



### *Draft List:*

- **1. Troegs First Cut Mango IPA** – (Hershey, PA) Each spring, hop growers dust off their pruning shears and trim the first shoots, bolstering the vines for a rich growing season. First Cut – a mouthful of silky Simcoe and a touch of mango – is a nod to this ritual, without which the world would be a less hoppy place! 6.2% ABV – 45 IBU's.
- **2. Troegs Nugget Nectar** – (Hershey, PA) It's impossible to forget your first squeeze. Once a year, as the newest humulus lupulus harvest arrives at Troegs, they blend these super-fresh hops into an Imperial Amber Ale. Excessively dry-hopped, Nugget Nectar is an explosion of pine, resin, and mango. 7.5% ABV – 93 IBU's.
- **3. Troegs Blizzard of Hops** – (Hershey, PA) This winter IPA was created to toast hop growers around the world for another successful harvest! This storm of hoppy citrus and pine notes is a bright reminder the end of the Hop Cycle is only the beginning. 6.4% ABV – 80 IBU's.
- **4. Troegs Chocolate Cherry Stout, Scratch #307** – (Hershey, PA) Close your eyes. Let's think about cherries. Big, vibrant, red Balaton cherries. They're sweet. They're tart. They're juicy. Now wrap those thoughts in a roasty, warm chocolate stout and drizzle with vanilla. It was this cherry cordial daydream that set the brewers at Troegs on the path to Scratch #307. 7.3% ABV – 30 IBU's.
- **5. Bell's Brewery Hopslam Double IPA** – (Kalamazoo, MI) Starting with six different hop varieties added to the brew kettle and culminating with a massive dry-hop addition of Simcoe hops, Bell's Hopslam Ale possesses the most complex hopping schedule in the Bell's repertoire. Selected specifically because of their aromatic qualities, these Pacific Northwest varieties contribute a pungent blend of grapefruit, stone fruit, and floral notes. A generous malt bill and a solid dollop of honey provide just enough body to keep the balance in check, resulting in a remarkably drinkable rendition of the Double IPA style. 10.0% ABV – 100+ IBU's.
- **6. Bell's Brewery Two Hearted Ale** – (Kalamazoo, MI) Defined by its intense hop aroma and malt balance, hopped exclusively with the Centennial hop variety from the Pacific Northwest lend their characteristic grapefruit and pine resin aromas. A significant malt body balances this hop presence; together with the signature fruity aromas of Bell's house yeast, leading to a remarkably drinkable IPA. 7.0% ABV – 60 IBU's.
- **7. Bell's Brewery Winter White Ale** – (Kalamazoo, MI) An alternative to dark and heavy winter warmers and stouts, Winter White is a stylish and refreshing Wheat Ale. Fermented with a Belgian ale yeast, this blend of barley and wheat malts yields a mixture of clove and fruity aromas, all without the use of any spices. Deliberately brewed to retain a cloudy appearance this is a beer for embracing winter! 5.0% ABV - 20 IBU's.
- **8. Founders Azacca IPA** – (Grand Rapids, MI) Named after the Haitian God of agriculture, the Azacca hop has an intense tropical aroma with hints of citrus and mango. A touch of caramel malt gives a sweet backbone to support the righteous fruit character of this beer. 7.0% ABV – 70 IBU's.
- **9. Samuel Adams Cold Snap** – (Boston, MA) The crisp character of this lively unfiltered White Ale gets a kick from a bright blend of spring spices. Orange peel and plum add subtle sweetness, while coriander contributes a peppery bite, creating a refreshing flavor that signals spring is on its way. 5.3 % ABV – 10 IBU's.
- **10. New Belgium Brewing Co. Fat Tire Belgian White Ale** – (Fort Collins, CO) Taking inspiration from decades of experience brewing Belgian beers, Fat Tire Belgian White is made with Seville oranges and Indian coriander, both freshly ground less than a mile from the Fort Collins brewery. It's a fresh, perfectly sweet, natural tasting Belgian White. 5.2% ABV – 12 IBU's.
- **11. Big Hill Ciderworks Standard Hard Cider** – (Gardners, PA) Located just miles from here, and using the finest apples, Big Hill Standard sets the "standard" with a bright, fruit-forward flavor profile. No added sugars or flavors, just carefully selected apple varieties that are grown, pressed, and fermented on the Big Hill. 5.5% ABV – 5 IBU's.
- **12. Guinness Draught** – (Dublin, Ireland) Swirling clouds tumble as the storm begins to calm, settle, breathe in the moment, then break through the smooth, light head to the bittersweet reward. 4.2% ABV – 40 IBU's.
- **13. Miller Lite** – (Milwaukee, WI) Miller Lite is the great tasting, less filling beer that created the American light beer category in 1975. Triple-hops brewed for great pilsner taste! 4.2% ABV – 10 IBU's.
- **14. Yuengling Lager** – (Pottsville, PA) A rich amber color and medium-bodied flavor with roasted caramel malt for a subtle sweetness and a combination of cluster and cascade hops. 4.4% ABV – 12 IBU's.

## **Coming up next on draft:**

- **Victory Brewing Blood Orange IPA with Agave** – (Downingtown, PA) This rose colored IPA explodes with citrus aromas, flavors of blood orange, and smooth maltiness. A balanced finish ends with a sweetness from the agave syrup. 7.0% ABV – 69 IBU's.
- **Molly Pitcher Brewing Co. Peanut Butter Porter** – (Carlisle, PA) A peanut butter version of the Powder Horn Porter, delicious roasted peanut experience! 5.0% ABV – 40 IBU's.

*Can't Pick Just One? How about a Sample Paddle!*

*Choose 4 different beers from our draft list and get a paddle with 5oz glasses of each. The perfect way to compare and contrast all the outstanding beers!*

- *Troegs Independent Brewing Tap Takeover, Friday February 9<sup>th</sup>! Celebrating the beginning of the Hop Cycle with First Cut Mango IPA on draft!!*
- *Valentine's Day is Wednesday February 14<sup>th</sup>. It's not too early to start planning on taking out your special someone for a delicious meal at the Grille!*
- *Liquid Hero Brewing Tap Takeover, Friday March 9<sup>th</sup>!*
- *St. Patrick's Day, Saturday March 17<sup>th</sup>!*
- *Join us from 4:30 – 6:30 daily for our Happy Hour! Draft beer is \$1.00 off regular price!*

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