BEVY ANDY LANE LIQUOR



We're doing a twist on the classic "Black and Tan" recipe for this, our last Beer 6 pack of 2023.

The term "Black and Tan" likely originated in England sometimes in the 17th century, where the tradition of mixing beers was commonplace. Beer blends (then called three-threads and five-threads) were often consumed, where each "thread" was a different type of beer in the drink. The Black and Tan is traditionally a light beer (usually a Pale Ale) poured into a glass with a dark beer (typically a stout) gently poured over-top. The easy way to achieve this effect is to quickly pour the first beer (to achieve a good head) and slowly pour the top beer over an inversed spoon to help diffuse it & ensure it doesn't mix with the lighter beer already in the glass. Which beer is first? The one with the higher alcohol. Fun Fact: do NOT order a Black and Tan in Ireland: Black and Tans was the name given to British soldiers suppressing the Irish during the independence movement of 1920/21. Instead you should order a Half and Half.

Our takes on this drink should be a fun little experiment in beer mixology. Go

ahead and try our suggestions (listed below one beer after the other) or make your own and let us know how they turned out! Take some photos and share them to Facebook, Tik Tok or Instagram and tag us in your photos!

Thanks for being with us in 2023, looking forward to 2024! SALUT!!

- Sandy Jane Jiquor Family

THIS MONTH'S SELECTION



SUPER SATURATION

CABIN BREWING, CALGARY

If you're ever in Calgary, you'll find this beer everywhere. Unfortunately, here in Edmonton it hasn't seem to have found its foothold. Yet. This NEIPA has all of the flavors you'd expect (and then some) and yet is still easy to drink & refreshing. Add to Marshmallow Porter (Below)

\$18.50/4pk



MARSHMALLOW PORTER

FIELD & FORGE, INNISFAIL

Built upon the foundation of a traditional English Porter, F&F uses Madascar Vanilla to tug at those childhood memories & bring those roasting marshmallow memories to the forefront, while the dark roasted malt adds the sweetness.

The idea here is campfire-roasted marshmallows; burning pine & sticky sweetness. Pour yourself a #Campire Dark & Tan and give us your thoughts!

\$1**7/4pk**



COMMUNITY OATMEAL STOUT

RAVENWOLF, SPRUCE GROVE

Meaty. That's the best way to describe this beer. Ravenwolf puts a lot of heart and soul into their brews,

and we think it shows. Coffee is the dominant flavor here, and the added oatmeal gives you a beautiful, silky-smooth mouthfeel and a pleasant, full head on the pour.

Add to the Snowplow Luau (below)

\$19/4pk

We'd Love To Hear Your Thoughts & Feedback!



THIS MONTH'S SELECTION



SNOWPLOW LUAU

THE GROWLERY, EDMONTON

How awesome is the Growlery? So awesome that we've got this beer *before* it's released to the general public! Light, fruity & packing a punch, Snowplow Luau is a great winter beer. The idea here is how I HATED oatmeal as a kid, so my mom would "dress it up" with peaches, pineapple and other fruit to try and make me eat it. Have a #Breakfast Dark & Tan and let us know what you think!

\$18/4pk



SOMETIMES ALWAYS ESTABLISHMENT BREWING, CALGARY

Think of those candy peaches, and then turn the volume down from 11 to about 2. While a heavy-weight in the flavor department, this beer doesn't shrink away from the punch either. At a hearty 7%, it'll make your nose twitch, just a little. So, tropical/stone fruit/orange flavor? Check. Enough hooch to get the job done? Check. Delicious to boot? You betcha, check! Add to Coffee Stout below

\$17.50/4pk



COFFEE STOUT

BLINDMAN BREWING, LACOMBE

A custom blend of Ethiopian, Indonesian, Costa Rican, and Guatemalan roasts from Birdy Coffee Co was created specifically for this beer. It will give you a grounded, earthy base with light nutty notes as a highlight.

The idea here is a "Coffee-Mate/International Delight" style drink. So have yourself a #Peachy Coffee Kick Dark & Tan & don't forget to tag us in your posts!

\$18/4pk

We'd Love To Hear Your Thoughts & Feedback!

