

11TH ANNUAL

JOHNSON VALLEY

Oktoberfest

BEER GARDEN MENU SATURDAY OCTOBER 9TH

5 CRAFT BEERS & A HARD CIDER

brewed with water from the JVIA Well!

New Flavors!

Rauchbier, Hefeweizen, & Apple Struedel Cider

Johnson Valley Oktoberfest Märzen - The annual favorite! We change it slightly every year but still keep it true to Märzen style. "Märzen" is "March" signifying the importance of brewing it in early spring to be stored in the cellar through the summer – rested and ready for the Oktoberfest celebration. A toasty-rich malty lager to pair perfectly with brats.
Ein prosit!

Rauchbier - A smoky medium amber lager made with beechwood smoked malts imported from Bamberg, Germany, known for its distinctive classic *rauch*, or "smoke" beers. Like the JV Oktoberfest lager, this beer is modestly hopped to keep the distinctive smoky and toasty malt flavor prominent.

Hefeweizen - One of the most recognizable German beer styles, Hefeweizen is a wheat beer fermented with a yeast that produces lots of banana and clove flavors. The yeast stays somewhat suspended leaving a cloudy appearance.

Pilsener - The quintessential German beer. Brewed with German pilsener malts and noble hops, this common golden lager boasts the classic floral and herbal flavors you expect in a fine German-style lager.

Himbeere Weizenbier - "Raspberry Wheat Beer" with over two lbs of fresh red raspberries added to the end of the boil. German wheat beer yeast adds desirable esters that perfectly compliment the raspberry flavor. First to sell out every year!

Apple Struedel Cider - pure unfiltered apple cider with a touch of malted wheat, vanilla, and cinnamon added to the boil to create a hard apple cider reminiscent of this very popular European pastry.

CRAFT BEERS & CIDER

12-oz. pour, 3.00

SAMPLER 3 for 4.00

OTHER BEVERAGES 1.00

- Soft Apple Cider • Canned Soft Drinks
- Bottled Water

Sales tax included in purchase prices.

JOHNSON VALLEY COMMUNITY CENTER 1 LARREA RD AT QUAILBUSH RD