



OKTOBERFEST

Credit Card Only!

WILLKOMMEN!

BEVERAGES, FOOD & FUN

Food Plate: \$11

Bratwurst on a bun, potato salad & sauerkraut.

Kids' Plate: \$5

Hot dog, chips, and draft root beer.

Jumbo pretzel: \$4

Apple strudel: \$3

Draft root beer, soda or water: \$1

Masskrugstemmen: \$20

Who can hold up their 32 oz. beer-filled stein the longest? All competitors keep their stein, and the winner gets a \$20 gift card!



BEER

FLIGHT: \$12

5 Five 4-ounce tastings and one 16-ounce beer. Descriptions of each beer on reverse side.

Bishop Apple-Pineapple Cider

Deep Ellum Dallas Blonde

Real Ale Devil's Back Bone

Real Ale Fireman's #4

Goose Island Oktoberfest

Karbach Hopadillo

Karbach Love Street

Odell Oktoberfest

Saint Arnold Fancy Lawnmower

Sierra Nevada Oktoberfest

Spaten Oktoberfest

Wild Acre Billy Jenkins Bock

Wild Acre T-Hawk

16 OZ BEER: \$5



SPONSORS:



THE BEERS

Bishop Apple-Pineapple Cider (5.0% ABV)

A wonderful, not-too-sweet mix of apple cider and fresh pineapple juice.

Deep Ellum Dallas Blonde (5.2% ABV)

A subtle aroma of biscuit malt, grass, and orange citrus. The flavor has delightful notes of toffee and biscuit malt, with hints of an earthy character.

Goose Island Oktoberfest (5.7% ABV)

Made with Hallertau hops, this beer has notes of toffee and burnt sugar in the aroma. The dry, malty body has hints of sweet-dried apricots and a mild, earthy bitterness that is the hallmark of the hops.

Karbach Hopadillo (6.6% ABV, 65 IBUs)

Pours amber orange with big aromas of grapefruit and pine. Citrus flavor followed by pine and caramel malts. Finishes with a hoppy, citrus kick.

Karbach Love Street (4.9% ABV, 20 IBUs)

Pours a golden yellow. Has aromas of light citrus and lemongrass. Delicately flavored with floral German hops and boasting a clean, malt profile that refreshes without sacrificing character.

Odell Oktoberfest (6.1% ABV)

Pours a copper golden color. Bready, malty aroma with notes of grassy hops. Flavors of lightly toasted malt sweetness and mild hops. Easy drinking.

Real Ale Devil's Backbone (8.1% ABV)

Brewed in a traditional manner, with Czech Saaz hops and Belgian yeast. Candied sugar made in-house adds strength without increasing heaviness. A deceptively strong pale golden ale.

Real Ale Fireman's #4 (5.1% ABV, 23 IBUs)

A Silver Medalist at the 2012 and 2017 Great American Beer Festival. Bright aroma of lemony hops, with tastes of sweet malts with lemon zest, yeast, biscuit and grassy hops, and a crisp, clean finish.

Saint Arnold Fancy Lawnmower (4.9% ABV)

A true German-style Kolsch that is crisp and refreshing, yet has a sweet, malty body that is balanced by a complex, citrus hop character.

Sierra Nevada Oktoberfest (6% ABV)

Brewed in the "Festbier" style. Toasty malts and German hops yield notes of fresh bread, with a floral, fruity character that is balanced and crisp.

Spaten Oktoberfest (5.9% ABV)

The world's first Oktoberfest beer. True to tradition, it balances roasted malt flavor with the perfect amount of hops and an underlying sweetness.

Wild Acre Billy Jenkins Bock (5.2% ABV)

Less malt-forward than a traditional German bock, with a blend of domestic and German malts. Clean and balanced, with hints of malt, biscuit and toffee.

Wild Acre Tarantula Hawk (6.5% ABV)

A bright, hop-forward, amber-red beer created to satisfy lovers of IPAs. It also features plenty of late-addition Mosaic and Amarillo hops that give it a distinctive aroma.

AND ... Saint Arnold Root Beer

Made with Imperial Cane Sugar, vanilla extract and secret flavorings. A great taste that cannot be achieved using high-fructose corn syrup.

Please drink responsibly and maintain social distancing at all times.