



WELCOME TO THE 23RD ANNUAL STOUT MONTH CELEBRATION

As usual, several of our selections will be offered on a nitro faucet for your enjoyment. Please remember that pouring these beers takes added finesse and care. It may take a few minutes to prepare your pint. Perhaps you'd like a sample of something while you wait? A note on Imperials (over 8.0% ABV): These debilitating beers are served in 10 oz. glasses only. Please "savor the flavor," and please don't drive!

Back by popular demand are: 48 Smooth Chai Stout, Coconut Cream Stout, Girl Scout Stout, Sharkbite Foreign Stout and Stoked Oak Stout.

This year again, Stout Month will be a celebration of Colorado-brewed stouts ONLY. We're proud to be part of the Colorado brewing community and what better way to show our support of other Colorado breweries than to purchase their stout and serve it at our locations.

MOUNTAIN SUN SOUTHERN SUN ^{UNBEER} THE SUN VINE STREET PUB LONGS PEAK PUB

48 SMOOTH CHAI STOUT

This Milk Stout is brewed using lactose (milk sugar), which gives the beer a sweet finish and chewy mouthfeel. After fermentation, the beer is spiced using chai tea made from a custom blend of seven spices. The result is a smooth, slightly sweet stout that incorporates the unique flavors of chai.

1.055 OG | 4.3% ABV

MALTS: Maris Otter, Chocolate Malt, Carafa Special III, Crystal 45L, Brown Malt, Black Malt
HOPS: Fuggie **ADJUNCT:** Lactose (Milk Sugar)
SPICES: Ginger, Cardamom, Cinnamon, Coriander, Tellicherry Peppercorns, Clove, Fennel Seed and Pure Vanilla Extract.

ADDITION IMPERIAL COFFEE STOUT

Our Imperial Coffee Stout features a massive dose of some of the finest local coffee available from our friends at Salto Coffee Works in Nederland, CO. We infused this beer with over three pounds per barrel of cold extracted coffee, which complements malt flavors of chocolate, dark fruit and caramel.

Silver Award Winner at the 2010 World Beer Cup

1.093 OG | 10.3% ABV

MALT: 2-Row, Munich, Aromatic, Chocolate Malt, Special B, Roasted Barley, Coffee Malt, Extra Dark Crystal, Black Malt **HOPS:** Magnum, Crystal, Chinook **ADJUNCT:** Coffee (Cold Extracted)

BOURBON BARREL-AGED ADDITION IMPERIAL COFFEE STOUT

This coffee-infused Imperial Stout has assertive flavors of coffee and malt flavors that suggest chocolate, dark fruit and caramel, which are complemented by vanilla, oak and bourbon flavors from aging for several months in Woodford Reserve Bourbon barrels.

1.093 OG | 10.3% ABV

MALT: 2-Row, Munich, Aromatic, Chocolate Malt, Special B, Roasted Barley, Coffee Malt, Extra Dark Crystal, Black Malt **HOPS:** Magnum, Crystal, Chinook **ADJUNCT:** Coffee (Cold Extracted)

BOURBON BARREL-AGED CHOCOLATE THUNDER IMPERIAL MILK STOUT

Our Imperial Chocolate version of a traditional Milk Stout is opaque and full-bodied with a soft, velvety texture from additions of milk chocolate, dark chocolate and milk sugar. Chocolate Thunder has assertive flavors of chocolate, vanilla and oak from several months aging in Maker's Mark Bourbon barrels.

1.102 OG | 9.6% ABV

MALT: 2-Row, Munich, Crystal 45L, Medium Crystal, Flaked Barley, Roasted Barley, Black Malt, Pale Wheat **HOPS:** Perle, Crystal **ADJUNCT:** Milk Chocolate, Dark Chocolate, Lactose (Milk Sugar)

BOURBON BARREL-AGED OATIMUS PRIME IMPERIAL OATMEAL STOUT

This Imperial Oatmeal Stout is rich and full-bodied with flavors of chocolate and oatmeal cookies imparted by the malts balanced by flavors of vanilla, oak and warming notes of bourbon from aging for several months in Woodford Reserve Bourbon barrels.

1.104 OG | 10.8% ABV

MALT: 2-Row, Munich, Roasted Barley, Golden Naked Oats, Crystal I20L, Chocolate Malt, Medium Crystal **HOPS:** East Kent Golding

BRETT STOUTD AMERICAN "WILD" STOUTD

This "wild" American Stoutd has undergone secondary fermentation in oak barrels with the additions of Brettanomyces Bruxellensis and Montmorency Tart cherries. Time spent in the barrel lends aromas of oak and vanilla followed by a pronounced pineapple and cherry pie flavor.

1.074 OG | 7.3% ABV

MALTS: Maris Otter, Munich, Rye Malt, Medium Crystal, Black Barley, Roasted Barley, Flaked Oats **HOPS:** Chinook, Liberty **SECONDARY YEAST:** Brettanomyces Bruxellensis **ADJUNCT:** Montmorency Tart Cherries

CASUAL FRIDAY STOUT

Our "Session" Stout has light notes of coffee and chocolate balanced by American hops, making this beer flavorful while still being lighter-bodied and refreshing. Weighing in at only 3.9% ABV, this beer allows you to enjoy a few and turn any day into a "Casual Friday."

1.045 OG | 3.9% ABV

MALTS: 2-Row, Brown Malt, Dark Munich, CaraMunich II, Carafa Special III, Pale Chocolate Malt, Roasted Barley **HOPS:** Crystal, Simcoe **ADJUNCTS:** Lactose (Milk Sugar)

CHERRY VANILLA STOUT - VALENTINE'S DAY RELEASE

This Foreign-Export Stout is dark and medium-bodied with malt flavors reminiscent of chocolate, molasses, and a touch of licorice complemented by the tart, fruity flavors contributed by over 1.5 pounds per GALLON of both sweet and tart cherries. It is then aged on Madagascar vanilla beans, which imparts not only vanilla character but a creamy mouthfeel as well.

1.072 OG | 7.5% ABV

MALTS: Golden Promise, Crystal 45L, Extra Special Malt, Chocolate Malt, Roasted Barley **HOPS:** Fuggie **ADJUNCTS:** Bing and Royal Anne Sweet Cherries, Montmorency Tart Cherries, Madagascar Vanilla Beans

CHOCOLATE DIP STOUT

This Chocolate Stout is brewed using milk and dark chocolates, which provides a noticeable chocolate flavor and aroma. A moderate addition of roasted malts balances the sweet chocolate flavors preventing the beer from becoming overwhelmingly sweet.

1.070 OG | 6.9% ABV

MALTS: 2-Row, Munich, Black Barley, Caramalt, Brown Malt, Pale Wheat, Chocolate Wheat, Chocolate Rye **HOPS:** Hallertau **ADJUNCTS:** Milk Chocolate, Dark Chocolate, Lactose (Milk Sugar)

CHESTERTOWN COLONIAL-STYLE STOUT

Inspired by the Sovereign Star Stout (see reverse side) they received from England, the colonists of Chestertown sought to re-create the recipe. However, they did not have access to high quality brewing ingredients and had to utilize what was available. They used rye to impart an underlying spiciness, flaked corn, molasses and parsnips to add sweetness and body and Cluster hops, America's oldest native hop variety. The beer displays smoke flavors, as the grains would have been dried over wood fires, and barrel character from aging on American oak.

1.069 OG | 6.3% ABV

MALTS: Ashburne Mild, Rye Malt, Brown Malt, Beechwood Smoked Malt, Cherry Wood Smoked Malt, Roasted Barley, Coffee Malt, Flaked Rye, Flaked Corn **HOPS:** Cluster **ADJUNCTS:** Parsnips, Molasses **YEAST:** Irish Ale

COCONUT CREAM STOUT

Our smooth and silky Cream Stout is dark and medium-bodied with a dominant but delicate coconut flavor contributed by the addition of 175# of shredded coconut, which is roughly 15# per barrel. The additions of milk sugar (lactose) and pure vanilla extract further enhance the perception of coconut flavors. The coconut flavor is balanced by flavors of caramel, bittersweet chocolate and light roast.

1.065 OG | 6.3% ABV

MALTS: 2-Row, Crystal I20L, Roasted Barley, Chocolate Malt, Flaked Barley, Pale Wheat, Midnight Wheat, Carafa Special III, Black Malt **HOPS:** Fuggie **ADJUNCTS:** Shredded Coconut, Lactose (Milk Sugar), Pure Vanilla Extract

DARK HARVEST PUMPKIN STOUT

This medium-bodied stout is brewed with over 150 pounds of fresh pie pumpkins and our proprietary blend of six spices, which contribute flavors and aromas reminiscent of pumpkin pie. The pumpkin character complements flavors of caramel, biscuit and light roast imparted by the specialty malts.

1.069 OG | 7.7% ABV

MALTS: 2-Row, Munich, Flaked Oats, Crystal 45L, Carafa Special III, Extra Dark Crystal, Chocolate Malt, Roasted Barley **HOPS:** Magnum **ADJUNCT:** Pie Pumpkins **SPICES:** Cinnamon, Nutmeg, Blade Mace, Ginger, Allspice and Cloves

DROPKICK STOUT

A true American-Style Stout, Dropkick hits you head on with a strong dose of roasted malt, followed immediately by citrusy and resinous American hops. Unlike our Trickster Stout, Dropkick Stout is not a total hop bomb, but it does feature an assertive hop profile paired with an aggressive roasted malt character.

1.068 OG | 6.5% ABV

MALTS: 2-Row, Munich, Aromatic, Crystal 45L, Crystal I20L, Special B, Chocolate Malt, Roasted Barley **HOPS:** Columbus, Amarillo

GIRL SCOUT STOUT

This Mint Chocolate Stout features dark chocolate, milk chocolate, fresh mint and pure peppermint extract balanced by roasted flavors from dark malts. The mint and chocolate flavors are the perfect complement to this Milk Stout base beer. If you like Thin Mints or Grasshopper cookies, you'll love this beer.

1.064 OG | 5.9% ABV

MALTS: 2-Row, Roasted Barley, Chocolate Malt, Flaked Barley, Carafa Special III **HOPS:** Fuggie **ADJUNCTS:** Dark Chocolate, Milk Chocolate, Lactose (Milk Sugar), Fresh Mint, Pure Peppermint Extract

KOROVA CREAM STOUT

Our traditional Milk Stout is rich and creamy with notes of light chocolate, toffee and smooth caramel with a full mouthfeel and moderately sweet finish. Buffs may recall that the Korova Milk Bar was frequented by the "droog" gang in the film A Clockwork Orange and is also the Russian translation for the word "cow".

1.066 OG | 5.3% ABV

MALTS: Maris Otter, Munich, Cara-Blonde, Crystal I20L, Chocolate Malt, Roasted Barley, Black Malt **HOPS:** Fuggie **ADJUNCT:** Lactose (Milk Sugar)

MEGATRON IMPERIAL STOUT

This American-Style Imperial Stout has dominant flavors of chocolate and roast balanced by huge citrus and pine flavors contributed by American hop varieties. The California Ale yeast has a clean fermentation profile and accentuates the flavors of the malts and hops.

1.100 OG | 10.4% ABV

MALTS: 2-Row, Aromatic, Black Malt, Roasted Barley, Caramalt, Extra Dark Crystal **MALT HOPS:** Magnum, Crystal, Simcoe, Chinook **YEAST:** California Ale "Dry-hopped in Fermenter

MOLOKO PLUS COFFEE CREAM STOUT

We start with our Korova Cream Stout, which is then conditioned on a blend of whole bean coffee from Salto Coffee Works in Nederland, CO to impart a smooth, clean coffee flavor/aroma reminiscent of dark cherries and milk chocolate. In the film A Clockwork Orange Young Alex and his "droogs" would frequent the Korova Milk Bar to consume Moloko Plus (Milk Plus psychoactive ingredients), which in our case is Milk Stout plus caffeine.

1.066 OG | 5.9% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal I20L, Roasted Barley, Black Malt **HOPS:** Liberty, Fuggie **ADJUNCTS:** Lactose (Milk Sugar), Whole Bean Coffee

NIHILIST RUSSIAN IMPERIAL STOUT

Brewed with a massive quantity of roasted malts, this beer is balanced by a hefty dose of orange blossom honey. A generous portion of Chinook and Amarillo hops and a drier finish lend a unique drinkability not often associated with Imperial Stouts. Complex notes of coffee, chocolate, orange and cherry fill the palate, while an ample addition of bittering hops ensure a smooth ride all the way to the last drop.

1.100 OG | 10.7% ABV

MALTS: 2-Row, Aromatic, Special B, Chocolate Malt, Roasted Barley, Black Barley, Coffee Malt **HOPS:** Chinook, Amarillo **ADJUNCT:** Orange Blossom Honey

NORWEGIAN WHEAT STOUT

This strong Wheat Stout utilizes five types of wheat, which hits the palate with a rich, creamy mouthfeel that gives way to a bittersweet, chocolate finish. For those that prefer a stronger, sweeter stout WITHOUT the use of milk sugar, the Norwegian Wheat Stout fits the bill.

1.083 OG | 8.4% ABV

MALTS: Dark Wheat, Munich, Medium Crystal, CaraWheat, Flaked Wheat, Midnight Wheat, Chocolate Wheat, Pale Chocolate Malt **HOPS:** East Kent Golding

OATIMUS PRIME IMPERIAL OATMEAL STOUT

Our Imperial Oatmeal Stout is dark and rich with flavors of chocolate from the blend of roasted grains balanced by warming notes of alcohol. A large addition of Golden Naked Oats lends aromas of oatmeal cookie as well as contributing to the smooth texture and full mouthfeel.

1.104 OG | 10.8% ABV

MALTS: 2-Row, Munich, Roasted Barley, Golden Naked Oats, Crystal I20L, Chocolate Malt, Medium Crystal **HOPS:** East Kent Golding

PLANET LOVETRON IMPERIAL MILK STOUT - VALENTINE'S DAY RELEASE

This Raspberry Chocolate Coconut Imperial Milk Stout is full-bodied and decadent. It has a delicate, creamy mouthfeel from additions of milk chocolate, dark chocolate, milk sugar and shredded coconut complemented by bitterness from the roasted malts and tartness from an addition of raspberries, which balances the sweetness from the chocolate and coconut.

1.100 OG | 10.4% ABV

MALTS: 2-Row, Munich, Crystal 45L, Pale Chocolate Malt, Medium Crystal, Flaked Barley, Roasted Barley, Black Malt, Pale Wheat **HOPS:** Perle, Crystal **ADJUNCTS:** Milk Chocolate, Dark Chocolate, Shredded Coconut, Raspberries, Lactose (Milk Sugar)

There's a story in the numbers listed with each beer. While many factors are responsible for a beer's ultimate flavor, the strength of a beer and its residual sweetness play a major role in shaping the beer's profile. In the United Kingdom, many pubs and breweries at least list the Original Gravity (OG) to help customers determine a beer's strength and basic profile.

ABV = Alcohol by Volume: The percentage of alcohol calculated from the difference between Original and Terminal Gravities.

MORE FEATURED STOUTS AND GUEST STOUTS ON BACK

FEATURED STOUTS

(CONTINUED)

SHADOW MASTER BELGIAN-STYLE STOUT

Inspired by the Strong Dark ales of Belgium but given a non-traditional twist, our Belgian-Style Stout is dark and rich with malt flavors of toasty caramel and dark fruit (plums/figs) and a bittersweet roasted character, which complements spicy flavors imparted by the Belgian yeast fermentation. The addition of Dark Belgian Candi Sugar heightens the perception of dark fruit flavors from the malts while providing a dry finish despite its high alcohol content.

1.085 OG | 9.5% ABV

MALTS: Maris Otter, Pilsner, Munich, Aromatic, CaraAroma, Chocolate Malt, Roasted Barley, Midnight Wheat, Flaked Wheat **HOPS:** Fuggle, Styrian Golding **ADJUNCT:** Dark Belgian Candi Sugar

SHARKBITE FOREIGN STOUT

This traditional Foreign-Export Stout is dry and roasty with flavors similar to a Dry Irish Stout but with more body and an increased alcohol content. Historically, these stouts were made stronger to make them more suitable for shipment from England to the West Indies.

1.070 OG | 7.6% ABV

MALTS: 2-Row, Roasted Barley, Carafa Special III, Chocolate Malt, Black Barley **HOPS:** Fuggle

SOVEREIGN STAR STOUT

This is a recreation of a British Industrial Revolution Era Stout that was being shipped to the "New World" i.e. the American Colonies. This Foreign-Export Stout is dark in color and medium-bodied with assertive flavors of biscuit, toast and roast imparted by the malts, which are complemented by wood character from aging on French oak.

1.074 OG | 6.7% ABV

MALTS: Maris Otter, Amber Malt, Roasted Barley, Coffee Malt **HOPS:** Admiral, Sovereign **YEAST:** Irish Ale

SPACE ODYSSEY STOUT

This Hoppy Stout was initially brewed to commemorate Southern Sun Batch #2001 and was conceived after a large monolith was discovered in the center of the brewery. Tropical and citrus aromas drift through a galaxy of dark chocolate and coffee flavors contributed by the roasted malts.

1.068 OG | 6.8% ABV

MALTS: 2-Row, Munich, Roasted Barley, Aromatic, Brown Malt, Chocolate Malt, Medium Crystal **HOPS:** Galaxy, Chinook, Amarillo, Simcoe, Cascade ***Dry-hopped in Fermenter**

STOKED OAK STOUT

Former Mountain Sun brewer Scott Overdorf masterfully balanced the flavors of various malts, vanilla and oak to create an "Old World-Style" stout with barrel-aged character. The combination of smoked malt and the additions of pure vanilla extract and toasted oak spirals give the impression of a barrel-aged stout without having undergone the barrel-aging process.

1.076 OG | 8.3% ABV

MALT: 2-Row, Munich, Honey Malt, Crystal 45L, Roasted Barley, Chocolate Malt, Special B, Beechwood Smoked Malt, CaraHell, Pale Wheat **HOPS:** Perle, Fuggle **ADJUNCT:** Toasted Oak Spirals, Pure Vanilla Extract

STRAIGHT STOUT (FORMERLY OLD SCHOOL STOUT)

Our classic Dry Irish Stout utilizes a traditional malt profile based on 2-row and roasted barley with the addition of flaked barley to increase body, sweetness, and head retention. East Kent Golding hops are added at the beginning of boil to balance the malt sweetness. Formerly called "Old School Stout" prior to receiving a Cease & Desist from a certain Delaware Craft Brewery.

1.050 OG | 5.1% ABV

MALTS: 2-Row, Roasted Barley, Flaked Barley **HOPS:** East Kent Golding

TRICKSTER STOUT

Hopheads need stout too!! We loaded this one with Simcoe hops for a pine and citrus character that is atypical of stout. If you close your eyes and inhale the pungent aroma, you'd swear you were smelling an I.P.A. but Trickster still has enough roasted character to be a stout.

1.066 OG | 6.7% ABV

MALT: 2-Row, Medium Crystal, Crystal 45L, Flaked Barley, Roasted Barley, Carafa Special III, Black Malt, **HOPS:** Magnum, Simcoe ***Dry-hopped in Fermenter**

YONDER MOUNTAIN STOUT

This robust Oatmeal Stout combines flaked oats, which lend a smooth texture and creamy mouthfeel, with a variety of English malts that contribute flavors reminiscent of caramel and chocolate. Yonder Mountain Stout was originally brewed to honor our friends in the *Yonder Mountain String Band*. We're sure that the beer has been pivotal in their success as JamGrass Gods.

1.075 OG | 7.4% ABV

MALT: 2-Row, Maris Otter, Munich, Crystal I20L, Brown Malt, Chocolate Rye, Black Barley, Flaked Oats **HOPS:** Admiral, Progress

EVERY BREWING CO. VANILLA BEAN STOUT (BOULDER, CO)

The 2nd installment of Avery's Botanicals & Barrels Series! A double dose of vanilla derived from both fresh Bourbon barrels and the trio of Tongan, Ugandan and Mexican whole vanilla beans is complemented by essences of chocolate, caramel and molasses to round out this luxuriously silky stout.

10.8% ABV

BOULDER BEER BOGGED DOWN CRANBERRY STOUT (BOULDER, CO)

A classically roasty, full-bodied stout with a twist! A small addition of toasted rye adds a mild spiciness and full mouthfeel. Fresh cranberries added during cold-conditioning contribute a distinct tart finish of cranberry and citrus flavors.

6.0% ABV

CALL TO ARMS BREWING I F@*#ING LOVE STOUT MONTH SESSION-IMPERIAL STOUT (DENVER, CO)

Flavor notes of roasted barley and dark chocolate, with a touch of light coffee and cinnamon on the finish. Hallertau Blanc hops utilized throughout.

8.3% ABV

CITY STAR BREWING NIGHT WATCHMAN AMERICAN STOUT (BERTHOUD, CO)

2015 GABF Bronze Medal Winner
Dark roasted malts lend this beer a dark color and dark chocolate and coffee flavors with a sweet finish.

6.0% ABV

COMRADE BREWING CO. QUIT STALIN RUSSIAN IMPERIAL STOUT (DENVER, CO)

Russian Imperial Stout brewed with Chinook, Azacca and a generous late addition of Centennial hops, this all malt beer pours pitch black with a dark tan head. Aromas of toffee and chocolate dominate, lightly sweet, full-bodied and smooth on the palate with a subtle smoky finish and just enough bitterness to balance out the malt sweetness.

10.5% ABV



2016 GUEST STOUTS



DIEBOLT BREWING CO. THE COMMODORE BOURBON AGED RUSSIAN IMPERIAL STOUT (DENVER, CO)

Dark fruit, chocolate, bourbon and espresso sail to the nose while the first sip is a wash in a thick, velvety, black froth of unsweetened chocolate, vintage port and bourbon which tacks to a slightly dry, bittersweet chocolate finish that anchors this flotilla of flavor.

10.0% ABV

EPIC BREWING CO. BIG BAD BAPTIST IMPERIAL STOUT (DENVER, CO)

This luxuriously rich Imperial Stout is aged in used whiskey/bourbon barrels and then infused with cocoa nibs and local Novo coffee.

12.0% ABV

GREAT DIVIDE BREWING CO. OAK-AGED YETI IMPERIAL STOUT (DENVER, CO)

Yeti Imperial Stout starts with big, roasty malt flavor that gives way to rich caramel and toffee notes. Yeti gets its bold hop character from an enormous quantity of American hops. Oak aging gives a subtle vanilla character, rounding out Yeti's intense roastiness and huge hoppy nature.

9.5% ABV

HOGSHEAD BREWERY DIVINE RIGHT IMPERIAL STOUT (DENVER, CO)

So named after the Russian Imperial Court's firm belief that they ruled by "divine right," this Russian Imperial Stout is based off of Thale's first recipe to be sent to Catherine The Great. With earthy chocolate, dark sweet fruit, damp earth and whisky notes, this 9.2% ABV elixir finishes with considerable bitterness and roast.

9.2% ABV

LEFT HAND BREWING CO. FADE TO BLACK, VOL. 1 (LONGMONT, CO)

3X GABF Gold Medal Winner (2015, 2013, 2010) for Foreign Stout

Volume 1 – Foreign Stout – Pours black with licorice, espresso bean, molasses and black cardamom notes that give way to a feeling of self loathing, burnt opportunities and smoked relationships.

8.5% ABV

ODD 13 BREWING BLUCIFER OAK-AGED SOUR STOUT W/CRANBERRIES (LAFAYETTE, CO)

Blucifer is a sour stout fermented with cranberries and two strains of Brettanomyces. A portion is aged on oak and blended back to impart subtle oak flavor.

6.5% ABV

ODELL BREWING CO. LUGENE CHOCOLATE MILK STOUT (FORT COLLINS, CO)

If you've ever been to our brewery, you've likely seen the old, beat up truck that hauls away our spent grain. The truck belongs to Lugene who's been feeding his dairy cows the hearty malt for over a decade. Named in his honor, Lugene Chocolate Milk Stout is brewed with milk sugar and milk chocolate. The rich and creamy brew reminds us of a cold glass of chocolate milk and our hometown "Aggie" roots.

8.5% ABV

OSKAR BLUES BREWERY BOURBON BARREL-AGED DECIMAL POINT STOUT (LONGMONT, CO)

This Stout has been aged for 9 months in Ridgemont Reserve Barrels. Its aroma is layered with roast, chocolate, oak and vanilla notes that carry through to the flavor and bury themselves into a dark velvety mouthfeel with a hint of warming bourbon to finish.

8.0% ABV

PAGOSA BREWING & GRILL SOAKER'S OATMEAL STOUT (PAGOSA SPRINGS, CO)

Based on the classic Oatmeal Stouts from England, its black and silky flavors are perfectly balanced by a roasted, dry finish without being too bitter. A perfect Chill-Out after a relaxing soak in The Springs!

5.4% ABV

RENEGADE BREWING CO. DEPRAVITY IMPERIAL PEANUT BUTTER CUP MILK STOUT (DENVER, CO)

The tradition of this beer goes back to post-Halloween 2011 when Brian bought some discounted candy and decided to throw a bunch of peanut butter cups into a small batch of milk stout. Depravity has been a tradition ever since. Each keg has 1 pound of Reese's Peanut Butter Cups and 1 pound of dehydrated peanut butter.

11.0% ABV

RIVER NORTH BREWERY BARREL-AGED AVARICE BELGIAN-STYLE IMPERIAL STOUT (DENVER, CO)

Darker than a starless night deep in the Rocky Mountain wilderness, drier than the alpine tundra, this brew exhibits intense coffee and chocolate notes from copious amounts of roasted malt. This Belgian-Style Imperial Stout is aged in rye and bourbon whiskey barrels for one year. Our highest rated beer, released once a year in December.

11.5% ABV

STATION 26 BREWING CO. OATMEAL MILK STOUT (DENVER, CO)

This highly drinkable stout is brewed with a variety of English malts, flaked barley, flaked oats and lactose. Pours dark with a lasting tan head. Dark chocolate and plums on the nose. Flavor is of lightly roasted coffee and dark cocoa, with some light bitterness to offset the sweetness.

5.7% ABV

TELLURIDE BREWING CO. SKI-IN-SKI-STOUT (TELLURIDE, CO)

Ski-in-Ski-Stout is brewed with an abundance of espresso and dry-nibbed with cocoa nibs, this Oatmeal Stout is smooth yet extremely complex. The balance of coffee and dark chocolate makes this stout a perfect choice for breakfast or after a long day of skiing.

5.8% ABV

THE POST BREWING CO. CUL-DE-SAC STOUT (LAFAYETTE, CO)

This Oatmeal Stout delivers rich, satisfying layers of roasty malt goodness reminiscent of dark chocolate hot cocoa served with your grandma's best oatmeal cookie enjoyed under the warmth of a well worn quilt. Once you've reached the end of your Cul-de-sac, you may not want to leave.

5.5% ABV

USPSLOPE BREWING CO. OATMEAL STOUT (BOULDER, CO)

Smooth, roasty and sessionable, our Oatmeal Stout packs full flavor and a robust body for a silky drinking experience. Brewed with oats, roasted malts and East Kent Golding hops, our stout is perfectly balanced with a full body and smooth finish.

5.0% ABV

WILD WOODS BREWERY SMORES STOUT (BOULDER, CO)

A dark and smooth sweet stout brewed with roasted barley, biscuit and chocolate malts, milk sugar, and aged on rich cocoa nibs. Inspired by the many smores consumed as kids during family camping trips.

4.9% ABV

WONDERLAND BREWING CO. THE CUBAN IMPORT STOUT (BROOMFIELD, CO)

This stout screams, "Who's the boss?!" In this case, it isn't Tony Danza. This rich, dark Foreign Export Stout has a delicious aroma of dark chocolate, coffee, charred tobacco and leather. This stout explodes on the palate with a slight bitterness and smooth mellow finish.

7.2% ABV

THE YAK & YETI RESTAURANT & BREWUP CHAI MILK STOUT (ARVADA, CO)

This stout contains lactose, which is unfermentable to the beer yeast making the beer sweeter in mouthfeel. The Chai tea spices are the Yak & Yeti's own custom blend. A perfect beer for cold winter nights or a dessert drink in the summer.

5.2% ABV