

## ALE

*Ale is a beer that uses a top fermenting yeast, brewed at warmish temps, and has a fuller body and fruity taste.*

**Blonde Walks Into A Bar Blonde Ale** 4.0% abv. 13.9 IBU 125 Calories

Blonde Walks Into A Bar....well you know how the rest goes. Light, crisp, & easy drinking. Our Blonde Ale doesn't take itself too seriously, & neither should you. Lighten up & get yourself a Blonde!

**Platinum Blonde Ale** 3.9% abv. 10.5 IBU 101 Calories Our lightest beer brewed to date. Our lowest beer in calories and carbohydrates. Introducing Blonde's little sister Platinum Blonde!

**Leaping Lemur Cream Ale** 4.8% abv. 14.3 IBU Hops take a back seat in this smooth, luscious, & quaffable Ale. Brewed with Madagascar vanilla, this Cream Ale will have you leaping for more!

**Nutty Monkey** 4.8% abv. 14.3 IBU Our Leaping Lemur Cream Ale, infused with natural pistachio.

**Hillsboro Pale** 5.4% abv. 19.2 IBU Luscious golden color, easy drinking; a true "session" Ale. HPA is our version of "The Beer That Made Hillsboro Famous."

**Bee Kind** 5.8% abv. 42 IBU A pale ale brewed with honey & a bit of rye malt.

**Irish as Feck** 5.7% abv. 30.2 IBU Caramel malt sweetness & low bitterness make this traditional Irish Red a true crowd pleaser.

**Big Jim Bourbon Brown** 8.3% abv. 20.9 IBU Flavors of bourbon, roasted malt, & vanilla meld together for a deep, dark & delicious brew.

## HEFEWEIZEN

*Hefeweizen is a type of weiss beer—German for "white beer." Hefeweizen itself translates to "yeast wheat" in German.*

**Big Hefe** 5.8% abv. 17.4 IBU "Hefe" means yeast, "weizen" means wheat. This Hefeweizen is pale & refreshing. Banana & clove flavors are produced by the special yeast strain we use.

**JORTS** 5.8% abv. 17.4 IBU Tropical, fruity, & lip smacking good. This guava infused wheat beer will have you throwing on your jean shorts & heading to the beach.

**Blue Hefe** 5.8% abv. 17.4 IBU The German Hefeweizen yeast we use produces a banana & clove nose which blends admirably with the fruity blueberry infusion.

## LAGER

*Lager is a beer brewed with a bottom fermenting yeast, at colder temperatures and produces smoother taste. Usually light in color but can also be amber or dark.*

**Kickapoo Oil** 4.9% abv. 13 IBU This Black Lager takes its name from local business history. Dark roasted malts provide deep smooth flavors.

**Bohemian Club** 5.5% abv. 22.2 IBU Light in color & deep in flavor, this Lager is crisp & smooth. This Czech Pilsner honors our Hillsboro heritage.

**Friday Night Lights – OktoberFest** 5.5% abv. 17 IBU Bright, crisp & clear amber, our Oktoberfest is a Hallmark of Fall, just like Friday nights in the Fall, here in Wisconsin.

## IPA

*India pale ale (IPA) is a hoppy beer style within the broader category of pale ale.*

**Snappy IPA** 7.7% abv. 42.5 IBU Citra hops provide the aroma & flavor for this super drinkable IPA. Named after our visionary, Snapper Verbsky, this is the beer that leads the pack.

**Dreamshake IPA** 5.5% abv. 60 IBU This Milkshake-style IPA uses Orange Dream Dairy Bars, Lactose sugar, & a pile of our favorite hops in the whirlpool & dry hop. Smooth, Sweet & Fruity, reminiscent of old school Creamsicle. \*

**Treat Yo' Self - DDH-IPA** 8.8% abv. 38.1 IBU The double dry hopping method for this DDH-India Pale Ale, provides huge hop aromas & flavors, with subdued bitterness. Look for hints of pear, cherry, mango, & tropical fruit. Unfiltered to provide enhanced hop & yeast expression.

### STOUT / PORTER

*Stout is a dark, top-fermented beer with a few variations, including dry stout, oatmeal stout, milk stout, & imperial stout. Porter is a subset of Stout, which uses dark, crystal, and black malts to produce a medium body dark beer.*

**Joe Beer** 5.8% abv. 23.9 IBU Dark, smooth, & delicious with chocolate undertones; a classic Porter. Named after our patriarch, Joe Verbsky, this beer is just like him- simple & no nonsense. It was his favorite beer.

**Peanut Butter & Jelly Joe** 5.8% abv. 23.9 IBU Joe Beer Porter infused with natural roasted peanut & wild strawberry.

**Contented Cow** 5.7% abv. 24.4 IBU The use of lactose (milk sugar) gives this Milk Stout a subtle sweetness that balances with the smooth bitterness that the caramel & roasted grains provide. The historical records of our 1914 building indicate Carnation Milk used the slogan "Milk from Contented Cows". \*

**Toasted** 5.7% abv. 24.4 IBU Toasted coconut & dark chocolate infused milk stout. \*

**Breakfast at Tiffany's** 5.7% abv. 24.4 IBU A French Toast inspired milk stout; it is the breakfast of Champions. \*

**Badger Sweat - Vanilla Bean Stout** 5.7% abv. 24.4 IBU Just like our Brewery this Great state of ours was founded on the blood, Sweat & tears of Badger Men & Women. Lactose gives a subtle sweetness that balances with the 5 roasted malts we use. We then age with vanilla beans to provide a harmonious blend of cream & roast. \*Contains Lactose

### SOUR

*Our sour beers use a special yeast that produces lactic acid to achieve a tart, crisp, flavor.*

**Currant Mood- Fruited Sour** 5.0% abv. 10 IBU A fruited sour ale blended with real blueberry, cherry, and black currants.

### SELTZER

*Hard Seltzer is brewed/fermented using pure cane sugar, and natural flavors. Our Seltzer is naturally lower in carbohydrates and calories than beer and Gluten Free.*

**Peach Seltzer** 4.3% abv. 99 Calories Peach infused hard seltzer.

**Green Tea Seltzer** 4.3% abv. 88 Calories Light refreshing green tea infused hard seltzer.

**Caramel Apple Seltzer** 4.3% abv. 99 Calories A blend of tart green apple with caramel flavoring inspired by the caramel apple sucker.

**Spicy Pineapple Seltzer** 4.3% abv. Pineapple with a kick. This tropical seltzer infuses pineapple with jalapeño.

This is Dave.

Dave brews our beer.

Dave works hard.

We like Dave.



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**Alcohol By Volume (ABV):** A measurement of the alcohol content in terms of the percentage volume of alcohol per volume of beer.

**International Bitterness Units (IBUs):** 1 bitterness unit = 1 milligram of isomerized (exposed to heat) hop alpha acids in one liter of beer. Can range from 0 (lowest—no bitterness) to above 100 IBUs. Usually, the general population cannot perceive bitterness above or below a specific range of IBUs (said to be below 8 and above 80 IBUs by some sources).