

10TH ANNUAL

JOHNSON VALLEY

Oktoberfest

BEER GARDEN MENU SATURDAY OCTOBER 12TH

7 CRAFT BEERS & 2 HARD CIDERS

brewed with water from the JVIA Well!

Johnson Valley Oktoberfest Märzenbier: We change the recipe a little each year but still keep this annual offering true-to-style. Vienna, Pilsner, and Munich malts perfectly bittered with Hallertau Mittelfrueh hops and fermented slow and cold with yeast sourced from one of Germany's oldest breweries make this traditional celebration lager truly authentic. This year we roasted a small portion of the malt to give the beer a copper color. The perfect lager with brats! *Ein prosit!*

Dampfbier: Effervescent ale made with barley malt but uncommonly fermented with wheat yeast, producing unique flavors that reflect both styles. Dampf means "steam" which describes the unusually high volume of foam created during the warm fermentation.

Doppelbock: "Double Bock", this is a medium dark lager with a rich, full body and toasted barley flavor allowed to shine over modest hops. Be careful! It's almost like drinking two beers in one.

Raspberry Wheat: Very traditional German style wheat ale but twisted with fresh ripe raspberries added during fermentation. We do things our way in Johnson Valley.

Orange Wheat: Very traditional German style wheat ale but twisted with orange peels added during fermentation. First to sell out every year!

Kölsch: Dryer than usual pale ale that is light in body and hop bitterness, finishing crisp and clean. The unique Kölsch yeast ferments warm and leaves a pleasant fruity flavor that complements the malt perfectly.

Schwarzbier: Black colored lager with hints of chocolate and coffee flavors. The body is lighter than what the very dark color suggests making schwarzbier a surprisingly refreshing offering.

2 HARD CIDERS

Fall Spiced Cider: Our classic cider offering! Pure honeycrisp apple cider fermented with cinnamon, cloves, nutmeg, and ginger. It's October so it's time for a fall spiced hard cider.

Apple Pie Cider: Influenced by the famous Apple Pie Moonshine, this more modest beverage is fermented sweet apple cider with cinnamon and vanilla bean added during the fermentation. One glass is not enough!

CRAFT BEERS & CIDER

12-oz. pour, 3.00

SAMPLER 3 for 4.00

Sales tax included in purchase prices.

OTHER BEVERAGES 1.00

Soft Apple Cider • Canned Soft Drinks • Bottled Water

JOHNSON VALLEY COMMUNITY CENTER ♦ LARREA RD AT QUAILBUSH RD