

2016 WENDOVER PEPPERMILL

BEER FEST

GUIDE



WENDOVERFUN.COM

RAINBOW

Peppermill

Montego Bay

We would like to thank all the breweries
for sponsoring our 2nd Annual Beer Fest:



ORDER BEER BY NUMBER

Each beer has a number associated to it. When ordering, please tell bartender beer number and requested size of pour. Must have official Wendover Beer Fest mug to partake in beer sampling.

PACKAGES

STARTERS TALL BOY:

\$20 - 25 tokens + 1 souvenir mug

RE-FILLERS LONG NECK:

\$15 - 20 tokens

Mugs: \$5

Tokens: \$1 each

FOOD MENU*

LARGE BAVARIAN PRETZEL

With beer cheese sauce and spicy mustard

\$3.00

GERMAN BRATWURST

Bavarian pork sausage on a soft bun with sauerkraut and spicy mustard served with chips and a pickle.

\$3.00

ALL BEEF HOT DOG

All beef hot dog served with chips and a pickle.

\$3.00

*Can use tokens to purchase food items

ABV = Alcohol by Volume
IBU = International Bitter Units

HOODOO KOLSCH ALE

4% ABV, 25 IBU

This crisp kolsch-style ale is golden in color and exhibits refreshing light hop character, is slightly bitter and finishes dry. Hoodoo will pair well with sautéed shrimp, fresh fish seasoned with lemon, smoked salmon, grilled chicken, and bratwurst.



Notes:

Beer# 1

HOP NOSH IPA

7.3% ABV, 82 IBU

Bold and refreshing, this IPA combines an abundance of hops with a smooth malt profile. Embracing our inner foodie, Hop Nosh is so big in hop character that it is literally a hoppy snack.



Notes:

Beer# 2



READY SET GOSE

4% ABV, 14 IBU

Inspired by 16th century brewers in Goslar, Germany, this fully organic, salted wheat beer is snappy and tart with a remarkably refreshing finish.



Notes:

Beer# 3



SNAP SHOT WHEAT

5.0% ABV, 13 IBU

Snap! You just captured an unfiltered wheat beer full of refreshment and a flash of tart at the finish. Smile-inducing aromas of citrus hops jump from the nose, accompanied by the sweetness of coriander and grains of paradise. Brewed with wheat and pale malt, Snapshot beer pours a hazy, lemon-yellow with bright-white lacing. But the real enticement is the snap of tart.



Notes:

Beer# 5



BLACKBERRY BARLEY WINE ALE*

10% ABV, 50 IBU

The darker the berry, the sweeter the barley wine, that's what we thought when brewing the first barley wine in New Belgium history. Blackberry Barley Wine channels the elegant spirit of a classic English barley wine, but with a kiss of blackberry to elevate the sip beyond convention.



Notes:

*Beer# 4**



CITRADELIC TANGERINE IPA

6.0% ABV, 50 IBU

Tune in and hop out with New Belgium Citradelic. Set adrift on a kaleidoscopic wave of hoppiness brought to you by a mystical marriage of Citra hops and tangerine peel, which elevates each sip onto a plane of pure tropical, fruity pleasure. Citradelic's namesake hop and fruit combine to jam with visions of additional hops like citrusy Mandarin Bavaria, tropical Azzaca, and fruity Galaxy for a colorful explosion that's grounded by just a touch of malty sweetness.



Notes:

Beer# 6



HEAVY MELON ALE (SEASONAL)

5.0% ABV, 14 IBU

Hot summer nights, jam out to the cooling waves of Heavy Melon Ale, our newest seasonal track. Brewed with juicy watermelon and zesty lime peel, this crushable ale rips with a blast of melon notes. Ripened fruit aromas of melon, papaya and citrus climax with an enticing aroma, and set up an invigorating wash of fruity sweetness, grassy bitterness and the slightest touch of tartness. Super crisp and refreshing from start to finish, Heavy Melon Ale shreds through the summer heat.

Notes:

Beer# 7

MAUI BREWING CO.



COCONUT PORTER

6.0% ABV, 30 IBU

Our CoCoNut PorTeR is a fresh handcrafted robust Porter brewed with six varieties of malted barley, hops and hand-toasted coconut. It begins with a malty-toasted coconut aroma followed by a rich, silky feel with tastes of dark malt, chocolate and hints of coffee. It then finishes with flavors of toasted coconut and hoppy spice to balance the finish.

Notes:

Beer# 9



OLD CHUB SCOTCH ALE*

8.0% ABV, 25 IBU

This jaw-dropping Scottish strong ale is brewed with bodacious amounts of malted barley and specialty grains, and a dash of beechwood-smoked malt. Old Chub features semi-sweet flavors of cocoa and coffee, and a wee-bit of smoke. A head-turning treat for malt heads and folks who think they don't dig dark beer.

Notes:

*Beer# 8**



CALI' CREAMIN'

5.2% ABV, 21 IBU

One of our most popular beers ever, this light cream ale has a malty backbone thanks to some flaked corn and honey malt. A medium bodied cult classic, it is sure to woo the ladies, but also flavorful enough to satisfy the dudes. You'll swear you were drinking a cream soda...but tricks are for kids.

Notes:

Beer# 10





KÖLN CONCERT KÖLSCH

4.9% ABV, 29 IBU

Our Kolsch, like the performance, is skillfully crafted but with some of the creative freedoms of improvisation. A favorite amongst our brewing staff, this crisp, clean, and balanced beer has a refreshing tangy finish, while the addition of whole cone noble hops aids in the creation of a soft and rounded palate.

:Available only on Draft

Notes:

Beer# 11



DAILY WAGES ALE

4.7% ABV, 34 IBU

A refreshing straw colored ale, traditionally brewed to serve peasant farmhands in Wallonia. An authentic Saison with herbal aromas, crisp carbonation, and slight hints of spice. Fermented with a northern French yeast strain, and dry hopped.

Notes:

Beer# 13



RED HEADED STRANGER ALE

7.5% ABV, 17 IBU

It is a very unique beer that has a very complex flavor profile and pairs well with many foods. We have four separate spice additions and multiple yeasts used to ferment it. Another one of our most popular year around beers this has taken Gold at the U.S. Beer Open. This beer also takes multiple months to make and can also be aged for many months after bottling.

Notes:

Beer# 12



EVEN KEEL SESSION IPA

3.8% ABV, 40 IBU

A flavorful ale that keeps you balanced. Our Even Keel is a hoppy ale designed for smooth sailing. A full-flavored beer with a silky malt backbone and a bright hop profile of herbs and citrus, it packs all the taste of an IPA in a sessionable alcohol content. This ale is perfect for leisurely days on the water, when all you want are a few beers and a level ride.

Notes:

Beer# 14





LONGFIN LAGER

4.5% ABV, 18 IBU

Our Longfin Lager has become one of the go-to beers with the team at the brewery. A solidly balanced Helles that finishes clean with a hint of hops, it would easily fit in at any German beer garden. But we think it's perfect for enjoying on the beach, the boat or anywhere else you can put an ice chest full of beer.



Notes:

Beer# 15



PASSION FRUIT KICKER ALE

5.5% ABV, 5 IBU

We've kicked it up a notch by adding a tropical twist to this refreshing ale. Get amped on Passion Fruit Kicker—a jaw-dropping, mouth-watering, smooth brew with sweet, tart, fruity flavor. We layer passion fruit tea and passion fruit juice with wheat malt and 2-row malted barley to bring you this exhilarating crowd pleaser. Your palate will do a 360 for more of this luscious wheat ale.



Notes:

Beer# 17



PINEAPPLE SCULPIN IPA

7.0% ABV, 70 IBU

Our Pineapple Sculpin IPA came from one of many small-batch cask experiments to enhance the flavor of our signature IPA. With so many tropical hop notes in Sculpin, how could we not try adding some sweet, juicy pineapple? The combination of fruity flavors and hop intensity definitely packs a punch.



Notes:

Beer# 16



TREASURE CHEST IPA (LIMITED)

5.7% ABV, 65 IBU

Say Aloha to Treasure Chest 2015, an exotic pink IPA brewed with grapefruit, prickly pear juice and hibiscus flowers. Erupting with fruit-forward complexity, 100% Mosaic hops present aromas of heady citrus and refined stone fruit. The pleasantly bitter flavors of the hops are enhanced by the addition of fresh grapefruit juice. Offering balance to offset the bold citrus notes, prickly pear juice imparts a peppery-sweet kick in the finish. Tropical Hibiscus flowers give this beer a naturally pink hue, a nod to the official color of the Treasure Chest mission.



Notes:

Beer# 18



SAWTOOTH ALE

5.3% ABV, 27 IBU

This Amber Ale is the perfect balance between malt and hops. A great session beer.

Two guitars, bass and drums. It's all you'll ever need. Sessionable. Unpretentious. Our original flagship. Proof that a beer can be both complex and balanced. Malty chewiness slowly transitioning over to herbal, earthy hops with a dry finish. Brewed to be enjoyed with friends and to stimulate serendipity.

Notes:

Beer# 19



APPLE HARD CIDER

5.0% ABV, 0 IBU

Our Ace Apple has an apple nose and a clean, dry finish. It actually tastes similar to a Sauvignon Blanc. It's made out of 100% all ntural apples, is gluten-free, and low-calorie just like the rest of our cider range.

Notes:

Beer# 21



PEAR CIDER

4.5% ABV, 0 IBU

Original Sin Pear Cider was developed in line with the company's mission to produce traditional cider leaving out artificial flavors and additives. Original Sin Pear is light and refreshing with a clean, dry finish.

Notes:

Beer# 20



PINEAPPLE HARD CIDER

5.0% ABV, 0 IBU

Our Ace Pineapple is another first [thirst] for the California Cider Company. We believe it to be the original pineapple cider made anywhere in the world! We add pineapple juices to our fermented apple base to produce a 5% ABV cider that has a great pineapple nose and a semi-sweet initial taste with a tart finish.

Notes:

Beer# 22





60 MINUTE IPA

6.0% ABV, 60 IBU

60 Minute is brewed with a slew of great Northwest hops. A powerful but balanced East Coast IPA with a lot of citrusy hop character, it's the session beer for hardcore enthusiasts!



Notes:

Beer# 23



EASY JACK SESSION IPA

4.5% ABV, 50 IBU

Brewmaster Matt Brynildson went to the mountain and returned with a vision for a different kind of Session IPA, one that would be brewed and dry hopped with a globetrotting selection of newer hop varieties from Germany, New Zealand and North America. He foresaw a beer that would deliver massive hop aromas, a signature malt balance and an empty glass before you knew what hit you.



Notes:

Beer# 25



INDIAN BROWN ALE

7.2% ABV, 50 IBU

Indian Brown Ale, a cross between a Scotch Ale, an IPA and an American Pale, this beer is well hopped and malty at the same time. It is brewed with Aromatic Barley and caramelized brown sugar.



Notes:

Beer# 24



PALE 31 ALE

4.9% ABV, 38 IBU

Pale 31 is an ode to our home state of California—the 31st to be named in fact. Beer may not be associated with terror the way wine is, but we believe that where we're from impacts how our beers taste. This California Style Pale Ale represents the bold yet approachable spirit that embodies our state. A crisp floral hop aroma precedes a medium-body and clean finish.



Notes:

Beer# 26



ICHTHYOSAUR “ICKY” IPA

6.4% ABV, 46 IBU

Just say “Gimme an Icky!” Named after Nevada’s official state fossil, this beer is made in the India Pale Ale style. Ichthyosaur is accented by a blast of Cascade hops.



Notes:

Beer# 27



#9 ALE

5.1% ABV, 20 IBU

An ale whose mysterious and unusual palate will swirl across your tongue and ask more questions than it answers. A beer brewed clandestinely and given a name whose meaning is never revealed. Why #9? Why, indeed. A sort of dry, crisp, fruity, refreshing, not quite pale ale, #9 is really impossible to describe because there’s never been anything else quite like it.



Notes:

Beer# 29



TECTONIC EVENT IPA*

9.0% ABV, 105 IBU

An ode to the West Coast style IPA made famous by San Diego breweries. A refreshingly simple malt profile makes way for a highly complex and bitter showcase of what hops can do.



Notes:

*Beer# 28**



NOT YOUR FATHERS ROOT BEER

5.9% ABV, 0 IBU

Not Your Father’s Root Beer is a category-defining craft specialty ale brewed with unique spices. Brewer Tim Kovac’s creativity and painstaking commitment to flavor complexity results in an unmistakable offering that masterfully blends hints of sarsaparilla, wintergreen, anise, and vanilla. A smooth and balanced Ale, NYFRB has broad appeal – from discerning craft beer drinkers to non-beer drinkers.



Notes:

Beer# 30



RED SEAL ALE

5.4% ABV, 42 IBU

Malt and hops are beautifully married in this full-bodied, copper-red Pale Ale. Red Seal Ale is generously hopped in the traditional manner for a long, spicy finish. An excellent accompaniment to grilled meats and rich sauces.



Notes:

Beer# 31



INDIA STYLE PALE ALE

5.9% ABV, 50 IBU

Tropical fruit and melon aromas are showcased on this light, straw colored beer. The mix of fruity and pine flavors are accentuated upfront and fade to a slightly lingering bitterness on the back end that is not harsh, but instead, very pleasant. Heavily dry-hopped with aromatic west coast hops.



:Available only on Draft

Notes:

Beer# 33



PRANQSTER

7.6% ABV, 20 IBU

Belgian Ales represent the height of the brewers' art. Sophisticated brewing techniques, yeast blends, and unique flavoring elements have elevated the beers of Belgium to the status enjoyed by wine in other countries.



Notes:

Beer# 32



PILSNER

4.9% ABV, 14 IBU

Crisp, clean, and refreshing. A golden colored, bottom fermented lager beer that is light in body with a slight malty, grainy aroma. This highly attenuated lager lends a dry to medium-dry finish. The beer showcases the finest quality malts and hops imported from Germany.



:Available only on Draft

Notes:

Beer# 34



OLD TANKARD ALE

5.8% ABV, 35 IBU

OTA is brewed based on a recipe from Pabst's 1937 brewer's log, using an authentic ale yeast with an alcohol content of 5.8% and 35 bitterness units. The top fermented brew has 2-row, imported Cara-Munich and Cara-Aroma malts with Nugget, Liberty, Willamette and Cascade hops. The result is a well-balanced, sessionable craft brew with a rich copper color, creamy head, and full body taste with notes of fruit and malt.

Notes:

Beer# 35



HOP HIGHWAY ALE

7.3% ABV, 65 IBU

This India Pale Ale was brewed in commemoration of the 50th Anniversary of the city of Vista. With plenty of Galaxy, Falconer's Flight, Southern Cross and just a tad bit of Nelson hops, our latest IPA is truly sessionable. Aromas include grapefruit, passionfruit, and citrus.

Notes:

Beer# 37



PROHIBITION ALE

6.1% ABV, 50 IBU

Prohibition Ale is anything but traditional and now a GABF winning brew, Prohibition pours a deep reddish amber hue, with a fluffy tan head that leaves a beautiful lacing on the glass. A lush, complex aroma teases the senses with juicy grapefruit, citrus, pine, spice and candied caramel malts. Mouth-feel is creamy, with a silky, medium body and modest carbonation.

Notes:

Beer# 36



PEANUT BUTTER MILK STOUT

5.3% ABV, 30 IBU

Our Peanut Butter Milk Stout is simply irresistible. It's like dark chocolate Reese's in a glass! Rolled oats and Lactose add to the creamy body of this beer while heavenly aromas of roasted buttery peanuts and chocolate greet you with every sip. Try this out with a scoop of vanilla ice cream for a real treat!

Notes:

Beer# 38





AMBER ALE

5.3% ABV, 18 IBU

Richly malty and long on the palate, with just enough hop backing to make this beautiful amber colored "alt" style beer notably well balanced. This refers to the aging that alts undergo since they ferment more slowly and at colder temperatures than most ales. Slow fermentation helps condition the flavors in Alaskan Amber, contributing to its overall balance and smoothness.



Notes:

Beer# 39



KICKER SESSION IPA

4.5% ABV, 45 IBU

The hop-dominant flavor and aroma in our Kicker Session IPA might make you think this is a "bigger" beer. A light caramel or toffee malt background and light-medium body mouth feel makes this session ale a full-bodied and satisfying brew.



Notes:

Beer# 41



FREERIDE PALE ALE

5.3% ABV, 40 IBU

This floral and citrusy American Pale Ale showcases the aroma and flavors of Pacific Northwest hops in balance with a medium malt body. A refreshing combination of green and exotic fruit characters makes Freeride IPA both full in flavor and crisply thirst-quenching.



Notes:

Beer# 40



GOLDEN MONKEY*

9.5% ABV, 20 IBU

Strong and sensual, this golden Belgian-style ale glows with goodness. The richness of imported malts and Belgian yeast are tempered by a sparkling approach and overall light body. Considerable depth of character with abundant, herbal, fruity notes make this one to savor.



Notes:

*Beer# 42**



HEFE

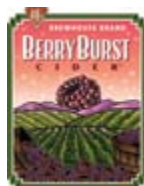
4.9% ABV, 30 IBU

A golden unfiltered wheat beer that is truly cloudy and clearly superb with bold flavors and citrus notes defined a new style.



Notes:

Beer# 43



BERRY BURST CIDER

4.0% ABV, 0 IBU

Gluten-free! Made with a blend of raspberries, blackberries and other wild berries for a unique taste experience. The intensely aromatic and deliciously sweet medley of flavors is balanced by a pleasantly tart and dry finish.

: Available only on Tap



Notes:

Beer# 45



LAGUNITAS IPA

6.2% ABV, 52 IBU

This is our unique version of an ancient style. A style as old as the ocean trade routes of the last centuries Great Ships. Made with 43 different hops and 65 various malts, this redolent ale will likely float your boat, whatever planet you're on.



Notes:

Beer# 44



PALE ALE

5.5% ABV, 50 IBU

Nope, this is not a session IPA, this is a Pale Ale! Loads of azacca and eldorado hops are carefully layered over a lightly toasty malt backbone to create a highly aromatic and crushable pale ale.

: Available only on Draft



Notes:

Beer# 46



FRUIT SALAD CIDER

6.4% ABV, 0 IBU

Rich purple in color, this dry cider has a bright berry nose which is followed by a tart and juicy fruit flavor. A touch of sweetness makes this tangy cider supple and refreshing.



Notes:

Beer# 47



DEAD GUY ALE

6.5% ABV, 40 IBU

An ale inspired by the style of a German Maibock, brewed using our proprietary Pacman yeast, Dead Guy Ale is deep honey in color with a malty aroma, rich hearty flavor and a well balanced finish.



Notes:

Beer# 48



CITRUS CUCUMBER SODA

Non-Alcoholic Beverage

Rogue Farms cucumbers combined with Rogue Farms Honey are the perfect ingredients to give the classic lemon-lime flavor combo a refreshing twist.



Notes:



HONEY ORANGE SODA

Non-Alcoholic Beverage

A refreshing craft brew with a citrus bite and floral finish, it's orange soda transformed.



Notes:

Tokens purchased to the Wendover Beer Fest are final purchases & no refunds will be issued. The venue is outdoors, event will be held rain or shine. Entry to The Wendover Beer Fest, is for guests 21 years of age and older only. NO EXCEPTIONS. ID's will be checked upon entry. All beer samples must be sampled from official Wendover Beer Fest mug. No outside glassware, food or beverages will be permitted. Management reserves the right to check any bags. Purchase of token does not guarantee availability of any specific beer offered by any specific brewery. By purchasing tokens & entering the venue, you assume all risk of violating the state law if you operate a motor vehicle while under the influence of an intoxicant and further waive & forever release & indemnify management as well as all sponsors, breweries, distributors, importers, vendors, participating charity, musicians, employees, volunteers & agents from any & all liability arising from the use of alcoholic beverages or acts of nature. You voluntarily assume all risks & dangers of personal injury & all other hazards arising from or related to The Wendover Beer Fest, whether occurring prior to, during or after said event.

Management reserves the right to deny entry to any guest appearing intoxicated upon arrival & remove any ticket holder, deemed intoxicated or unruly, without refund. Please enjoy & drink responsibly!

PLEASE DRINK RESPONSIBLY

1/4: 1 TOKEN

1/2: 2 TOKENS

FULL: 4 TOKENS

#	BEER NAME	ABV %	IBU
1	HooDoo Kolsch Ale	4.0	25
2	Hop Nosh IPA	7.3	82
3	Ready Set Gose	4.0	14
4*	Blackberry Barley Wine Ale*	10.0	50
5	Snap Shot Wheat	5.0	13
6	Citradelic Tangerine IPA	6.0	50
7	Heavy Melon Ale <i>(Seasonal)</i>	5.0	14
8*	Old Chub Scotch Ale*	8.0	25
9	CoCoNut Porter	6.0	30
10	Cali' Creamin'	5.2	21
11	Köln Concert Kölsch	4.9	29
12	Red Headed Stranger Ale	7.5	17
13	Daily Wages Ale	4.7	34
14	Even Keel Session IPA	3.8	40
15	Longfin Lager	4.5	18
16	Pineapple Sculpin IPA	7.0	70
17	Passion Fruit Kicker Ale	5.5	5
18	Treasure Chest IPA <i>(Limited)</i>	5.7	65
19	Sawtooth Ale	5.3	27
20	Pear Cider	4.5	0
21	Apple Hard Cider	5.0	0
22	Pineapple Hard Cider	5.0	0
23	60 Minute IPA	6.0	60
24	Indian Brown Ale	7.2	50
25	Easy Jack Session IPA	4.5	50
26	Pale 31 Ale	4.9	38
27	Ichthyosaur "ICKY" IPA	6.4	46
28*	Tectonic Event IPA*	9.0	105
29	#9 Ale	5.1	20
30	Not Your Fathers Root Beer	5.9	0
31	Red Seal Ale	5.4	42
32	Pranqster	7.6	20
33	India Style Pale Ale	5.9	50
34	Pilsner	4.9	14
35	Old Tankard Ale	5.8	35
36	Prohibition Ale	6.1	50
37	Hop Highway Ale	7.3	65
38	Peanut Butter Milk Stout	5.3	30
39	Amber Ale	5.3	18
40	Freeride Pale Ale	5.3	40
41	Kicker Session IPA	4.5	45
42*	Golden Monkey*	9.5	20
43	Hefe	4.9	30
44	Lagunitas IPA	6.2	52
45	Berry Burst Cider	4.0	0
46	Pale Ale	5.5	50
47	Fruit Salad Cider	6.4	0
48	Dead Guy Ale	6.5	40

*Not available in Full