



BEER PAIRINGS FOR
KNIFE, FORK, SMOKE

CRUX FERMENTATION PILZ

NAME SAYS GERMAN BUT THE CZECH SHINES THROUGH
WITH HOP BITE OVER WONDERFUL MALT.
BREADY CRACKER, FULL & COMPLEX. BEND, OREGON

HEATH 'N' HEATHER

BREWED WITH HEATHER TIPS AND BLOSSOMS IN AN ALMOST-
FORGOTTEN GRUIT-STYLE ALE WHICH ORIGINATED IN
SCOTLAND BEFORE HOPS WERE READILY AVAILABLE.

AMBER WAVES 100-MILE ALE

AMERICAN PALE ALE BREWED WITH SKAGIT VALLEY
COPELAND MALTS, HERBFARM CASCADE HOPS,
WATER FROM ARTESIAN WELL NO. 5, NW ALE YEAST. 5.6%

DE GARDE IMPERIAL BLACKBERRY BU

A BERLINER-STYLE WHEAT BREWED AS A WILD SOUR AND
LOADED WITH OREGON BLACKBERRIES. TILLAMOOK, OR.

AECHT SCHLENKERLA RAUCHBIER

FROM BAMBERG GERMANY, THE WORLD STANDARD FOR
SMOKE BEERS. MALT IS BEECHWOOD SMOKED AT THE BREW-
ERY. APPARENT SMOKE DISSIPATES WITH EACH SIP.

TIMMERMANS STRAWBERRY LAMBICUS

SWEET AND SOUR SUMMER STRAWBERRIES PREVAIL IN THIS
SPONTANEOUSLY FERMENTED BELGIUM LAMBIC. BELGIUM

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