



MOUNTAIN SUN **SOUTHERN SUN** **THE SUN** **VINE STREET PUB** **LONGS PEAK PUB**

The term “stout” dates back to 1677 in the beer world and referred to the alcohol content of a beer and not its complexion. As porters became hugely popular in the 18th century, the stronger versions were called “stout porters.” Eventually brewers stopped using “stout” to refer to alcohol content, and the Great Stout as a style of beer was born.

Now in its 26th year, Stout Month has become an anticipated event among local beer connoisseurs. For the entire month of February, more than a dozen taps at all five Mountain Sun locations are devoted to local versions of the rich, thick and dark ale.

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 9.0% ABV): These debilitating beers are served in 10 oz. glasses only. Please “savor the flavor,” and please don’t drive!

This year, Stout Month will be a celebration of almost all Colorado-brewed stouts. 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. However, we’ll also rotate in a few amazing Stouts from outside our great state as well.

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.

WELCOME TO THE 26TH ANNUAL STOUT MONTH CELEBRATION



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 | 4.0% ABV

MALTS: Maris Otter, Chocolate Malt, Carafa Special III, Crystal 45L, Brown Malt, Black Malt
HOP: Fuggie **ADJUNCT:** Lactose (Milk Sugar)
SPICES: Fresh Ginger, Green Cardamom, Cinnamon, Coriander, Tellicherry Peppercorns, Ceylon 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 - 2010 World Beer Cup

1.093 OG | 9.5% ABV

MALTS: 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)

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 spicy rye flavors from aging for several months in Templeton Rye Whiskey barrels.

1.093 OG | 9.5% ABV

MALTS: 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 Four Roses Bourbon barrels.

1.104 OG | 11.1% 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, 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 Buffalo Trace Bourbon barrels.

1.104 OG | 10.7% ABV

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

CAFÉ DE OLLA MILK STOUT

Our take on a coffee drink originating in Mexico that combines coffee, spices (usually cinnamon) and sometimes chocolate. We started with a traditional Milk Stout and infused it with Milk and Dark Chocolates, which provide a decadent chocolate character. These flavors are complemented by the monkey, the myth, the legend, Danger Monkey Dark Roast Coffee from Denver’s own Pablo’s Coffee. A final infusion of two cinnamon varieties enhances the perceived sweetness and provides warmth for the soul.

1.070 OG | 6.3% ABV

MALTS: 2-Row, Munich, Black Barley, Caramalt, Brown Malt, Pale Wheat, Chocolate Malt, Chocolate Rye **HOP:** Hallertau **ADJUNCTS:** Milk Chocolate, Dark Chocolate, Lactose (Milk Sugar), Saigon Cinnamon, Ceylon Cinnamon, Coffee (Cold Extracted)

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 4.0% ABV, this beer allows you to enjoy a few and turn any day into a “Casual Friday.”

1.044 OG | 3.9% ABV

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

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 | 6.3% ABV

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

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 400 pounds of Organic coconut, which is over 16# 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.

1.066 OG | 5.6% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal I20L, Roasted Barley, Black Malt **HOP:** Fuggie **ADJUNCTS:** Organic Coconut, Lactose (Milk Sugar), Pure Vanilla Extract

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. Dropkick Stout is not a total hop bomb, but it does feature an assertive hop profile paired with an aggressive roasted malt character.

1.067 OG | 6.8% ABV

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

FLUFFY’S TRAVELS S’MORES STOUT

“Level headed boy, ya better bend.” We started with a fat bulk of wheat malts, which provide a soft texture and breadly aromas. An expanse of flavors reminiscent of dark caramel, toast, bittersweet chocolate and a light roastiness are imparted by a blend of specialty malts. Mass amounts of both oak smoked wheat and lumps of cherry wood malt lend the smoky campfire character. The beer is then infused with blocks of Belgian Milk Chocolate. A clod of Papua New Guinea vanilla beans and Vietnamese Saigon Cassia cinnamon chips further the perception of marshmallow and graham cracker flavor. “Soon your luscious honey sugar mellifluous pint is gonna end.”

1.065 OG | 6.3% ABV

MALTS: Dark Wheat, Oak Smoked Wheat, Munich, Medium Crystal, Extra Special Malt, Roasted Barley, Flaked Wheat, Chocolate Wheat, Cherrywood Smoked Malt, Midnight Wheat, Peated Malt **HOP:** Fuggie **ADJUNCTS:** Milk Chocolate, Papua New Guinea Vanilla Beans, Cinnamon **YEAST:** Irish Ale

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.

1.062 OG | 5.9% ABV

MALTS: 2-Row, Roasted Barley, Chocolate Malt, Flaked Oats, Carafa Special III **HOP:** 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 | 5.5% ABV

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

LUDOVICO’S VANILLA CREAM STOUT

O my brothers, this traditional Milk Stout is rich and creamy with notes of light chocolate, toffee and smooth caramel with a creamy texture. The dark malt character and sweet finish are complemented by flavors from Madagascar vanilla beans added by Your Humble Narrator. Itty off and skvat a glass skorry, little droogie. You’ll viddy, it’s really horrorshow, like.

1.066 OG | 5.5% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal I20L, Roasted Barley, Black Malt **HOP:** Fuggie **ADJUNCTS:** Lactose (Milk Sugar), Madagascar Vanilla Beans

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 American Ale yeast has a clean fermentation profile and accentuates the flavors of the malts and hops.

1.102 OG | 10.8% ABV

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

MOLOKO PLUS COFFEE CREAM STOUT

We start with our Korova Cream Stout, which is then infused with cold extracted 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.

1.067 OG | 5.7% ABV

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

MONTERRAT FOREIGN EXPORT STOUT

This traditional Foreign Export Stout is dry and roasty with flavors similar to a Dry Irish Stout but with more body, an increased alcohol content and a greater depth of malt character with flavors reminiscent of chocolate, molasses, and a touch of licorice. Historically, these stouts were made stronger to make them more suitable for shipment from England and Ireland to the British West Indies.

1.077 OG | 8.1% ABV

MALTS: 2-Row, Flaked Barley, Roasted Barley, Chocolate Malt, Black Barley **HOPS:** Magnum, Fuggie **YEAST:** Dry English Ale **ADJUNCT:** Blackstrap Molasses

MUSHROOM STOUT

This American-style Mushroom Stout begins with flavors of chocolate and dark roasted coffee and finishes with the lingering nutty richness of chestnut mushrooms. Boom, boom, and boom! Fruity and resinous Ariana hops shine through to balance the aggressive roasted malt character of this fungi stout. Brewed with gourmet dried chestnut mushrooms from our good friends at Mile High Fungi!

1.061 OG | 5.9% ABV

MALTS: Maris Otter, Munich, Roasted Barley, Crystal 45L, Chocolate Malt, Flaked Oats, Midnight Wheat **HOP:** Ariana **ADJUNCT:** Dried Chestnut Mushrooms

MORE FEATURED STOUTS AND GUEST STOUTS →

FEATURED STOUTS (continued)

NED'S TWO-ALARM CHERRY CHILE STOUT

Put on your "Chili Boots"! Our Cherry Chile Stout is medium-bodied with malt flavors reminiscent of chocolate, molasses, licorice and a touch of smoke complemented by the tart, fruity flavors contributed by a blend of Dark Sweet and Red Tart Cherries. Red and Black Morita, Ancho and Guajillo Chiles (harvested deep in the jungle primeval by the inmates of a Guatemalan insane asylum) impart a complex pepper flavor, enhance the smokiness from the malts and add just a touch of lingering heat. While there is a little spiciness, the focus is on the complementary FLAVOR of the peppers, NOT the heat. "Oh, I admit it. It's only two-alarm, two-and-a-half, tops."

1.070 OG | 7.1% ABV

MALTS: Golden Promise, Beech Wood Smoked Malt, Extra Special Malt, Crystal 45L, Roasted Barley, Chocolate Malt, Cherrywood Smoked Malt **HOP:** Fuggie **ADJUNCTS:** Dark Sweet Cherries, Red Tart Cherries **SPICES:** Red and Black Morita, Ancho and Guajillo Chiles

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.

1.096 OG | 10.1% 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.

1.084 OG | 8.6% ABV

MALTS: Dark Wheat, Munich, Medium Crystal, CaraWheat, Flaked Wheat, Midnight Wheat, Chocolate Wheat, Pale Chocolate Malt **HOP:** 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 | 11.1% ABV

MALTS: 2-Row, Munich, Roasted Barley, Golden Naked Oats, Crystal 120L, Chocolate Malt, Medium Crystal **HOPS:** Magnum, East Kent Golding

O'STENGL'S DRY IRISH 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 | 4.8% ABV

MALTS: 2-Row, Roasted Barley, Flaked Barley **HOP:** East Kent Golding **YEAST:** Dry English Ale

PLANET LOVETRON CHOCOLATE COCONUT IMPERIAL MILK STOUT

Our 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 Organic coconut. These flavors are complemented by a bittersweet chocolate character imparted by the roasted malts. This Imperial Stout is then aged on Tahitian vanilla beans lending flavors reminiscent of vanilla, caramel, ripe cherries, and chocolate.

1.102 OG | 10.3% ABV

MALTS: 2-Row, Munich, Crystal 45L, Pale Chocolate Malt, Medium Crystal, Flaked Barley, Roasted Barley, Black Malt, Pale Wheat **HOPS:** Magnum, Crystal **ADJUNCTS:** Milk Chocolate, Dark Chocolate, Organic Coconut, Lactose (Milk Sugar), Tahitian Vanilla Beans

SECOND BREAKFAST CHOCOLATE COFFEE OAT STOUT

This Dark Chocolate Coffee Oat Stout is low in alcohol, yet chewy, silky and full-flavored from the additions of malted, flaked and caramelized oats. Over 6# per barrel (3# per keg) of Dark Chocolate imparts a strong bittersweet chocolate flavor that interplays with the roast and dark fruit flavors of the specialty malts. Cold-extracted coffee, roasted with love from Salto Coffee Works in Nederland, CO, adds an assertive coffee aroma and an underlying roasted edge. Wouldn't you say it's about time for Second Breakfast?

1.056 OG | 4.8% ABV

MALTS: Maris Otter, Oat Malt, Golden Naked Oats, Flaked Oats, Double Roasted Crystal, Extra Dark Crystal, Coffee Malt, Black Malt, Roasted Barley, Chocolate Malt **HOP:** Magnum **ADJUNCTS:** Dark Chocolate, Coffee (Cold Extracted)

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.

1.081 OG | 7.7% ABV

MALTS: Maris Otter, Munich, Special B, Roasted Barley, Flaked Wheat Chocolate Malt, Extra Dark Crystal, CaraAroma, Aromatic, Midnight Wheat **HOPS:** Magnum, Stryian Golding **YEAST:** Canadian/Belgian Ale

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 | 6.1% ABV

MALTS: Maris Otter, Amber Malt, Roasted Barley, Coffee Malt **HOPS:** Magnum, Sovereign **ADJUNCT:** Toasted French Oak Spirals **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 | 6.7% ABV

MALTS: 2-Row, Munich, Roasted Barley, Medium Crystal, Aromatic Chocolate Malt **HOPS:** Galaxy, Chinook, Amarillo, Simcoe, Cascade **YEAST:** 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 a 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.

1.077 OG | 8.4% ABV

MALTS: 2-Row, Munich, Honey Malt, Crystal 45L, Roasted Barley, Chocolate Malt, Special W, Beechwood Smoked Malt, Cara-Blonde, Pale Wheat **HOPS:** Perle, Fuggie **ADJUNCTS:** Toasted American Oak Spirals, Pure Vanilla Extract

THUNDERHEAD STOUT

Thunderhead has been one of our go-to stout recipes for over a decade. This stout is strong and dark with flavors of bittersweet chocolate and dark-roasted coffee imparted by the specialty malts and a full-bodied mouthfeel enhanced by a blend of rye and oats. It has a malt-forward flavor profile and a rounded, balanced bitterness level with minimal hop flavor or aroma.

1.074 OG | 6.8% ABV

MALTS: Maris Otter, Munich, Rye, Medium Crystal, Black Barley, Roasted Barley, Flaked Oats **HOPS:** Chinook, Liberty

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.

1.067 OG | 6.3% ABV

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

YONDER MOUNTAIN STOUT

Our 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.

1.076 OG | 8.0% ABV

MALTS: 2-Row, Maris Otter, Munich, Flaked Oats, Black Barley, Crystal 120L, Brown Malt, Chocolate Rye **HOPS:** Magnum, Progress

4 NOSES BREWING CO.

EL JEFE IMPERIAL STOUT WITH COFFEE AND CINNAMON (BROOMFIELD, CO)

El Jefe is just that...the boss. You don't have to take it from us, just crack open a cold El Jefe to experience roasted coffee overtones laced between the delicate chocolate and cinnamon backbones.

7.4% ABV

ANGRY JAMES BREWING CO.

TWO-TONED FOOTER COFFEE STOUT (SILVERTHORNE, CO)

This Coffee Stout was "dry-hopped" with whole bean Jazzy Java coffee from Red Buffalo Café in Silverthorne. It has a huge coffee nose, followed by coffee, chocolate, vanilla and maple flavors with a bittersweet coffee finish.

6.4% ABV

AVERY BREWING CO.

OUT OF MIND COFFEE STOUT (BOULDER, CO)

We've taken this big, intense stout to the extreme by boosting it with whole bean dark-roasted coffee. We aren't afraid to use plenty of rich roasted barley, balanced by the bitterness of coffee to give this full-bodied stout a little extra something you've been looking for in a beer.

6.5% ABV

CALL TO ARMS BREWING CO.

LARGE FARVA RUSSIAN IMPERIAL STOUT (DENVER, CO)

In-your-face assertive with tons of roasted malt, chocolate, toffee and a hint of molasses. This beer is a perfect full-bodied stout for any lineup. You will not believe this beer is 11.7%.

11.7% ABV

CEREBRAL BREWING

ANCIENT RUINS - ROCKY ROAD (DENVER, CO)

We took our base Imperial Chocolate Stout and conditioned it on Dominican cacao nibs from our friends at Cultura Craft Chocolate as well as marshmallow, vanilla and almond to recreate the classic ice cream flavor.

11.7% ABV

2019 GUEST STOUTS

CO-BREW

HAWAIIAN STOUT (DENVER, CO)

Our favorite home brew supply store is also an Award Winning Brewery! This Dry Stout is easy-drinking and is brewed with both toasted coconut and Kona coffee. The use of debittered dark malts balances the sweet coconut and the roast of Kona coffee

7.0% ABV

CROOKED STAVE ARTISAN BEER PROJECT

GINO IMPERIAL DESSERT STOUT (DENVER, CO)

Sometimes you have to fly to Denver, Colorado and break into the home of your favorite brewer to convince him that kiwi, strawberry, banana and baked white chocolate is a good idea for a beer. Brewed in collaboration with Omnipollo in Sweden, we took a classic Swedish dessert and turned it into a beer!

11.3% ABV

ELEVATION BEER CO.

OIL MAN BOURBON BARREL-AGED IMPERIAL STOUT (PONCHA SPRINGS, CO)

Much like the sweet light crude oil from the eastern plains of Colorado, this beer pours a deep black with an unbelievable coffee-colored head. The malt profile continues through the palate from beginning to end with subtle hints of chocolate, coffee, and of course, bourbon.

10.0% ABV

EPIC BREWING CO.

BIG BAD BAPTISTA IMPERIAL STOUT (DENVER, CO)

Big Bad Baptista is inspired by traditional Mexican coffee, Café de Olla, which is served with cinnamon and piloncillo, an unrefined sugar. The Cinnamon adds another layer of complexity and accentuates the earthy character of Mexican Coffee, but more importantly, it captures the essence of a place and its culture. It utilizes a combination of Vanilla, Cinnamon, Mexican coffee roasted by Blue Copper, and Solstice Chocolate cacao nibs.

11.3% ABV

LEFT HAND BREWING CO.

FADE TO BLACK, VOL. 1 (LONGMONT, CO)

4X Gold Medal - 2016, 2015, 2013, 2010 Great American Beer Festival Gold Award - World Beer Cup 2016

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

GROSSEN BART BREWING CO.

WALRUS OATMEAL STOUT (LONGMONT, CO)

The Walrus moustache has whiskers that are thick, bushy, and droop over the mouth. The style resembles the whiskers of a walrus, and this medium-bodied, toasted oatmeal stout does the same! With hints of coffee and chocolate, and a whole lot of character, you can rest assured that this smooth and creamy toasted oatmeal stout will have you growing tusks in no time!

5.5% ABV

THE POST BREWING CO.

BIG JAMES BRUNCH STOUT (LAFAYETTE, CO)

Brewed with 2-row, roasted barley, three different varieties of oats, and 100% pure Vermont Maple Syrup, this stout unfolds with rich chocolate and coffee flavors and a silky smooth body.

6.0% ABV

WOODS BOSS BREWING CO.

HISOLDA IRISH COFFEE CREAM STOUT (DENVER, CO)

Soft chocolatey-roasted malts and rich Irish Coffee Beans join together with healthy amounts of lactose to create an incredibly smooth and creamy coffee stout with subtle tones of whiskey-sugar reminiscent of fine Irish Coffee.

5.5% ABV

PLATT PARK BREWING CO.

TIMBER HO! OATMEAL IMPERIAL STOUT (DENVER, CO)

I said, "Timber Ho!" This Oatmeal Imperial Stout is dark and toasty with chocolate notes swirled into a vortex of creaminess complemented by complex aromas of coffee and malted barley. Whoa this timber's gotta roll!

9.9% ABV

ROCKYARD BREWING CO.

RUGGED GRIND COFFEE STOUT (CASTLE ROCK, CO)

Undertones of roast and chocolate accompany the bold, rich coffee flavor and aroma of this American Stout. Freshly roasted coffee beans are cold-steeped from our friends at Spanish Peaks Coffee Roasters.

5.3% ABV

TELLURIDE BREWING CO.

SKI-IN-SKI-OUT STOUT (TELLURIDE, CO)

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

5.8% ABV

THE POST BREWING CO.

BIG JAMES BRUNCH STOUT (LAFAYETTE, CO)

Brewed with 2-row, roasted barley, three different varieties of oats, and 100% pure Vermont Maple Syrup, this stout unfolds with rich chocolate and coffee flavors and a silky smooth body.

6.0% ABV

WOODS BOSS BREWING CO.

HISOLDA IRISH COFFEE CREAM STOUT (DENVER, CO)

Soft chocolatey-roasted malts and rich Irish Coffee Beans join together with healthy amounts of lactose to create an incredibly smooth and creamy coffee stout with subtle tones of whiskey-sugar reminiscent of fine Irish Coffee.

5.5% ABV