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... *all this and other Bevie shenanigans!*



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Welcome

~to the~

Beverage Warehouse Wine & Beer Tasting!



*Delight your nose and
wash your palate with
some of our favorite
vino... enjoy beer courtesy
of VT Beer Shepherd!*



Hobo Pilsner | Dust Bowl Brewing Company (CA)

This German style Pilsner uses 100% Pilsner malt along with Magnum and Opal hops to create a light-flavored, crisp, hoppy lager. A modified decoction mash (a traditional German brewing process in which part of the mash is boiled) was used to create a more complex malty flavor and aroma despite the light character of the beer. Light malt flavors and grainy aroma are complemented by spicy and lemon-like hop notes. \$10.99

Pipewrench Gin Barrel IPA | Gigantic Brewing Company (OR)

Aged in Ransom Old Tom Gin Barrels. This tasty, refreshing beer is a blend of bright citrus and fruity hops, juniper, spice, and oak. \$9.99

Fresh Hop Harvest Saison | Base Camp Brewing (OR)

***Online Review:** Bottle from ... not sure. Very pale hazy golden yellow with long lasting dense white head and lace. Lemon pixie stix grass hay aroma. Tropical fruit apricot pineapple lemon sweetness (like fresh lemon sugar cookies) with grassy bretty lightly tart lemony breadly wicked clean finish. Light very soft body. I just love beers like this -- bretty clean but not like old sour fruit. This one is one of the best beers I've had this year. TOTALLY FUCKIN EXCELLENT. So good I'm even gonna take the time to add a photo. \$10.99*

Peach De Brettaville | Almanac Beer Co. (CA)

Peach de Brettaville is a harmonious marriage of fruit and beer, bringing together our love for brett saisons and farm fresh fruit. We brewed our Saison Dolores and fermented it with twelve different brettanomyces strains, and aged it in wine barrels and our foeders with plenty of juicy peaches and nectarines.

After months of maturing and blending, this saison has developed a balance between earthy funk and stone fruit sweetness with a dry, white wine-like finish, perfect for pairing with creamy cheeses and braised pork. \$10.99

Citra Sour | Almanac Beer Co. (CA)

Hoppy and sour might sound like two flavors that wouldn't play nice together, but there is much more to hops than palate-punching bitterness. If you look beyond the IBUs, hops lend a wide range of flavors and aromas, from fruity grapefruit and papaya notes to delicate florals and hints of good 'ole American pine. These characteristics are coaxed out by dry-hopping, adding hops to fermenting beer just before bottling for super fresh and complex aromatics. \$10.99

Sour Flower Power Hour | Culmination Brewing (OR)

***Online Review:** A: Semi-cloudy gold with a foamy pure-white head. Light lacing. N: Lemon zest and grapefruit. Ginger and lime. Sweet tart. Some passionfruit. Cantaloupe. Cracker. Green apple. T: Moderately tart. Lightly sweet. M: Light body, no alcohol, tickling carbonation. O: Tasty. Love the ginger and lime. \$7.49*