## Churchill's Bottle List

Country <b>Belgium</b>		Price	Style	Size
Deigium	De Proef Signature Ale (Tomme Arthur Collab)	\$17.00	Belgian Strong Pale Ale	25.4
	Fantome Hiver Winter		Belgian Saison	25.4
	Hanssens Experimental Cassis		Sour Lambic Aged in Oak W/ Black Currants	12.7
	Hanssens Oude Gueuze 2012 750 ml.		Gueuze Lambic bend of 1, 2 & 3 year old Barrel Aged Lambics	25.4
	Hanssens Scarenbecca Kriek		Sour Cherry Lambic Aged In Oak W/ Rare Wild Scarenbecca Cherries	12.7
	Rodenbach Caractere Rouge		Ale W/ Cranberries, Raspberries, and Sour Cherries Aged in Oak Vats	25.4
	Tilquin Oude Gueuze 2010 375 ml.		Oak Aged Old Gueuze	12.7
	Timmermans Oude Gueuze 750ml.		Blend of Old and Young Lambics	25.4
Canada				
	Dieu Du Ciel Peche Mortel	\$9.00	Imperial Coffee Stout w/ Fair Trade Coffee	12
Denmar	k			
	Evil Twin Naked Lunch		Imperial Stout	12
	Mikkeller Beer Geek Breakfast	\$22.00	Oatmeal Stout brewed W/ coffee and oats	11.2
	Mikkeller Nelson Sauvin Brut	\$32.00	Brut Sour Blonde W/ Nelson hops & Brett, Wine Barrel Aged	25.4
Italy	Denil Denhad	ć26.00	Constant and Court Devices	25.4
Mexico	Panil Raphael	\$26.00	Spontaneously Fermented Sour Barleywine	25.4
	Modelo	\$4.00	Mexican Lager	12
Norway			, , , , , , , , , , , , , , , , , , ,	
-	Nogne-O Sunturn Brew	\$15.00	Smoked Barley Wine	16.9
Switzerl	and			
	Trois Dames L'Amoureuse Rouge	\$9.00	Dry Saison W/ Freshly Squeezed Grapes	25.4
	Trois Dames Saison Framboise	\$24.00	Wild Saison Brewed W/ Fresh Raspberries	25.4
USA				
	Almanac Barrel Noir	\$12.00	Imperial Stout aged in Bourbon Barrels	12.7
	Almanac Bourbon Sour Porter	\$12.00	Sour Dark Porter aged in Bourbon Barrels w/ their own unique Dogpatch sour	12.7
	Almanac Farmer's Reserve Citrus	\$12.00	Sour Blonde Ale aged in Wine Barrels w/ Buddhas hand cirrons & Bergamot O	12.7
	Almanac Farmer's Reserve Pluot	\$12.00	Sour Blonde Ale aged in Wine Barrels W/ Pluots added	12.7
	Almanac Heirloom Pumpkin Barleywine	\$12.00	Barleywine w/ roasted heirloom pumpkins & aged in Rum Barrels	12.7
	Almanac Simcoe Sour	\$12.00	Dry-Hopped Sour Blonde Ale w/ Simcoe Hops	12.7
	Almanac Sourdough Wild Ale	\$12.00	Ale Brewed w/ Lemons Fermented w/ Brett & Sourdough yeast	12.7
	Anchorage/ Mikkeller AK Alive! Collab		Alaskan Wild Ale brewed by Mikkeller, Fermented in Alaska	25.4
	Anchorage/ Grass Roots Artic Soiree		Ale fermented and aged in oak tanks with Brett, lime juice and hibiscus	25.4
	Anchorage/ Jolly Pumpkin Calabaza Boreal		Hopped Saison brewed w/ grapefruit juice, peel & peppercorn	25.4
	Anchorage/ Dogfish Head Tide & It's Takers		Chard Barrel aged Tripel w/ Sorachi hops & Brett	25.4
	Anchorage White Out		Belgian Wit-Bier Aged in French Oak Chardonnay Barrels	22
	Avery 5 Monks 2014		Quintupel Ale aged in Bourbon Barrels	12
	Avery Black Eye 2014		Quintupel Ale aged in Bourbon Barrels	12
	Avery Spontanea		Wild Ale brewed with Cabernet Sauvignon Grapes aged in Cabernet Barrels	12.7
	Avery Obscuro & Nimosus 2014		Tropical Sour Ale Aged in Rum Barrels w/ Key Lime Added	12
	Avery Rufus Corvus 2014		Blend of Two Sour Ale Projects, Blend of 8 Month and 24 Month Barrels	12
	Beachwood Umaboshi		Lambic/Gose Inspired Ale with Plums and Bamboo Jade Sea Salt	25.4
	Beachwood Blendery Chaos is a Friend of Mine		Lambic-Inspired Ale Fermented & Aged in French Oak Barrels	25.4
	Bottle Logic Astronautica Exotica		Coconut Stout aged in Carribean Rum Barrels	25.4
	Bottle Logic Fundamental Observation		BA Imperial Vanilla Stout	25.4
	Boulevard Coffee Ale 2013		Spice/Herb Ale Brewed with Roasterie Coffee	25.4
	Boulevard Chocolate Ale 2013		Spice/Herb Ale Brewed in Collaboration W/Chocolatier Chris Elbow	25.4
	Boulevard Love Child #5		Blend of Multiple Vintages of Flanders Red Ales aged on wood & stainless	25.4
	Burgeon Cheeky Churro		Imperial Stout brewed with Chocolate, Dulce De Leche and Brown Sugar	16.9
	The Bruery Oude Tart		Flemish Style Red aged in red wine barrels	25.4
	The Bruery/Bottle Logic Tumescence	Ş3U.UU	Collab w/ Bottle Logic, Farmhouse saison w/ Mango, Raspberry & herbs	25.4

Cascade Blackcap Raspberry 2014 Cascade Blueberry 2013 Cascade Figaro 2012 Cascade Foudre Project #1 (2013) Cascade Manhattan NW 2013 Cascade Sang Royale 2012 Cascade Strawberry 2012 Cascade The Vine 2015 **Crooked Stave Surette Provision Saison Crooked Stave Vieille Artisinal Deschutes Abyss 2014 Deschutes Abyss 2015 Deschutes The Stoic Deschutes The Dissident** Fifty Fifty B.A.R.T. 2012 Fifty Fifty Eclipse American Mellow Barrel 2012 Fifty Fifty Eclipse Bernheim Wheat Barrel 2012 Fifty Fifty Eclipse Brandy Barrel 2012 Fifty Fifty Eclipse Evan Williams Barrel 2012 Fifty Fifty Eclipse Old Fitzgerald Barrel 2012 Fifty Fifty Eclipse Rittenhouse Pikesville Rye Barre Firestone-Walker 16th Anniversary Firestone-Walker 17th Anniversary Firestone-Walker Agrestic 2015 Firestone- Walker Bretta Rose 2016 Firestone-Walker Parabola 2019 Firestone-Walker Sucuba 2015 Firestone-Walker Sucuba 2016 Firestone-Walker Velvet Merkin 2015 Goose Island Gillian 2016 Goose Island Halia 2016 Goose Island Juliet 2016 Goose Island Madame Rose 2016 Great Divide Hibernation-Barrel Aged 2011 Jolly Pumpkin Bam Noire 2011 Jolly Pumpkin Calabaza Blanca Jolly Pumpkin La Parcela 2011 Jolly Pumpkin Noel De Calabaza 2010 Lost Abbey Track 8 2014 Midnight Sun T.R.E.A.T. 2012 Nebraska Melange a Trois New Belgium Lips of Faith- Transatlantique Kriek Paradox Skully No.39 Salty Lemons (2016) Port Brewing Churchill's Finest Hour Prairie Artisan Birra The Rare Barrel Arrows of Neon 2016 The Rare Barrel Forces Unseen 2016 The Rare Barrel Shadows of Their Eyes 2016 Russian River Consecration 2016 or 2017 **Russian River Damnation 2017 Russian River Intiction 2019 Russian River Sanctification 2017** Russian River Supplication 2017 or 2018 Russian River Temptation 2017 or 2018 Russian River/Sierra Nevada Brux Societe The Swindler Stone Barrel Aged 11.11.11 Stone Fyodor's Classic 2013 or 2014

\$40.00 NW style sour blond ale aged for 28 months w/300+ lbsof Black Cap Ras. 25.4 \$40.00 NW Sour Blend of Blonde Ales aged 15 mos. In oak barrells w/ Blueberries 25.4 \$40.00 NW Sour Blend of Blonde Ales aged 18 mos. In wine barrells w/ figs 25.4 \$50.00 NW Sour Blend of Tripels Aged in a Large Oak Foudre 25.4 \$60.00 NW Sour Spiced Quad Aged 12 Months in Bourbon Barrels 25.4 \$40.00 NW Sour Red Ale aged in Pinot & Cab Barrels w/ Cabernet Grapes 254 \$40.00 NW Sour Blend of Wheat Ales aged 12 mos. In Oak W/ Strawberries 25.4 \$40.00 NW Sour Blend of Blonde Ales cold aged 15 mos. On Pressed Grapes in Oak 25.4 \$12.00 Wild Saison extensively aged in Wine Oak Barrels 12.7 \$12.00 Artisanal Barrel Aged Wild Saison blend of several "Old" oak barrels 12.7 \$25.00 Imperial Stout w/ black molasses, licorice, cherry bark, vanilla aged in Bourboi 22 \$25.00 Imperial Stout w/ black molasses, licorice, cherry bark, vanilla aged in Bourboi 22 \$21.00 Belgian Quadrupel 22 22 \$35.00 Oude Bruin Aged in Pinot and Cabernet Barrels W/ Brett 22 \$40.00 American Strong Ale Brewed W/ Honey Aged in Oak Barrels...Barrel Aged Real \$40.00 Imperial Stout with honey aged 12 months in Corn Whiskey Barrels 22 \$40.00 Imperial Stout with honey aged 12 months in Wheat Whiskey Barrels 22 22 \$40.00 Imperial Stout with honey aged 12 months in Brandy Barrels \$40.00 Imperial Stout with honey aged 12 months in Bourbon Barrels 22 \$40.00 Imperial Stout with honey aged 12 months in Bourbon Barrels 22 \$40.00 Imperial Stout with honey aged 12 months in Rye Bourbon Barrels 22 \$35.00 Blend of Bourbon Barrel aged Imp. Stouts, Barleywines & Strong Ales 22 \$35.00 Blend of Bourbon Barrel aged Imp. Stouts, Barleywines & Strong Ales 22 \$22.00 American Wild Red Ale aged in 87% French and 13% American Oak Barrels 22 12.7 \$28.00 Wild Ale Fermented With Raspberries \$25.00 Russian Imperial Stout Blended From Various Bourbon Barrels, Aged For One ` 22 \$25.00 Bourbon Barrel Aged Barleywine (formerly Abacus) 22 \$25.00 Bourbon Barrel Aged Barleywine (formerly Abacus) 22 22 \$25.00 Bourbon Barrel Aged Imperial Coffee Oatmeal Stout \$40.00 Farmhouse Ale Aged in Wine Barrels W/ Strawberries, Honey & White Pepper 25.4 \$35.00 Farmhouse Ale Aged in Wine Barrels W/ Whole Peaches 25.4 \$35.00 Wild Ale W/ Blackberries, Fermented W/ Wild Yeasts & Aged in Red Wine Barr 25.4 \$40.00 Belgian-Style Wild Ale Aged in Wine Barrels W/ Cherries 25.4 \$39.00 Old Ale Aged 9 Months in Stranahan's Colorado Whiskey Barrels 22 \$15.00 Belgian Wild Dark Farmhouse oak fermented w/ wild yeast 25.4 \$17.00 Witbier Aged in Large Oak Casks & Refermented in the Bottle. Belgian Biere Bl 25.4 \$24.00 Pumpkin Wild Ale w/ spices aged in Oak 25.4 \$24.00 Wild Belgian Dark Strong Ale Aged in Oak Barrels 25.4 \$25.00 Quad w/ Cinnamon & Dried Chiles aged in Bourbon Barrels 12.7 \$22.00 Imperial Chocolate Pumpkin Porter Brewed W/ Cocoa Nibs, Cinnamon, Cloves 22 \$36.00 Belgian Style Blonde Ale Aged 6 months in French Oak Chardonnay Barrels 25.4 \$20.00 Oak Aged Sour Cherry Lambic (Boon) blended w/ Golden Strong Ale 22 \$20.00 Sour Golden Ale Brewed W/ Lemons & Salt Aged in Oak Wine Barrels 16.9 Ask Your Bar Tender or Server for Availability & Cost \$14.00 Light Sessionable Farmhouse Ale 12 \$26.00 Golden Sour Ale Aged in Oak Barrels W/ Lemon & Lime Peel 25.4 \$26.00 3 Beer Blend, Sour Golden Ale Aged in Oak Barrels 25.4 \$26.00 Dark Sour Ale Aged in Oak Barrels, Fermented W/ Brettanomyces & Lactobaci 25.4 \$23.00 Dark Ale Aged in Oak Barrels W/ Currants, Fermented W/ Brett, Lacto & Pedio 12.7 \$23.00 Belgian Strong Golden Ale W/ Extraordinary Aromas of Banana & Pear 12.7 \$23.00 Pilsner aged in Sauvignon Blanc Barrels with Sauvignon Grapes 12.7 \$23.00 100% Brettanomyces Fermented Golden Ale 12.7 \$23.00 Brown Ale Aged in Pinot Noir Barrels For One Year W/ Sour Cherries. Brett, La 12.7 \$23.00 Blonde Ale Aged in Chardonnay Barrels For 9-15 Mons. W/ Brett, Lacto & Pedi 12.7 \$22.00 Belgian Style Ale refermented in the bottle with Brettanomyces 25.4 \$27.00 Wild Blonde Ale Aged in California Wine Barrels 16.9 \$24.00 Belgian Strong Ale w/ Spices, aged in Oak Wine Barrels 16.9 \$17.00 Russian Imperial Stout Aged in Bourbon Barrels 25.4

Supersition Meadery Amante

Yeast of Eden Skeptics & Belivers

## Domestics

Bud Light Coors Light

\$60.00 Mead Made With Coffee, Cocoa Nibs, Cinnamon & Chilies	25.4	
\$30.00 Golden Sour Ale Fermented & Aged in Oak Puncheons W/ Pedio & 12 Strains (		

\$4.00 Light Lager or "regular beer"16\$3.00 The "So light, it's transluscent" lager12