



MOUNTAIN SUN SOUTHERN SUN UNDER THE SUN EATERY & PIZZERIA 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 25th 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, when Surly Brewing Darkness 2017 and Modern Times Brewing City of the Dead become available to pour, you say yes! Trust us.

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 25TH 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.

1.057 OG | 4.3% ABV

MALTS: Maris Otter, Chocolate Malt, Carafa Special III, Crystal 45L, Brown Malt, Black Malt **HOP:** Fuggle **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

1.094 OG | 9.3% 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 Peerless Rye Whiskey barrels.

1.093 OG | 9.2% 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 | 10.4% 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 Heaven Hill Bourbon barrels.

1.103 OG | 10.8% ABV

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

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 3.9% ABV, this beer allows you to enjoy a few and turn any day into a “Casual Friday.”

1.045 OG | 3.9% ABV

MALTS: 2-Row, Brown Malt, Dark Munich, CaraMunich II, Carafa Special III, Pale Chocolate Malt, Roasted Barley **HOPS:** Horizon, 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 200 pounds of shredded coconut, which is roughly 20# 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.

1.070 OG | 6.5% ABV

MALTS: 2-Row, Crystal I20L, Roasted Barley, Chocolate Malt, Flaked Barley, Pale Wheat, Midnight Wheat, Carafa Special III, Black Malt **HOP:** Fuggle **ADJUNCTS:** Shredded Coconut, Lactose (Milk Sugar), Pure Vanilla Extract

DARK HARVEST PUMPKIN STOUT

This medium-bodied stout is brewed with over 150 pounds of fresh pie pumpkins and our proprietary blend of six spices, which contribute flavors and aromas reminiscent of pumpkin pie. The pumpkin character complements flavors of caramel, biscuit and light roast imparted by the specialty malts.

1.068 OG | 7.2% ABV

MALTS: 2-Row, Munich, Flaked Oats, Crystal 45L, Carafa Special III, Extra Dark Crystal, Chocolate Malt, Roasted Barley **HOP:** Magnum **ADJUNCT:** Pie Pumpkins **SPICES:** Cinnamon, Nutmeg, Blade Mace, Ginger, Allspice and Cloves

FLUFF’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 roasting 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.”

1.067 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:** Fuggle **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.

1.064 OG | 5.6% ABV

MALTS: 2-Row, Roasted Barley, Chocolate Malt, Flaked Barley, Carafa Special III **HOP:** Fuggle **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 | 5.1% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal I20L, Roasted Barley, Black Malt **HOP:** Fuggle **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 horrrorshow, like.

1.066 OG | 5.1% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal I20L, Roasted Barley, Black Malt **HOP:** Fuggle **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.

1.100 OG | 9.9% ABV

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

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.

1.066 OG | 5.6% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal I20L, Roasted Barley, Black Malt **HOPS:** Liberty, Fuggle **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 | 7.7% ABV

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

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 malt 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.”

1.072 OG | 7.3% ABV

MALTS: Golden Promise, Beech Wood Smoked Malt, Extra Special Malt, Crystal 45L, Roasted Barley, Chocolate Malt, Cherrywood Smoked Malt **HOP:** Fuggle **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 | 9.9% 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.

1.083 OG | 8.0% 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 chocolate cookie as well as contributing to the smooth texture and full mouthfeel.

1.105 OG | 10.3% ABV

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

MORE FEATURED STOUTS AND GUEST STOUTS →

FEATURED STOUTS (continued)

OLD WORLD STOUT

This modern execution of a historical English Stout from the 18th Century starts with a Foreign-Export Stout recipe that utilizes only types of grain that would have been available during that time period. After primary fermentation the beer is moved to wooden vessels for long-term aging and inoculated with *Brettanomyces Clausenii*, which was isolated from traditional English casks. The resulting beer is dark in color and medium-bodied with assertive flavors of biscuit, toasted hazelnut and dark roasted coffee. The complex malt character is complemented by flavors of charred oak from aging in wood and funky aromas reminiscent of tart cherry contributed by the *Brettanomyces* (no fruit added!).

1.074 OG | 7.8% ABV

MALTS: Maris Otter, Amber Malt, Brown Malt, Coffee Malt, Roasted Barley **HOPS:** Admiral, Sovereign **YEAST:** Dry English Ale

SECONDARY: *Brettanomyces Clausenii*

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 shredded 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 | 10.1% 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, Shredded 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 impart 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?

1.055 OG | 4.7% 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. The addition of Dark Belgian Candi Sugar heightens the perception of dark fruit flavors from the malts while providing a dry finish despite its high alcohol content.

1.085 OG | 8.5% ABV

MALTS: Maris Otter, Pilsner, Munich, Aromatic, CaraAroma, Chocolate Malt, Roasted Barley, Midnight Wheat, Flaked Wheat **HOPS:** Magnum, Styrian Golding **ADJUNCT:** Dark Belgian Candi Sugar **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.

1.076 OG | 6.8% 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 | 6.4% ABV

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

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 | 7.9% 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 with a rounded, balanced bitterness level with minimal hop flavor or aroma.

1.075 OG | 7.1% 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.

1.066 OG | 6.8% ABV

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

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.

1.075 OG | 7.8% ABV

MALTS: 2-Row, Maris Otter, Munich, Flaked Oats, Black Barley, Crystal I20L, Brown Malt, Chocolate Rye **HOPS:** Magnum, Progress

EVERY BREWING CO. TWEAK BOURBON BARREL-AGED COFFEE STOUT (BOULDER, CO)

Appearing in several episodes under another stage name that was deemed inappropriate, our executive producers and editors decided that a name change and further character development – a 4-month hiatus in Bourbon barrels – were necessary to satisfy our most ardent and demanding viewers.

16.0% ABV

BLACK SHIRT BREWING CO. BLACK BEACON SOUND IMPERIAL RED RYE STOUT (DENVER, CO)

Black Beacon Sound is the darkest offering in the Red Ale Project! This beer has a beautiful tan-colored head, a silky smooth ruby-hued body, and flavors of dark chocolate, rich coffee, black coffee and undertones of brûléed sugar and toasted walnuts.

8.5% ABV

CALL TO ARMS BREWING CO. DUST IN THE WIND DRY IRISH STOUT (DENVER, CO)

This traditional Dry Irish Stout hits all the classic stylistic parameters. Dry? Yes. Stouty? Also yes. Smooth drinking with a beautiful dark coffee and molé finish.

5.4% ABV

CEREBRAL BREWING UNDER THE STARS IMPERIAL S'MORES STOUT (DENVER, CO)

Brewed in collaboration with our friends at Mikerphone Brewing in Chicago using marshmallow, graham cracker, cacao nibs, vanilla and lactose.

12.5% ABV

CITY STAR BREWING NIGHT WATCHMAN AMERICAN STOUT (BERTHOUD, CO)

Bronze Medal - 2015 Great American Beer Festival Dark roasted malts lend this beer a dark color, dark chocolate and coffee flavors with a sweet finish.

6.0% ABV

COMRADE BREWING CO. MAPLE DONUT QUIT STALIN RUSSIAN IMPERIAL STOUT (DENVER, CO)

This Russian Imperial Stout pours pitch black with a dark tan head. It is brewed with Chinook, Azacca and a generous late addition of Centennial hops and infused with LaMar's Maple Glazed Donuts.

8.3% ABV

EPIC BREWING CO. SON OF A BAPTIST IMPERIAL STOUT (DENVER, CO)

Son of a Baptist is not barrel-aged like its father, Big Bad Baptist; instead its flavor profile was designed to highlight the complex and often unique flavors of small batch coffee. Each resulting release of Son of a Baptist is widely different depending upon the coffee selected.

8.0% ABV

FICTION BEER CO. DONUT PANIC CHAI DONUT OATMEAL STOUT (DENVER, CO)

A delicate aroma of chai tea dominates, but doesn't overpower. Silky, smooth, rich and chewy, this beer has plenty of depth to carry the flavors of cardamom, cinnamon, allspice, ginger and nutmeg through to the satisfyingly sweet finish of vanilla and toasted biscuits.

5.1% ABV

FINKEL & GARF BREWING CO. OATMEAL MILK STOUT (BOULDER, CO)

Gold Medal - 2017 Great American Beer Festival Roasty + Chocolate + Malty.

5.5% ABV

GOLDSPOT BREWING CO. SWEET ROMANCE LAVENDER HONEY STOUT (DENVER, CO)

This stout has a delicate, floral lavender nose with sweet chocolate undertones. Light floral and herbal flavors transition to milk chocolate honey and finishes with a smooth mouthfeel from the oats!

8.5% ABV

GREAT DIVIDE BREWING CO. OATMEAL YETI IMPERIAL STOUT (DENVER, CO)

Much like its legendary predecessors, this Yeti is big, bold and dark. The addition of rolled oats softens Yeti's notoriously roasty backbone, and the small amount of raisins added in the brew kettle creates a unique dark fruit character. Just as admired as those that came before it, Oatmeal Yeti Imperial Stout is a gentle beast.

9.5% ABV

LADY JUSTICE BREWING CO. YOUR WINTER CARDIGAN (MOUNTAIN VIEW, CO)

A cozy, easy-drinking stout. Brewed with chocolate malt, Fuggie hops and cardamom, it leaves you feeling warm and happy. Pairs well with a good book and your favorite sweater.

6.0% 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

MOCKERY BREWING CO. BLACK FOREST CAKE MILK STOUT (DENVER, CO)

Our interpretation of Black Forest Cake as a Milk Stout is one of those sweet and savory beers that sticks with you for years. Smooth, sweet, dark flavors with a kiss of cherries and chocolate will leave your mind and palate in disbelief that you just drank a beer for dessert!

6.0% ABV

MODERN TIMES BREWING CO. CITY OF THE DEAD (SAN DIEGO, CA)

This groundbreaking export stout is brewed with house-roasted, bourbon barrel-aged coffee. Yup, bourbon barrel-aged coffee. This unique process imbues our coffee with the incredible flavor and aroma of a freshly emptied bourbon barrel, which carries over magnificently into this rich, chewy beer.

7.5% ABV

ODD13 BREWING BLUCIFER (LAFAYETTE, CO)

Blucifer is a kettle-soured stout, acidified with *Lactobacillus* and fermented with a fruit-forward blend of *Brettanomyces*. It is then aged on raspberries for crazy fruit flavor. Contains lactose.

4.0% ABV

OUR MUTUAL FRIEND BREWING CO. THE DEEPEST DARKEST FEAR (DENVER, CO)

Brewed in collaboration with Jack Harris and Fort George Brewery in Astoria, OR. Jack Harris was the first Head Brewer for Mountain Sun Pub & Brewery and the Founder of Stout Month! This Imperial Stout is brewed with flaked oats, honey and molasses. It was then aged for seven months in Deerhammer Single Malt Whiskey barrels.

9.5% ABV

PLATT PARK BREWING CO. BARREL-AGED CHOCOLATE CHERRY STOUT (DENVER, CO)

We aged this stout for six months in an assortment of Colorado Whiskey barrels and added some delicious chocolate and tart cherries to give it some added depth of flavors. Still very drinkable at 6.8% ABV.

6.8% ABV

RATIO BEERWORKS GENIUS WIZARD RUSSIAN IMPERIAL STOUT (DENVER, CO)

Since Ratio's inception, Genius Wizard was destined to become the stuff of legends. This big, bad Russian Imperial Stout will warm your bones conjuring rich chocolate rye and molasses notes, while rounding out with a smooth, viscous, roasty finish.

11.5% ABV

RENEGADE BREWING CO. DEPRAVITY IMPERIAL PEANUT BUTTER CUP STOUT (DENVER, CO)

Depravity packs in more than a pound each of Peanut Butter Cups and powdered peanut butter per keg! Rich, chocolatey, peanut buttery and just big enough to stand up to all that amazing Peanut Butter Cup flavor. Depravity is the result of a weird, delicious beer experimentation that has become an annual favorite!

10.0% ABV

SANITAS BREWING CO. CINNILLA STOUT (BOULDER, CO)

A smooth, dark stout aged on organic cinnamon sticks and vanilla beans. Roasty malt undertones reminiscent of baker's chocolate melt into spice notes of warm snickerdoodle cookies.

5.5% ABV

SPICE TRADE BREWING CO. CHAI MILK STOUT (ARVADA, CO)

Silver Medal - 2013 Great American Beer Festival This milk stout is not as full-bodied as your typical milk stout, but drinks with rich dark chocolate and coffee notes and bursts with fresh Chai spice aroma and flavor. The Chai spice blend we use is our Nepalese brewpub owner's secret family recipe.

5.2% ABV

SURLY BREWING CO. DARKNESS 2017 (MINNEAPOLIS, MN)

Our massive Russian Imperial Stout contains waves of chocolate, coffee, cherry, raisin and toffee, plus a non-traditional dose of aromatic hops.

12.0% ABV

THE INTREPID SOJOURNER BEER PROJECT TURKISH COFFEE STOUT (DENVER, CO)

Our Stout, brewed in the higher-alcohol and hoppier Foreign/Export-style originally created to withstand lengthy shipments to the colonies, stands up to our added flavors of Turkish coffee, cardamom and sweet orange peel, evoking the Arabic preparation of Turkish coffee.

7.0% ABV

THE POST BREWING CO. BRUNCH STOUT (LAFAYETTE, CO)

Brewed with 2-Row, roasted barley, chocolate malt and dark crystal malt, this stout unfolds with rich chocolate, maple and coffee flavors, while the Willamette hops balance the sweetness and adds a subtle spice. Good news, Brunch Stout is also good at not brunch! Enjoy anytime!

4.7% ABV

UPSLOPE BREWING CO. OATMEAL STOUT (BOULDER, CO)

Smooth, roasty and sessionable, our Oatmeal Stout packs full flavor and a robust body for a silky drinking experience. Brewed with oats, roasted malts and East Kent Golding hops, our stout is perfectly balanced with a full body and smooth finish.

5.0% ABV

VINDICATION BREWING CO. FREEDOM STOUT (BOULDER, CO)

A big, robust, chocolatey stout that "will set you free." Ingredients: Water, Barley, Wheat, Oats, Hops, Yeast, Irish Moss, CO2.

6.8% ABV

WILD WOODS BREWERY DOUBLE CHOCOLATE SMORES STOUT (BOULDER, CO)

This special twist on our original S'mores Stout was brewed just for Stout Month! Brewed with a variety of dark roasted barley, plenty of Biscuit malt, and aged on cocoa nibs, the Double Chocolate version is amped up with organic cocoa powder for even more chocolate goodness.

5.0% ABV