



"NEARLY 100" PAIRINGS FOR **THE 100-MILE DINNER**

PROPOLIS SPRUCE SAISON

EARTHY, CITRUS GOLDEN FARMHOUSE SOUR SAISON BREWED WITH SPRUCE TIPS AND AGED FOR ONE YEAR. "BEST BELGIAN" SIP MAGAZINE. PORT TOWNSEND.

AMBER WAVES 100-MILE ALE

HYPERLOCAL PALE ALE BREWED WITH 100% SKAGIT VALLEY COPELAND MALTS, CASCADE & CENTENNIAL HOPS, WATER FROM THE CASCADES, NW ALE YEAST. 5.6%

CZECH MATE DARK BOHEMIAN

A DRY AND SESSIONABLE DARK PILS WITH AROMAS AND FLAVORS OF PLUMS AND COCO. BREWED LOCALLY, BUT INSPIRED IN PART BY THE DARK LAGERS OF PRAGUE.

OLD GOAT BOCK

A MALTY, BOTTOM-FERMENTED BOCK BEER WITH A SMOOTH, MALT PROFILE FROM 80 DAYS OF COLD LAGGERING. WOODINVILLE.

SNOQUALMIE DOUBLE BROWN

AN OVERLOOKED BEER STYLE, SNOQUALMIE'S DOUBLE BROWN ALE TOOK "BEST OF SHOW" IN THE "LOW & SLOW" CATEGORY FOR 2 YEARS RUNNING. BIG MALT & LOW IBUS. SNOQUALMIE, WASHINGTON (OF COURSE).

FARMSTRONG IMPERIAL STOUT

BARREL-AGED. FULL OF BIG FLAVORS WITH A BIG, MALTY BODY AND HINTS OF COCOA AND COFFEE ON A SLIGHTLY BOOZY FINISH. ALL INGREDIENTS ARE FROM THE SKAGIT VALLEY.

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