

Chop Liver  
PRESENTS

St. Paul  
SUMMER

BEER FEST

JUNE 11<sup>TH</sup>

STATE FAIR GROUNDS  
INTERNATIONAL BAZAAR



@STPBEERFEST



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WWW.STPAULSUMMERBEERFEST.COM

# WELCOME

Welcome to the 13th Annual St Paul Summer Beer Fest, a celebration that is dedicated to craft breweries and their beer. With 40+ craft breweries represented, and hundreds of beers to sample, this is one of Minnesota's longest running beer festivals dedicated to craft beer.

Explore and immerse yourself in each of the wonderful offerings from craft breweries here in Minnesota as well as across the nation.

This talented and diverse selection of beers should be enjoyed responsibly. Please remember to pace yourself and drink plenty of water. We want this to be a fun and informative beer experience while also being safe.

## **Please do not drink and drive. Cabs are available!**

Use this program as a guide to all of the wonderful craft beer being offered. Inside you'll find descriptions of breweries, a section for tasting notes, and a brewery map. Don't forget to vote for the People's Choice Award for your favorite beer at the fest. A ballot can be found in the back of your program and at the hospitality booth at the entrance, please submit forms by 4:00 pm.

Proceeds from the Silent Auction go to the YMCA Midway. Please stop by the Silent Auction and make a bid on one of the fabulous items and help out the YMCA Midway..

Thanks goes out to all of the wonderful people that make this craft beer festival possible. All of the breweries, distributors, vendors, our volunteers, sponsors, MN State Fairgrounds, our friends and families, and to all of you passionate beer lovers.

Cheers to Better Beers!

**Juno Choi & Mark Opdahl**

St. Paul Summer Beer Fest Organizers

# MUSIC

## VIP HOUR

1:00 – 2:00 pm

DJ Elsewhere

## GENERAL ADMISSION

2:00 – 3:30 pm

Black River Revue

3:30 – 5:00 pm

Mark Joseph and the American Soul

# TASTING BEER

Tasting beer can be very rewarding. As you encounter new styles or brands it helps to know what to look for in a new beer as well as how to evaluate it. Take your time and work through the aspects of each beer, one by one.

**Appearance:** How does it look? Examine the appearance of the beer itself. Hold the glass up to the light and examine the color, clarity, and head. Is it clear or cloudy? Note whether the head is dense or thin. The color of the head is also worth noting and can range from pure white on Pilsners to light or medium brown on some stouts and porters.

**Aroma:** Take your time with the aroma. Bring it to your nose and inhale. Try to take several good sniffs before you take your first sip. If you're taking notes, stop to write your impressions before the first sip distracts you. What does it smell like? Does it smell primarily of hops, malt, yeast, or something else?

**First Sip:** Note the initial sensation as the beer enters your mouth. Think about whether it is sweet, bitter, fruity, sour or something else. There can be quite a bit of difference between the first taste and the finish.

**Mouthfeel:** This is the texture of the beer or how it physically feels in your mouth. Beer ranges from silky, dry stouts, to thick and chewy. Try to note the body, carbonation, warmth, creaminess, and astringency.

**Finish:** Note the lingering flavors after you swallow the drink. Often it can be bitter from the hops or it can have a lingering malty sweetness. Stop before your next drink and try to write down everything you just detected. Try to confirm it with your second drink or see if you need to rethink your conclusions.

**Styles:** There is a lot of variation from one beer to the next with regards to style. Some beers are brewed with style in mind and others are not. Styles can be used as a learning tool to look at historical brewing norms and to help understand where certain characteristics of beer come from. The Beer Judge Certification Program Style Guidelines and the Brewers Association Beer Style Guidelines are two great sources of information to learn more about beer styles.

## Alaskan Brewing Company

5429 Shaune Drive, Juneau, AK 99801 - [www.alaskanbeer.com](http://www.alaskanbeer.com)

- ❑ **Alaskan Amber** Richly malty and long on the palate, with just enough hop backing to make this beautiful amber colored “alt” style beer notably well balanced.
- ❑ **Alaskan Pilsner** Golden straw in color with a fluffy white head, is extremely clean and crisp – highlighting a slight malty sweetness that finishes with a moderate bitterness that won’t linger longer than the ‘aah’ that will escape your lips.
- ❑ **Alaskan Island Ale** Packed with Passionfruit, Tangerine, and Guava; Alaskan Island Ale, brewed as a Wheat ale, will splash your taste buds with sharp citrus before giving way to a light, bready flavor.
- ❑ **Alaskan Juneau Juice** This unfiltered IPA is a glowing medium gold, with a hazy appearance reminiscent of a lazy summer day in Juneau, AK. Ripe pineapple, fresh tangerine and pine resin abound in the aroma, with a host of other tropical and stone fruit flavors.

## Angry Orchard Cider

2241 Albany Post Rd, Walden, NY 12586 - [angryorchard.com](http://angryorchard.com)

- ❑ **Tropical** Angry Orchard Tropical fruit hard cider is an adventure in a can. It combines a complementary blend of juicy pineapple with Crisp Apple notes, creating a perfect beach vacation vibe.
- ❑ **Peach Mango** Angry Orchard Peach Mango Hard Cider has the crisp, fresh apple flavor you expect from Angry Orchard, combined with the ripe, vibrant flavors from peaches and mangos.
- ❑ **Strawberry** Angry Orchard Strawberry Hard Cider has the crisp, fresh apple flavor you expect from Angry Orchard, combined with the ripe, vibrant flavors from strawberries.
- ❑ **Crisp Apple** Angry Orchard Crisp Apple has a bright, crisp apple flavor, just like biting into a fresh apple. It is a perfect balance of sweetness and bright acidity from culinary apples and dryness of traditional cider making apples, resulting in a complex, yet refreshing, hard cider.

## Arbeiter Brewing

3038 Minnehaha Avenue, Minneapolis, MN 55406 - <https://arbeiterbrewing.com/>

☐ **Haha Pils** Pilsener | 5.2% ABV - This pilsener slaps so hard, it'll make you laugh. Haha Pils is our flagship pilsener. Haha Pils is the cleaner and more hop-forward pale lager you've been looking for. Brewed in the Northern German tradition (thus the spelling with the extra "e" as opposed to "pilsner"), Haha Pils is cleaner tasting and more hop forward than it's maltier brethren from deeper within the European continent. Our pilsener is brewed using the highest quality German pilsner malt and mashing techniques to ensure a clean and crisp malt profile. A perfectly complex hop profile containing earthy, grassy, hay, wildflower, and spicy fresh herbs demands your attention and makes you wonder why your glass is already empty."

☐ **Westküst** IPA | 6.9% ABV - West Coast meets Hallertau (hop growing region in Germany)! Westküst finds its way as a West Coast American IPA by enlisting a full array of German-sourced hops and malts. The first of our "Bavarican" beer series, Westküst achieves an American IPA flavor profile by enlisting a full array of German-sourced ingredients. The blend of German-grown hop varieties employed provides a unique but familiar flavor profile that includes citrus, resinous, grassy, and some fresh herbal notes; not unlike what would be found in a traditionally made American IPA."

☐ **Cool Jazz** Cold IPA | 7.3% ABV - Collaboration with our friends at Brewing Change Collaborative. Cool Jazz is a Cold IPA featuring Jasmine rice and a hop bill that has flavors of mango and grapefruit. Cold IPAs are a new spin on IPAs that allow for a crisper IPA without dipping too far into being a lager-style yet allowing the hops to shine from a more neutral yeast. Brewing Change Collaborative works to foster diversity, equity, and inclusion for people of color in the brewing and beverage industries through advocacy, outreach, and education.

☐ **Arbeiter Lime** Blonde Ale | 5.5% ABV - Our special summer version of our namesake beer: Arbeiter with Lime! A beer for the people! A beer designed for those who are looking for just "beer", as well as those looking for a palate refresher in-between hop, sweet, or sour bombs. It's light and balanced, with a restrained cracker-like malt profile, a hint of noble hop character, and lime, of course!

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BOOTH

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## August Schell's Brewing Company

1860 Schell Road - [www.schellsbrewery.com](http://www.schellsbrewery.com)

- ☐ **Firebrick Amber Lager** A refreshing Vienna-style amber lager, is named after the bricks that line the old boilers. It has a hint of hops combined with a subtly maltiness that creates a mild, pleasantly drinkable beer.
- ☐ **No Frills Pils** Light-bodied, highly attenuated Pilsner. Malt sweetness gives way to a firm bitterness. The brew has a floral and spicy noble hop aroma.
- ☐ **Fresh Prints Cold IPA** Our remix of a West Coast Style IPA. Fresh Prints has fresh, bold citrus flavor and tropical fruity aromas, with an icy, clean, cold-fermented finish you expect from a Cold IPA.
- ☐ **Lake Escape Kolsch** A clean, crisp, delicately-balanced beer with a very subtle fruit and hop character. Well-attenuated and refreshing finish.

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## Bent Brewstillery

1744 Terrace Dr, Roseville, MN55113 - [Bentbrewstillery.com](http://Bentbrewstillery.com)

- ☐ **Ghostface Dark Fatha** Ghost Pepper infused bourbon barrel-aged stout
- ☐ **MPG** Mango, Papaya, Guava fruited sour
- ☐ **Nordic Blonde** Blonde Amber Ale
- ☐ **TBA** Stop by and see
- ☐ **TBA** Stop by and see

## Bent Paddle Brewing Co.

1832 West Michigan Street, Duluth, MN 55806 - [www.bentpaddlebrewing.com](http://www.bentpaddlebrewing.com)

- ❑ **Bent Hop IPA** Bent Hop IPA is our Flagship IPA and our best selling and most beloved beer overall. Utilizing a blend of American and European malts, Bent Hop has a malt profile rich with biscuit, cereal, and caramel notes. We balance this bold malt backbone out with a blend of hops unique only to this brand. Intense flavors of grapefruit, citrus, and pine resonate throughout this beer. The predominant hops used are Centennial, and El Dorado sourced from the American Pacific Northwest with a total of 2 lbs. per barrel. 6.2% ABV 68 IBUs
- ❑ **Cosmic Lounge Hazy IPA** Come Sip With Us under the Stars! Cosmic Lounge Hazy IPA pulls inspiration from
- ❑ **Citrus Smash Wilderness Tuxedo** Wild Tux Citrus Smash is a beer brewed in the berliner-weisse style. Our Wild Tux series utilizes a similar recipe where we use 2-Row, White Wheat, Unmalted Wheat, and Carafoam to create this light bodied, low ABV base beer that we then sour using Lactobacillus bacteria. Once our desired acidity is reached, we stop the souring process by boiling and killing off the “Lacto” in our Boil Kettle (thus the name ‘Kettle Sour’). Once this beer is in the fermentor, we pitch our American Ale yeast and let the fermentation process begin. In this particular brand, we added blood orange puree to the fermenter during fermentation then added copious amounts of fresh citrus zest. When the beer was ready to centrifuge, we ran the machine at a lower bowl speed to leave more of the fruit color and flavor behind in the final product. Expect balanced notes of orange, lime and lemon in the nose with a soft acidity throughout. The flavors compliment each other nicely with a drying finish. The beer finishes smooth making you feel like you want more. 4.4% ABV 10 IBUs
- ❑ **Bent Paddle Light** Bent Paddle Light Lager brings the craft lager to a new level of ahhhhh. There is a beer for every occasion, and our Light Lager is perfect for the calorie-conscious or the craft beer lover looking to “lighten” things up. Light Lager’s ingredients give a subtle nod to the traditional styles of the past, all while performing a “Light Show of Flavor” for your taste buds to enjoy. 4.1% ABV 8 IBUs
- ❑ **Cold Press Black** Cold Press Black Ale gives the drinker all of the pleasantries of our Black Ale mixed with our house made Cold Press utilizing beans from Duluth Coffee Company. We’ve moved to a single source farm in Colombia where the beans are grown and then sent up to Duluth Coffee Company to be roasted. Once roasted, we make our cold press in house and infuse into our Black Ale post centrifuge at a rate of 1 gallon per barrel. Expect the rich chocolate and roast characteristics to blend nicely with the Cold Press infusion, bringing the coffee notes to the forefront of your pallet with a pleasantly smooth finish. 6.0% ABV 34 IBUs

## Bevy Long Drink

1 Design Center Pl #850, Boston, MA 02210 - bevylongdrink.com

☐ **Bevy Hard Citrus Refresher** Bevy is our tribute to the happiest country on Earth, Finland. Inspired by their national cocktail, the Long Drink, this bubbly refresher is an easy-drinking blend of natural citrus flavors and wild juniper berries.

☐ **Bevy Hard Berry Refresher** Bevy is our tribute to the happiest country on Earth, Finland. Inspired by their national cocktail, the Long Drink, this bubbly refresher is an easy-drinking blend of natural citrus flavors and wild juniper berries.

## Boulevard Brewing Co

2501 Southwest Boulevard, Kansas City, MO - Boulevard.com

☐ **Unfiltered Wheat** Lively and refreshing, with a natural citrus flavor and distinctive hazy appearance, this easy-drinking ale is our most popular offering

☐ **Space Camper** Space Camper Cosmic IPA is an exhilarating initiation into a mind-bending alternate universe of India Pale Ales. Our brewers employ massive hop additions at the end of the boil, and during fermentation, to minimize upfront bitterness and create a juicy IPA bursting with tropical fruit flavors and aromas of nectar and citrus.

☐ **Quirk Strawberry Lemon & Basil** Quirk Strawberry Lemon & Basil bursts with sweet strawberry aromas and the tangy zest of real lemon juice, finishing with a hint of earthy basil.

☐ **Quirk Grapefruit Twist** Quirk Grapefruit Twist is an ensemble of zesty grapefruit, zingy lemon juice and enchanting aromas of lime and orange that sing a song of citrus.

☐ **Quirk Cherry Blossom & Lime** Quirk Cherry Blossom & Lime offers enchanting aromas of soothing sakura, subtle sweetness from real cherry juice, and a lively finish from luscious limes.

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## Broken Clock Brewing Cooperative

3134 California St. NE #122 Minneapolis, MN 55418 - [www.brokenclockbrew.com](http://www.brokenclockbrew.com)

- ❑ **Maverick and Gose** This tart light bodied beer contains traditional flavors of coriander and salt with a malty body, but hits you with a keylime and cherry infusion.
- ❑ **Fade to Black** This black imperial pale lager is heavily hopped, but has a smooth malty backbone. It has notes of chocolate and caramel in the finish. The hops selected for this beer give it a lingering citrus and piney aroma and flavor.
- ❑ **Cat Dad** This cream ale has a smooth mouthfeel and is crisp, light hopped with a solid malty backbone. \*contains lactose
- ❑ **Red Coats** A hazy, juicy IPA with the aroma of a hopped up IPA, but without the harsh bite. Loaded with hops with citrus and tropical fruit flavors. Blood Orange infusion gives this beer a tart citrusy bite.

BOOTH

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## Dangerous Man Brewing Company

1300 2nd Street NE, Minneapolis MN 55413 - [Dangerousmanbrewing.com](http://Dangerousmanbrewing.com)

- ❑ **Peanut Butter Porter** Malty, robust porter brewed with Peanut Butter
- ❑ **Bru-Tang Sour** Sour ale brewing with TANG!

BOOTH

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## Deschutes Brewery

901 SW Simpson Ave. - [www.Deschutesbrewery.com](http://www.Deschutesbrewery.com)

- ❑ **Haze Tron - Imperial Hazy IPA** Exploding with big tropical hop character from experimental varieties and modern hopping techniques, this imperial hazy IPA is proof that the future of hops is here.
- ❑ **Squeezy Rider - West Coast IPA** Big Tropical Hop Aroma, light dank, and melon paired with clean, light malt character.
- ❑ **Fresh Squeezed - American IPA** One of the TOP IPAs in the country! Juicy sweet hop aromas of grapefruit and passionfruit.
- ❑ **Fresh Haze - Tropical Hazy IPA** Hop aromas of mandarin orange, pineapple and light mango with a pillowy sweet, juicy mouthfeel.
- ❑ **NA Black Butte** Boundary pushing innovation inspired by the boldness of our original Black Butte. Revel in balance and malty experience crafted with a refusal to compromise.

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BOOTH

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## Dogfish Head Craft Brewery

6 Cannery Village Center, Milton, DE 19968 - dogfish.com

**Mandarin & Mango Crush** Mandarin & Mango Crush is a citrus-forward fruit beer brewed with boatloads of tart mandarin oranges and juicy Alphonso mangoes. Clocking in at 6.0% ABV, this summer Art Series release is a lightly sweet, hazy gold-colored brew that boasts a refreshing, citrusy tartness and a crisp, dry finish for a sip of summer in every bottle.

**TBD**

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BOOTH

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## Duluth Cider

2308 W Superior St - duluthcider.com

**Gitch** Duluth Cider's original semi sweet cider at 6.1% ABV

**Greenstone** Off dry hopped cider at 6.4% ABV

**Trailside** Semi sweet strawberry basil infused cider at 6.0% ABV

**Las Lajas** Sweet coffee infused cider at 5.5% ABV

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## Elm Creek Brewing Co.

11469 Marketplace Dr. N - <https://www.elmcreekbrewing.com/>

**Rare Candy** Fruited Kettle Sour

**Creekside** Kolsch

**Soul Formula** Double New England IPA

**Sustained Illusion** New England IPA

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BOOTH

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## Falling Knife Brewing Company

783 Harding St NE - [www.fallingknife.beer](http://www.fallingknife.beer)

**TBD**

**TBD**

**TBD**

**TBD**

**TBD**

**ENTRANCE**

DESIGNATED SMOKING AREA

RESTROOMS

MERCH BOOTH/  
VOTE FOR  
PEOPLES CHOICE

ATM  
\$

1	
2	5

DD	
8	11

14	18
15	19

1:00 - 2:00 DJ Elsewhere  
 2:00 - 3:30pm Black River Revue  
 3:30 - 5pm Mark Joseph  
 and the American Soul

3	6
4	7

9	12
10	13

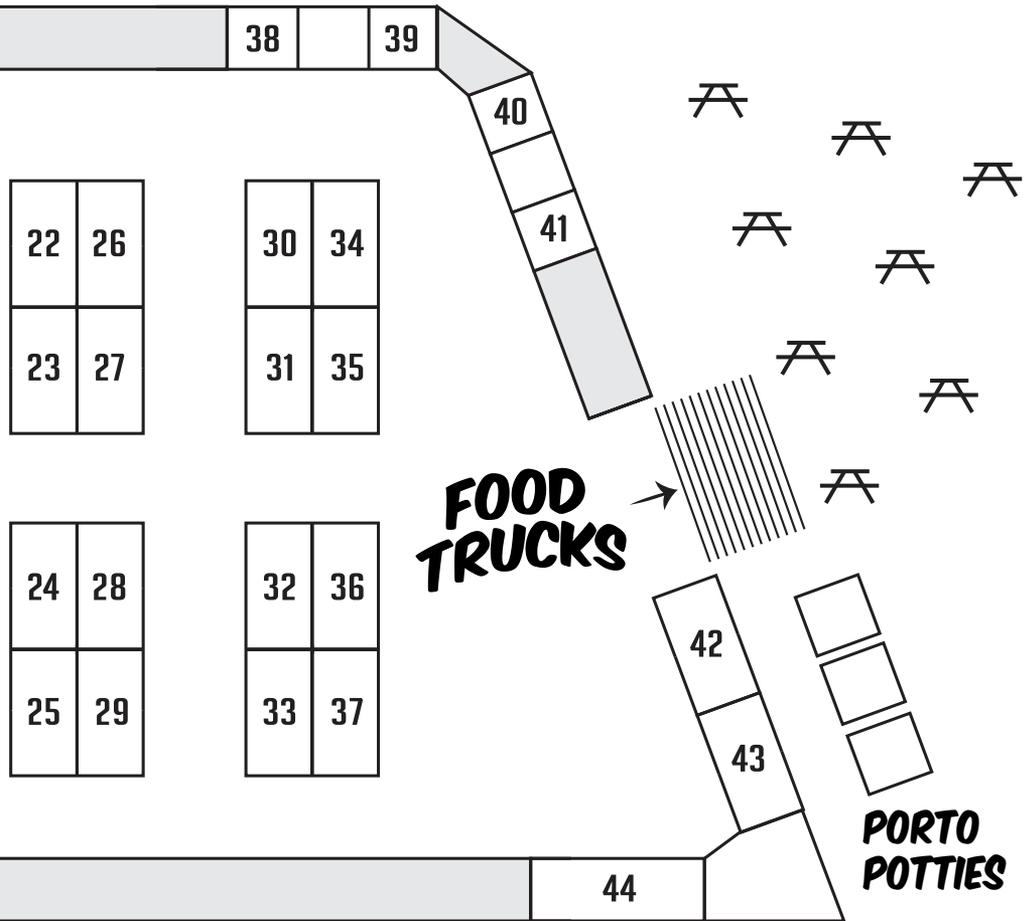
16	20
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STAGE

SILENT AUCTION	45	46	
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# 2022 ST PAUL SUMMER BEER FEST - MAP & LEGEND



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## Gray Duck Seltzer

4571 Valley Industrial Blvd S, Shakopee, MN 55379 - [www.grayduckspirits.com](http://www.grayduckspirits.com)

- ❑ **Bomba Juice** Strawberry Surprise- All of our Seltzers are without sugar and all of the fake sugars, leaving you with a clean, refreshing, alcoholic beverage. Crushable and Unjunked.
- ❑ **watermelon** watermelon
- ❑ **Kiwi-Mango** kiwi-mago
- ❑ **Teacher's Pet** Crisp Apple
- ❑ **Quacky Taffy** Erase the Hate, Introducing Banana

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BOOTH

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## HeadFlyer Brewing

861 E Hennepin Ave, Minneapolis, MN 55414 - [www.headflyerbrewing.com](http://www.headflyerbrewing.com)

- ❑ **Joint Forces** Joint Forces is a collaboration with the squad at Warrior Brewing Co. We took an IPA recipe featuring Veterans Blend hops and kettle soured it. Milk sugar adds a slight sweetness to this sessionable Tart IPA.
- ❑ **Hawaiian Sophie** Like its namesake, the star of this Pale Ale may be hiding in the background. Bursting with fresh Pineapple, it finishes with smooth tropical hop flavor.

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## Humble Forager Brewery

609 4th st NW Rochester MN - [humbleforagerbrewery.com](http://humbleforagerbrewery.com)

- ❑ **Humble bumble v7** 5% ABV Buzzed seltzer with mango, mandarin, lime chamomile and honey
- ❑ **Fishing w/ Horus** 13% ABV imperial coffee stout with maple syrup, hazelnuts, coconut and coffee
- ❑ **Pin Seeker** 4.2% ABV German Pilsner
- ❑ **Coastal sunshine v3** 6% ABV Smoothie sour with Passion fruit, tangerine, mango, Soursop
- ❑ **Enchanted Island v1** Imperial Tiki sour (Pain Killer) with pineapple, coconut, orange and nutmeg

## Lagunitas Brewing Company

1280 North McDowell Blvd Petaluma, CA 94954 - [www.lagunitas.com](http://www.lagunitas.com)

- ❑ **Disorderly TeaHouse Yuzu Lemon Squeeze** Our Spiked & Sparkling Guayusa Tea charged with a minor infraction of putting a way-more-refreshing spin on the classic iced-tea-with-lemon combo—with a whisper of aromatic, tart Yuzu citrus.
- ❑ **Disorderly TeaHouse Mixed Up Berries** Our Spiked & Sparkling Guayusa Tea charged with a minor infraction of sweet raspberry and blackberry fruitiness—all on the grounds of crisp, tart, herbal earthiness.
- ❑ **IPA** A well-rounded, Highly drinkable India Pale Ale. A bit of Caramel Malt barley provides the richness that mellows out the twang of the hops, including Cascade, Centennial, Chinook and a splash of honorary “C” hop, Simcoe. Best enjoyed from mustache.
- ❑ **Hazy Wonder** This fascinating ferment is full of fabulous Sabro, Citra & Cashmere hops for a smooth, tropical fruitiness. A slightly bitter, densely hazy phenomenon that’s strangely light in mouthfeel, keeping you satiated and still coming back for more.
- ❑ **Maximus** Maximus is our Colossal take on a Double IPA. 9% ABV. Full of Simcoe, Cascade & Centennial hops balanced against tons of rich malted barley—a bed of smooth malted wheat, biscuity Munich malt, and English Crystal. Maximus’ massive dry-hop bill entertains with spice, floral and berry notes ... For the hop heads!

## Lift Bridge Brewery

1900 Tower Drive West, Stillwater, MN 55082 - [www.liftbridgebrewery.com](http://www.liftbridgebrewery.com)

- ❑ **Farm Girl Golden Ale** Our flagship beer has a slightly sweet and smooth body with golden malts, wheat, and oats, perfectly balanced with a hint of citrus and melon hop profile.
- ❑ **Mango Blonde** the heavens and connects the astral dots to complete this newly iconic style. The ethereal haze swirls with Strata, Citra, and Sultana hops, creating a dank, passionfruit, citrus circus. 6.3% ABV 32 IBUs”
- ❑ **Juice-Z Hazy IPA** A monstrous blend of fruit-forward hops is balanced out with golden malt, wheat and oats.

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## Lupulin Brewing

570 Humboldt Drive #107, Big Lake, MN 55309 - [www.lupulinbrewing.com](http://www.lupulinbrewing.com)

TBD

TBD

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## Mankato Brewery

1119 Center Street North Mankato MN 56003 - [mankatobrewery.com](http://mankatobrewery.com)

**Mad Butcher IPA** Mad Butcher IPA is a Citra and Mosaic hop blend with traditional malt. This beer is juicy and citrusy.

**Rhuby Rhubarb Sour** Rhuby is a smooth tart who is delightfully sour, incredibly sassy, and tougher than anyone this side of the river.

**Sector Berry Raspberry Blonde** Enjoy this crisp and refreshing blonde ale with the light and delightful hints of raspberry.

**Ocean Man Sea Salt Sour** Ocean Man has a lightly salty and slightly sour flavor that even the staunchest land lover can get behind.

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## Modist Brewing Company

505 N 3rd Street Minneapolis MN 55401 - [www.modistbrewing.com](http://www.modistbrewing.com)

**Dreamyard New England IPA** New England IPA brewed entirely from oats & wheat malts, hopped w/ Citra & Sultana.

**Teal Label West Coast IPA** West Coast IPA brewed with Maris Otter Pale Ale malt, kettle hopped and dry hopped with our hand selected Columbus Cryo, Simcoe, Strata & Citra

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## Montgomery Brewing Company

306 2nd St NW, Montgomery MN 56069 - [montgomerybrewing.com](http://montgomerybrewing.com)

**Fruited Sout** We are a small batch brewery, so we will bring whatever is freshly out of the tanks at the time!

**Triple New England IPA** juicy IPA has a clean, smooth finish making it highly drinkable and undeniably repeatable.

**Peanut Buster Porter** Our popular porter infused with Peanut Butter for a creamy finish.

**New England IPA** We are a small batch brewery, so we will bring whatever is freshly out of the tanks at the time!

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BOOTH

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## Oliphant Brewing

350 Main St, STE #2, Somerset, WI, 54025 - [www.oliphantbrewing.com](http://www.oliphantbrewing.com)

- Honees Honees** Peanut Butter & Honey Golden Ale
- Honey Wheat** American Honey Wheat Ale
- Summer Squishy** Pineapple & Coconut Sour Ale w/ Lactose, Sea Salt, & Vanilla
- Cheep** Citra & Mosaic India Pale Ale

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## Pryes Brewing

1401 West River Rd N, Minneapolis, MN 55411 - [pryesbrewing.com](http://pryesbrewing.com)

- Miraculum IPA** Midwest IPA, 6.4%
- Royal Raspberry Sour** Raspberry kettle sour, 4.8%
- Magic Hour Smoothy IPA** Tropical smoothy IPA, 7.1%
- Main Squeeze** Lemon lime blond ale, 4.6%

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## Samuel Adams

30 Germania St, Boston, MA 02130 - [samadamsbostonbrewery.com](http://samadamsbostonbrewery.com)

- TBD**
- TBD**

## Summit Brewing Company

910 Montreal Circle St Paul MN 55102 - [www.summitbrewing.com](http://www.summitbrewing.com)

- ❑ **Twins Pils** As the Official Hometown Craft Beer of the Minnesota Twins, we thought it high time we brewed an official craft beer of the hometown team. Summit Twins Pils is an unfiltered German-style pilsner that boasts a creamy white head and full body. Brewed with traditional German hops and barley, this crisp, refreshing pilsner has light citrus and honey flavors and finishes perfectly balanced and clean.
- ❑ **Slugfest Juicy IPA** Low in alcohol and bitterness, but big in citrus hop flavors and aromas, this
- ❑ **Cabin Crusher with Lime** Thirst quenching ale spiked with fresh lime peel and puree, lightly hopped with lemon-lime forward hops and a slightly sweet malt backbone making this a well-balanced and crushable beer perfect for hot summer days.
- ❑ **Triumphant Session IPA** Hopped in flavor, but not calories or carbs, Triumphant is a low-calorie, low-carb beer clocking in at 95 calories, 3.5g of carbs and 4% ABV per 12oz serving. With tropical notes of pineapple, grapefruit and apricot and balanced bitterness, this brew has all taste of a traditional IPA with a fraction of the ABV. Flavors of bread-crust and sweet citrus lead to a clean, bitter finish.

## Surly Brewing

520 Malcolm Ave SE, Minneapolis, MN 55414 - <https://surlybrewing.com/>

- ❑ **TBD**
- ❑ **TBD**

## The Freehouse

701 N Washington Ave - [www.freehouseempls.com](http://www.freehouseempls.com)

☐ **No. 60 Cedar Wood Rice Lager** This golden rice lager is made with Sorachi Ace hops created in Japan that are featured in many traditional Japanese light lagers. These unique hops give off earthy, herbal, grassy, even dill-like flavors. To add even more depth to the beer we aged it on cedar spirals imparting some white pepper, spice, and sandalwood. Very crisp, refreshing and finishes clean. A unique and delicious beer.

☐ **No. 61 Chocolate Peanut Butter Stout** Made with cacao nibs and chocolate malts this beer gives us flavors of dark Chocolate, milk chocolate, cocoa, all the chocolates. Sweet, creamy body. Balanced peanut butter flavor and on the nose. Dessert in a glass.

☐ **X.02 Hazy IPA** Sweet, floral, citrus zest aromas with a thick, fluffy head. White gold in color with ripe mango, papaya, pineapple, citrus, flavors and a creamy, smooth mouthfeel. A very juicy and tropical New England-style IPA

☐ **No. 40 Old Fashioned Ale** A strong, amber, slightly hazy Belgian ale. Aged in bourbon barrels with notes of pear & apple, spices and an evident alcoholic warmth; blended with sweet cherry puree and bitter orange peel. An 'Old-Fashioned' lovers' perfect beer. Complex, rich, smooth and dangerous.

## Toppling Goliath

Decorah, Iowa - [www.tgbrews.com](http://www.tgbrews.com)

☐ **Dorothy** Lager

☐ **Pseudo Sue** Hazy Pale Ale

☐ **Pompeii** IPA

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BOOTH

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## Wild State Cider

2515 W Superior St, Duluth MN 55806 - <https://www.wildstatecider.com/>

- Classic Dry** 6.9% - Perfectly dry cider with a champagne like effervescence, tart and bold fruit notes, 0g sugar
- Raspberry Hibiscus** 6.7% - Bright, fruit forward cider, made with real raspberries and hibiscus
- Pear** 5.4% - Like biting into a delicious pear, bright, sweet and perfectly crafted with real pear juice
- Semi Dry** 6.4% - The cider that started it all! Sweet enough to savor, dry enough to crave that next sip

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BOOTH

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## Wooden Ship Brewing Company

3300 W 44th St Minneapolis 55410 - [Woodenshipbrewing.com](http://Woodenshipbrewing.com)

- Undecided**
- Undecided**



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