

**Modist Brewing Company (MN) #108**

- Dreamyard—[7.1%] A hazy, super juicy IPA
- False Pattern—[5.5%] A soft, hazy, juicy pale ale made with a grip of oats
- First Call—[6.5%] A light-colored, easy-drinking beer with a coffee punch

**Montgomery Brewing (MN) #107**

- Peanut Buster Porter—[6.3%] Peanut butter porter
- Hop Junkies - Tangerine IPA—[7%] Tangerine IPA
- Wendigo—[12.1%] Barrel-aged imperial porter brewed with smoked malts
- Northside—[4.5%] Blonde ale

**New Belgium Brewing (CO) #126**

- Mural—[4%] Agua fresca—hibiscus, agave, watermelon, and lime
- Voodoo Ranger Liquid Paradise—[7.8%] Mélange of tropical notes
- Fat Tire—[5.2%] The easy-drinking amber ale born in Colorado

**Odd Side Ales (MD) #20**

- Bean Flicker—[4.5%] Coffee blonde
- Dirty Dank Juice—[7%] IPA
- Big Kahuna—[11%] BA Imp stout w/coconut (special release at 3:00)
- Peach Pineapple Cranberry Fruitsicle—[4.5%] Fruit beer

**OMNI Brewing (MN) #106**

- FAD (Freakin Awesome Delicious)—[8%] New England double IPA
- Lake Day—[4.9%] Session pale ale
- Hue Hefe—[4.5%] Hefeweizen
- Shanty Town—[4.3%] Nut brown ale

**Omnipollo (Sweden) #5**

- Agamemnon—[12.5%] Imperial stout
- Fatamorgana—[8%] DIPA
- Zodiak Multiverse—[8%] NE-style IPA

**Pantown Brewing Company (MN) #104**

- Drop Forge Milk Stout—[5.1%] Smooth and slightly sweet
- 1917 IPA—[6.5%] Cascade, Magnum, Centennial, and Amarillo hops
- Peach Dream—[4.1%] A light malt body with real fruit

**Peak Organic Brewing Company (ME) #18**

- Spring IPA—[4.7%] IPA
- Sweet Tarts Cape Cod Cranberry—[4.7%] Sour
- Hop Noir—[7.7%] Dark NE IPA

**Perennial Artisan Ales (MO) #19**

- Objectively Opaque—[6%] Hazy IPA, notes of candied mango
- Pilsner—[5%] Dry-hopped, unfiltered lager
- 2017 Abraxas—[10%] Imperial stout (special release 2.30)

**Pipeworks Brewing Co. (IL) #13**

- Brewski Brewnicornski—[7.7%] IPA collab with Brewski
- Premium Pilsner—[4.9%] Pilsner
- Ninja vs. Unicorn—[8%] DIPA
- BA Jones Dog Sundae—[13%] BA imperial stout (special release 2:15)
- BA Coconut Jones Dog—[13%] BA imperial stout (special release 3:30)

**Prairie Artisan Ales (OK) #15**

- 4th Anniversary (2018)—[6.5%] Sour ale aged on ginger
- 2018 Christmas Bomb!—[13%] Imperial stout
- Prairie Ace—[7.5%] Saison

**Press Seltzer (US) #17**

- Blackberry Hibiscus—[4%] Hard seltzer
- Pomegranate Ginger—[4%] Hard seltzer
- Lime Lemongrass—[4%] Hard seltzer

**Pryes Brewing Company (MN) #103**

- Miraculum—[6.4%] Dry-hopped and citrus-forward IPA
- Royal Raspberry Sour—[4.8%] Tart, raspberry with hints of passion fruit
- Mass Haze-teria—[6.7%] Juicy, double dry—hopped IPA

**Pura Still (US) #82**

- Mango—[4.5%] Spiked still water
- Mandarin Orange—[4.5%] Spiked still water
- Blackberry—[4.5%] Sweet, juicy, and tart

**Rush River (WD) #102**

- Small Axe—[4.5%] American wheat ale with Citra hops
- Unforgiven—[5.5%] Rich in flavor and mildly sweet amber ale
- Scenic Pale Ale—[5%] Fresh Citra and Mosaic hops
- BubbleJack—[6.5%] IPA, lighter grain bill lets the hops shine
- DoubleBubble—[9%] Double the hops, three pounds of honey per keg

**Rustech Brewing Company (MN) #100**

- Sniper—[8%] Citra IPA
- Blue Polar—[5.3%] Blueberry cream ale
- Sweet Inferno—[5.6%] Raspberry habanero wheat

**Samuel Adams (MA) #122**

- Sam '76—[4.7%] Crushable Sam: A union between ale & lager
- Summer Ale—[5.3%] Citrus wheat ale
- New England IPA—[6.8%] Hazy & juicy

**Sapsucker Farms Yellow Belly Hard Cider (MN)#14**

- Barrel Aged—[6.5%] Hard cider
- Semi Sweet—[5.5%] Hard cider
- Lemon Basil—[5.5%] Hard cider

**Schilling Hard Cider (OR) #11**

- Emerald City—[6.7%] Hard cider
- Excelsior—[8.5%] Imperial hard cider
- Lumberjack—[6%] Hard cider

**Schram Haus Brewery (MN) #99**

- Schram Weisse—[5.1%] Slight banana and a very subtle bubblegum
- Boxcar Brawl Red—[6.5%] Tropical fruit nose, rich caramel malt flavor
- Cane Fighter IPA—[8.1%] Double dry hopped, deep golden ale

**Sixpoint Brewery (NY) #10**

- Resin—[9.1%] DIPA
- The Crisp—[5.4%] Pilsner
- Hi-Res—[11.1%] Double dry-hopped TIPA

**Ska Brewing (CO) #9**

- Moral Panic—[5.75%] Brut IPA
- Peardoy—[4.5%] Fruit beer
- Pink Vapor Stew—[5.1%] Sour

**Sociable Cider Werks (MN) #81**

- Freewheeler—[6.4%] Dry apple, dry, tart, effervescent
- Training Wheels—[6.3%] Scrumpy apple, hazy, juicy, orchard aroma
- Hop A Wheelie—[6.7%] Hopped apple, bright, citrusy, floral
- Burn Out—[6.4%] Cucumber habanero, balanced, subtle heat
- Mead for Speed—[6%] Sparkling honey, floral, smooth, mild
- Road Rash—[6.6%] Shandy apple

**Spilled Grain Brewhouse (MN) #98**

- Nut Hugger Chocolate Peanut Butter Porter—[4.5%]
- Great White Buffalo Coffee Cream Ale—[5.5%] Infused with coffee
- Belly Flop Czech Pilsner—[5.5%] Complex yet well-balanced
- Train Wreck Imperial Black IPA—[10.2%] Substantial, aggressive

**Spiral Brewery (MN) #1**

- Hard Left Stout—[6.3%] The creamy finish leaves you perfectly satisfied
- Downward Spiral IPA—[7.4%] Aromatic, floral, resinly, flavorful
- V Street Vienna Lager—[4.8%] Dry, biscuity goodness
- Second Street Rye Saison—[6.8%] Dry, crisp crowd pleaser

**St. Croix Brewing Company (MN) #101**

- St. Croix Cream Ale—[5.2%] Gold medal, creamy, light
- St. Croix Orange Blossom Cask Cream Ale—[5.2%] Cask conditioned

**Stacked Deck Brewing (MN) #2**

- Sally Forth—[6.5%] A fruity, light, wheat-based saison
- Black IPA—[7.6%] Dark in color, large hops presence, smooth finish
- Double Simcoe IPA—[11.8%] Bursting with citrus and pine aroma

**Stiegl (Austria) #96**

- Pils—[4.9%] Light, hoppy bitterness
- Goldbräu—[5%] Helles lager
- Lemon Radler—[2–2.5%] Hints of citrus and fresh aroma
- Grapefruit Radler—[2–2.5%] Refreshingly fruity taste

**Stillwater Artisanal (MD) #4**

- Shoegaze—[6%] NE IPA/saison
- Ground Loop—[4.5%] Belgian saison collab with Two Roads
- Wavvy—[8%] DIPA

**Summit Brewing Company (MN) #125**

- Triple Rye Amber Ale—[5.5%] Brewed with three types of rye
- Twenty-One IPA—[7%] Seven different malts and seven different hops
- Get Smoked Porter—[6.1%] Balanced notes of bittersweet chocolate
- XPA One Pale Ale—[4.7%] Single hop/single malt experimental pale

**Take 16 Brewing Company (MN) #3**

- Country Mile Kolsch—[4.5%] Delicate and fruity bouquet, desirable
- Luverne Lager—[5.5%] Copper lager, malty character
- Analog English-style Dark Mild—[3.7%] Earl Grey-tea aroma
- Barrel Aged Sundown Nut Brown—[10%] Aged in Jack Daniels barrels

**The Freehouse (MN) #49**

- No. 1 Kolsch-style Ale—[5%] Sweet yet crisp, grainy flavor; light body
- No. 3 English-style Brown Ale—[5.2%] Medium caramel sweetness
- No. 35 Vienna Lager—[5.35%] Traditional German-style amber lager
- No. 41 ESB—[5.5%] A well balanced “proper pint”

**Third Street Brewhouse (MN) #80**

- Hunny Do Wheat—[4.8%] A honeydew melon–flavored wheat beer.
- Hula Spiked Seltzer—Mango Papaya—[5%] Light, refreshing seltzer
- Hop Lift IPA—[6.2%] Bold IPA with citrus and passion fruit notes
- Cool Beans Imperial Coffee Porter—[9.1%] With cold pressed coffee

**Thor’s Hard Cider (MN) #51**

- Semi-Sweet—[5.5%] The perfect balance of sweet & dry
- El Thoro—[5.5%] Fusion of semisweet cider, cilantro, jalapeño & lime
- Dry—[7%] Award-winning, Minnesota-grown & produced dry cider
- Grapefruit Lemon—[5.5%] Freshly juiced grapefruit, semisweet cider

**Tin Whiskers Brewing Co. (MN) #7**

- Wheatsone Bridge—[5.4%] Distinct flavors of honey and chamomile tea
- Daisy Chain—[6.3%] Saison brewed with ginger and orange peel
- Tractor Beam Pale Ale—[5.6%] Bright, tropical, and citrusy up front
- Salted Nut Roll—[N/A] Cream ale (special release at 2:30)

**Toppling Goliath Brewing Company (IA) #41**

- Pseudo Sue—[6.8%] Single-hop pale ale roars with ferocious aromas of grapefruit, citrus, mango, and evergreen.
- King Sue—[7.8%] Lusciously hazy double IPA gains its hints of mango, orange, and pineapple from the use of the delicious Citra hops.
- Mornin’ Latte—[8.9%] Imperial coffee milk stout brewed with lactose and a careful blend of cacao nibs and aromatic coffee.

**Truly Hard Seltzer (MA) #124**

- Truly Rosé—[5%] Hard seltzer
- Truly Black Cherry—[5%] Hard seltzer
- Truly Blueberry—[5%] Hard seltzer

**u4ic Brewing, Inc. (MN) #179 & 180**

- Hoof’n Horn Barrel Aged Sour Bock—[6.6%] With *Brett* and *Lacto*
- Joker of Hearts Kriek Lambic—[6%] Sour tart cherry goodness
- Black Goat Black Bock—[6.2%] A true lager with notes of black coffee
- Blueberry Honey Kölsch—[5.5%] Crisp Kölsch with blueberry & honey
- Orange Horizon Summer Wit—[5.5%] With sweet orange zest & coriander

**Uinta Brewing (UT) #166**

- Clear Daze Juicy IPA—[6%] Haze-free, loaded w/ massive hops aromatics
- Noble Nectar—[8.5%] Mead-inspired strong ale
- Pack it Out Unfiltered IPA —[4%] Slightly cloudy and intensely flavorful

**Uncommon Loon Brewing Company (MN) #50**

- Dreamwalker—[8.2%] Imperial IPA w/ aromatic and slightly bitter hops
- Shapeshifter—[6.5%] Hazy New England–style IPA, DDH
- Speckled Loon—[5.5%] Crisp and refreshing farmhouse-style beer
- Fish House Stout—[6.4%] Easy-drinking stout, black as night

**Unmapped Brewing Co. (MN) #48**

- Black Currant Plum Sour Eclipse—[5%] Tart, smooth, fruity notes
- Late Watch—[8.7%] Delicious “sipping beer,” strong, malty, distinctive
- Purgatory Pils—[5.3%] Light and refreshing but with plenty of flavor
- Quadruplication—[10%] Brewed to honor the Trappist monks

**Urban Forage Winery and Cider House (MN) #45**

- Maple and Oak Cider—[6%] Oak barrel–aged cider with maple syrup
- Ginger cider—[6.5%] Semisweet cider with the sharp bite of fresh ginger

**Urban Growler Brewing Company (MN) #47**

- Cowbell Cream Ale—[5.2%] Complex smooth thirst quencher
- De-Lovely Porter—[5.6%] It’s delightful, it’s delicious, it’s de-lovely
- Citra Pale Ale—[5.2%] Pronounced citrusy hops character, dry finish
- Golden Hammer IPA—[7%] Takes cues from techniques all over

**Utepils Brewing (MN) #78**

- Czech Pils—[5%] Classic Pils brewed with all Czech ingredients
- Springbok—[6.8%] Heller Bock
- Tall Tails IPA—[7%] American-style IPA

**Vine Park Brewing Company (MN) #42**

- 651 Tyga Bite—[4.2%] A soft hoppy taste that finishes clean
- West 7 Amber—[5.2%] Rich amber ale w/ smooth mildly nutty malt

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**Wabasha Brewing Company (MN) #46**

- West Side Popper—[6.2%] Light smoky jalapeño flavor
- Minnesota Pale Ale—[5.5%] a crisp light, slightly hoppy pale ale

**Waconia Brewing Company (MN) #76**

- Chocolate Peanut Butter Porter—[6.4%] English-style porter w/ a twist
- Gin Barrel Aged Honey Ale—[7.7%] Notes of lemongrass and juniper
- Smooth Jass IPA—[6.2%] Crisp and earthy with jasmine tea

**Wayzata Brew Works (MN) #44**

- Get Lei’d Gose—[4.2%] Kettle-sour gose w/ guava, passion fruit
- Puppies, Rainbows & Kittens Kisses—[12.5%] Imperial stout
- Skinny Dipper—[5.2%] Kölsch-style blonde ale
- Wayzata Bay IPA—[6.6%] Tropical, melon, and citrus hops

**WeldWerks Brewing Co. (CO) #25**

- Juicy Bits—[6.7%] New England–style IPA featuring a huge citrus and tropical fruit character from Mosaic, Citra, and El Dorado hops
- Pina Colada Milkshake—[8%] Milkshake double IPA brewed with lactose, Citra & Mosaic hops, toasted coconut, pineapple puree and vanilla
- Neapolitan Sour Ale—[4.7%] Sour ale brewed with milk sugar, strawberry puree, milk chocolate, and vanilla.
- Nelson Extra Extra Juicy Bits—[8.4%] New England–style double IPA brewed with Nelson Sauvin, Citra, Mosaic, and El Dorado hops
- Bourbon Brandy Medianoche—[13.4%] This batch spent 24 months in 2016 Woodford Reserve® Master Collection™ barrels
- Medianoche Brewer’s Select—[14.3%] This 10-year-old bourbon barrel expressed rich notes of caramel candies, baker’s chocolate, vanilla, sweet tobacco, and fudge brownies. We then added Ghanan cacao nibs and Madagascar bourbon vanilla beans for extended aging.

**Western Standard (CA) #97**

- Saloon Lager—[5.2%] American lager

**White Birch Brewing (NH) #6**

- Blackberry Berliner—[5.5%] Berliner weisse
- Blueberry Berliner—[5.5%] Berliner weisse
- Double IPA—[9.2%] DIPA

**Wicked Wort Brewing Co (MN) #43**

- Tsar Bomba Russian Imperial Stout—[12%] Aged in cognac barrels
- Tropical Berliner Weisse—[4%] Tart, dry, and quite drinkable
- Showgirl Raspberry Wheat—[5.5%] Over 300 lbs of raspberry puree
- Let Me Tell Ya Somethin’—[6.6%] Huge juicy, tangerine pineapple
- Oatmeal Sweet Stout—[4.9%] Dark, creamy, and chocolaty

# Beer List



THE MINNESOTA CRAFT BEER FESTIVAL IS BROUGHT TO YOU BY

 



ALL PROCEEDS BENEFIT TWIN CITIES HABITAT FOR HUMANITY

**LEGEND:** “(MN)” State of brewery origin | “#100” Booth number | “(0.0%)” Alcohol by volume

**10K Brewing (MN) #162**

- Northwoods Blonde—[5.9%] Honey blonde ale
- Sticky Timber—[8%] Piney double IPA
- Wendigo—[10%] Imperial stout

**12welve Eyes Brewing (MN) #161**

- Cataracts—[5.8%] Hazy IPA brewed with El Dorado, Mosaic & Strata hops
- Coconut Milk Stout—[5.1%] Brewed with lactose and toasted coconut

**2 Towns Ciderhouse (OR) #38**

- Bright Cider—[6%] Hard cider
- Made Marion—[6%] Hard cider
- 2015 Pommeau—[19%] Hard cider

**56 Brewing (MN) #128**

- Solarama Crush IPA—[7%] Double dry-hopped American IPA
- Pacifica Lager—[5.5%] Helles using MN grown and malted grain
- Peach Cobbler IPA—[6.7%]

**612Brew (MN) #77**

- City Sign Selfie Citrus Pale Ale—[4.9%] Blood oranges and Meyer lemons
- IPA—[7.4%] American IPA brewed with Cascade and Simcoe
- Mill City Pilsner—[5.3%] Clean and crisp drinkable Pilsner lager

**Able Seedhouse + Brewery (MN) #129**

- Better Selves—[4.8%] Tropical, cloudy, crushable IPA
- Grim Arcana—[7.9%] Double brown ale with smoked rye malts
- Supergian—[5.2%] Clean, round, Sagan-ish golden ale
- First Light—[6%] Juicy, dank, northeast-y IPA
- Cosmic Fruit Infusion—[5%] Bright, vast, and super fruity pale ale

**Ale Asylum (WD) #91**

- Velvetown Habit—[7.5%] IPA
- Maddtown Nutbrown—[5.5%] Brown ale
- Hopalicious—[5.7%] American pale ale

**AleSmith Brewing Co. (CA) #36**

- 2015 Grand Cru—[10.5%] Belgian strong dark
- 2015 Horny Devil—[10%] Belgian golden
- Juice Stand—[6.7%] Hazy IPA
- San Diego Pale Ale.394—[6%] Pale ale

**Alloy Brewing Company (MN) #130**

- White Noise White Chocolate Stout—[8.9%] Finished with a kiss of vanilla
- Earthshake IPA—[7%] Packed with fruity, hoppy goodness
- Vitro Vienna Lager—[5.6%] Rich, malty, awesomeness
- Midnight Snack Chocolate Stout (Raspberry)—[6.8%] Rich, delicious
- Midnight Snack Chocolate Stout (Blueberry)—[6.8%]

**Almanac Beer Co. (CA) #35**

- Loud! Hazy DIPA—[8.3%] DIPA
- LOVE IPA—[6.6%] IPA
- Cherry Sournova—[5.8%] Sour

**Angry Inch Brewing (MN) #75**

- From Gose With Love—[6.2%] Gose fermented on raspberries
- Resolution Ale—[9%] Imperial saison with sauvignon blanc grapes
- White Rabbit—[8%] Imperial vanilla porter on Mexican vanilla

**Angry Orchard (NY) #169**

- Angry Orchard Crisp Apple—[5%] Hard cider
- Angry Orchard Rosé—[5.5%] Hard cider with red fleshed apples

**August Schell Brewing Company (MN) #165**

- Firebrick—[5%] Vienna-style amber lager
- Keller Pils—[5.5%] Unfiltered Pilsner with fruity aroma of citrus
- Hefeweizen—[5%] Wheat beer, aromas of spicy clove, banana, nutmeg
- Noble Star Black Prizm—[6.5%] Berliner weisse aged on black currants

**Badger Hill Brewing (MN) #55**

- Traitor IPA—[7%] Part West Coast IPA, part not
- Hop Hill Pale Ale—[5.2%] Notes of grapefruit, crisp bitterness
- Goldy Ale—[4.9%] Light and fruity golden ale
- Badger Snack Peanut Butter Milk Stout—[6.3%] Creamy, chocolaty

**Bald Man Brewing (MN) #74**

- Tupelo Honey—[6.5%] Malty backbone, sweet honey finish
- Honey Hush—[6%] Kölsch-style honey wheat, dry and crisp finish
- Psycho-delic NE IPA—[7.9%] Massively dry-hopped juicy, hazy IPA

**Ballast Point (CA) #97**

- Sculpin—[7%] Gold-medal winning IPA, hints of apricot, peach, mango
- Passing Haze—[4.2%] Bursting with tropical, juicy citrus hops
- Lager—[4.2%] The quintessential cooler beer

**Bank Brewing Co (MN) #73**

- Hop Lab—[7.2%] West Coast IPA
- Copper Penny—[5.5%] Copper lager
- Sour Bomb Watermelon—[4.5%] Berliner weisse with watermelon

**Barley John’s Brewing Co. (WI) #87**

- Wild Brunette—[7.2%] MN wild rice brown ale</



**Big Axe Brewing Company (MN) #71**

- New England IPA—[7.1%] Juicy and smooth, hazilicious
- Bildad Blonde Ale—[5.5%] Easy-drinking summer ale
- Peach Thunder—[7.2%] Peach-infused milkshake IPA
- Stonehouse Coffee Stout—[7%] Flavors of coffee, roast barley
- Dreamsicle—[7%] Chocolate, vanilla bean, and blood orange

**Big Wood Brewery (MN) #168**

- Cabin Daze—[5.1%] Hazy IPA
- Strawberry Milkshake IPA—[5.6%] Delicious strawberry creaminess
- White Bear Light—[4.5%] Our favorite local light lager

**Birch's Lowertown (MN) #68**

- Coffee Chocolate Golden Ale—[6.2%] Ale with coffee and chocolate
- Blood Orange Berliner Weiss—[5.2%] Sour with lots of blood orange

**Blacklist Artisan Ales (MN) #31**

- Spruce—[9.5%] Imperial IPA with spruce tips
- Single Anytime Ale—[4.5%] Cream ale
- Wild ODB—[7.5%] Belgian strong golden ale

**Boathouse Brothers Brewing Co (MN) #70**

- Thermocline Cream Ale—[6.3%] Lighter body, craft taste
- CTZ IPA—[6.2%] Solid body, piney, resinous hops profile
- Ship Wrzedech—[5.8%] Czech-style Pilsner

**Boom Island Brewing (MN) #64**

- Witness—[5%] Belgian witbier with orange peel and coriander
- Chill Lacs—[4.8%] Session IPA with Wai-iti hops
- Brimstone—[9.5%] Belgian tripel, spicy clove and honey flavors
- Omen—[11%] Belgian Quad

**Bootleg (WD) #123**

- Bootleg—[5.5%] A lemon/lime/mint-flavored malt beverage (FMB)

**Broken Clock Brewing Cooperative (MN) #69**

- Raspberry Community Kolsch—[5%] Clean, crisp, very subtle fruit
- 2018 RiSe Russian Imperial Stout—[10%] Chocolate and licorice
- Redcoats Blood Orange New England IPA—[6.8%] Hazy, juicy IPA

**Burial Beer Co (NC) #21**

- Shadowclock Pilsner—[5.5%] 600 pounds of freshly-harvested hops cones were added before 3 weeks of extended lagering
- Concepts of Dismemberment DIPA—[8.8%] Made with tons of oats and a touch of lactose, dry-Hopped with Zappa, Galaxy, Citra, and Wai-Iti.
- Vividly Depicted Hauntings IPA—[7.4%] A rift within the realm of subtlety, double dry-hopped with 100% hand-selected Mosaic hops
- The Separation of Light & Darkness on Peaches Saison—[6.5%] Foeder-aged then rested upon 2 lbs/gal of fresh Carolina peaches
- Surface of Sanity Sour Red Ale with Vanilla and Cocoa Nib—[8.8%] Expect bold toffee, blackberry, and, of course, baker's chocolate aromas
- Realm of Absolute Nothingness Imperial Stout with Coconut, Vanilla and Cocoa Nibs—[15%] Imp stout w/vanilla, coconut & cocoa nibs

**Burning Brothers (MN) #40**

- Pyro APA—[5.3%] A light fruity beer, initial taste of orange
- Midway Lager—[5%] A classic American lager for a hot summer day.
- Most Coast IPA—[5.8%] Midwest take on a West Coast-style of IPA
- Knowledge is Power Apple Cider Ale—[6.4%] Flavors of tart green apple

**Cascade Brewing (OR) #30**

- Manhattan NW (2014)—[9.6%] Sour aged in bourbon barrels
- Figaro (2014)—[9.1%] Sour aged in chardonnay barrels
- Sang Noir (2014)—[9.8%] Sour aged in bourbon and wine barrels

**Castle Danger Brewery (MN) #90**

- Castle Cream Ale—[5.5%] Soft malty aroma, slightly sweet & creamy
- 17-7 Pale Ale—[5.8%] Hops-forward pale ale brewed with 7 hops
- North Shore Lager—[5.3%] A classic Vienna-style lager
- Summer Crush—[4.0%] Pleasant lemon flavor and aroma

**Chapel Brewing (MN) #60**

- Double IPA—[9%] Smooth American DIPA with Ekuant and Amarillo hops
- Imperial Stout—[10%] Assertive with notes of chocolate and smoke
- Brut IPA—[6.5%] Extra-dry IPA with a champagne-like quality

**City Lights Brewing Company (WD) #89**

- Coconut Porter—[5.3%] Notes of coffee, toasted coconut, and vanilla
- Mexican Lager—[4.8%] True to style, hint of lime from Motueka hops
- Mosaic Pale Ale—[5.3%] Balanced yet hops-forward pale ale

**Clown Shoes (MA) #28**

- Bubble Farm—[6.7%] IPA
- Zen Garden - NEW—[6.75%] NE IPA
- Mangö—[6%] Kölsch with orange peel and mango
- 2018 Bourbon Barrel Pecan Porter—[10.5%] BBA porter

**Copper Trail Brewing Co (MN) #67**

- Indigo Wheat—[5.5%] Blueberry wheat
- Lucky Red—[5.8%] Irish red
- SmashWerks—[5.8%] SMASH pale ale wth Simcoe hops
- Cabin Retreat—[5.5%] Cherrywood-smoked IPA
- Hopshake—[6.7%] Milkshake IPA

**Coronado Brewing Company (CA) #27**

- Leisure Lagoon—[5.5%] Hazy pale ale
- Cosmic Ocean—[7%] Brut IPA
- Never Better—[8.1%] DIPA

**Crooked Stave Artisans (CO) #12**

- Colorado Wild Sage—[7.2%] Belgian-style saison with sage
- St. Bretta (Spring)—[5.5%] American *Brett* beer
- St. Bretta Satsuma Mandarin—[5.8%] American *Brett* beer

**Dangerous Man Brewing Co. (MN) #109**

- Peanut Butter Porter—[5.8%] Big, bold, beautiful, oh so smooth!
- Key Lime Milkshake IPA—[6.1%] Sounds weird, but damn it's tasty!
- DDH Honey Double IPA—[9%] Hops! Hops! Hops!
- Cara Cara Honey Gose—[5.5%] Bright, crisp, and a bit of tart!

**DankHouse Brewing Company (OH) #116 & 117**

- A Dose of Citra—[7.1%] Single-hop Farmacy series, using all Citra
- Space Hippie—[7.2%] Dry hopped with Galaxy and Strata hops
- Buckin' For Oil, Salty Caramel—[10.1%] It's pure black gold

**Decadent Ales (NY) #29**

- Pecan Pie—[8.6%] Double IPA
- Blueberry Cream Pop—[8.6%] Double IPA
- Tropical Smoothie—[7.3%] DDH IPA w/pineapple, peach, mango, strawberry

**Deschutes Brewery (OR) #164**

- Deschutes Fresh Haze—[6.5%] A juice bomb explodes with orange citrus
- Deschutes Schwarzbier—[6%] Full-flavored dark lager
- Deschutes Da Shootz!—[4%] Clean, bubbly, and refreshing

**Downeast Cider House (MA) #127**

- Original Blend—[5.1%] The original unfiltered craft cider
- Double Blend—[7.3%] Keep your head on a swivel, she bites
- Drier Side—[5.2%] Refreshing & crisp without the pretentious aftertaste
- Aloha Friday—[5.1%] Perfect balance of tropical juiciness and tartness

**Drekker Brewing Company (ND) #114 & 115**

- Tickle Monster—[8.2%] Pillowy body, awesome citrus & melon flavor
- Brain Squeeze Smoothie Sour, Oops All Berries—[5.2%]
- Coconut Killer—[7.1%] Coconut milkshake IPA
- People Eater—[5.5%] Blueberry basil sour; fruity, tart
- Prrrry Pebbles—[8%] Milkshake IPA brewed with oats & Fruity Pebbles
- Ope Sorry—[8%] DIPA w/ oats & chit malt, hopped with Sabro + more

**Dual Citizen Brewing Company (MN) #66**

- Myrtle Doppelbock—[8%] Traditional German doppelbock
- Dewey Kettle Sour w/ Grapefruit and Hibiscus—[4.5%] Table sour
- Humboldt Pale Ale—[4.5%] Brewed with Chinook hop oil
- Osceola Amber Ale—[7%] Notes of cantaloupe, bergamot, and pepper

**Duluth Brewhouse (MN) #88**

- Apricot Wheat—[5%] Subtle breadiness marries with the sweet apricot
- Big Boat Oatmeal Stout—[7.2%] Big notes of coffee and chocolate

**Eastlake Craft Brewery (MN) #120 & 121**

- Sun Dogs' Juicy Citra IPA—[7%] Delicious and sinuously resinous
- Almond Milk Stout—[4.9%] Entirely vegan brew, sweet UK-style stout
- Sour Haze—[5%] Hazy sour IPA brewed with Mosaic and CTZ hops
- Kirby Pucker #22: Honey Lemon Turmeric Detox Sour—[4.5%]

**Evil Twin Brewing Co. (NY) #26**

- Bible Belt—[13%] Imperial stout
- Geyser Gose—[5.5%] Gose collab with Two Roads
- Molotov Lite—[8.5%] DIPA

**Excelsior Brewing Company (MN) #54**

- Big Island Blond Ale—[5.5%] Light-bodied ale, citrus aroma
- A Day at the Peach Sour Ale—[4.5%] Kettle sour, peaches & ginger
- Dragon Fruit Milkshake IPA—[6.8%] Hazy, fruity, creamy, and delicious
- Sunburn Cherry Wheat Ale—[4.5%] Hefeweizen with tart cherries

**Fair State Brewing Cooperative (MN) #86**

- Roselle—[5.2%] Kettle sour with hibiscus, floral and tart
- Pahlay—[5%] A hazy pale ale with a bright, tropical nose
- ZOOT!—[5.2%] Lightly acidic, fruity, and crushable
- Mirror Universe—[7%] Hazy IPA brewed with wheat, oats, and hops
- Pils—[4.9%] German-style Pilsner. Dry with a grassy hops aroma.

**Giesenbräu Bier Co. (MN) #65**

- Hildy's Helles—[5.3%] A crisp, light-bodied traditional Bavarian lager
- Bavarian Gangsta—[7%] IPA brewed with all German ingredients
- Doppel the Hutt—[7.4%] Doppelbock: notes of stone fruit, dark caramel
- Bourbon Barrel Aged Novy Praha Med—[9.9%] Brewed with honey

**Glutenberg Craft Brewery (QC) #16**

- Blonde—[4.5%] Gluten-free blonde
- India Pale Ale—[6%] Gluten-free IPA
- Stout—[5%] Gluten-free stout

**Granite City Brewery (MN) #63**

- Bennie Bock—[5.5%] Malty, nutty sweetness, and subtle caramel
- Wicked—[6%] Juicy IPA, tons of bright mango and citrus notes
- The Hustle—[5%] Coffee cream ale, velvety smooth white chocolate
- Batch 2000 Double IPA—[8.5%] Crisp, dank with a dry West Coast finish

**Great Notion Brewing (OR) #33**

- Blueberry Muffin Sour—[5.5%] This tart and whimsical blueberry treat will remind you of freshly baked blueberry muffins!
- Double Stack Imp. Break. Stout—[11%] Imperial breakfast stout fermented with maple syrup & aged on whole bean Sumatra coffee
- Pineapple Juice Invader—[7%] Bursting with Galaxy hops

**Hacienda Beer Co. (WD) #37**

- It Just Does Weird Things—[6.5%] IPA with Mosaic, Citra, and El Dorado
- Whatever Feels Right—[7%] IPA brewed with peaches and lactose
- Am I Coming In Clear?—[5.8%] Saison dry hopped w/ Motueka

**Half Brothers Brewing (ND) #173 & 174**

- Paul Bunyan Classic—[4.5%] Golden ale
- Morning Squeeze—[6.5%] New England-style hazy IPA
- Endless Bummer—[6.0%] Witbier with peach
- Sour Siblings Series Strawberry Headlock—[6.0%] Sour with strawberries

**HeadFlyer Brewing (MN) #62**

- Wicked Jump Shot—[5.4%] Soft, hazy pale; Mosaic and Amarillo hops
- Holla Honey—[5.5%] Tasty wheat ale, subtle sweet finish of honey
- Radiant Baby—[4.5%] Crushable kettle sour features a pink hue

**Hop Butcher for the World (IL) #118 & 119**

- Blazed Orange Milkshake—[7.5%] Citra & Strata-hopped milkshake double IPA
- Waveburst—[5.75%] Denali, Lotus & Sabro-hopped American pale ale
- Green Moss—[7.5%] Citra & Simcoe-hopped double IPA

**Inbound (MN) #61**

- Mango Milkshake Sour—[5.5%] Tart gose with juicy mango
- Petal Pounder—[5.5%] Pleasantly tart, floral, and supremely drinkable
- Fruit of the Loop—[6.4%] Dry-hopped with Citra and Simcoe hops
- Barrel Aged Wild Rice Porter—[8.1%] Aged in Buffalo Trace barrels
- Laser Loon Kolsch—[4.3%] German style, refreshing lightness

**Insight Brewing Company (MN) #85**

- Wicked Thicket—[5.3%] Dry-hopped witbier
- Splendid Moose—[5.5%] Northeast pale ale with Citra hops
- Troll Way—[7%] Bitter and balanced, a West Coast-style IPA
- Sunken City—[7.8%] Fruity and light spiciness, sauvignon blanc grapes
- Banshee Cutter—[5.5%] Brilliantly smooth, latte-like creaminess

**Island City Brewing Company (MN) #59**

- Docksider Double IPA—[8.2%] Twice dry-hopped double IPA
- Bluff Daddy Blood Orange IPA—[5.5%] Hops and blood orange puree
- Mrs. Sippi Raspberry Blonde—[5.8%] Light, easy-drinking blonde

**Joseph Wolf Brewing Co. (MN) #105**

- Strong Belgian Golden Ale—[8.4%] Rose hips, chamomile, clover honey
- Weizenback—[8%] Dark wheat ale brewed to "bock" strength

**Keweenaw Brewing Company (MI) #24**

- Widow Maker—[5.2%] Clean and smooth black ale
- Point Trail Rye—[7%] Rye pale ale
- Pick Axe Blonde—[4.9%] A true single-malt blonde ale

**Kinney Creek Brewery (MN) #58**

- Sunny Days Light Ale—[5.9%] Orange peel, local honey, coriander
- Band Wagon—[9.8%] Tastes like s'mores, creamy chocolate oozing
- Padre—[8.1%] Dry hopped Trappist-style dubbel
- mYbock—[7.5%] German-style malty lager

**Klockow Brewing Company (MN) #57**

- Supply Line—[6.2%] Hazy IPA
- BHK—[4.7%] Nut brown ale
- Billy Bumbler—[8%] Belgian tripel
- Downwind—[7.7%] Smoked chocolate stout

**Lake Superior Brewing (MN) #93**

- Kayak Kölsch—[5.1%] Silver-medal winner, World Beer Championship
- Riptide IPA—[6%] Perfectly balanced bitterness, wave of tropical fruits
- Mesabi Red Ale—[6.5%] Malt-forward Scotch ale
- Sir Duluth Oatmeal Stout—[5.8%] Gold medal, World Beer Championship

# Festival Map

