

Cock & Bull

Ale - Brewed from malted barley using a top-fermenting brewer's yeast which ferments quickly giving it a bodied and fruity taste.

Amber - These ales range from light copper to light brown in color with a slightly fruity flavor and aroma.

American Pale Ale - Pale to amber in color, their flavor centers around citrusy and pine character of American hops.

Barley Wine - English style ale brewed with generous amounts of hops and malted barley with alcohol levels similar to wine.

Blonde - A clean very pale beer with a defined sweet malty character.

Bock - A dark rich lager which was originally brewed for sustenance during fasting.

Brown Ale - A Northern English style ale brewed with roasted caramel malts for a deep brown color and a sweeter finish.

Dry Stout - A relatively thin black brew with a heavy dose of roasted malts which produces a dry finish.

Dunkel -The German word for dark, these lagers range in color from amber to dark reddish-brown, characterized by a smooth malty flavor.

Dunkel Weiss - This unfiltered dark wheat beer is fruity and sweet with slightly more malt than their lighter counterpart, the hefeweizen

E.S.B. "Extra Special Bitter" - An easy drinking, ruby colored English ale.

Hefe-Weiss - A Bavarian specialty beer in which malted barley is replaced with malted wheat. Special strains of yeast are used producing banana & clove overtones.

India Pale Ale - Light amber to copper in color, with hoppy, bitter and sometimes malty flavor.

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Kolsch - A German Ale which is very light and refreshing.

Lagers - Beers that are made with bottom fermenting yeast at cooler temperatures and aged for a cleaner matured flavor.

Lambic - Spontaneously fermented Belgian ales often flavored with fruit such as raspberries, cherries, peaches or black currants.

Maibock - A rich German blond bock, celebrating the arrival of spring.

Munich Helles - Helles is the German word for light which refers to the beers lighter color, not calories or body.

Oktoberfest / Marzen - A rich malty brew which celebrates the bountiful barley harvest each fall.

Pale Ale - Pale amber in color with a hoppy finish. The term "Pale" refers to the fact that these were the world's first filtered beers.

Porter - This dark chocolaty style ale originally was an entire blending of a pub's draft selection.

Scotch Ale - This rich peat smoked sweet malty brew will tilt your kilt.

Scottish Ale - A medium bodied ale with a nice smoked flavor.

Strong Ale - Malts used in this brew impart a big flavor and high alcohol content.

Schwarzbier - "Black Beer" German dark lager, chocolatey or coffee flavor, though similar, quite a bit milder than British stouts or porters.

Trappist Ale - Artisan ales truly produced by Monks in Belgian Monasteries

Tripel - Strong triple fermented, brewed with candy sugars for added strength and sweeter flavor.

White Ale - A light wheat beer spiced with coriander and orange peels.