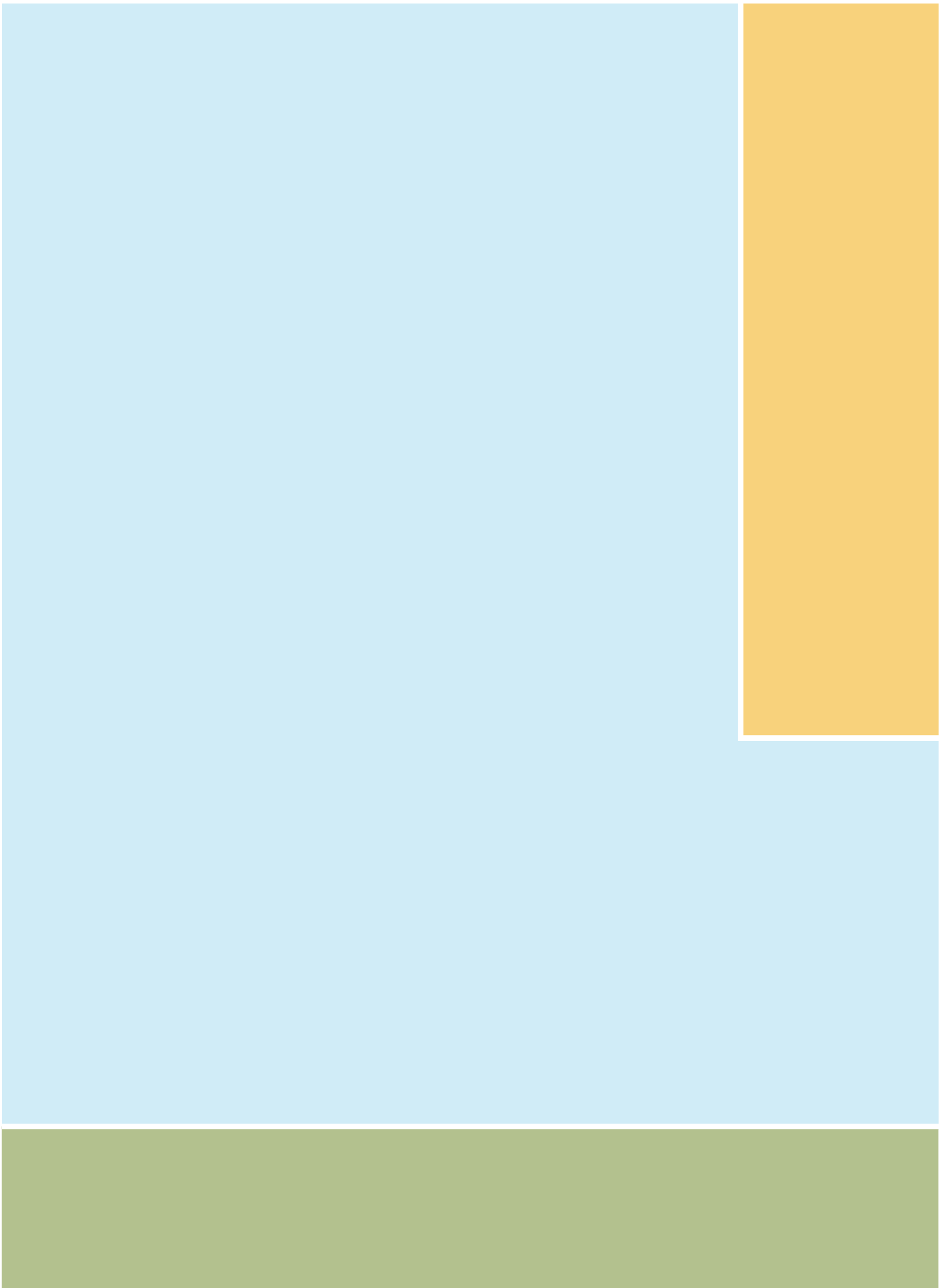
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SALA

DRES





INDE



