	GERMAN STYLES		1/6 BBL	1/2 BBL	1202 CANS
	PILSNER German-Style Light Lager	An award-winning German-style light lager. Unfiltered Snoqualmie Pass mountain water, Bohemian Pilsner malts, and Czech Saaz hops create a crushable lager with a com- plex maltiness and soft bitterness. We dare you to just drink one. ABY 4.8% - IBU 30	\$83	\$187	\$37.48
	KÖLSCH German-Style Golden Ale	An award-winning German-style golden ale. German grown pilsner and wheat malts give it a nice bready aroma, subtle honey flavor and provide for a delicate but complex finish. It's crisp and refreshing, not hoppy. ABV 5.0% - IBU 24	\$83	\$187	\$37.48
	HEFEWEIZEN Bavarian-Style Wheat Ale	An award-winning German-style wheat ale. Bavarian "Weissbier" yeast provides aromatic notes of banana and clove. German grown wheat and barley malts give it a balanced blend of bready flavors. It's fragrant, balanced and smooth. ABV 5.1% - IBU 13	\$83	\$187	\$37.48
	DRAFT ONLY AMBER LAGER German-Style Vienna Lager	A German-Style amber lager. Vienna malt provides a toasty sweetness, while delicate noble hops add a gentle spice over- tone. It's refined and refreshing. ABY 4.9% - IBU 28	\$83	\$187	N/A
	DRAFT ON NITRO BLACK LAGER German-Style Schwarzbier	An award-winning black lager. Munich and blackened malts give it roasty, burnt caramel, and toffee flavors. Brewed at low tempera- tures to create a surprisingly light-body for such a dark beer. You'll find it roasty and crisp. ABY 4.8% - IBU 28	\$83	\$187	N/A
	HOPPY STYLES		1/6 BBL	1/2 BBL	1202 CANS
	DRAFT ONLY EXPERIMENTAL IPA west Coast IPA	Dru Bru has partnered up with HAAS [®] to showcase experimental hop varieties and the latest in technically advanced hop products through a series of clean, West Coast Style, IPAs. We'll be sharing our brewing experiences and sending the liquid to select "indus- try" accounts across the state. ABY 6.5% - IBU 40	\$92	\$202	N/A
	HYAK HAZE Hazy India Pale Ale	A hazy ale with a rich and silky texture that presents tropical notes of guava, lime, and pineapple. We add Calypso, Sultana, and an experimental YQH-1320 hop along with layers of oats, wheat, and malted barley to create this juicy experience. ABY 6.3% - IBU 32	\$92	\$202	\$39.00
	SODA			1/2 BBL	
LAURA BAINTER WASHINGTON STATE SALES REP 509.304.9098 laura@drubru.com	DRAFT ONLY ROOTBEER All Natural Caffeine Free	House-made, non-alcoholic rootbeer with flavors of wintergreen, molasses and brown sugar. Our rootbeer is caffeine and gluten free, and sweetened with pure cane and beet sugar. ABV 0%		\$110	

	SEASONALS		1/6 BBL	1/2 BBL	1202 CANS
TWO LOCATIONS Family friendly, open year round, seven days a week. Award-winning craft beer, soda, cider and food.	MAR-MAY PACIFIC CREST Hoppy Trail Ale	An award-winning hoppy golden ale brewed with Ekuanot, Mosaic, and Citra hops. Locally grown malt and oats provide a sturdy malt backbone allowing berry, melon, and citrus hop aromas to shine through. It's fruity, crushable, and perfect for a day on the trail. ABY 5.0% - IBU 56	\$83	\$187	\$37.48
	JUNE - AUG LEMON LIME LAGER German-Style Radler	A German-style, citrus-fruit, lager crafted with a German pilsner malt base and infused with lemon and lime juice. It is perfectly crisp and refreshing for these dog days of summer! ABV 4.0% - IBU 12	\$83	\$187	\$37.48
	AUG-OCT FESTBIER Oktoberfest-Style Lager	A German-style rich golden lager. Layers of German malt and a charge of soft-edged hops impart flavors of bread-dough and a subtle aroma of herbs and spices. You'll find this creamy textured beer was born for the season of steins. ABY 5.6% - IBU 28	\$83	\$187	\$37.48
	NOV-FEB BRU SKI PATROL German-Style Dark Lager	An award-winning German-style "Dunkel" lager. German grown malted barley produces flavors of toast, chocolate, and hazelnut. A dose of German-grown hops provides herbal and spicy notes. Brewed for our love of snow rescue and ski patrollers, it's the beer to pick up when the snow's coming down. ABV 4.8% - IBU 26	\$83	\$187	\$37.48
SNOQUALMIE PASS	SOUR SEASONALS		1/6 BBL	1/2 BBL	1202 CANS
	JAN-MAR MANGO German-Style Gose	A crisp and tart wheat beer that is soured using Lactobacillus bacteria. A sprinkling of sea salt and fresh-ground coriander compliment the acidity with a mild salty-mineral finish. Brewed with mango; you'll find it tart, crisp and tropical. ABY 4.8% - IBU 7	\$92	\$202	\$39
DRU BRU	APRIL-JUNE BLACKBERRY German-Style Berliner Weisse	A refreshing and tart wheat beer that is soured using Lactobacillus bacteria. German-grown wheat malt provides a mild white bread flavor that allows the crisp acidity to shine through. Brewed with blackberries; you'll find it tart, crisp and fruity. ABY 4.0% - IBU 7	\$92	\$202	\$39
CLE ELUM	JULY-SEPT PEACH German-Style Gose	A crisp and tart wheat beer that is soured using Lactobacillus bacteria. A sprinkling of sea salt and fresh-ground coriander compliment the acidity with a mild spiciness and a mild salty-mineral finish. Brewed with peaches; you'll find it fruity, crisp and refreshing. ABY 4.0% - IBU 7	\$92	\$202	\$39
Columbia) OCT-DEG CRANBERRY German-Style Berliner Weisse	A crisp and tart wheat beer that is soured using Lactobacillus bacteria. German-grown wheat malt provides a mild white bread flavor that allows the crisp acidity to shine through. Brewed with cranberry and mulling spice; you'll find it sweetly pungent, and slightly tangy. ABY 4.0% - IBU 7	\$92	\$202	\$39
	SPECIALTY (LIMITED AVAILABILITY)		1/6 BBL	1/2 BBL	1202 CANS
LAURA BAINTER WASHINGTON STATE SALES REP 509.304.9098 laura@drubru.com	FRESH HOP India Pale Ale	Dru Bru partnered with local hop companies to showcase several hop varieties and bring you a piece of the Pacific Northwest hop harvest. These IPA's feature freshly picked hops that went straight from the fields to the brewhouse, which gives an extra earthy, dank, and piney experience. ABY 6.0% - IBU Unknown	\$137	\$238	\$43.48