

PARTICIPATING BREWERIES

54° 40' Brewing Company

Käscadia

A simple and delicate drinking beer.

ABV: 4.80% **IBU:** 20

Half Cocked IPA

A fruit forward West Coast-style IPA. Hop bursted with Amarillo, El Dorado, and Meridian Hops.

ABV: 7.00% **IBU:** 70

Diamond Knot Craft Brewing

Azacca IPA

A light-bodied, slightly hazy single-hop IPA. A bright, floral aroma leads to juicy tropical notes and fresh milled grain. Finishes dry and grassy with light but lingering bitterness.

ABV: 6.50% **IBU:** 60

Belgian Style Dubbel

Deep amber in color with a full body. Rich maltiness married with dark fruit and spice notes. Esther forward with a warm, slightly dry finish.

ABV: 8.00% **IBU:** 28

Dick's Brewing Company

Honey Do Amber Ale

Honey Do Amber is the beer brewed by the Girls of Dick's Brewing Company.

ABV: 5.50% **IBU:** 50

Grapefruit IPA

Dick's Grapefruit IPA is a rich, crisp, fruit forward, dry-hopped IPA with a distinct nose and grapefruit citrus finish.

ABV: 6.20% **IBU:** 80

Dystopian State Brewing Co.

Everyone's Crisis Coconut Cream Ale

This smooth Cream Ale is brewed with three pounds per barrel of gently roasted coconut flakes, milk sugar and three types of vanilla beans.

ABV: 5.30% **IBU:** 16

Entropy Triple Black IPA

A Black IPA made with seven different malt varieties and hemp seed, hopped with Simcoe, Centennial, 7 C's, Citra, Amarillo, Mosaic and Rakau Hops.

ABV: 10.50% **IBU:** 70

Elliott Bay Brewing Co.

Elliott Bay Pilsner

German-style Pilsner with herbal hoppy aroma and crisp finish.

ABV: 4.75% **IBU:** 30

Vietnamese Coffee Stout

Robust Stout with hints of vanilla and cocoa.

ABV: 6.75% **IBU:** 17

Fish Brewing Company

Hodgson's Bitter End IPA

A medium-bodied, very hoppy India Pale Ale, Hodgson's Bitter End takes the classic approach to bitterness and adds a full bouquet of citrus aromas.

ABV: 6.50% **IBU:** 65

Fortside Brewing Company

Orange Whip

"Orange Whip? Orange Whip? Three Orange Whips!" No fruit was harmed in the making of this "juicy" IPA. In fact, there is no "juice" in this IPA. Rather, it's a real IPA that benefits from heaps of El Dorado and Mosaic Hops which gives it its succulent aromas and flavors of orange, tangerine and grapefruit. We think this IPA predicates Juiciness! Uh, and if you don't know, now you know.

OG: 1.055 **TG:** 1.010 **ABV:** 5.90% **IBU:** 60

Big Beast

A tribute to Daniel Doleski, one of our biggest fans and loyal Fortside beer drinker. Much like the Big Beast himself, this beer is BIG in many ways. It grips you and pulls you in with its wonderful aroma of citrus fruit and pine. It's surprisingly drinkable at 10.5%. It really sucks you in. Before you know it, your glass will be empty and you'll be wishing you had more.

OG: 1.090 **TG:** 1.010 **ABV:** 10.50% **IBU:** 98

Harmon Brewing Co.

Orange Creamsicle Pale Ale

We use special German malted barley to round out the grain bill in this clean and crisp Pale Ale. Palisade and Cascade Hops provide a balanced finish. Whole Madagascar vanilla beans and orange blend together, creating a wonderful creamsicle treat.

OG: 1.049 **TG:** 1.011 **ABV:** 4.90% **IBU:** 20

Pt. Defiance IPA

Pt. Defiance IPA is brewed with five different malted barleys. Apollo, Columbus, Citra, Simcoe and Bravo Hops provide the big, hoppy flavor. Dry-hopping with a second addition of Simcoe and Citra Hops plus some Amarillos provide this beer's hop aroma.

OG: 1.066 **TG:** 1.013 **ABV:** 7.10% **IBU:** 70

Heathen Brewing

Cold Day in Helles Lager

This is an extremely sessionable lager. Light, crisp and very refreshing with subtle malty notes. Simplicity is king!

OG: 1.054 **TG:** 1.011 **ABV:** 5.00% **IBU:** 20

MegaDank IPA

This annual release is a DRINK FRESH hop war in liquid form. Mega; as in ridiculous amount of luscious sticky hops that were sacrificed repetitively to create flavor drama. Dank; as in juicy grass notes that are chased by oozy residual hop oil that coats your tongue! This is an absolute MUST DRINK FRESH IPA.

OG: 1.090 **TG:** 1.019 **ABV:** 9.30% **IBU:** 100

Loowit Brewing Company

Dauntless

Belgian Dark Strong Ale

ABV: 10.10% **IBU:** 27

Shadow Shinobi IPA

Swift and silent, full of flavor. This skilled, shadowy master of IPAs will take you by surprise, yet honorably leave your palate intact. Aggressive late hop additions tempered with a stealthy, fleeting bitterness make Shadow Shinobi IPA a formidable and respectable beer.

ABV: 7.20% **IBU:** 75

M.T. Head Brewing Co.

Triskel Lager

A German-style Lager using all German grains and German and French Hops and a special yeast from Germany.

ABV: 5.10% **IBU:** 19

Head Banger Stout

American Style Stout

ABV: 6.50% **IBU:** 41

North Jetty Brewing

North Head IPA

Citra, Columbus, Ahtanum, and Zythos Hops give this IPA a nice but not overpowering bite and a piney resin taste while keeping a bright citrus nose and flavor.

ABV: 7.40% **IBU:** 66

Leadbetter Red Scottish Style Ale

Malt forward Red Ale with roasted and caramel flavors. Slightly drier and lighter-bodied than a traditional Scottish Ale, making it very drinkable.

ABV: 4.80% **IBU:** 23

Scuttlebutt Brewing Company

Bavarian Pineapple Hefe

This Bavarian Hefe has been infused with ten pounds of fresh pineapple. It really is a light tropical treat.

ABV: 5.43% **IBU:** 10

Charlie Noble IPA

A refreshing IPA suitable for every meal of the day. For those who don't know, a "Charlie Noble" is the

cooking stack on a ship. We wanted to brew something that was flavorful but could be enjoyed all day. Relax and savor the experience.

ABV: 4.60% **IBU:** 51

Schooner Exact Brewing Company

Single Hop Amarillo Saison

An easy-drinking Saison, full of aroma and Amarillo Hop flavor. Crisp and light-bodied, it contains notes of spice and mandarin orange with a dry, peppery finish!

ABV: 4.40% **IBU:** 29

Old Grinderface Barrel Aged Barleywine

Get ready for when Evil Tendencies evolve into a diabolical Barleywine. Beginning with a behemoth of an IPA, Grinderface is brewed with over 1,000 pounds of malt in a 10 barrel batch, resulting in a complex malt aroma. The aging matures the hops, providing structure and a lingering hop bitterness. This unique beer is not to be missed! Enjoy now or cellar; just don't forget your PPE (Personal Protective Equipment)!

ABV: 9.90% **IBU:** 100

Anderson School Brewery

Outrider Imperial Stout

To kick off our small but mighty barrel-aging program at the Anderson School, we filled all of our barrels with the delicious Class of 2017 Imperial Stout. After all of the barrels were full, we had a very small amount leftover. The Outrider Imperial Stout is the un-aged version of our two-year anniversary release, mostly serving as a teaser of the great things to come in 2017. Full of rich chocolate, dark fruit and hints of brown sugar, the thick mouthfeel and bold flavors mix with a pleasant drinkability that unfolds different layers of flavor with every sip.

Malts: Maris Otter, Black Malt, Special Roast, Roasted Barley, Crystal 75

Hops: Sterling

OG: 1.097 **TG:** 1.023 **ABV:** 9.50 **IBU:** 30 **SRM:** 65

East Vancouver Brewery

The Black Pearl Pirate Ale

She's light, with a body made of pale grains and dark malts that give her color and depth. Low temperature fermentation gave her a clean and crisp flavor with slight hints of coffee and oats. To make her one-of-a-kind, we added some ingredients from our dead man's chest: an oak barrel, skull and bones, coffee, chocolate nibs, gun powder and of course, we topped it off with some rum. If you're ready for an adventure, take a swig and drop your sails, because the rougher the seas, the smoother we sail! Ahoy!

Special Techniques: Low Fermentation Temperatures

Special Ingredients: Rum Soaked Wood Spirals, Coffee Extract, Cocoa Nibs, Vanilla Bean

Malts: Pilsen, Aromatic, Crystal, Roast, Rolled Oats, Honey Malt

Hops: Tettnanger

OG: 1.065 **TG:** 1.012 **ABV:** 7.0 **IBU:** 16 **SRM:** 34

Edgefield Brewery

Tropic Heat Guava Habanero Sour

Tropic Heat will be sure to get you in the mood for summer. We added pink guava puree to a light, crisp Sour Ale base to enhance flavors of papaya, passion fruit, melon and pear. The addition of habanero peppers makes this beer pop, but toasted coconut rounds the beer out and provides a smooth, light finish.

Special Techniques: Kettle Soured

Special Ingredients: Habanero, Coconut

Fruit: Pink Guava

Malts: Superior Pilsen, Pale, Wheat, Acidulated

Hops: Meridian

OG: 1.052 **TG:** 1.012 **ABV:** 5.16 **IBU:** 8 **SRM:** 4

McMenamins on the Columbia Brewery

Ol' King Cole Double IPA

Ol' King Cole was a merry old soul, And a merry old soul was he; He called for his pipe, and he called for his bowl, And he called for his fiddlers three. Every fiddler he had a fiddle, And a very fine fiddle had he; Oh there's none so rare, as can compare, With King Cole and his fiddlers three. The grains were kept simple and clean to produce a crisp and light body while the added dextrose dried out the mouthfeel. The hops are juicy and fruity with a huge hop aroma that pours right out of the glass. Come celebrate with King, one pint at a time.

Special Ingredients: Dextrose

Malts: Pilsen, Vienna, Wheat, Acidulated

Hops: Centennial, Citra

OG: 1.084 **TG:** 1.014 **ABV:** 9.03 **IBU:** 62 **SRM:** 4

Mill Creek Brewery

Tzigane Pilsner

The Tzigane Pilsner (pronounced *si-gahn*) is the very first lager to be brewed at Mill Creek, and it was made with traditional German Malts and a wonderful mix of two different types of European Pilsner yeast. The name of this beer is derived from the Hungarian word meaning "gypsy," in honor of the nomadic work schedules that so many of our staff members have. Whether it's summer shifts on the coast, daily deliveries up and down the interstate, or that random trip to our northern-most outpost to brew a batch of beer, we're always moving to keep the machine running.

Special Ingredients: Pilsner Yeast

Malts: Pilsen, Vienna

Hops: Ultra, Tettnanger

OG: 1.046 **TG:** 1.008 **ABV:** 4.90 **IBU:** 24 **SRM:** 3

Old St. Francis School Brewery

Hop Spring Pale Lager

When it's been a long winter and you're undoubtedly ready for spring, try the Hop Spring Pale Lager. A mild and floral aroma allows you to tip toe into the pool of the pint. A medium malt body, with citrus and spice hop character, will delight your taste buds. The crisp, dry finish will encourage you to lay back and revel in the slight lingering bitterness that the hops afford. At the end of a pint, you'll be rejuvenated and ready for spring to leave winter behind. You might find yourself thinking that this is a Pale Ale marauding as a lager, or a lager that wants to be a Pale!

Special Ingredients: Bavarian Lager Yeast Strain #2206

Malts: Pale, 2-Row, Munich, CaraPils, Wheat

Hops: Nugget, Horizon, Bullion, Meridian
OG: 1.054 **TG:** 1.012 **ABV:** 5.40 **IBU:** 50 **SRM:** 4

Olympic Club Brewery

Fields of Gold Hefeweizen

Some people say, "You never forget your first." Do you remember your first craft beer? One of our brewers remembers his being a true Bavarian Hefeweizen back in his hometown of Chicago. So here we are, over a decade later, bringing a Bavarian style Hefeweizen to Anderson School for the summertime. Wheat, Pilsner and Honey Malts give this beer its straw color and malty body. A small dosage of Tettnanger Hops provide a spicy and floral flavor to balance the rich aromatics of banana and clove from its Bavarian Yeast strain. So enjoy this bit of passion and pride from your brewers, as we hope it will be your first of many.

Special Ingredients: Weihenstephaner Yeast

Malts: Superior Pilsen, White Wheat, Honey Malt

Hops: Tettnanger

OG: 1.048 **TG:** 1.009 **ABV:** 5.03 **IBU:** 9 **SRM:** 5

Queen Anne Brewery

Castaway Tropical Wheat

This juicy twist on an American Wheat is sure to get your mouth watering. Pineapple juice was added into this brew to create a subtle juice aroma and pineapple flavor, but we didn't add enough to create an overwhelming fruitiness. Also contributing to this tropical sensation is a dry-hopping with Citra Hops which provides some complementary grapefruit aromas. Enjoy this preview of the not-so-distant summer, while suffering the ever-present rainy spring.

Special Ingredients: Pineapple Juice

Fruit: Pineapple Juice

Malts: 2-Row, Wheat

Hops: Chinook, Ekuanot, Mosaic, Citra

Spec Line To Come!

Spar Café Brewery

Spartesian IPA

This IPA was brewed with artisanal water and features Mosaic, Amarillo, and Centennial Hops, lightly flavored with Vienna and Crystal Malts. With its smooth, full-hop flavor, it's the perfect summer beer whether you're having a glass with a burger, or enjoying a pitcher out front!

Malts: Premium 2-Row, Vienna, Crystal 30/37

Hops: Mosaic, Amarillo, Centennial

OG: 1.055 **TG:** 1.007 **ABV:** 6.19 **IBU:** 67 **SRM:** 5

PARTICIPATING CIDERIES

Sun River Vintners

Baked Apple Cider

Honeycrisp Apples with a hint of cinnamon give you a taste of Grandma's apple pie without the crust.

ABV: 6.90%

Chanilla

A delicious blend of Honeycrisp Apples with cherry juice and Madagascar vanilla.

ABV: 6.90%

Spire Mountain Ciders

Habanero Apple Cider

With the classic flavor of our Red Apple Cider, our Habanero Cider adds a tingling heat to mingle with the lasting effervescence.

ABV: 5.00%

Edgefield Cidery

Edgefield Apple Cider

Pale yellow gold in color, Edgefield Hard Cider has aromas of fresh apple, apple skin and pie spices. Lively on the tongue, fresh apple flavor dominates with hints of pear and honey. Crisp and refreshing, the sweetness in this semi-sweet cider is balanced out by tart acidity.

ABV: 6.80%

Black Cherry Cider

Made with a generous addition of dark cherry juice to a base of dry apple cider, this bright ruby-hued cider presents with a rich cherry-scented nose, with an undercurrent of fresh apples. In the mouth, sweet cherry flavors blend seamlessly with the tart acidity of the apples.

ABV: 6.80%

McMenamins Estate Cider

Our barrel-aged McMenamins Estate Cider is made from fresh-pressed Heirloom Apples picked from Edgefield and Cornelius Pass Roadhouse. Rich and layered, this complex, unfiltered, barrel-aged dry cider is stylistically similar to those made in the Basque region of Spain. The cider is strong and tart, with a rustic nose encompassing baked apple and a hint of caramel. On the palate, the farmhouse character comes through. It is bright and spicy, with citrus notes and an undercurrent of fresh-baked bread.

Special Techniques: Solera System

ABV: 6.50%