

# MARCH BEER NEWS



## ST. PATRICK'S DAY...

Why not mix up St. Patrick's Day and serve some beer cocktails at your celebration. Beer cocktails are making a comeback and you are no longer held to the old standby, the Black and Tan. Beer adds effervescence to a cocktail, much in the same way soda or champagne would. *Here are some exciting recipes that are sure to show-off the versatility of beer and impress your guests*

... to see more beers chilling our beer cave visit - [vineandtable.com](http://vineandtable.com) | follow me: [twitter.com/beercaeveman](https://twitter.com/beercaeveman)

SALE!

### Guinness Draught Stout 6NR

\$8.49

#### The Black Velvet: -Irish Stout -Dry Sparking Wine or Champagne

Fill a pint beer glass half full of your champagne or sparkling wine. Then, pour your stout (recommended: Guinness) over the back of a spoon, gently on top of the bubbly to create a layered effect. This is a variation if the classic Black and Tan, which uses a lager or pale ale in place of the champagne. If done slow enough, there will be a nice, distinct separation between the two layers. Very impressive!

### Sol Lager 6NR

\$7.99

#### Paddy's Day Fiesta: -3 shots Dos Banderos Sangrita -1 shot tequila blanco (silver) -Few dashes of Mexican hot sauce (optional)

#### -Mexican Lager -Lime wedge or pickled jalapeno to garnish

Fill a pint beer glass with ice. Combine Dos Banderos Sangrita and tequila of your choice over ice. Top off with a Mexican lager (recommended: Sol Lager). Gently stir to combine and garnish with either a lime wedge or pickled, whole jalapeno.

### Harp Lager 6 NR

\$7.49

#### The Lucky Charm: -European Lager -Ginger Ale -2 shots Midori Melon Liqueur

Combine equal parts European Lager (recommended: Harp Lager) and ginger ale in a pilsner style glass. Top off with 2 shots of Midori Melon Liqueur. Enjoy! It's a better looking and tasting way to enjoy a green beer without ingesting food dye!

### Murphys Irish Red Ale 6NR

\$9.99

#### Irish Iced Tea: -1 shot Irish Whiskey -1 shot Irish Potcheen (or vodka) -1 shot Gin-Splash of sweet and sour mix -Irish Red Ale -Slice of lemon

Fill a Collins glass full of ice. Place whisky, potcheen, and gin over ice. Add sweet and sour to taste and top off with an Irish red ale (recommended: Murphy's Irish Red Ale). Stir gently and garnish with lemon.

## SPOTLIGHT...



### THREE FLOYDS BREWING COMPANY - MUNSTER, IN

A true Indiana success story! Brothers Nick and Simon Floyd, along with their dad, Mike, turned an old run-down warehouse into their own brewery. As demand grew for their full-flavored ales, the guys were forced to move locations to a bigger brewery. Three Floyds has taken the craft beer world by storm, and it has become, arguably, the best brewery in the Midwest. Their psychedelic packaging and quirky names make Three Floyds' products as much fun to buy as they are to drink. Alpha King was the brewery's flagship beer, but now, the brewery sports 5 year-round beers and 12 seasonal releases! Way to go guys!

Alpha King Pale Ale 6NR

SALE!

\$9.49

Gumballhead Wheat Beer 6NR

\$9.49

Pride and Joy Mild Ale 6NR

\$9.49

Robert the Bruce Scottish Ale 6NR

\$9.49

Dreadnaught Imperial IPA 22oz

\$9.49

Behemoth Barley Wine 22oz

\$14.99

Munsterfest Lager 22oz

\$8.49

## NEW BREWS...

With St. Patrick's Day fast approaching, you will need to have some great beers on hand to celebrate! Here are the newest beers straight from the breweries. Enjoy them while they last!

NEW!



NEW!

### Schlafly Extra Irish-Style Stout 6 NR

SALE!

\$9.99

...Full-bodied and full-flavored. Just in time for St. Patrick's Day!

### Three Floyd's Brian Boru 22 oz

\$5.99

...Beautiful Irish-Style Red Ale with a very rich toffee and caramel flavor.

### Bell's Consecrator Doppelbock 6 NR

\$15.49

...Simply luscious with a well-balanced, full body and hints of caramel and molasses.

### Goose Island Demolition 22oz

\$5.49

Smooth and refreshing, with a grassy, citrus aroma and honey malt flavor.

## BEER 101... THE "IN-CIDER"

America was founded on hard cider. In colonial days, it was the most popular alcoholic beverage. The reason for its popularity is that it is much easier to produce than beer or wine and uses affordable ingredients! Alas, the popularity of cider dwindled due to prohibition and the emerging soda companies of the 1920's. Cider has fallen a long way from what it used to be. Now, ciders are loaded with sugars, sulfites, apple juice concentrate, and artificial colors. Luckily, ciders with a more traditional look and flavor are making a comeback. *A few chunks of cheese and a nice crusty baguette is all you need to enjoy a these tasty ciders!*

SALE!

### JK' Organic Scrumpy Cider 22oz

\$6.49

The only ingredients are fresh pressed apple juice and yeast. Using old-world process of fermentation, this cider has a very traditional ripe apple flavor. Pairs great with a nice Wisconsin cheddar!

### Etienne Dupont Cidre Brut '07 375ml

\$6.99

This traditional, unfiltered, unpasteurized cider is right out of Normandy, France, where the famed Calvados is produced. A rich and buttery Pont L'Évêque cheese would pair perfectly.

### Isastegi Basque Cider 750ml

\$9.99

A truly unique cider! From the basque region of Spain, this cider has a very earthy and fresh apple flavor and pairs beautifully with P'tit Basque cheese.

### Samuel Smith Organic Cider 750ml

\$4.99

A favorite in the UK, Sam Smith's cider has a crisp and clean flavor of fresh apples and a floral bouquet. Perfect with Collier's Powerful Welsh Cheddar!