

FEBRUARY BEER CLUB

featuring

ROGUE

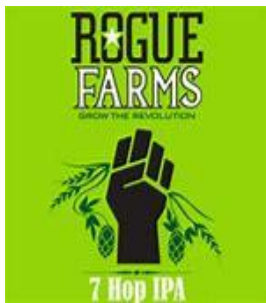
ROGUE ALES, NEWPORT OREGON



DEAD GUY ALE

6.8% ABV

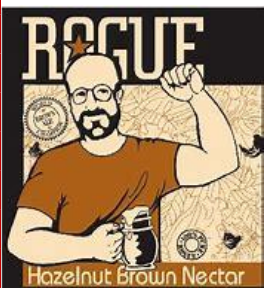
In the style of a German Maibock, using our proprietary Pacman yeast, Dead Guy is deep honey in color with a malty aroma and a rich, hearty flavor.



7 HOP IPA

7.77% ABV

In a bold collaboration with Mother Nature, we grow our own varieties of aroma hops at Rogue Farms in Independence, Ore. Brewmaster John Maier meticulously selected and blended 7 varieties of our aroma hops to create the bold and balanced profile of our 7 Hop IPA.



HAZELNUT BROWN NECTAR

5.6% ABV

From the hazelnut capital of the United States, this nutty twist on a European brown ale was originally crafted by Rogue Brewmaster John Maier's good friend and avid home-brewer, Chris Studach. Hazelnut Brown Nectar offers a hazelnut aroma with rich nutty flavor and a smooth malty finish.



WEDNESDAY, FEBRUARY 21ST – 7PM

\$30/PERSON + TAX & GRATUITY

RESERVATIONS REQUIRED

(724) 515-2903