



SEER

SCRIPTION

FASTING NOTTES

ARTIST

HISTORY & STYLE

JUN PAIRING

GIGANTIC IPA

TRUE TO ITS NAME. CASCADE, CITRA, CRYSTAL AND SIMCOE CREATE A CITRUSY HOP CONFLUENCE THAT CONTINUOUSLY EMBIGGENS WITH EACH DRINK. THE EMBODIMENT OF OUR BREWING PHILOSOPHY TO "NEVER GIVE AN INCH".



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BEER

CULET

GIGAN TICRES

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SOUND

SO

BRIGHT HOP AROMA AND FLAVOR, WITH BIG TROPICAL NOTES FEATURING CITRUS FRUITS AND MANGO

REGER IS THE FOUNDER OF COSMIC DEBRIS - A AN FRANCISCO DESIGN HOUSE THAT INTRODUCED THE WORLD TO EMILY THE STRANGE- NOW AN INTERNATIONAL ICON FOR EMPOWERED YOUNG ALTERNATIVE GIRLS. REGER HAS BEEN DESIGNING EMILY AND HER CATS FOR OVER TWO DECADES AND HAS GENERATED MILLIONS OF FANS OF THE CHARACTER. REGER'S SOPHISTICATED, SURREALISTIC WORKS EXPLORE THE DARK, ENTERTAINING, CROSSROADS BETWEEN DESIRE AND THE ABSURD. ROBREGER.COM

PEOPLE ALWAYS ASK "HOW MANY IBUS?" WHEN TALKING ABOUT IPAS, BUT IBUS MEASURE BITTERNESS, NOT HOP AROMA AND FLAVOR, WHICH IS WHAT MOST DRINKERS REALLY WANT. OUR IPA IS FOCUSED ON HAVING A LOT OF HOP AROMA AND FLAVOR - WHAT EVERYONE WANTS - WITH LOW BITTERNESS (FOR AN IPA).

PAD THAI, CHICKEN VINDALOO, CARNITAS BURRITO, WASHED RIND GOAT CHEESE. BLUE CHEESE

6.9%

80

GOLD

ALC/VOL

IBUs

COLOR

43-48



PINT GLASS

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

NW PALE MALT, GERMAN MUNICH

HOPS:

CRYSTAL, SIMCOE, CASCADE, CITRA, MAGNUM





GINORMOUS **IMPERIAL IPA** MK5 CITRA/MANDARINA/SIMCOE

IN THE SEARCH FOR A HOPPIER. **BETTER EQUIPPED GINORMOUS** WE HAVE LAUNCHED AN EVER-**CHANGING SERIES OF GINORMOUS IMPERIAL IPAS DEVELOPED AT OUR SECRET TESTING FACILITY** DEEP IN S.E. PORTLAND. FOR **VERSION FIVE WE FOCUS ON** CITRUSY CITRA. MANDARINA. AND SIMCOE HOPS.

MPERIAL IPAS DEVELOPED AT OUR SECRET TESTING FACILITY DEEP IN S.E. PORTLAND. FOR VERSION FIVE WE FOCUS ON CITRUSY CITRA, MANDARINA, AND SIMCOE HOPS. 500ML < 16.9 FL: 0Z.> ALC. 8.8% BY VOL <1 PINT .9 FL: 0Z.>

8.8%

100+

GOLD

ALC/VOL

IBUs

COLOR

GRAPEFRUIT. TANGERINE AND DANK NOTES.

REGER IS THE FOUNDER OF COSMIC DEBRIS - A SAN FRANCISCO DESIGN HOUSE THAT INTRODUCED THE

WORLD TO EMILY THE STRANGE- NOW AN INTERNA-

TIONAL ICON FOR EMPOWERED YOUNG ALTERNATIVE GIRLS. REGER HAS BEEN DESIGNING EMILY AND HER

CATS FOR OVER TWO DECADES AND HAS GENERATED

SOPHISTICATED. SURREALISTIC WORKS EXPLORE THE

DARK. ENTERTAINING. CROSSROADS BETWEEN DESIRE

MILLIONS OF FANS OF THE CHARACTER. REGER'S

AND THE ABSURD.

ROBREGER.COM

43-48F



TULIP

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST.

MALTS

NW PALE MALT. DEMERARA SUGAR

HOPS

CITRA, MANDARINA, SIMCOE MK4 ALSO INCLUDES: CASCADE, CENTENNIAL. CRYSTAL, AND NUGGET



A MASSIVE HOP PUNCH: STRONG CITRUS, PINEAPPLE,



KÖLSCHTASTIC

SOMETIMES YOU SIMPLY WANT A BEER THAT'S JUST DELICIOUS. ONE THAT'S **CRISP AND FLAVORFUL. A SUBTLE BALANCE OF MALT AND HOPS - A** TRADITIONAL BEER, YOU DON'T JUST WANT A KÖLSCH, YOU WANT A BEER THAT'S KÖLSCHTASTIC.



A CLEAN, CRISP, DELICATELY BALANCED BEER WITH VERY SUBTLE FRUIT FLAVORS AND AROMAS.

KÖLSCH IS A BEER BREWED IN COLOGNE, GERMANY. IT IS A CLEAR. TOP-FERMENTED BEER WITH A BRIGHT. STRAW-YELLOW HUE SIMILAR TO OTHER BEERS BREWED FROM MAINLY PILSNER MALT. INSPIRED BY VISITS TO COLOGNE, WE CREATED KÖLSCHTASTIC. MADE WITH GERMAN PILSNER MALT AND FERMENTED WITH THE TRADITIONAL KÖLSCH YEAST, OUR VERSION TENDS TOWARDS FRÜH, A BEAUTIFULLY CRISP AND REFRESHING, YET SUBTLY HOPPIER VERSION OF KÖLSCH.

ROB REGER LIVES IN THE SAN FRANCISCO BAY AREA AND IS MOST FAMOUSLY KNOWN FOR INTRODUCING THE WORLD TO EMILY THE STRANGE — NOW AN INTERNATIONAL REBEL ICON AND NEW YORK TIMES BEST SELLER KNOWN FOR EMPOWERING PEOPLE OF ALL AGES. REGER HAS BEEN DESIGNING EMILY AND HER CATS FOR OVER TWO DECADES AND HAS GENERATED MILLIONS OF FANS OF THE CHARACTER, REGER'S ABSTRACT AND FIGURATIVE OIL PAINTINGS. PRINTMAKING. WATERCOLORS. SCULPTURES. AND COLLAGE HAVE EXHIBITED IN GALLERIES AROUND THE WORLD, INCLUDING: TOKYO, PARIS, LOS ANGELES, MIAMI, SAN FRANCISCO, BERLIN, MILAN, HONG KONG, SYDNEY, SAO PAULO, BRAZIL, AND WORCESTER, MA. HE IS ALSO THE ART DIRECTOR AT GIGANTIC BREWING COMPANY.

5.2%

25

STRAW

ALC/VOL

IBUs

COLOR

45F



PINT GLASS

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

GERMAN PILSNER MALT

HOPS:

MT. HOOD







PIPEWRENCH

GIN BARREL AGED IPA

OUR GIGANTIC IPA AGED IN RANSOM OLD TOM GIN BARRELS FOR 3 MONTHS. BOTANICALS FROM THE GIN MELD PERFECTLY WITH CITRUSY HOPS AND SUBTLE WOOD IN AN INCREDIBLY COMPLEX BEER.



THE SEDUCTIVE AROMATICS OF JUNIPER BERRIES, ORANGE PEEL, LEMON PEEL, CORIANDER SEED, CARDAMOM PODS, AND ANGELICA ROOT BLEND PERFECTLY WITH THE BRIGHT TROPICAL, CITRUS FRUIT AND MANGO HOP NOTES. THE PALATE IS RICH AND SILKY, WITH MALT FLAVORS PUNCTUATED BY LIVELY CITRUS ZEST AND HEADY EXOTIC NOTES OF CORIANDER AND TEAK. THE BEER CONTINUES WITH SUPPLENESS AND POWER, WITH THE WARMTH AND RICHNESS OF THE MALT CARRYING CLEAN, FOCUSED BOTANICALS ON A LONG, ELEGANT FINISH.

OLIVIA KNAPP'S INTRICATE HAND DRAWN PEN AND INK STYLE IS INFLUENCED BY EUROPEAN LINE ENGRAVINGS OF DECORATIVE RELIEF AND SCIENTIFIC SPECIMENS FROM THE 16TH TO 18TH CENTURIES. HER TIGHT CROSS-HATCHING TECHNIQUE INVOLVES LONG, SLOW, AND STEADY CURVED LINES THAT ARTICULATE THE SURFACE CONTOURS OF HER SUBJECTS. MOST OF OLIVIA'S CONTENT EXPLORES THE RELATIONSHIP BETWEEN DESIRE, REASON, AND CIRCUMSTANCE. YOU WILL MOST LIKELY FIND HER INTROSPECTING, DAYDREAMING OR DRAWING IN A WHITE ROOM WITH HIGH CEILINGS SOMEWHERE IN WASHINGTON STATE.

PIPEWRENCH WAS INSPIRED BY THE "COCKTAIL" OF THE SAME NAME. A PIPEWRENCH IS A SHOT OF GIN DROPPED IN YOUR FAVORITE IPA, AKIN TO A BOILERMAKER. THE COMBINATION OF CITRUSY HOPS AND COMPLEX GIN BOTANICALS MIX PERFECTLY IN REFRESHING COMPLEXITY

PAD THAI, CHICKEN VINDALOO, CARNITAS BURRITO, WASHED RIND GOAT CHEESE, BLUE CHEESE

8%

85

GOLD

ALC/VOL

IBUs

COLOR

45-50



SNIFTER

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST.

MALTS:

NW PALE MALT, GERMAN MUNICH

HOPS:

CRYSTAL, SIMCOE, CASCADE, CENTENNIAL, MAGNUM

AGED IN 100% FRENCH OAK RANSOM OLD TOM GIN BARRELS RANSOMSPIRITS.COM



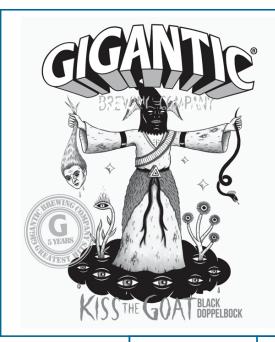


BEER DOSSIER

BREWING COMPANY

KISS THE GOAT **BLACK DOPPELBOCK**

A DOPPELBOCK EMBLACKENED. PERFECT FOR MIDNIGHT MASSES, DANCING NAKED IN THE MOONLIGHT, AND MALEVOLENT ALTARS. TURN UP THE SONS OF HUNS. TOAST THE DARK, NOW TURN AND KISS THE GOAT!



<1 PINT .9 FL. 0Z.>

ALC. 8% BY VOL.

RICH TOASTY AND BREADY MALT AROMA AND FLAVOR. WITH SUBTLE CHOCOLATE IN THE FINISH.

JON MACNAIR WAS BORN IN SEOUL, SOUTH KOREA AND GREW UP IN SOUTHEAST MICHIGAN. HE CURRENTLY LIVES AND WORKS IN PORTLAND, OR, DIVIDING HIS TIME BETWEEN ILLUSTRATION PROJECTS AND GALLERY EXHIBITIONS. HIS PERSONAL WORK OFTEN DEPICTS FOLKLORIC AND MYSTICAL NARRATIVES, METICULOUSLY RENDERED IN MONOCHROMATIC LAYERS OF INDIA INK. HTTP://WWW.JONMACNAIR.COM/

WE ORIGINALLY BREWED KISS THE GOAT WITH SONS OF HUNS FOR THE 2013 MALTBALL IN PORTLAND. THE BEER WAS SO DAMN GOOD AND WELL RECEIVED THAT WE HAD TO BREW IT AGAIN. A DOPPEL-**BOCK IS A STRONGER VERSION OF TRADITIONAL BOCK THAT WAS** FIRST BREWED IN MUNICH BY THE PAULANER FRIARS. A FRANCIS-CAN ORDER FOUNDED BY ST. FRANCIS OF PAULA.

AWESOME BAND + SONG FOR THIS BEER. "POWERLESS TO THE SUCCUBUS" BY "SONS OF HUN" RECORDED FOR GIGANTIC'S OWN "IT'S GONNA BE HUGE RECORDS"

SCHWEINSHAXE, JAMBALAYA, CURED MEATS, CAMEMBERT, **GERMAN CHOCOLATE CAKE**

8%

30

BLACK

ALC/VOL

IBUs

COLOR

50-55



IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

PILSNER, VIENNA, MELANOIDIN, CARAFA SPECIAL III

HOPS: NUGGET, WILLAMETTE, **HULL MELON**



PATAGONIA.

AWESOME BAND + SONG FOR THIS BEER. "GUITAR COP" BY "HOSANNAS" FROM THEIR NEW ALBUM "PICTURE **HIM PROTECTING YOU"** HOSANNAS.BANDCAMP.COM

HIGH FIDELITY SEASONAL IPA

SURE, THE OLD BREED MADE IPA, BUT WITH TODAY'S HIGH FIDELITY HOPS, WE ARE ABLE TO BRING YOU FLAVORS THAT HAVE MORE TWEET FROM THE TWEETERS AND MORE **WOOF FROM THE WOOFERS. SO SIT BACK.** TURN ON THE HI FI, AND SEE WHERE IT TAKES YOU.



BRIGHT CITRUS WITH GRAPEFRUIT, PINEAPPLE AND PINE. LIGHT

CARAMEL MALT FLAVORS WITH A DRY. REFRESHING FINISH.

CALIFORNIA BASED ARTIST BRANDON RAGNAR JOHNSON'S AESTHETIC IS BORN AT THE INTERSECTION OF ILLUSTRATION AND DESIGN, HIS WORK IS OFTEN SOME COMBINATION OF THE THINGS HE MOST LOVES; FILM NOIR, FASHION ILLUSTRATION, CLASSIC CARTOONS, THE GREAT MEN'S MAGAZINE ARTISTS, MID CENTURY DESIGN AND ARCHITECTURE, PUNK **ROCK. MONSTERS AND OLD LAS VEGAS.** WWW.RAGNARAMA.COM

HIGH FIDELITY BRINGS THE FLAVOR FROM ALL WAVELENGTHS, A

UNIQUE COMBINATION OF SIMCOE AND MT HOOD HOPS. NW PALE

MALT AND DELICIOUS CRYSTAL MALT ALL THE WAY FROM

6.2%

66

GOLDEN

ALC/VOL

IBUs

COLOR

45F



PINT GLASS

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, HOPS, YEAST

MALTS:

NW PALE MALT, PATAGONIA C15

HOPS:

SIMCOE, MT HOOD

