

## **The Grumpy Troll Brewpub**

Cherry Funk ♦ Barrel Aged Stout ♦ Big Hopper SPA ♦ Maibock

## **Titletown Brewing Company**

Kitties! - Sour Pale Ale ♦ 400 Honey Ale ♦ Ned Flanders- Sour Brown Ale  
♦ Green 19 IPA

## **Tyranena**

Who's Your Daddy Bourbon Barrel-Aged Imperial Porter ♦ Benji's Smoked Chipotle  
Imperial Porter ♦ Double Dry Hopped Unfiltered Double IPA  
♦ Apple IIe Blonde Ale

## **Vintage Brewing Company**

Sauk Ness Monster - rich & malty Scottish-style Wee Heavy (7.8%) ♦ Key Lime Wit -  
Tart & zesty real fruit refreshment (4.8%) ♦ Rye Havoc - Red Rye IPA (5.8%) ♦  
Sweet NutThings - peanut butter chocolate porter (7.3%) ♦ Apple Brandy Dedication  
- Abbey Dubbel, aged in apple brandy barrels. (10.7%) ♦ Craic O Dawn - Whiskey  
barrel aged oatmeal coffee stout (8.5%) ♦ Rockabye - Rye whiskey barrel-aged Rye  
Wine (11%)

## **Wisconsin Brewing Company**

Badger Club - Amber Lager ♦ Depth Charge Scotch Ale  
♦ Cupid's Envy - Barrel Aged Espresso Porter ♦ Re: Fresh Radler

## **Wisconsin Dells Brewing Co**

Strawberry Bitch - Strawberry Lemonade Ale/fruit beer ♦ Relaxin' Raspberry -  
Sweet Raspberry Ale/fruit beer ♦ Apple Ale - Smooth slightly sweet tasting fruit  
beer ♦ Sconnie Light - American Light Ale. Crisp, clean, and low in calories ♦  
Stand Rock Bock - Brown lager brewed with Munich Malt

## **The Menu**

Grilled Sliders

Shredded Pork Tacos with House Sauces

Homemade Beer Cheese Dip With Warm Soft Pretzel Balls

Beer Cheese Soupt

Scratch Chippers

## **The Music**

The Swing Crew

The Wisconsin Brewers Guild and our member breweries thank you for the  
opportunity to share our finest fermented treasures with you. Special thanks to  
our hosts at The Swan Barn Door and our generous sponsors Boelter, Showboat  
Saloon, and Wisconsin Dells Visitor & Convention Bureau.

## **Dells Rare Barrel Affair Beer List April 14, 2018**

### **Ale Asylum**

High Coup IPA ♦ 2017 Barleywine

### **Badger State Brewing Company**

Whiskey Business- Bourbon Barrel aged Imperial Chocolate Milk Stout (9.0%) ♦  
Cinnaster Scotch Ale- Scotch Style Ale Brewed with Spices (9.0%) ♦ Walk The Vine-  
Chardonnay Barrel Aged Golden Ale ♦ Walk The Vine- Cabernet Barrel Aged Golden  
Ale ♦ Assorted fun Crowlers to share

### **Capital Brewery**

Autumnal Fire (7.8%) With a deep copper hue and rich malty flavor, this renowned  
doppelbock warms like burning embers of a mid-autumn fire. ♦ Dark Doppelbock  
(7.8%) Smooth toasted malt flavors brewed for a rich brown colored, full-flavored  
experience ♦ Maibock (6.2%) An incredibly smooth, golden hued malt powerhouse ♦  
Fishin' in the Dark (7.5%) An Imperial Schwarzbier black in color, light in body,  
with a crisp refreshing flavor

### **Central Waters Brewing Company**

Peruvian Morning - Barrel Aged Stout with Coffee ♦ Twenty - Barrel Aged Stout ♦  
Illumination - Double IPA ♦ Rum Barrel Coconut Porter - Porter aged in Rum  
Barrels with toasted coconut ♦ Honey Blonde Coffee ♦ Mudpuppy Porter

### **Fifth Ward Brewing Company**

842 Pale Ale Dry Hopped American Pale Ale (6.2%) ♦ Burl Brown Cinnamon Molasses  
Brown Ale (5.9%) ♦ Comb & Crocus Honey Saffron Wheat Ale (5.8%) ♦ Two Man Job  
Imperial Oatmeal Stout (8.7%) ♦ Forman's Basement Imperial Red Ale (8.8%)

### **Fox River Brewing Company**

1917 Oshkosh Strong - Imperial Stout Collaboration with Oshkosh Defense 100 yr.  
Anniversary (8.4%) ♦ BLÜ BOBBER - Our ever-popular blueberry ale (5%) ♦ Fox Sea  
- Raspberry Wheat (5.5%) ♦ Marzen - aka Foxtoberfest German-style Amber Lager  
(6.0%) ♦ HOOKED - Golden Ale Collaboration with Battle on Bago (4.9%) ♦ Snaketail  
Ale - Typical malt forwardness but clean and drinky (4.8%) ♦ BARREL AGED BOTTLE  
SERVICE: Zinful Triple (2012) - A strong golden ale aged in California Red  
Zinfandel wine barrels (9%) ♦ Port Barrel Quad (2013) - A powerful, rich and sweet  
dessert beer. Quad-type Ale aged in the freshest of freshly emptied Port Wine  
Barrels - from local Trout Springs Winery (11%) ♦ Port Barrel Gold (2012) - A  
strong golden ale aged in the freshest of freshly emptied Port Wine Barrels from  
local Trout Springs Winery (5.5%) ♦ Port Barrel Stout (2012) - A strong golden ale  
aged in the freshest of freshly emptied Port Wine Barrels from local Trout  
Springs Winery

### **Great Dane Pub & Brewing Company**

German Pilsner - A crisp and refreshing Pils brewed with Hallertau Mittelfruh  
hops. ♦ Grandpa's Candy - Strong Ale aged in Wollersheim's Press House brandy  
barrels (11%) ♦ Bourbon Barleywine - 15 year aged Barleywine

### **Hop Haus Brewing Company**

Black on Black Bourbon Barrel Aged Imperial Chocolate Stout ♦ Polkadot Rainbow  
Belgian Tripel ♦ Flowers and Fog American Coffee Stout  
♦ Sweet Sunglasses Blonde Ale

## Karben4 Brewing Company

Toffee Scotch Ale - Dark & malty Scotch Ale with notes of caramelized sugar & toffee (6.9%) ♦ Oxymoron Pale Stout - This beer is an oxymoron, a contradiction, and definitely suffers from an identity crisis. The palest malt bill imaginable gives it a deceptively light color while its dark alter ego waits for you to take a sip. Cocoa nibs and whole coffee beans impart rich porter flavors without adding much color. Up is down. Left is right. Day is night. Light is dark. Cask-conditioned with whiskey soaked oak served from a firkin (6.1%)

## Lakefront Brewery

2015 Holiday Spice Lager ♦ My Turn Kenny Scotch Ale ♦ Happy Glammer Leisure Ale

## MobCraft Beer

Bat\$hit Crazy - Coffee Brown Ale (5.6%) ♦ Oddball Kolsch. Yeah MobCraft made a beer that tastes like beer. I know.....strange. (4.5%) ♦ 2017 Dilligence - A Saison primarily fermented with French Saison yeast. Aged in oak and conditioned with brettanomyces (6.8%) ♦ Ode etta sahti - Finnish-style ale brewed with spruce and juniper aged in barrels for 10 months with brettanomyces bruxellensis yielding malty sweet flavors layered with pine and tart funk (6.8%) ♦ 2017 Blueberry Bugs and Brett - Oak fermented wheat beer aged on 100 lbs of blueberries per barrel and conditioned with Brettanomyces and Lactobacillus ♦ Sour Golden Cranberry - Golden Ale blended from 8 month and 12 month barrels fermented with Lactobacillus, saccharomyces, and brettanomyces coupled with fresh cranberries (6.8%) ♦ 2017 Existence- Belgian-style Sour Ale aged in American and French oak with Brettanomyces and Lactobacillus (10%) ♦ Aunt Hazel - A Barrel Aged flavored Imperial Milk Stout with vanilla, cacao nibs, and toasted hazelnuts. Pronounced barrel aromas combine for a rich slightly sweet chocolate finish (11%) ♦ Black Tart Outlaw - Sour ale aged in bourbon barrels with black cherries, blackberries, and apricots (7.2%) ♦ Bourbon Barrel Aged Sour Brown Ale - We found a case in the back cooler and it was tasty. We think it was from 2015.

## New Glarus Brewing Company

Vintage 2015 - Our American Geuze is naturally coolship soured in our Wild Fruit Cave. A blend of 2012 and 2014 Blonde Sours. Wisconsin wheat and aged Hallertau hops impart citrus fruit and farm aromas. As always, 100% spontaneously fermented in oak. ♦ Vintage 2016 - our American Geuze is naturally coolship soured in our Wild Fruit Cave. A blend of 2014 and 2015 Blonde Sours. Wisconsin wheat and aged Hallertau hops impart citrus fruit and farm aromas. As always, 100% spontaneously fermented in oak ♦ Pommier Sauvage - a very dry example of our Sour Blonde spontaneously fermented with varietal apples from Wisconsin's Kickapoo Valley ♦ Sour Porter - Brewed with floor malted barley, a touch of smoked barley, and spontaneously fermented in oak barrels ♦ Champ Rouge - Spontaneously fermented in a coolship, blended with New York Rougeon grapes ♦ Gotlandic - Traditional brew of the Vikings! This is a hearty, spicy, smoky, dark brew ♦ Two Women - Classic Country Lager. Crisp, well balanced, and satisfying.

## O'so Brewing Company

Convenient Distraction - Imperial Porter with Madagascar Vanilla beans and Colombian Aguacate coffee ♦ Margroovita - Margarita Gose (O'so Summer beer) ♦ Hop Debauchery - Hazy Double IPA ♦ Arbre Qui Donne 2017- Barrel aged blended sour refermented on Georgia peaches ♦ Gift of Ida- Barrel aged blended sour refermented on Wisconsin red raspberries ♦ Bruin in a Bramble - Barrel aged Oud Bruin refermented on Wisconsin black raspberries ♦ Ida's Dark Secret - Barrel aged blended sour refermented on Wisconsin black raspberries ♦ Currant Eventualities - Barrel aged blended sour refermented on Wisconsin red currants

## Oliphant Brewing Company

Honees Honees - Peanut Butter & Honey ♦ Somos Extremos - Coffee Golden Ale ♦ Amphibious Rodent - Black Ale with Cacao Nibs

## Pearl Street Brewery

Raspberry Tambois - Belgian-style Framboise just like the Lambic region. We age this beer on a half-pound of raspberries for every pint! (8.0%) ♦ Prison Planed B Bret Brown Ale - Parti-Gyle brewing style, with mixed fermentation, seven malts, and aged in red wine barrels with brettanomyces for some funk. Blended with a sour gose base gives it a nice crisp finish (6.5%) ♦ Vanilla Rumpshaker NEIPA - Looking more like a milkshake than a beer, brazen turbidity and bright, juicy hops mark this style. We added a hint of vanilla to create a smooth and creamy finish. (5.7%)

## Pigeon River Brewing Company

WI Brandy Old Fashioned Beer ♦ Big Drop Citrus Shandy ♦ Grapefruit Gose

## Port Huron Brewing Company

ESB Cask- Brewed to be simultaneously released with the Showboat Saloon. Only available at the Showboat and the Rare Barrel Affair! (5.0%) ♦ Bella Goose Coffee Stout - Brewed using some of the finest coffee Wisconsin Dells has to offer (6.7%) ♦ Czech Engine Pilsner - Bright and crisp with just a hint of hop bitterness, this Czech Style Pilsner is wonderfully refreshing! (4.5%)

## Potosi Brewing Company

Selections TBD

## Raised Grain Brewing Company

No. 200 Scotch Ale - aged in Scotch Whisky Barrels for 6 months ♦ Selections TBD

## Sand Creek Brewing Co

Lombardi Golden Ale (4.0%) ♦ Barrel Aged Oscar's Chocolate Oatmeal Stout with Sassafras (7.0%) ♦ Elderberry Scotch Ale (9.5%) ♦ Furthermore Knotstock black pepper IPA (6.0%) ♦ Hard Lemonade (5.5%)

## South Shore Brewery

Krampusnacht - Belgian Dark Ale brewed with spices (7.6%) ♦ Bourbon Barrel Coffee Mint Stout - Sweet Stout brewed with coffee and peppermint aged in bourbon barrels (6.3%) ♦ Tempora Oblivione - Imperial IPA aged with White Oak (8.7%) ♦ Nut Brown Ale English Mild style brown ale (5.8%) ♦ Biere de Mars - Branch off of the biere de garde style. Warm fermented lager aged on cherry wood (7.4%) ♦ Asmodeus - Belgian Tripel (10.2%)

## Sprecher Brewing Company

Touch of Blue - Blueberry Lambic ♦ Night Demon - Bourbon Barrel Aged Belgian Dubbel ♦ Quad- Belgian Quadruple ♦ Pineapple Xpress - Fresh Hopped Belgian Triple

## Stevens Point Brewery

Imperial IPA ♦ Espresso Stout ♦ Malted Milkshake Lager ♦ Peanut Butter Porter

## Stone Arch Brewpub

2016 FEW Rye bourbon barrel-aged maple smoked porter (7.0%) ♦ Tequilla Barrel-Aged 666 - Imperial English Six Grain Ale (9.3%) ♦ 2016 Rum Barrel-Aged Hogstomper - Imperial Red Ale (7.9%) ♦ 2015 Merlot Barrel-Aged Barleywine (10.47%) ♦ Scottish Style Ale (5%)