

Ales

Pale Ale – Generally copper in color. Bitter flavors and varying degrees of hop characteristic. Medium in alcohol content.

Originated in England.

Recommended dish: Chicken

India Pale Ale – Copper to amber in color. Generally contains great amounts of hops. Strong, and bitter with citrus undertones.

Originated in England.

Recommended dish: Chicken

Strong Ales – Range from 7%-25% by volume. Extremely strong in flavor, usually hoppy.

Often aged in oak barrels.

Recommended dish: Pork

Hefeweizen – Also known as wheat beers. Generally light in color and flavor although there are darker versions known as “dunkelweise”. Effervescent, acidic and thirst quenching. Often brewed with clove and banana. Cloudy in appearance, as most are unfiltered.

Originated in Germany.

Recommended dish: German Cuisine, Chicken & Fish

Porter – Black in color. Usually dry and Smokey in flavor. Coffee and chocolate often used during brewing. Medium in alcohol content.

Originated in England.

Draft Beer

Ace Pear Cider ~ California

Dogfish Head 60 Minute I.P.A. ~ Delaware

Fireman’s #4 Blonde Ale ~ Texas

Franziskaner Dunkel-Weise ~ Germany

W Spaten Oktoberfest ~ Germany

Rotating Tap ~ This tap is reserved for seasonal, specialty and limited release beers.

Please Inquire

Rail Sampler

Generous pours of all six drafts on one convenient “rail”. Let us know which Beers you like the best

Blended Beers

Black Gold ~ Guinness and Fireman’s #4

Celtic Kangaroo ~ Guinness & 2oz. of Port Wine

Chocolate Haze ~ Double Chocolate & Hazelnut Brown Nectar

Coal Miner ~ Guinness & Spaten Oktoberfest

Hoptoberfest ~ West Coast IPA & Spaten Oktoberfest

Preachers Collar ~ Maredsous 8% & Ace Pear Cider

Snaggletooth ~ Left Hand Sawtooth ESB & Spaten Oktoberfest

Snake Bite ~ Guinness & Ace Pear Cider

Ales

- W** Arrogant Bastard ~ California
- Belhaven Wee-Heavy ~ Scotland
- Chimay White ~ Belgium
- Left Hand Sawtooth ESB ~ Colorado
- Maredsous 8% ~ Belgium
- St. Peter's English Ale ~ England

Amber/Red Ales

- 1st** Rogue American Amber ~ Oregon
- Murphy's Irish Red ~ Ireland

Brown Ales

- Dogfish Head I.B.A ~ Delaware
- 1st** Rogue Hazelnut Brown Nectar ~ Oregon

India Pale Ales (I.P.A)

- 1st** Deschutes Inversion ~ Oregon
- Green Flash West Coast IPA ~ California
- Stone Ruination Imperial ~ California

Ales

Abbey/Trappist – Rich, Belgian ales. Strong in flavor and alcohol content. Originally brewed by Monks.

Recommended dish: Pork and Chicken

ESB – “Extra Special Bitter” Generally dark copper in color. Well balanced With a slight sweetness.

Originated in England.

Recommended dish: Pork

Brown Ale – Generally light brown in color. Low in hop content. Slightly sweet but balanced. Often brewed with nuts. Originated in England.

Recommended dish: Beef and Chocolate

Witbier- Also known as white beer. Spiced, often with coriander and orange peel. Crisp and tangy with natural carbonation. Originated in Belgium.

Recommended dish: Chicken and Fish

Blonde Ale – Pale straw to deep gold in color, hop character is of the noble variety, or similar, leaving a light to medium bitterness, light bodied, well balanced, usually all malt brew. Most have a subdued fruitiness. A creation of the craft-brew movement also a reminiscent of the German style Kolsch

Recommended dish: Beef and Chocolate

Lambic – Belgian ale that is brewed with fresh fruit. Open air fermentation allows for natural flavors.

Recommended dish: Any Dessert

Stout – Black in color. Strong flavors with chocolate overtones. Heavy in body. Generally higher in alcohol content than porters. Originated in Ireland.

Lagers

Pilsner – Light in body with a pronounced Hop flavor. Usually “skunky” in aroma. Originated in the Czech Republic.

Recommended dish: Chicken or fish

Oktoberfest – Copper to amber in color. Medium-bodied, with a slightly sweet and fruity finish. Traditionally a seasonal beer, but demand has caused many German breweries to brew year around. Also known as “Marzen”.

Recommended dish: German Cuisine

Bock – Dark amber to brown in color. Robust in malt characteristic and generally sweeter and heavier than normal lagers. True bocks are usually higher in alcohol content than other lagers. They are generally seasonal beers. Originated in Einbeck, Germany.

Recommended dish: German Cuisine and chocolate

Doppelbock – Literally means double bock. Dark brown to black in color. Even stronger than bocks in both flavor and alcohol content.

All doppelbocks end in **-ator**.

Originated in Munich, Germany.

Recommended dish: German Cuisine and chocolate

Steam – Copper in color. Hybrid between an ale and a lager. Slightly bitter but well balanced. Originated in California.

Pale Ales

Lagunitas Dog Town Pale ~ California

 North Coast Red Seal Ale ~ California

Lagers

 Brooklyn Lager ~ New York

Spaten Premium ~ Germany

Bud Light ~ USA

Coors Light ~ USA


Warsteiner Premium ~ Germany

Warsteiner Dunkel ~ Germany

Miller Light ~ USA

 Victory Prima Pils ~ Pennsylvania

Hefeweizen

 Ayinger Brau-Weise ~ Germany

Ayinger Ur-Weise ~ Germany

Franziskaner ~ Germany

Weinstephaner Vitus ~ Germany

Stout

Guinness Draught ~ Ireland



Rogue Shakespeare Stout ~ Oregon

Sam Smith's Imperial Stout ~ England



Young's Double Chocolate ~ England

Witbier

Blanche de Bruxxels ~ Belgium

Lambic



Lindeman's
Framboise ~ Belgium

Bock



Rogue Dead Guy ~ Oregon

Shiner Bock ~ Texas

Dopple-Bock

Ayinger Celebrator ~ Germany

Spaten Optimator ~ Germany

Specialty Brews

Every so often we bring in a hand crafted beer, sometimes rare, sometimes off the beaten path, but always great tasting. Ask your server about our current selection.

Beer Styles

Beer can generally be divided into two different classes, LAGERS and ALES. Ales are top-fermented beers that are brewed at higher temperatures for short periods of time. They are generally stronger and more flavorful than lagers. Lagers are bottom-fermented at lower temperatures for long periods of time, and then *Lagered* (German for "to store"). They are generally lighter and crisper in flavor.

This is still the standard, although many craft breweries throughout the country have blurred the lines with their creative brewing techniques. With generous amounts of hops and exotic yeasts, brew masters are changing brewing methods and creating flavorful brews for palates across the country. Breweries on the West Coast and in the Pacific Northwest are at the forefront of this renaissance.

Look for these symbols for our Premium Selections



These beers have each won gold medals for best in the world in their individual style.



Wurst Haus Recommended Beer