

the beer cellar

beer cellar

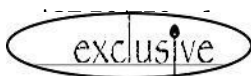
Our Cellar Selection is a collection of unusual, rare and vintage beers amassed for the true aficionado. These are beers of unusual character and extremely limited availability.

lambics

Traditional lambics are some of the most extraordinary beers in the world. Brewed from barley malt and unmalted wheat, uniquely spiced with aged hops that yield no bitterness, fermented by wild, airborne yeasts and classically aged in wooden barrels for years, they are dry, tart, Champagne-like and hugely complex.

Cantillon Gueuze

*Belgium, 5% alc./vol.
Style: Lambic, Gueuze*



This traditional lambic is dusty-dry and aggressively tart, with a riot of complex aromas on the nose and a palate-cleansing finish. It is made by blending and bottle-fermenting one- to three year-old lambics in a fashion similar to that used to craft Champagne.

Cantillon Kriek

*Belgium, 5% alc./vol.
Style: Lambic, Fruit*



Huge additions of cherries to 1½ year-old lambic create this brilliant red fruit beer. Aged for months after this addition, it is then bottled and aged even further. Kriek is the most traditional of all the fruit beers, and this is a refreshingly tart example.

Cantillon Rosé de Gambrinus

*Belgium, 5% alc./vol.
Style: Lambic, Fruit*



Expect complex fruity aromas in the nose and an earthy body replete with notes of seeds and skins, but only miniscule residual sweetness. To craft this wonderful ale, pounds of whole raspberries are added to barrels of aged lambic, promoting a fresh fermentation that consumes virtually all of the fruit.

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lambics

Continued

Cantillon Fou'Foune

Belgium, 5% alc./vol.

Style: Lambic, Fruit



Of all the fruit lambics produced by Cantillon, this one could be the most sour, and is a true example of just how far this brewery is willing to go. That's because added to two-year-old lambic is a huge amount of Bergeron apricots, which lend their natural acidity to the lambic while donating their sugar content to the fermentation process. This beer implies fruit in the nose and body, but quickly folds into tart and earthy complexities that last long after the final drop is drained.

Cantillon Lou Pepe Gueuze 2005

Belgium, 5% alc./vol.

Style: Lambic, Gueuze



Spontaneous fermentation can be an unpredictable beast, and it takes masters like Cantillon to properly blend different vintages of lambic to create a predictable result through the season. So when those same masters throw out the rulebook, the final product is astoundingly courageous. To two-year-old lambic, sugar liquor is added rather than younger lambic, producing a beer that is much more complex than traditional gueuze: more sour and replete with ghostly hauntings of dusky earthiness.

Cantillon Lou Pepe Kriek 2006

Belgium, 5.6% alc./vol.

Style: Lambic, Fruit



Because only two-year-old lambic is used in the making of Cantillon's Lou Pepe series, the end result is absent of the 'fresh' young lambic notes, allowing all the funky farmhouse character to emerge from the background. Add to that the maturation in reclaimed Bordeaux barrels, and all of the Lou Pepes retain an extra vinous quality. Then comes the fruit: in the kriek, a huge amount of tart cherries create a deep ruby brew that is intense, acidic, dry and rustic.

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Cantillon Lou Pepe Framboise 2006

Belgium, 5% alc./vol.

Style: Lambic, Fruit



The addition of sugar liquor to the Lou Pepes is how these beers are carbonated like traditional lambic, because it is this step that sparks fermentation in the bottle. Like the kriek, the framboise uses 50% more fruit than standard fruit lambics, dramatically increasing its intensity. Expect to pick out flavours of dry wood beneath a pronounced, sour, mouth-watering fruitiness.

Cantillon Grand Cru Bruocsella 2006

Belgium, 4.4% alc./vol.

Style: Lambic, Unblended



Only the very best three-year-old lambic can become a Grand Cru. Where virtually all other versions of the style go through some sort of blending to balance flavours and create carbonation, the masters at Cantillon have decided in their wisdom to bottle unaltered, fully ripened lambic, and the results are glorious. Pouring uncarbonated, this beer drinks like a fine wine and has irresistible complexities of just under-ripened fruit and oak with light acidity and grassy, earthen elements.

Cantillon Iris 2006

Belgium, 6% alc./vol.

Style: Spontaneously-Fermented Belgian Ale



Another example of how experts can masterfully bend the rules, Iris is not actually a lambic, in that no wheat is used; and some of the hops are fresh, rather than aged. Following a two-year barrel conditioning, Iris then undergoes a 'cold hopping' in which more fresh hops are steeped in the beer inside what amounts to a giant teabag. The beer this unprecedented technique produces has fresh hop aromas and bitterness unlike any lambic, creating a collision of styles that simply has to be experienced.

beer cellar

lambics

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Lindemans Gueuze Cuvée René

Belgium, 5% alc./vol.

Style: Lambic, Gueuze



Lindemans brewery is best known for their line of filtered, sweetened lambics, and for a good while these were the only ones they made until reason finally gave them a swift kick to the groin and they went back to their roots. For that, we are grateful. The palate is a guided journey through shades of mouth-watering acidity, with notes of lemon rind, dry vermouth and damp straw pouncing from the glass.

Oud Beersel Oude Kriek

Belgium, 5.2% alc./vol.

Style: Lambic, Fruit



As beautiful as this deep ruby-coloured cherry lambic looks in the glass, it's even more fantastic going down. This extremely tart and dry lambic carries an assertive stone fruit aroma with a sour taste lightly reminiscent of cherry skin. An ideal aperitif shared amongst friends as a means to open the palate for the meal ahead.

beer cellar barleywines

The vast variety of flavours from brand to brand is proof that this is one particular beer style that is tough to pin down. A couple of things are certain, though: barleywines are complex ales of high alcohol content, vinous character, and uncanny capacity for ageing. As barleywines age, they become drier, less bitter, and their complex flavours meld together, giving rise to previously masked tastes in the background. Trying a 'vertical tasting' of different vintages is the best way to discover the beauty of a well-aged beer.

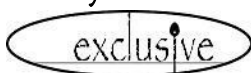
Rogue Old Crustacean Barleywine
Oregon, 10.5% alc./vol.



This is not a beer to be trifled with. When young it is a powerful mix of rich malt, extreme hoppiness and high alcohol. As it ages, however, this monster of an ale also mellows, becoming less bitter and aggressive and more balanced and harmonious in both aroma and taste. What is also astounding is how different this beer drinks from year to year. Currently, we get an herbal, rooty and citrus quality from the '04; and meaty, less sweet body in the '99 with just a hint of tobacco leaf and soy.

Vintage 2004
Vintage 2000
Vintage 1999

Anchor Old Forhorn Barleywine Style Ale
California, 9.4% alc./vol.



Most barley wines only come of age with significant cellaring, but this one (the first of its style to be brewed in North America) is ready to go straight after bottling, and will only get better as time goes on. Dry-hopped to give it a distinctive citrus bouquet, this smooth and strong ale tastes of sweet dark berries with a serious alcohol warmth to soothe the body and mind.

Vintage 2006
Vintage 2005

beer cellar
barleywines
Continued

Avery Hog Heaven Barleywine-Style Ale
Colorado, 9.2% alc./vol.

exclusive

Some folks think that this beer's intense hop aroma and bitterness make it more closely resemble a double IPA rather than a barleywine (and for more examples of those hop monsters, check out the 'bold' section of this menu).

Whatever you want to call it, if you love hops, you'll be a fan of Hog Heaven. Serious dry-hopping here provides a scent of flowers and resinous citrus, with a taste that's a long journey from sweet caramel all the way to the bitter end.

Brooklyn Monster Ale 2006
New York, 9.8% alc./vol.

exclusive

This lively barley wine brewed under the watchful eye of master brewer and beer author Garret Oliver is an accomplishment to be savored with every sip. A complex nose of toffee and citrus announces the arrival on the palate of a medium-bodied, warm and leafy hop body that stays on the sweeter side and finishes milder than its high alcohol content would suggest.

Thomas Hardy's Ale 2006 \$16.79/250 ml
England, 13.2% alc./vol.

Thomas Hardy's is a world-renowned barleywine treasured for its depth of character and unrivalled capacity for ageing. The 2006 is a young and bold barleywine with a potent nose of cherries, stewed apricot and hops, giving way to a vinous, peachy body that is at once tart and surprisingly sweet. Try it once now, and come back in a few years to witness the effects of ageing. We expect the carbonation to lighten, and the flavours to calm and meld into a barleywine of astounding character. (Bonus round! While you wait for that experience, see if you can drink everything else on our menu during the ensuing years.)

beer cellar
barleywines
Continued

St. Ambroise Vintage Ale '07 \$12.95/341 ml
Québec, 8% alc./vol.

Although the alcohol content of Peter McAuslan's annual winter seasonal has been steadily decreasing over the years (from 10.2% in 2000 to 9.2% in 2006), we think his grand plan is to achieve a finer balance from previous versions. This is one of the 'cleaner' tasting barleywines on our menu, in that it finishes nice and dry with just a hint of honey hanging on at the end. It's a bit young right now, but if you want an extra burst of fresh hop bitterness in a mild barleywine, why not give it a go.

other rare finds

We continually collect interesting beers that we think will improve with age, and then send them down to the cellar. Below is a selection of some more of these beers of varying styles that we think are now ready to drink. As time goes on, we'll be releasing more of our cellar stock.

NEW!

Allagash Curieux June 2009
Maine, 11% alc./vol.
Style: Tripel



So check this out. Allagash takes their madly popular tripel ale (also on our menu, pg. 31) and then ages the whole batch for 8 weeks in reclaimed Jim Beam barrels. The result is an inspired chimera of Belgian beer and bourbon. A crazy spicy wood aroma greets you upon first pouring, and the flavours are like nothing you've ever experienced. This golden ale carries its huge alcohol content with such dexterity that you'll be tempted to slug right through it. Resist! More measured sips reveal notes of vanilla and coconut on top of spice and a good old Kentucky finish.

beer cellar
other rare finds
Continued

NEW!

Allagash Confluence Ale January 2009

Maine, 7.4% alc./vol.

Style: *Belgian Ale*



Like the discovery of penicillin, Allagash's proprietary strain of *Brettanomyces* yeast floated into the brewery all by itself one day, forever changing brewing at this stellar American brewery. Confluence makes expert use of this yeast as a beer reminiscent of the ales produced by the Cistercian monks at Orval. The farmhouse character of this ale is accompanied by strong notes of melon and earthy complexity, with that treasured dry funky finish that *Brett* provides.

Unibroue Édition 2005

Québec, 10% alc./vol.

Style: *Belgian Strong Ale*

Almost annually since the Brewery's 10th anniversary, Unibroue has been producing a celebratory beer to mark the passing of the year. The 2005 is nice and warming, with a 'secret recipe' consisting of spices that they have left you to your own devices to figure out. Satisfyingly sweet, but not overpoweringly so, it carries a deeply complex flavour profile, including notes of caramel and dried fruits.

Unibroue Fringante 2004

Québec, 10% alc./vol.

Style: *Belgian Strong Ale*

Introduced to the public at the same time as the outstanding beer named Terrible, this strong golden ale from Québec's Unibroue was unjustly ignored in favour of its deep black brother beer. But Fringante is a formidable brew in its own right, with significant spiciness, soft fruit and apparent alcohol content culminating in a softer, soothing finish.

beer cellar
other rare finds
Continued

Unibroue Don de Dieu 2004

Québec, 9% alc./vol.

Style: Belgian Strong Ale

This full-bodied Belgian-style wheat beer was launched as a seasonal beer in 1998 and has since joined the brewery's formidable stable of international brands. Think of a Belgian white beer on steroids and you'll have a good understanding of this beer and its coriander-spiced character. But the spice is only half the story of Don de Dieu, the other side being supplied by a richly malty, warming character that suits it well to enjoyment with soft cheeses or solitary, end-of-the-night sipping.

DeuS

Belgium/France, 11.5% alc./vol.

Style: Belgian Strong Ale

Before you ask for a bottle of champagne, try this—perhaps one of the most unique and special beers on our list. DeuS combines the best of two worlds: a beer brewed in Belgium, it is then refined in France, where it undergoes the same maturation and bottling procedure to make champagne. The result is possibly one of the finest beers in the world. Expect a lively body of grape and apple with a unique, dry finish.

Fuller's Vintage Ale 2005

England, 8.5% alc./vol.

Style: English Strong Ale

Produced with a different recipe every year, the 2005 marks Fuller's return to the combination of fuggles hops and Optic malt last seen in their prized 1999 Vintage Ale. A massive palate of malt, fruits, burnt caramel, and the characteristic bitterness that accompanies every vintage despite the annual changing of ingredients provides for one serious ale that is getting a bit of a brandy tinge as it ages.

beer cellar
other rare finds
Continued

Fuller's Vintage Ale 2006

England, 8.5% alc./vol.

Style: English Strong Ale

The 2006 vintage has an assertive alcohol content that makes its presence known in the aroma and body. With a fruity and floral nose, this English strong ale drinks with notes of dates and raisins, with just a bit of farmhouse character thrown in for good measure.

Fuller's Vintage Ale 2007

England, 8.5% alc./vol.

Style: English Strong Ale

This release from the acclaimed Vintage Ale series drinks with heavy notes on the caramel/toffee side of things, but also shows some splendid mineral qualities that have been masked in previous vintages. If you prefer some sweetness to balance high alcohol content, this one is worth a try.

Fuller's Vintage Ale 2008

England, 8.5% alc./vol.

Style: English Strong Ale

With aromas of pear and apple, Fuller's annual strong ale continues to remind us why they are regarded as one of England's finest breweries. The taste rounds out in a boozy bitterness deftly counterbalanced against a slick and sweet interior. Like all their vintage ales, the 2008 carries a secondary fermentation in the bottle, with their famed house yeast strain contributing rooky, earthy notes.

BrewDog Paradox

(Isle of Arran Edition, Batch #016)

Scotland, 10% alc./vol.

Style: Imperial Stout

This whiskey barrel-aged Imperial Stout starts like a beer and ends like a scotch. Really. It's kinda neat. It's not overly peaty the way some of these concoctions can turn out, but rather it's smooth, smoky and sweet; like a chocolate, vanilla and caramel sundae sprinkled with caviar. We suggest ordering one from our cellar at the beginning of your meal and allowing it to warm up so you can have it with dessert.

beer cellar
other rare finds
Continued

Val-Dieu Grand Cru 2006

Belgium, 9.6% alc./vol.

Style: Belgian Strong Ale

We've let this superlative ale mellow in our cellar for a few years, and it's perfect for drinking right now. Cloudy and deep red with flavours of raisin, prune and fig leaping from the glass, the 'Grand Cru' of Val-Dieu is a beer of such uncompromising body that we highly suggest having it with friends as a way to share a simply sublime drinking experience.

Struise Pannepot Grand Reserva 2005

Belgium, 10% alc./vol.

Style: Belgian Strong Ale



This small family company recently sprouted from nowhere to become one of the most highly sought-after brewers in the international craft market, and their Pannepot Grand Reserva is a perfect example as to why. Dark, spicy and complex, this beer drinks somewhere between a strong Trappist ale and a steak dinner. Brewed with spices, aged for 14 months in French oak and then a further 8 months in reclaimed Calvados casks; the combination of all these courageous techniques has produced an outstandingly unique beer.

Brooklyn Black Ops

New York, 10.7% alc./vol.

Style: Imperial Stout



Another one of our really, really, ridiculously rare offerings is this bourbon barrel-aged Imperial stout; the original production run of which was limited to a scant 1000 cases. Pouring out like an oil tanker run aground, this black beer soaks up all available light and emits deep chocolate and coffee flavours, with the 4 month barrel-ageing coming through with notes of oak and vanilla. A bottle re-fermentation using champagne yeast has also added a light effervescence to the entire experience.

oh yeah—we like beer

*Try these favourites brought to you by
beerbistro's kitchen and floor staff.*

Allagash Black.....	Holly
Allagash Confluence Ale.....	Greg K
Anchor Liberty Ale.....	Amelia, Emma & Tia
Aventinus.....	Raymond
Avery IPA.....	Laurie
Bitburger.....	Ali & Charles
Blanche de Chambly.....	Emily & Jenna
Cantillon Gueuze.....	Cody, Jeff G & Kathleen
Cantillon Kriek.....	Matt Tr
Cantillon Lou Pepe Framboise..	Andrea & Brian P
Cantillon Rosé de Gambrinus.....	Michelle U
Dieu du Ciel! Péché Mortel.....	Matt Tw
Dogfish Head 60 Minute IPA.....	Bobby
Dogfish Head 120 Minute IPA.....	Daniela
Durham Hop Addict.....	Darren & Scott
Früli.....	Jennifer H
Fuller's ESB.....	Krusty
King Brewery Dark Lager.....	Sara J
La Maudite.....	Robin & Sparky
McEwan's Scotch Ale.....	Emily
Rodenbach Grand Cru.....	Cheri, Mystica & Tara
Rogue Old Crustacean 1999.....	David
Southern Tier IPA.....	Adam R
Southern Tier Porter.....	Tyler
St. Ambroise Oatmeal Stout.....	Karen & Luis
St. Andre Vienna Lager.....	Jeff B
Urthel Hop-It.....	Luigi