











The Guide to Beer

This guide will help you appreciate and choose the right beer style to enhance any occasion. Below you will find the most popular varieties of lagers and ales.

	BEER STYLE AND COLOR	BEER PROFILE	TASTE DESCRIPTION	FOOD PAIRINGS	CLASSIC EXAMPLES
CIDERS	LIGHT CIDER	Maltiness  Hoppiness  Alcohol 	A light, naturally-sweetened and gluten-free cider made from crisp apples.	Pairs well with chicken, pork, oysters, fish and a broad selection of cheeses.	
	EUROPEAN-STYLE CIDER	Maltiness  Hoppiness  Alcohol 	Crisp and refreshing European-style cider made with hand picked apples.	Pairs well with chicken, pork, oysters, fish and a broad selection of cheeses.	
LAGERS	LIGHT LAGER	Maltiness  Hoppiness  Alcohol 	Delicate fruity, malty and hop tastes. Very thirst quenching.	Complements lemongrass, ginger, garlic, cilantro, and similar flavors; adds depth to light dishes such as spring rolls and salads.	
	PREMIUM LAGER	Maltiness  Hoppiness  Alcohol 	Balance of fruity and citrusy notes with a background of malt and hops. Pleasant crisp finish.	Complements rich, aromatic, spicy and smokey foods such as chili, BBQ ribs, grilled chicken and beef.	
	PILSNER	Maltiness  Hoppiness  Alcohol 	Pronounced hop aroma, malty notes and a balanced bitterness with a refreshing finish.	Works well with salmon, tuna, or other high-fat, oily fish and with marbled meats; bitterness offers pleasing contrast with sweet reductions and sauces.	
	AMBER LAGER	Maltiness  Hoppiness  Alcohol 	Roasted, malty sweetness with a well-balanced, dry bitterness.	Pairs well with smoked meat, spicy salami, BBQ dishes and chocolate desserts.	
	DARK LAGER	Maltiness  Hoppiness  Alcohol 	Roasted, nutty sweetness with rich chocolate caramel notes and a smooth finish.	Sweetness balances strong spice components and intense flavors of Cajun, jerked, slow-roasted, and seared foods.	
	WHITE ALE	Maltiness  Hoppiness  Alcohol 	Unfiltered ale with spicy, orange, citrus and coriander aromas.	Complements salads with light citrus dressings along with citrus salmon and other light, citrus-flavored dishes. Pairs well with feta or goat cheeses.	
ALES	WHEAT ALE	Maltiness  Hoppiness  Alcohol 	Very refreshing, slightly tart flavor with subtle citrus aroma.	Complements the lighter elements of foods like seared scallops and oil-cooked garlic shrimp while adding a refreshing contrast.	
	FRUIT WHEAT ALE	Maltiness  Hoppiness  Alcohol 	Made with various wonderful fruits. Slightly sweet and smooth taste.	Complements salads with light citrus dressings and feta or goat cheese as well as ceviches and other light, citrus-flavored dishes.	
	FARMHOUSE ALE	Maltiness  Hoppiness  Alcohol 	A subtle spicy aroma with a wonderfully refreshing finish.	Pairs with a wide variety of foods, its light and refreshing qualities complement lighter flavors like fresh oysters and contrast rich shellfish like lobster.	
	BLONDE ABBEY ALE	Maltiness  Hoppiness  Alcohol 	Unique spicy note, well rounded soft bitterness and a dry finish.	Complements meat dishes such as grilled pork loin and pan fried steak, as well as smoked salmon and Belgian cheeses.	
	PALE ALE	Maltiness  Hoppiness  Alcohol 	Malty, fruity and slightly sweet, with a balanced bitterness.	Hop bitterness contrasts with spicy, heat-charred, smoky and aromatic flavors; spicy yeast flavors pair well with rich pork belly. Pairs well with blue cheeses.	
	INDIA PALE ALE	Maltiness  Hoppiness  Alcohol 	Substantial maltiness with pronounced hoppy aroma and flavor.	Complements intensely flavorful, highly-spiced dishes like curry and also pairs well with sweet chocolate desserts.	
	PUMPKIN WHEAT ALE	Maltiness  Hoppiness  Alcohol 	A refreshing smooth ale with notes of pumpkin, nutmeg, cinnamon and other spices.	Complements salads with light citrus dressings and feta or goat cheese as well as ceviches and other light, citrus-flavored dishes.	
	EXTRA SPECIAL BITTER	Maltiness  Hoppiness  Alcohol 	Combines a distinct hop aroma, with a rich malty middle and balanced bitterness.	Pairs well with burgers, fish and chips, and English Cheddars.	
	BROWN ABBEY ALE	Maltiness  Hoppiness  Alcohol 	Roasted aroma with notes of coffee, toffee and chocolate, it is slightly sweet with a dry finish.	Pairs well with roasted pork, smoked sausage and other hearty foods; complements the nutty flavors of nut encrusted meats and peanut sauces; Pairs well with pecan pie.	
	STOUT	Maltiness  Hoppiness  Alcohol 	Dark beer with a wonderful aroma and taste of roasted grains with a nice dry finish.	Pairs well with oysters, Capriole Bourbon Chocolate Torte and flourless chocolate cake.	