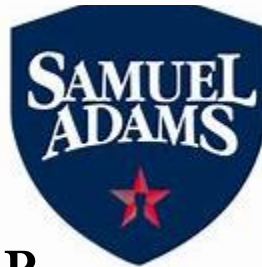


April Beer Club

featuring

SAMUEL ADAMS®

SAMUEL ADAMS
BOSTON,



BOSTON BEER CO.
MASS.



COLD SNAP

5.3% ABV

The crisp character of this lively unfiltered White Ale gets a kick from a bright blend of spring spices. Orange peel and plum add subtle sweetness, while coriander contributes a peppery bite, creating a refreshing flavor that signals spring is on its way.



SAM '76

4.7% ABV

Sam '76 is a revolutionary new beer that is an unmatched combination of refreshment, craft flavor, and aroma. By experimenting with both lager and ale yeast strains, our brewers developed a unique brewing process that takes two active fermentations and blends them together to create a deliciously harmonious result. This process delivers a distinct flavor that showcases the fruitiness of an ale with the balanced drinkability and smoothness of a lager.



NEW ENGLAND IPA

6.8% ABV

The slight sweetness is perfectly balanced by the pineapple and grapefruit hop character, without being overly bitter. In comparison to West Coast style IPAs which have prominent hop bitterness and a light, dry mouthfeel, New England IPA's are generally known for a juicy, luscious mouthfeel and opaque, hazy appearance.



Wednesday, April 18th - 7:00 PM

\$30/Person + Tax & Gratuity

Reservations Required