

# draught

## **QUENCHING - *Softly spicy and fruity German- and Belgian-style wheat beers***

**Blanche de Chambly (Québec; 5% alc.)**

*A light and refreshing Belgian-style wheat beer accented by the addition of coriander and orange peel.*

**König Ludwig Weiss (Germany; 5.5% alc.)**

*A true German wheat beer with a royal heritage. Light and fruity with notes of banana and clove.*

## **CRISP - *Dry, refreshing and moderately bitter to appetizingly hoppy lagers***

**Bitburger Premium Pils (Germany; 4.8% alc.)**

*The classic North German pilsner. Clean, soft malt flavours are matched with a bright hop nose and palate.*



**Hacker-Pschorr Edelhell (Germany; 5.5% alc.)**

*With a sweet bread aroma, this dry, golden refresher is ideal for those dedicated to more mainstream tastes.*



**Hacker-Pschorr Oktoberfest Lager (Germany; 6% alc.)**

*Celebrate Oktoberfest with us and raise a stein of this easy-going beer normally sold only in Munich!*

## **SOCIABLE - *Medium bodied, wonderfully balanced ales and lagers***

**De Koninck (Belgium; 5% alc.)**

*The 'Ale of Antwerp'. Soft, malty and well-rounded with a dry finish.*

**King Brewery Dark Lager (Ontario; 4.8% alc.)**

*This German-style dark lager drinks smooth and clean, with a roasty, nutty, lightly sweet and earthy quality.*

**St. Andre Vienna Lager (Ontario; 4.7% alc.)**

*A bit sweet and roasty up front, this Austrian-style lager is dry and quenching in the finish.*

**Tilburg's Dutch Brown Ale (The Netherlands; 5% alc.)**

*Sweetish with a notes of molasses and apple. A smooth drinking brew with an easy finish.*

## **SATISFYING - *Gently bitter and chocolaty or roasty ales, porters and stouts***

**Mill St. Coffee Porter (Ontario; 5.5% alc.)**

*Wake up! This slightly raisiny porter has a strong kick of espresso from locally-roasted beans.*

**St. Ambroise Oatmeal Stout (Québec; 5% alc.)**

*This rich, mocha-ish, softly fruity and a silky-textured stout ranks as Canada's finest.*

## **BOLD - *Ales with a moderate to full bitterness and a naturally fruity hop character***

**Durham Hop Addict (Ontario; 5% alc.)**

*A beautiful aroma of pine and citrus is evidence of the strong hop character in this fine IPA.*

**Fuller's ESB (England; 5.9% alc.)**

*This ale carries beautiful balance of soft fruit and toffee notes alongside a pleasant light bitterness.*

**St. Ambroise Pale Ale (Québec; 5% alc.)**

*Full-flavoured and clean, with pronounced bitterness, a toasty biscuit backbone and sweet citrus snap.*

## **SPICY - *Well-rounded, naturally spicy and warming ales and lagers***

**Affligem Blonde (Belgium; 6.8% alc.)**

*In the great Belgian tradition of strong yet refreshing ales, this is a spicy golden beauty.*

**La Maudite (Québec; 8% alc.)**

*This dangerously drinkable, strong and spicy ale from Québec is a Canadian classic.*

**Urthel Hop-It (The Netherlands; 9.5% alc.)**

*A hybrid between a golden ale and an IPA: Strong, sweet and spicy with a significant hop aroma and finish.*

## **ROBUST - *Rich, warming and malty beers of impressive complexity***

**Leffe Brune (Belgium; 6.5% alc.)**

*Dark with strong notes of dried fruit and a deep caramel sweetness.*

## **FRUITY - *Ales fermented or finished with real fruits or fruit juices.***

**Éphémère Cassis (Québec; 5.5% alc.)**

*Fermented with real black currants, this wheat beer boasts a quenching Cassis aroma and taste.*

## **UNPREDICTABLE - *Our version of the 'Guest Tap'. Ask what's currently pouring***

try a taster! any 3 draught samples for only \$6.00

beerbistro, 18 King St. East, Toronto, Ontario. Phone: 416.861.9872

# bottles

## **QUENCHING: *Softly spicy and fruity German- and Belgian-style wheat beers***

Allagash White (Maine; 5.4% alc.)  
Hacker-Pschorr Hefe Weisse (Germany; 5.5% alc.)  
Schneider Weisse (Germany; 5.4% alc.)  
St. Bernardus Wit (Belgium; 5.5% alc.)  
Weihenstephaner Hefe Weiss (Germany; 5.4% alc.)

## **CRISP: *Dry, refreshing and moderately bitter to appetizingly hoppy lagers***

Christoffel Blond (The Netherlands; 6% alc.)  
Czechvar (Czech Republic; 5% alc.)  
Lagunitas Pils (California; 6.1% alc.)  
Singha Lager (Thailand; 5% alc.)  
Victory Prima Pils (Pennsylvania; 5.3% alc.)  
Zywiec (Poland; 5.5% alc.)

## **APPETIZING: *Ales with a varying balance between tart and sweet, with fruitiness and mouth-wateringly dry malt***

Jolly Pumpkin La Roja (Michigan; 7.2% alc.)  
Lindemans Gueuze (Belgium; 4.8% alc.)  
Mort Subite Gueuze (Belgium; 4.5% alc.)  
Panil Barriquée (Italy; 8% alc.)  
Petrus Oud Bruin (Belgium; 5.5% alc.)  
Rodenbach Grand Cru (Belgium; 6% alc.)

## **SOCIABLE: *Medium bodied, well balanced ales and lagers***

Anchor Steam Beer (California; 4.9% alc.)  
Cooper's Sparkling Ale (Australia; 5.8% alc.)  
Innis & Gunn Oak Aged (Scotland; 6.6% alc.)  
Köstritzer (Germany; 4.8% alc.)  
Rochefort 6 (Belgium; 7.5% alc.)  
Rogue Hazelnut Brown Nectar (OR; 6.2% alc.)  
Sleeman Cream Ale (Ontario; 5% alc.)

## **SATISFYING: *Gently bitter and chocolaty or roasty ales, porters and stouts***

Fuller's London Porter (England; 5.4% alc.)  
Guinness (Ireland; 4.2% alc.)  
Hobgoblin (England; 5.5% alc.)  
Mikkeller Beer Geek Breakfast (Denmark; 5.7% alc.)  
Mill Street Coffee Porter (Ontario; 5.5% alc.)  
Nørrebro La Granja Stout (Denmark; 7.5% alc.)  
Nørrebro Skärugaards Porter (Denmark; 6% alc.)  
Southern Tier Porter (New York; 5.2% alc.)  
Young's Double Chocolate Stout (Eng.; 5.2% alc.)

## **BOLD: *Ales with a moderate to full bitterness and a naturally fruity character***

Anchor Liberty Ale (California; 5.9% alc.)  
Avery IPA (Colorado; 6.5% alc.)  
Black Sheep Ale (England; 4.4% alc.)  
Brooklyn East India Pale Ale (NY; 6.9% alc.)  
Dogfish Head 60 Minute IPA (DE; 6.5% alc.)  
Lagunitas Maximus (California; 7.5% alc.)  
Mikkeller Jackie Brown (Denmark; 6% alc.)  
ml Mikkeller Warrior Single Hop IPA (DK; 6.9% alc.)  
ml Propeller ESB (Nova Scotia; 5% alc.)  
Southern Tier IPA (New York; 6% alc.)

## **FRUITY: *Ales fermented or finished with real fruits or juices***

Dogfish Head Fort (Delaware; 15% alc.)  
Früli Strawberry (Belgium; 4.1% alc.)  
Mort Subite Framboise (Belgium; 4.5% alc.)

## **ROBUST: *Rich, warming and malty beers of impressive complexity***

Allagash Black (Maine; 7.5% alc.)  
Aventinus (Germany; 8% alc.)  
Avery Collaboration Not Litigation (CO; 8.72% alc.)  
Brooklyn Local 2 (New York; 9% alc.)  
Chimay Red (Belgium; 7% alc.)  
Dogfish Head 120 Minute IPA (DE; 13.8% alc.)  
Dogfish Head Raison D'Être (DE; 8% alc.)  
Dragon Stout (Jamaica; 7.5% alc.)  
Lost Abbey Lost & Found (California; 8% alc.)  
McEwan's Scotch Ale (Scotland; 8% alc.)  
Rochefort 8 (Belgium; 9.2% alc.)  
St. Paul Double (Belgium; 6.9% alc.)  
Trois Pistoles (Québec; 9% alc.)  
Westmalle Dubbel (Belgium; 7% alc.)

## **SPICY: *Well-rounded, warming and naturally spicy ales***

Achel 8 Blond (Belgium; 8% alc.)  
Alesmith Mikkeller Stone Tripel (CA; 8.7% alc.)  
Allagash Tripel Ale (Maine; 9% alc.)  
Avery Salvation (Colorado; 9% alc.)  
Brooklyn Local 1 (New York; 9% alc.)  
Chimay White (Belgium; 8% alc.)  
Cochonnette (Belgium; 9% alc.)  
Delirium Tremens (Belgium; 8.7% alc.)  
Dogfish Head Chateau Jiahu (DE; 7.7% alc.)  
Duvel (Belgium; 8.1% alc.)  
La Fin du Monde (Québec; 9% alc.)  
Lost Abbey Avant Garde (California; 7% alc.)  
Lost Abbey Red Barn Ale (California; 6.7% alc.)  
Orval (Belgium; 6.9% alc.)  
Saison Dupont (Belgium; 6.5% alc.)  
Westmalle Tripel (Belgium; 9.5% alc.)

## **SOOTHING: *Potent ales with profound maltiness and depth of flavour***

Achel Extra (Belgium; 9.5% alc.)  
Avery The Czar Imperial Stout (CO; 10.77% alc.)  
Avery The Reverend (Colorado; 10% alc.)  
Chimay Blue (Belgium; 9% alc.)  
Dogfish Head Raison D'Extra (DE; 16.7% alc.)  
Dogfish Head World Wide Stout (DE; 15.2% alc.)  
Gulden Draak (Belgium; 10.5% alc.)  
Mikkeller Beer Geek Brunch (Denmark; 9.4% alc.)  
Rochefort 10 (Belgium; 11.3% alc.)  
Scaldis (Belgium; 12% alc.)  
St. Bernardus Abt 12 (Belgium; 10% alc.)  
Terrible (Québec; 10.5% alc.)  
X.O. Beer (France; 8% alc.)

## **CONTEMPLATIVE: *Big bodied lagers with full maltiness and refined character***

Kulmbacher Eisbock (Germany; 9.2% alc.)  
Nørrebro Pâske Bock (Denmark; 7% alc.)  
Paulaner Salvator (Germany; 7.9% alc.)

## **SMOKY: *Ales and lagers with flavours ranging from a wispy of smoke to a roaring campfire***

Aecht Schlenkerla Rauchbier (Germany; 5.1% alc.)

## **BIG BOTTLES: *Oversized bottles of some very special beers***

Chimay Grande Réserve (Belgium; 9% alc.)  
Duvel Magnum (Belgium; 8.5% alc.)

## **GLUTEN-FREE : *For those who can't normally drink beer***

La Messagère (Québec; 4.7% alc.)

## **CIDER : *Not beer, but still nice***

Mystique Light Cider (Québec; 4.5% alc.)  
Waupoos Cider (Ontario; 6.5% alc.)

Our list changes often, so this menu may differ slightly from the one in the restaurant.