



BEACHWOOD PRESENTS



'GOUR FEET'

FUNK YEAH!

★
THREE
★ **LOCATIONS** ★

★
150+ KEGS OF
★ **FUNKY BEER** ★



NOVEMBER 7-12
SEAL BEACH · LONG BEACH



Name	Vintage	Description	ABV	✓
8 Wired Fistful of Cherries	2017	<i>Sour ale with marlborough cherries aged in wine barrels.</i>	6.7%	
8 Wired Palate Trip	2017	<i>Sour India Pale Ale</i>	6.5%	
Alesmith Tart Devil	2016	<i>Belgian-Style Pale ale with coriander, citrus peel, and lactobacillus.</i>	5.75%	
Allagash Avancé	2017	<i>Avancé is a strong sour ale fermented with four yeast strains, aged in bourbon barrels for a year. It is then transferred to stainless where it ages on fresh strawberries.</i>	10%	
Allagash Astrid	2017	<i>Astrid is a bright golden color with assertive aromas of spice, bread crust, apple, and fennel seed. Citrus, oak, and anise give way to warm vanilla notes followed by a slightly tart finish.</i>	9.7%	
Allagash Currant Affair	2015	<i>Currant Affair is a sour dark ale aged for 2 years in oak, and an additional 6 months in stainless on currants.</i>	7.0%	
Allagas Golden Brett	2016	<i>A wild ale brewed with brewed with Victory, 2-Row and Red Wheat malt.</i>	7.7%	
Almanac Amarillo	2016	<i>A melange of peach, pineapple and tangerine aromas and flavors that blend magically with brett's trademark funk and minerality.</i>	6.8%	
Almanac Apricot de Brettaville	2016	<i>Brettanomyces yeast creates tropical and stone fruit flavors in the barrel, which we matched with a small mountain of San Joaquin Valley apricots and finished with a delicate dry-hop of aromatic hops.</i>	6.5%	
Almanac Farmer's Reserve Blackberry	2016	<i>This sour blonde ale is infused with loads of coastal Blackberries from California's Santa Cruz Mountains and aged in wine barrels to mature with our house culture of brett, lacto and magic.</i>	6.9%	
Almanac Farmer's Reserve Citrus	2016	<i>A sour blond ale with the intensely aromatic zest of Buddha's Hand citrons and meyer lemons along with the bracing tartness of Yuzu and Blood Oranges from Hamada Farms.</i>	7.0%	
Almanac Farmer's Reserve Pluot	2016	<i>Pluots were all added to a sour blonde ale and aged in wine barrels to create this funky oak-aged brew.</i>	7.0%	
Almanac Farmer's Reserve Raspberry	2016	<i>Combined raspberries with a sour blonde ale, the final blend highlights huge fruit flavor and the bounty of Coastal California.</i>	6.8%	
Almanac Valley of the Heart's Delight	2015	<i>Barrel sour blonde ale combined with local apricots and strawberries.</i>	7.0%	
Almanac Nectarine Cobbler	2017	<i>Golden hued beer with fruit aromatics jumping off the glass, the last of summer captured in a bottle.</i>	7.0%	
Alvinne Wild West	2014	<i>Golden blond ale brewed with our own hops and fermented with our Morpheus house yeast. Aged in wooden Bordeaux red wine barrels for eight months.</i>	6.0%	
Alvinne The Oak Melchior	2014	<i>Belgian Strong Golden Ale aged in French Monbazillac barrels for 8 months.</i>	11%	
Anchorage/ Grassroots aka Hill Farmstead Arctic Saison	2017	<i>This ale embodies the spirit of perpetual collaboration in conjunction with disciplined brewing endeavor. A rustic saison fermented in Oak Tanks with Brettanomyces.</i>	6.0%	
Anchorage Nelson Sauvín	2017	<i>Ale brewed with 100% Nelson Sauvín hops. Fermented in oak foudres with brettanomyces and bottle conditioned for natural carbonation.</i>	6.5%	
Anderson Valley Featherleggy Bullrusher	2016	<i>This unique beer is made by souring our Barney Flats Oatmeal Stout in used Wild Turkey Bourbon barrels for up to 18 months. The acidic and fruity profile is reminiscent of cherry cordials and chocolate cake.</i>	5.8%	
Anderson Valley Horse Tongue Wheat	2016	<i>This extended aging process (and of course, the Brettanomyces) allows it to become just slightly piquant sour. This is a wonderful session beer for those of the "sour and funky" persuasion.</i>	5.3%	
Anderson Valley Rosy Bar	2017	<i>Sour Ale with Raspberries with soft aromas of raspberry and dried fruits, a refreshingly tart finish, and a "rosy" glow.</i>	5.7%	

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Avery Liliko'i Kepolo	2015	<i>Adding a tropical island flair to a spicy traditional witbier, Liliko'i erupts with monumental passionfruit aroma and acidity along with a sublimely succulent finish.</i>	5.4%	
Avery Tequilacerberus	2017	<i>Tart and citrusy with lots of tequila character. Aged for several months in Suerte's Añejo and Reposado barrels</i>	7.3%	
Barrel House Chenin Blonde	2017	<i>Co-fermented blonde sour with local Chenin Blanc grapes, then aged it in oak to yield a genuinely complex and flavorful beer. With notes of honeysuckle, apricots and nectarines, and rounded out by a graham cracker oak character.</i>	7.2%	
Barrel House Paso Petite	2017	<i>Co-fermented red Foeder Sour with local Petite Sirah grapes and aged it in oak barrels where it developed aromas of dried cherry, plum, and raisin.</i>	8.7%	
Beachwood Blendery Coolship Chaos with Strawberry	2017	<i>Belgian style sour ale spontaneously fermented and aged in oak barrels with strawberries.</i>	6.5%	
Beachwood Blendery / Garage Project Pinky Promises	2017	<i>Big rhubarb aroma comes across at first in a very unique way, a touch of funk is followed by a very solid acidity, and the vanilla rounds out the finish and sweetens just a touch.</i>	6.2%	
Beachwood Blendery / Highland Park Why We're Here (Black Lime)	2017	<i>Big earthy lime character comes through in the aroma and flavor in a very unique way, balancing perfectly with the funk and acidity of the underlying beer.</i>	6.0%	
Beachwood Blendery / Highland Park Why We're Here (Bay Leaf)	2017	<i>The aroma is very distinctly bay leaf, and compliments our house funk in a surprisingly pleasant way. The flavor is more balanced, and ends with a clean tart acidity.</i>	6.0%	
Bear Republic Cuvee de Bubba	2016	<i>A custom blend, Cuvee de Bubba is a wild ale allowed to undergo a secondary fermentation in oak barrels using only the wild microflora and fauna native to the Alexander Valley in Sonoma County.</i>	6.0%	
Bear Republic Tartare	2013	<i>Bear Republic's interpretation of Berliner Weisse, the tart, low-alcohol beer style dubbed as "The Champagne of the North."</i>	4.0%	
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Bear Republic Zut Alors	2016	<i>Inspired by the rustic farmhouse ales of Belgium and France, Zut Alors! is brewed with modern hops and a wide array of ingredients including; buckwheat, spelt, rice and peas.</i>	10.5%	
BFM 225 Sour Saison	2012	<i>Brewed for BFM's 15th Anniversary! Belgium style saison matured in third use Abbaye de Saint Bon Chien barrels for 4 months.</i>	5.0%	
BFM Abbaye St. Bon Chein	2011	<i>Boldly treading the boundary between port, wine and beer, l'Abbaye de Saint Bon-Chien is a unique ale aged in wooden casks which have been used for several years before to age Merlot, Merlot Cabernet, Whisky and then Grappa.</i>	11.2%	
Birrificio del Ducato Baciama Lipsia	2014	<i>Sour beer inoculated with Lactobacillus blended with a Gose brewed with Himalayan pink salt and aged for 9 months.</i>	4.0%	
Bockor Jacobins Rouge Prestige	2017	<i>100% foederbier, spontaneously fermented and matured for 18 months in oak casks from the Cognac-region.</i>	7.6%	
Boon Kriek	2016	<i>Slightly sweet, with the surprising natural fragrance of sourcherries and almonds.</i>	4.0%	
Boon Oude Kriek	2016	<i>Oude Kriek Boon is one of the finest examples of the 100% spontaneous fermentation fruit-Lambic style. 400g of wild cherries per litre are fermented together with a blend of young and ole Boon lambic aged in oak casks.</i>	6.5%	

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Boon Oude Kriek	2017	<i>Oude Kriek Boon is one of the finest examples of the 100% spontaneous fermentation fruit-Lambic style. 400g of wild cherries per litre are fermented together with a blend of young and ole Boon lambic aged in oak casks.</i>	6.5%	
Boon Oude Lambik	2016	<i>A stronger version than the regular lambik, especially brewed to make Marriage Parfait and other stronger ABV lambik blends. This version is unblended.</i>	7.0%	
Boulevard Love Child #8	2017	<i>A blend of wood-aged sour beer, composed of multiple vintages of a Flanders-style sour red ale and a sour Belgian-style golden. This release features soft lactic acidity punctuated with slight acetic notes and a tart, fruity flavor reminiscent of sour cherries and green strawberries.</i>	9.0%	
Boulevard Hibiscus Gose	2015	<i>Hibiscus Gose receives coriander and sea salt during boiling, then is steeped with dried hibiscus flowers at the end to create a vibrant pink hue</i>	4.2%	
Brasserie de la Senne Wadesda #7	2017	<i>A traditional saison, light and very refreshing, sublimed with Cantillon lambic. This mixed fermentation brew develops flavours of cereals, floral and herbal accents of noble hops and, thanks to the lambic, an elegant acidity.</i>	5.5%	
Brouwerij West Money Horse	2016	<i>An all Brettanomyces saison. This beer is light-bodied with a subtle fruitiness. There is a pronounced - slightly funky - Brett Character and an earthy aroma.</i>	5.4%	
Bruery Terreux Fruct: Passion Fruit	2017	<i>Foeder aged Berliner Weiss-style ale with passion fruit.</i>	4.0%	
Bruery Terreux Gypsy Tart	2015	<i>Gypsy Tart is a Flanders-style brown ale with a California touch.</i>	8.4%	
Bruery Terreux Hottenroth	2016	<i>German-style Berliner Weisse brewed with lactobacillus and a hint of brettanomyces to sour this very unusual, low gravity wheat beer.</i>	3.1%	
Bruery Terreux Oude Tart	2016	<i>Flemish-Style Red Ale aged in red wine barrels for 18 months.</i>	8.0%	
Bruery Terreux Rueuze	2015	<i>A carefully selected blend of sour blonde ales that have been aging on oak from several months to several years.</i>	5.9%	
Bruery Terreux Sour in the Rye	2016	<i>40% rye malt, barrel aged sour ale.</i>	7.6%	
Bruery Terreux / J Wakefield Collab Taking My Talents To: Anaheim, CA	2017	<i>An imperial Berliner weisse-style ale with dragon fruit, passion fruit, lime juice and Minneola tangerines.</i>	7.4%	
Cantillon Rose de Gambrinus	2017	<i>Whole fresh raspberries are fermented in oak casks of Belgium's classic beer – beer fermented by wild yeasts borne on the open air. Very dry, tart, and fruity, but also funky and complex, as a natural lambic should be.</i>	5.0%	
Casa Agria Frambuesa de La Casa	2017	<i>Derived from our foeder-aged Saison de la Casa for 10 months and re-fermented on a high concentration of fresh picked raspberries grown in Oxnard, California.</i>	7.6%	
Casa Agria La Triada	2017	<i>Our golden sour beer is a blend of both foeder aged and neutral red wine barrel aged Belgian-style pale ales.</i>	5.7%	
Casa Agria Saison de la Casa	2017	<i>Saison de la Casa is our house beer, brewed with premium pilsner malt and a varying mixture of oats, rye, spelt, and wheat. Initial fermentation with Sacchromyces, Brettanmyces, and bacteria with a secondary fermentation in oak.</i>	8.0%	
Cascade Kriek	2015	<i>This NW style sour is a blend of reds aged in oak wine barrels with cherries for up to 18 months.</i>	8.2%	
Cellador Akimbo Blend 2	2017	<i>Table sour aged in fresh Chardonnay barrels with whole organic Masumoto Gold Dust Peaches, then dry hopped with Nelson Sauvin.</i>	4.2%	

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Cellador Apricot Atavism	2017	<i>Blend of barrel aged wild ales with spent organic apricots from See Canyon Fruit Ranch in San Luis Obispo.</i>	5.5%	
Cellador Berlinerish Blueberry	2017	<i>Barrel fermented Brett berliner aged on whole organic Blueberries.</i>	4.5%	
Council Chalcedon	2016	<i>Imperial Sour Brown Ale Aged in Oak Barrels with Cocoa Nibs</i>	10.7%	
Council Les Saisons	2017	<i>Dry Hopped Brett Saison Aged in French Oak Barrels</i>	6.8%	
Council Woofle Dust with Apricot	2017	<i>American Golden Sour Ale aged with Apricot, Oak Foeder Aged</i>	6.0%	
Craftsman Cuvee de Masumoto	2016	<i>A pale wheat beer barrel aged for one year, then aged for an additional year with organic peaches and nectarines from Masumoto Family Farm in Central California.</i>	6.5%	
Crooked Stave Framboise	2017	<i>Sour with Raspberries.</i>		
Crooked Stave L'Brett Blueberry	2017	<i>Golden sour ale aged in oak barrels with blueberries.</i>	6.0%	
Crooked Stave Surette Reserva	2017	<i>Sour Ale with Palisade Peach, secondary fermentation on CO Cherries.</i>	6.2%	
Crooked Stave / Beachwood Blendery From Denver from Love	2017	<i>Golden sour ale aged in oak barrels with apricots and dry hopped with huell melon hops.</i>	5.0%	
Crooked Stave CO Wild Sage	2016	<i>Brett Saison brewed to embody Colorado's high country. Each batch uses fresh white sage and lemongrass foraged from the Rocky Mountains and is fermented with Crooked Stave's mixed culture of Brettanomyces yeast.</i>	7.2%	
Crooked Stave Mama Bear's Cherry Pie	2017	<i>Burgundy sour ale aged in oak barrels with Colorado montmorency cherries.</i>	7.0%	
Crooked Stave Motif	2016	<i>Dark Belgian Style Sour Ale.</i>	10.0%	
Crooked Stave Nightmare on Brett Raspberry	2017	<i>Dark sour ale aged in Leopold Brothers whiskey barrels with raspberries.</i>	9.6%	
Crooked Stave Persica	2017	<i>Sour Ale aged 9 months in oak barrels with peaches.</i>	7.7%	
Crooked Stave Petite Sour Raspberry	2016	<i>Mixed fermentation ale aged in oak with raspberries.</i>	5.5%	
Crooked Stave Petite Sour Rose	2016	<i>Wild ale aged in oak barrels on fruit skins.</i>	4.5%	
De Garde Bu Weiss	2016	<i>Our version of a barrel-fermented and barrel-aged Berliner-Weisse, but fermented with ambient yeast and bacteria. Tart with citrus and fruit notes, a subtle grain character, and a hint of funk.</i>	2.3%	
De Garde The Frais	2017	<i>Spontaneous wild ale aged in oak barrels. Blended from two years with fresh Cira & Mosaic hops.</i>	5.0%	
De Garde Violet Premiere	2017	<i>A farmhouse wild ale aged in oak barrels with black and red raspberries.</i>	7.0%	
De La Senne Wadesa #7	2017	<i>Traditional saison, light and very refreshing, sublimed with Cantillon lambic. This mixed fermentation brew develops flavours of cereals, floral and herbal accents of noble hops and, thanks to the lambic, an elegant acidity.</i>	5.5%	
De Proef / Hair of the Dog Flanders Fred	2012	<i>A blend of Flanders sourced lambic with a collaborative brew of Hair of the Dog's Fred.</i>	8%	
DogFish Head Festina Peche	2015	<i>A refreshing neo-Berliner Weisse with peaches.</i>	4.5%	

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DogFish Head Festina Peche	2016	<i>A refreshing neo-Berliner Weisse with peaches.</i>	4.5%	
E Nine Bing Cherry	2017	<i>Low ABV barrel fermented with Tacoma's wild yeast. Aged with cherries from Diamondback Farms.</i>	4%	
E Nine Black Currant	2017	<i>Fermented with Tacoma's wild yeast. Barrel aged with black currants from Sterino Farms.</i>	4.2%	
Eaglerock Equinox	2015	<i>Sour Blonde Ale.</i>	7%	
Evil Twin Biere Blanca	2015	<i>Berliner Weisse.</i>	4.0%	
Evil Twin Biere Normander Weisse	2017	<i>Berliner Weisse</i>	5.0%	
Firestone Barrelworks Agrestic	2016	<i>This begins as DBA then continues through a "chrysalis" process involving 87% French and 13% American Oak barrels, and a proprietary collection of microflora.</i>	6.6%	
Firestone Barrelworks Brettia Rose	2015	<i>Crisp effervescent concoction, bursting with raspberry perfume and flavor, a rosé color, bracing acidity, and a clean and refreshing finish.</i>	5.3%	
Firestone Barrelworks Brettia Rose	2016	<i>Crisp effervescent concoction, bursting with raspberry perfume and flavor, a rosé color, bracing acidity, and a clean and refreshing finish.</i>	5.3%	
Firestone Barrelworks Brettia Weiss	2016	<i>Firm estery notes of stone and tropical fruit lead to Funky, yeasty, citrus aromas. Soft cereal and Oak flavors are enveloped by a firm acidity and tartness. The finish is dry and crisp; a thoroughly enjoyable beverage.</i>	4.9%	
Firestone Barrelworks Krieky Bones	2015	<i>The aroma is of cherry pie complete with flavors of pie crust and spicy notes. Vienna malt notes give way to an assertive acidity, and a bright carbonation.</i>	5.7%	
Firestone Barrelworks Lil Opal	2016	<i>Belgian-style Saison session beer aged for 17 months in lightly-used medium-plus toasted American oak barrels.</i>	4.3%	
Good Beer Co Cool Island Song	2017	<i>Sour Mixed Culture ale aged in oak barrels with passion fruit, pineapple , mangos , and lemon.</i>	5.0%	
Good Beer Co Nectarine Oro	2016	<i>Tart and fruity farmhouse ale aged in oak barrels with California grown nectarines.</i>	4.2%	
Good Beer Co Peach Solera	2017	<i>Mixed culture ale aged in oak with yellow peaches.</i>	5.0%	
Good Beer Co Solera	2017	<i>Mixed culture solera-style ale aged in bourbon barrels for 131 days.</i>	5.0%	
Great Divide 22nd Anniversary Sour	2016	<i>Aged in red wine barrels, this robust offering is as sophisticated as it is sour. Notes of black cherry jam and tobacco are countered by a welcome tartness and tannic oak finish.</i>	8.7%	
Green Bench Les Grisettes	2017	<i>A traditional style farmhouse ale brewed with Spelt, Buckwheat, Rye, and Oats, fermented on our house mixed culture of wild yeast.</i>	4.0%	
Green Bench Saison de Blanc Noir	2017	<i>An intricately delicate "Black Saison" that contains ornate notes of raisins, dark grape, and peppercorns.</i>	6.0%	
Green Bench Saison de Blanc Vert	2017	<i>Dry and crisp, it is packed with fruity esters similar to citrus fruits and spicy, peppercorn-like phenols from our farmhouse yeast strain.</i>	6.5%	
Grimm Subliminal Message	2015	<i>This American red sour ale balances a juicy acidity against a backdrop of malty sweetness. Lightly toasted bread on the nose, sweet and tart on the palate, with a touch of cherry on the long, complex finish.</i>	5.0%	
Grimm Telekinesis	2015	<i>A hoppy, tart, and smashable American wild ale fermented with a mixed culture of yeast and spontaneous microbes. Mosaic, Citra, and Falconer's Flight hops contribute peachy, tropical hop character.</i>	5.0%	
Hanger 24 Highway 111 Lime Gose	2016	<i>Kettle-soured wheat ale infused with local California limes resulting in a dry, refreshing beer with a hint of salt - a perfect oasis of taste.</i>	4.7%	

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Highland Park Science Sucks Apricots	2017	<i>Lambic inspired ale with apricots.</i>	5.4%	
Highland Park Lazy Susan	2017	<i>This sour wheat beer is first aged with a mix of yeast and bacteria and then has organic peaches and nectarines added. This all develops into puckering tartness, complex funkiness, and juicy stonefruit.</i>	4.6%	
Highwater Boom Boom Out Gose The Lights	2016	<i>Gose inspired style made with fresh apple juice, galangal root and pink Himalayan Sea Salt. Crisp and refreshing with a dry champagne-like essence.</i>	7.3%	
Highwater Ramble on Rose	2016	<i>Sour ale brewed with local blueberries, rose buds, rose hips and pink peppercorns and aged for one year in red wine barrels.</i>	6.0%	
Hommage Kriek Homage	2017	<i>Barrel Aged Sour Ale conditioned on Balaton and Montmorency Cherries.</i>	6.0%	
Hommage Petit Masumoto	2017	<i>Barrel Aged Saison conditioned on Spent Masumoto Peaches.</i>	6.0%	
Hommage Pigalle	2017	<i>Barrel Aged Dry Hopped Brett Saison.</i>	7.0%	
Jester King Biere de Miel	2017	<i>Bière de Miel is a dry, well attenuated, unspiced farmhouse ale brewed, fermented, and bottle conditioned with raw Texas wildflower honey.</i>	5.8%	
Jester King Das Wunderkin	2017	<i>Freshly hopped young beer is blended with old, sour beer aged in oak barrels. Highly attenuated, unspiced, tart, floral, and funky. Unfiltered, unpasteurized, and 100% naturally conditioned.</i>	4.5%	
Jester King Repose	2017	<i>Farmhouse Ale Brewed with Hay and Aged in Brandy Barrels.</i>	8.3%	
Jolly Pumpkin / Anchor Calabaza Boreal	2014	<i>Calabaza Boreal is an ale brewed with grapefruit peel, juice and peppercorns. Same recipe was brewed at both locations, this is the Anchorage version.</i>	7.0%	
Jolly Pumpkin/ North Peak Porcupine de Amore	2017	<i>A blend of an oak aged version of North Peak Brewing Company's Perilous IPA, a passion fruit American IPA brewed with wheat, and Jolly Pumpkin's Rosie del Barrio, a foeder aged amber ale.</i>	8.1%	
Jolly Pumpkin La Parcela	2016	<i>Dark sour ale packed with real pumpkins, hints of spice, and a gentle kiss of cacao to liven the soul.</i>	6.0%	
Jolly Pumpkin Oro de Calabaza	2016	<i>Brewed in the Franco-Belgian tradition of strong golden ales, the sweet malt character of this yeasty ale is balanced by time spent in Chardonnay casks. It's citrusy, buttery, and peppery, with a gentle hop bouquet.</i>	8.0%	
Jolly Pumpkin Oro de Calabaza Grand Reserve	2017	<i>Oro de Calabaza is brewed in the Franco-Belgian tradition of strong golden ales. Spicy and peppery with a getble hop bouquet and beguiling influence of wild yeast. Grand Reserve is a selection of specific barrels selected by Ron Jefferies, averaging 17.5 months per barrel.</i>	8.0%	
Jolly Pumpkin Weizen Bam	2014	<i>Weizen Bam Biere is ruddy golden, with yeast driven esters of banana, spicy clove, and nutmeg all wrapped up with a generous dose of rapscillion delight.</i>	4.5%	
Karl Strauss Pink Boots Gose	2016	<i>Brewed with lime, blue agave nectar and Himalayan pink salt this sour wheat ale has flavors of citrus and a slight saltiness that lingers throughout the bright finish.</i>	4.8%	
Karl Strauss Wild Ride	2016	<i>Barrel Aged Sour Red Trolley with Raspberries.</i>	7.6%	
Libertine 1234 Broad St	2017	<i>A rich copper color with malt forward flavors and a tart fruity finish, this is the closest thing to a house beer as we get.</i>	7.1%	
Libertine Good Vibrations	2017	<i>A very dry, tart and funky wild golden ale aged on lime zest and in wine barrels for six months. Bright citrus acidity give a crisp dry flavor and the neutral bottle conditioning creating great mouthfeel and effervescence.</i>	5.5%	
Libertine Hoppytine	2017	<i>Dry hopped wild golden ale with a mysterious blend of sapphir, glacier, mosaic, and equinox hops.</i>	4.5%	

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Logsdon Far West Vlaming	2014	<i>Organic red ale brewed in traditional West Flanders style. Barley malt, wheat, and oats are brewed with local whole-cone hops and a variety of select yeast and lactic bacteria.</i>	6.5%	
Logsdon Far West Vlaming	2015	<i>Organic red ale brewed in traditional West Flanders style. Barley malt, wheat, and oats are brewed with local whole-cone hops and a variety of select yeast and lactic bacteria.</i>	6.5%	
Lost Abbey Cuvee de Tomme	2015	<i>A massive brown ale base that is made from four fermentable sugars including Malted Barley, Raisins, Candi Sugar and Sour Cherries, this beer is fully fermented before being placed in Bourbon barrels with the Sour Cherries and the wild Brettanomyces.</i>	11%	
Lost Abbey Cuvee de Tomme	2016	<i>A massive brown ale base that is made from four fermentable sugars including Malted Barley, Raisins, Candi Sugar and Sour Cherries, this beer is fully fermented before being placed in Bourbon barrels with the Sour Cherries and the wild Brettanomyces.</i>	11%	
Lost Abbey Frambois de Amarosa	2013	<i>It begins as Lost and Found ale and is sent into freshly emptied red wine barrels. The beer spends over a year in the wood during which time it is spiked with three additions of raspberries.</i>	7.0%	
Lost Abbey Frambois de Amarosa	2014	<i>It begins as Lost and Found ale and is sent into freshly emptied red wine barrels. The beer spends over a year in the wood during which time it is spiked with three additions of raspberries.</i>	7.0%	
Lost Abbey Frambois de Amarosa	2016	<i>It begins as Lost and Found ale and is sent into freshly emptied red wine barrels. The beer spends over a year in the wood during which time it is spiked with three additions of raspberries.</i>	7.0%	
Lost Abbey Frambois de Amarosa	2017	<i>It begins as Lost and Found ale and is sent into freshly emptied red wine barrels. The beer spends over a year in the wood during which time it is spiked with three additions of raspberries.</i>	7.0%	
Lost Abbey Ghosts in the Forest	2017	<i>A blend of beer from The Lost Abbey Oak Foeders with a few select French oak barrels, Ghosts in the Forest, a blonde sour, focuses on the complexity of Brettanomyces and oak.</i>	6.0%	
Loverbeer D'Uvabeer	2014	<i>Sour Ale with secondary fermentation on grape must. Complex and elegant with notes of strawberry, raspberry and red currant.</i>	8.0%	
Loverbeer BeerBera		<i>Sour Ale aged in Barbera wine in oak barrels for 3 months.</i>	8.0%	
Mikkeller / Three Floyds Bla Spogelse	2014	<i>A sour blueberry beer aged in oak barrels, the name means "blue ghost".</i>	7.7%	
Mikkeller SpontanBlueberry	2017	<i>Spontaneously fermented Belgian Lambic style beer with Blueberry.</i>	7.7%	
Mikkeller SpontanLychee	2017	<i>Spontaneously fermented Belgian Lambic style beer with Lychee.</i>	7.7%	
Mikkeller Spontandryhop Mosaic	2017	<i>Dry Hopped Sour Ale.</i>	5.5%	
Modern Times Drop Art	2017	<i>Sour saison with mango and orange zest with a profile resplendent with tart, tropical, citrusy flavors and aromas.</i>	6.2%	
Monkish		<i>Beers TBD</i>		
New Belgium Eric's Ale	2015	<i>French oak foudler aged sour lager, blended with a strong golden lager with peach juice added.</i>	7.0%	
New Belgium / Allagash Funky Fat Tire	2016	<i>Taking Fat Tire back to its Belgian roots with a De Dolle house Belgian yeast strain that adds classic pear, banana and spice to Fat Tire's malty goodness. Bottle conditioned on Brettanomyces Allagagensis for a spicy finish.</i>	5.6%	
New Belgium La Folie	2015	<i>This wood-aged, sour brown spends one to three years in big oak barrels known as foeders.</i>	7.0%	

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New Belgium La Folie	2017	<i>This wood-aged, sour brown spends one to three years in big oak barrels known as foeders.</i>	7.0%	
New Belgium La Terrior	2015	<i>A sour ale aged for 3 years in the foeders, then generously dry-hopped with Amarillo and Galaxy hops.</i>	7.5%	
New Belgium La Terrior	2016	<i>A sour ale aged for 3 years in the foeders, then generously dry-hopped with Amarillo and Galaxy hops.</i>	7.5%	
New Belgium La Terrior	2017	<i>A sour ale aged for 3 years in the foeders, then generously dry-hopped with Amarillo and Galaxy hops.</i>	7.5%	
New Belgium Transatlantique Kriek	2016	<i>50% sour golden ale, 50% Oude Beersel traditional cherry lambic leads to an intense cherry nose, a sour flash across the palate and a refreshing, mouthwatering finish.</i>	8.0%	
New Belgium Transatlantique Kriek	2017	<i>50% sour golden ale, 50% Oude Beersel traditional cherry lambic leads to an intense cherry nose, a sour flash across the palate and a refreshing, mouthwatering finish.</i>	8.0%	
Off Color 15 Feet	2017	<i>We brew this beer with 100% applewood smoked wheat to drink during brew days. Small so we can drink all day, but alluring enough to hold our attention.</i>	3.2%	
Page 24 Sorachi Sour Ale	2017	<i>Brewed with 100% Pilsner malt and kettle-soured for 72 hours. No hops were added to the boil; the only hop character comes from dry-hopping with Sorachi.</i>	4.6%	
Paradox Skully #52 (Alchemy Stone)	2017	<i>Wine barrel-aged sour golden ale brewed with nectarines and apricots.</i>	8.4%	
Paradox Skully #55	2017	<i>A wild-fermented beer aged in wine barrels with sea salt and watermelon.</i>	8.2%	
Perennial Owen	2017	<i>A table strength saison kettle and dry-hopped with Mosaic, and package conditioned with Brettanomyces Clausenii.</i>	4.7%	
Perennial Suburban Beverage	2016	<i>Gose-style ale brewed with salt, orange peel, lemon peel and key lime juice.</i>	4.2%	
Perennial Von Pampelmouse	2017	<i>We souped up our Berliner Weisse base with generous doses of Mandarin orange and Rio Red grapefruit during fermentation. The result is a juicy summer crusher bursting with citrus.</i>	4.2%	
Phantom Carriage Broadacres w/ Peaches	2016	<i>Barrel Aged Wild Berliner with peaches.</i>	3.9%	
Phantom Carriage Broadacres w/ Raspberries	2016	<i>Barrel Aged Wild Berliner with raspberries.</i>	3.7%	
Phantom Carriage Broadacres w/ Strawberries	2016	<i>Barrel Aged Wild Berliner with strawberries.</i>	3.9%	
Prairie Artisan Ales 4th Anniv. Sour	2016	<i>A sour ale aged on ginger. This brew is refreshing with a lemon citrus aroma. The ginger is just enough to give this lightly sour ale an added dimension of flavor.</i>	6.5%	
Prairie Artisan Ales Funky Gold Mosaic	2016	<i>Dry-hopped sour ale. We took Prairie Gold and dry-hopped it with a huge amount of Mosaic hops.</i>	7.5%	
Prairie Artisan Ales / TRVE (TRVE Edition)	2016	<i>Sour Red Farmhouse Ale</i>	6.66%	
Prairie Artisan Ales Vape Tricks	2017	<i>Sour ale aged on cherries.</i>	5.0%	
Prairie Artisan Ales Weiss	2016	<i>Our take on a traditional Berliner Weisse. This beer is light, refreshing, and lemony-sour. It finishes with a touch of malt to help balance out the flavor.</i>	4.0%	

Name	Vintage	Description	ABV	✓
Propolis Mahonia	2017	<i>Syrach barrel aged old world ale with Oregon grapes.</i>	7.5%	
Pure Project Euphorik w/ Peaches	2017	<i>An American wild ale aged in French oak Pinot Noir barrels with peaches added.</i>	7.0%	
Pure Project New Fashioned	2017	<i>Our take on the Whisky Old Fashioned. We start with a sour red ale aged in bourbon barrels from Breckenridge Distillery in Colorado and add organic tart cherries and orange peels.</i>	12.3%	
Rare Barrel Forces Unseen	2015	<i>A blend of thre different golden sour beers aged in oak barrels.</i>	5.3%	
Rare Barrel Ruby Grove	2016	<i>A golden sour beer aged in oak barrels with grapefruit and grapefruit zest.</i>	5.7%	
Rare Barrel Shadows of their Eyes	2016	<i>Dark sour beer aged in oak barrels.</i>	7.0%	
Redchurch Tartlette	2017	<i>Berliner-weisse sour beer brewed with an initial lactobacillus souring followed by a saccharomyces fermentation producing a delicate beer with subtle tartness and a gentle citrus finish.</i>	4.5%	
Rodenbach Alexander	2016	<i>A blend of 2/3rd aged Rodenbach (100% 2 year aged beer) with 1/3rd younger ale, macerated with sour cherries.</i>	6.0%	
Rodenbach Caractere Rouge	2016	<i>Flanders Red Ale- two-year ale matured in oak foeders, that is aged for an additional six months with cherries, raspberries and cranberries. Vinous and very complex with notes of wood and caramel.</i>	7.0%	
Rodenbach Foederbier	2015	<i>Unfiltered unique sour ale, straight from the oak barrel.</i>	6.0%	
Rodenbach Foederbier	2016	<i>Unfiltered unique sour ale, straight from the oak barrel.</i>	6.0%	
Russian River Consecration	2014	<i>Dark Ale aged in Cabernet Sauvignon barrels from local wineries. It is aged for 4 to 8 months with black currants, brettanomyces, lactobacillus, and pediococcus added to each barrel.</i>	10%	
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Russian River Consecration	2017	<i>Dark Ale aged in Cabernet Sauvignon barrels from local wineries. It is aged for 4 to 8 months with black currants, brettanomyces, lactobacillus, and pediococcus added to each barrel.</i>	10%	
Russian River Sanctification	2014	<i>Technically, this is neither an ale nor a lager. The base recipe is for a Golden Ale, but the primary fermentation is with 100% brettanomyces.</i>	6.7%	
Russian River Supplication	2013	<i>Brown Ale aged in used Pinot Noir barrels. It is aged for 12 months with sour cherries, brettanomyces, lactobacillus, and pediococcus added to each barrel.</i>	7.0%	
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Russian River Temptation	2016	<i>Blonde Ale aged in Chardonnay barrels. It is aged for about 9 to 15 months with brettanomyces, lactobacillus, and pediococcus.</i>	7.5%	

Name	Vintage	Description	ABV	✓
Smog City Brix Layer	2017	<i>Wine Barrel-Aged Sour Blonde with Riesling.</i>	8.8%	
Societe The Swindler	2017	<i>Feral Blonde Ale aged in California wine barrels.</i>	6.0%	
St Somewhere Saison	2017	<i>Farmhouse Ale.</i>	5.0%	
Tahoe Mountain Bier Wein	2017	<i>Bavarian Wheat aged in wine barrels.</i>	6.0%	
Tahoe Mountain Evolution of a Barrel	2016	<i>Blend of 1, 2, and 3 year old lambics.</i>	6.7%	
Tahoe Mountain Hotpants	2016	<i>100% Lactobacillus fermented wheat beer.</i>	3.0%	
Tahoe Mountain Recolte du Bois 9mo	2017	<i>Farmhouse style ale aged 9 months in Cabernet wine barrels with Brettanomyces yeast.</i>	6.2%	
Telegraph Gypsy	2016	<i>We brew it with rye, unmaltd wheat, and locally grown plums. Then we ferment it with Brettanomyces.</i>	8.0%	
Telegraph Hibiscus Reserve Wheat	2016	<i>Tart and brilliantly magenta in color, Reserve Wheat with Hibiscus is a Caribbean twist on our Berliner Weisse-style ale.</i>	4.5%	
Telegraph Obscura Vulpine	2016	<i>Red ale aged in fresh Foxen Vineyards Pinot Noir barrels, The aroma is a complex blend of oak and cherry esters. Tart, bright flavors dominate; long finish with lingering oak character.</i>	5.9%	
Telegraph Reserve Wheat Passion fruit/ Guava	2016	<i>A German-style sour, Berliner Weisse, infused with Passionfruit and guava purees.</i>	4.5%	
The Monarchy Monarchy Methusalem	2014	<i>Traditional Dortmunder Altbier.</i>	10%	
Toccalmatto Dr. Caligari	2017	<i>Our own take on the traditional German style: slightly sour and loaded with lots of fresh raspberries.</i>	6.1%	
To ØI Sur Amarillo	2016	<i>A Sour Pale Ale brewed with wheat and dry-hopped over and over with Amarillo hops to give a flowerful tart Imperial Pale Ale.</i>	7.5%	
Trois Dames Winter Sour	2017	<i>Abrewed with ginger and oranges added during the boiling and in the lagering process. This beer is spicy, lightly sour and refreshing.</i>	7.2%	
Unita Birthday Suit 23	2016	<i>American Sour Ale bares a lambic malt base and Belgian yeast character. Raspberries intermingle adding sweet fruit aroma and au-naturelle earthiness to this frisky, tart birthday ale.</i>	6.5%	
Unita Croggy Brett Saison	2017	<i>Brewed with a hefty dose of mosaic hops, un-maltd wheat, and rolled oats. Possesses a tropical fruit character and snappy aroma that partners perfectly with the crisp, dry tartness of the Brettanomyces yeast.</i>	6.8%	
Upland Darken Sour Brown	2017	<i>A take on an "old ale" or Flanders Brown Ale. We added spices to the mix to create a pleasurable and more heavily nuanced flavor profile.</i>	9.1%	
Upland Hopsynth	2017	<i>By dry hopping our blonde sour ale Basis, we developed Hopsynth as a well-melded, lighter, hoppier sour ale with full hop aromas and flavors.</i>	6.0%	
Upland Sour Cherry	2017	<i>Tart cherries dominate the aroma, with hints of wine and cider, and the finish is dry, with lingering cherry fruitiness.</i>	6.0%	
Urban Family Cellars Brair Heart	2017	<i>A blend of Raspberries and Boysenberries fermented on our sour house mixed-culture with brettanomyces, lactobacillus, and saccharomyces.</i>	6.5%	
Vicaris Tripel Gueuze		<i>A mix of Vicaris Tripel and Boon lambic.</i>	7%	
Way Beer Sour Me Not Graviola	2017	<i>Sour Ale fermented with Graviola. The acidity predominates and its lightly salted, a beer with low alcohol content and light body.</i>	4.0%	

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