



MOUNTAIN SUN SOUTHERN SUN UNDER THE SUN CATERIA & 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 24th 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 again, Stout Month will be a celebration of Colorado-brewed stouts ONLY. 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.

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 24TH 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 | 4.1% 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 Winner at the 2010 World Beer Cup

1.091 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 Heaven Hill 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 | 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 OATMILK 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 Woodford Reserve Bourbon barrels.

1.104 OG | 10.7% ABV

MALTS: 2-Row, Munich, Roasted Barley, Golden Naked Oats, Crystal 120L, 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.

1.071 OG | 6.4% 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 Organic 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.

1.067 OG | 6.3% ABV

MALTS: 2-Row, Crystal 120L, Roasted Barley, Chocolate Malt, Flaked Barley, Pale Wheat, Midnight Wheat, Carafa Special III, Black Malt **HOP:** Fuggie **ADJUNCTS:** Organic 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.

1.066 OG | 7.5% 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

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. Unlike

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

1.068 OG | 6.4% ABV

MALTS: 2-Row, Munich, Aromatic, Crystal 45L, Crystal 120L, Special B, Chocolate Malt, Roasted Barley **HOPS:** Columbus, Amarillo

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 cherry wood malt lend the smokey campfire character. The beer is then infused with lumps of honey from the Meadowfoam Plant, which has an assertive vanilla/mashmallow flavor, and blocks of Belgian Milk Chocolate. A clod of Indian 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.”

1.066 OG | 6.0-7.0% ABV

MALTS: Dark Wheat, Oak Smoked Wheat, Vienna, Melanoidin, Medium Crystal, Extra Special Malt, Cherry Wood Smoked Malt, Flaked Wheat, Chocolate Wheat, Roasted Barley, Black Malt, Midnight Wheat, Pale Chocolate Malt, Peated Malt **HOP:** Fuggie **ADJUNCTS:** Meadowfoam Honey, Milk Chocolate, Indian 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.

1.063 OG | 5.9% ABV

MALTS: 2-Row, Roasted Barley, Chocolate Malt, Flaked Barley, 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 | 5.2% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal 120L, Roasted Barley, Black Malt **HOP:** Fuggie **ADJUNCT:** Lactose (Milk Sugar)

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

1.100 OG | 10.7% ABV

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

1.065 OG | 5.7% ABV

MALTS: Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal 120L, 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 | 8.8% ABV

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

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.

1.098 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

MORE FEATURED STOUTS AND GUEST STOUTS →

FEATURED STOUTS (continued)

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 | 8.5% 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.

1.103 OG | 10.8% ABV

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

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.

1.103 OG | 10.4% ABV

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

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.

1.084 OG | 8.3% ABV

MALTS: Maris Otter, Pilsner, Munich, Aromatic, CaraAroma, Chocolate Malt, Roasted Barley, Midnight Wheat, Flaked Wheat **HOPS:** Horizon, 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.

1.074 OG | 7.2% ABV

MALTS: Maris Otter, Amber Malt, Roasted Barley, Coffee Malt **HOPS:** Admiral, 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 | 6.8% ABV

MALTS: 2-Row, Munich, Roasted Barley, Brown Malt, Chocolate Malt, Medium Crystal, Aromatic **HOPS:** Galaxy, Chinook, Amarillo, Simcoe, Cascade *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 an "Old World-Style" 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.

1.076 OG | 8.3% 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 Oak Spirals, Pure Vanilla Extract

STRAIGHT STOUT (FORMERLY OLD SCHOOL 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 | 5.6% ABV

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

THUNDERHEAD STOUT

Thunderhead has been one of our go-to stout recipes for over a decade. It's a strong, dark and full-bodied stout with hop character too! The creamy texture contributed by a large portion of flaked oats complements the flavors from the dark roasted malts and spiciness from the rye malt. The addition of American hop varieties lends a greater complexity to this stout.

1.074 OG | 7.5% 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 | 6.3% ABV

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

1.075 OG | 7.6% ABV

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

This Milk Stout brewed with fresh-pressed ginger has a huge mouthfeel with notes of chocolate and a hint of roasted barley. Fresh ginger livens up the mix and offers a crisp, bright finish.

ASHER BREWING CO. RICH GIRL STOUT (BOULDER, CO)

Rich Girl Stout is in homage to Philly Soul at its finest. Brewed with oats, black malt and lots of Hall and Oates playing in the brewery. This beer is as rich as it is smooth but you know it don't matter anyway.

5.5% ABV

AVERY 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

BOULDER BEER IRISH BLESSING OAK-AGED COFFEE STOUT (BOULDER, CO)

Irish Blessing is a dark stout brewed with an abundance of black and chocolate malts for a bittersweet chocolate finish. We collaborated with our friends at OZO Coffee in Boulder, choosing their OZO blend to add earthy, roasted coffee flavors. We then age Irish Blessing on Jameson Irish Whiskey soaked oak, imparting the finishing touches of whiskey and wood.

6.8% ABV

BULL & BUSH BREWERY GENESSEE MOUNTAIN RAINBOW ESPRESSO OATMEAL STOUT (DENVER, CO)

Inspired by our friend and coffee maven, Genessee, we developed a stout with an alluring dark, roasty edge from the perfect balance of cold-brewed espresso and specialty dark malts. Flaked oats in the mash gives this stout an intense, smooth flavor without being weighty.

6.3% ABV

CALL TO ARMS BREWING CO. TICKLE PARTY STOUT (DENVER, CO)

This Milk Stout brewed with fresh-pressed ginger has a huge mouthfeel with notes of chocolate and a hint of roasted barley. Fresh ginger livens up the mix and offers a crisp, bright finish.



2017 GUEST STOUTS



CANNONBALL CREEK BREWING CO. IMPERIAL ALMOND CHOCOLATE STOUT (GOLDEN, CO)

Imperial Stout brewed with an absurd amount of fresh toasted almonds and a generous portion of Belgian dark chocolate. This complex dark ale harmoniously balances flavors of dark chocolate and roasted malts with a pronounced nutty finish.

9.6% ABV

CEREBRAL BREWING DARK GALAXIE OATMEAL MILK STOUT (DENVER, CO)

Dark grains contribute rich notes of chocolate, coffee and molasses to this stout that gets its creamy mouthfeel from a generous hand of oats and lactose.

4.9% ABV

CITY STAR BREWING WIDOW MAKER IMPERIAL OATMEAL STOUT (BERTHOUD, CO)

2015 Colorado State Fair – Bronze

This Russian Imperial Oatmeal Stout has a rich, sweet roasted malt and dark fruit aroma and flavor.

11.8% ABV

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

Russian Imperial Stout brewed with Chinook, Azacca and a generous late addition of Centennial hops, this all malt beer pours pitch black with a dark tan head. Aromas of toffee and chocolate dominate, lightly sweet, full-bodied and smooth on the palate with a subtle smoky finish and just enough bitterness to balance out the malt sweetness.

10.5% ABV

CROOKED STAVE ARTISAN BEER PROJECT STOUT MONTH PRIVATE RESERVE IMPERIAL STOUT (DENVER, CO)

Our first foray into Bourbon Barrel-Aged Imperial Stouts, this monster of a stout was aged in Heaven Hill Bourbon barrels for nine months before we blended this special release exclusively for Mountain Sun's Stout Month.

13.2% ABV

DURANGO BREWING CO. IMPERIAL STOUT (DURANGO, CO)

A generous amount of roasted and pale malts create layers of complex richness. Just a touch of oats gives a smooth finish to this hearty mid-winter seasonal.

8.0% 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

FUNKWERKS ORANGE IS THE NEW STOUT (FT. COLLINS, CO)

For this beer, all of our taproom employees got to brainstorm beer ideas and then help brew the beer as well. This Belgian-Style Stout brewed with hazelnut and orange peel has a subtle aroma of mandarin orange and full-bodied, warm, nutty chocolate notes.

6.5% ABV

GREAT DIVIDE BREWING CO. CHOCOLATE OAK-AGED YETI IMPERIAL STOUT (DENVER, CO)

We toned the hops down a bit to allow cocoa nibs to contribute some pleasing bitterness, while vanilla notes from the oak combine with the cocoa to create an aroma and flavor akin to a gourmet chocolate bar. A dash of cayenne keeps things lively, adding just a little bit of heat to the finish.

9.5% ABV

HOGSHEAD BREWERY HOGSHEAD EXTRA STOUT (DENVER, CO)

An English Stout combining earthy hops and all the glories of dark malt in a sessionable stout. Flavors of espresso, Dutch cocoa and toffee in a full-bodied, low ABV stout allow this stout to be drank all day. Enjoy one and then enjoy the second one even more.

5.4% ABV

LEFT HAND BREWING CO. FADE TO BLACK, VOL. 1 (LONGMONT, CO)

4X GABF Gold Medal Winner (2016, 2015, 2013, 2010) for Foreign Stout

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

OSKAR BLUES BREWERY SHISO HEAVY STOUT (LONGMONT, CO)

This Stout is layered with roasted, chocolate and crystal malts as well as oatmeal. It is heavy infused with Sweet Cholaca and Japanese Shiso imparting a spicy, rich chocolate flavor.

8.4% ABV

RENEGADE BREWING CO. O'CONNELL'S LEADVILLE STOUT (DENVER, CO)

This classic throwback to the gold rush in Leadville, CO is our second brand under our Historical Series. Roasted dark chocolate notes quickly mellow into a smooth and refreshing Dry Irish Stout finish. A perfect ode to the Irish heritage and our owner's family.

5.5% ABV

RIVER NORTH BREWERY MR. SANDMAN IMPERIAL STOUT (DENVER, CO)

A straight up beast of an American-Style Imperial Stout, the non-coffee counterpart to Nightmare Fuel.

12.9% ABV

SKA BREWING CO. AUTUMNAL MOLÉ STOUT (DURANGO, CO)

Inspired by the Mexican and New Mexican cuisine of SKA's southern Colorado location, the Autumnal Molé Stout is brewed with cocoa nibs, spices and three varieties of chile peppers: Ancho, Guajillo and Hatch Green Chile.

5.8% ABV

STATION 26 BREWING CO. FOREIGN EXTRA STOUT (DENVER, CO)

Notes of candied nuts and blonde roast coffee lead the aroma on this silky stout. Balanced sweetness with hints of cocoa powder and rum cake.

6.3% ABV

STRANGE CRAFT BEER CO. BELGIAN CHOCOLATE RASPBERRY LOVE STOUT (DENVER, CO)

Brewed especially for Stout Month and Valentine's Day! Made with raw organic cocoa nibs from Ghana, fermented with a special Belgian yeast and aged on almost forty pounds of raspberries.

8.0% ABV

TELLURIDE BREWING CO. SKI-IN-SKI-STOUT (TELLURIDE, CO)

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

5.8% ABV

THE POST BREWING CO. DRY IRISH STOUT (LAFAYETTE, CO)

From great simplicity comes beautiful complexity; this Dry Irish Stout is brewed from just two-row barley malt, roasted barley and flaked barley. These three simple grains deliver layers of gorgeous roasted malt flavor rich with notes of coffee, bittersweet chocolate and subtle char and smoke.

4.8% ABV

URSULA BREWERY COLORADO BUCKEYE IMPERIAL STOUT (AURORA, CO)

This is an Imperial Peanut Butter and Chocolate Stout influenced by the Ohio famous treats, Buckeyes.

9.2% ABV

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

This special twist on our original Smores 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