



We've seen some big swings with the temperature, as well as the amount of white stuff on the ground of late. But, we know that it's coming to an end, and it's only a matter of time before the grass gets green and we're back to short sleeves and shorts.

With that in mind we'd like to take this opportunity to say farewell to winter with a great big, dark and frothy kick-off. Our "Farewell Winter" 6er is jam-packed with beautiful black beauties that are best enjoyed during the colder months. You may be curious as to the differences between some of the beers here, for example the stouts and the porters. It's actually quite simple: stouts are brewed with un-malted barley and porters use malted barley. Stouts are "healthier" than their malted cousins simply because they contain fiber, while both stouts and porters are high in antioxidants. That being said, they still contain alcohol, and as such need to be enjoyed responsibly. While while both porters and ambers may use brown malts, Ambers (or Reds) typically tend to be clear to some degree, while their darker cousins are opaque.

OK, enough learning, let's get to what you're really here for; the beers. Enjoy this taste of winter and just remember: we may say goodbye to the snow, but thanks to the incredible selection of craft breweries at Sandy Lane, you don't have to say goodbye to the dark beers you love even when the snow is gone!



- Sandy Jane Jiquor Family

# THIS MONTH'S SELECTION



#### RUFF RILAND ROAD

### ARCADIA BREWING, EDMONTON

Arcadia added a touch of smoked malt as well as crystal malts to add a depth of flavor to this Irish classic. The notes of coffee and chocolate are elevated by the hint of brown sugar, but it's the dry finish that sticks the landing and that really does it for me with this beer. It's a respectable 4.3%, making it an easy-drink and one that should have you coming back for more!

\$18.50/4pk



#### **BIG OAK ENERGY**

#### THE GROWLERY, EDMONTON

This big boy recently took home the GOLD at the 2023 Alberta Beer awards. Bold, dark, rich and deep (with an above-average ABV to boot!) Big Oak Energy is a stout bred for Canadian Winters!

\$19/4pk



#### **SWAMP DONKEY**

### THREE RANGES BREWING, VALEMONT, BC

Three Ranges is one of Tom's favorite breweries. They exist in the small mountain town of Valemont simply because the owner loved the area and needed a job to live there. They are constantly brewing interesting brews as fundraisers for local trails and businesses, and their Tail Slap IPA is well known across craft circles. Swamp Donkey was Tom's first love from the brewery, and it's luckily available near-year-round (thank goodness!)

\$17/4pk

# THIS MONTH'S SELECTION



#### AFTER LEVEL EIGHT

#### ANALOG BREWING, EDMONTON

This was a special holiday brew for Analog, and we were lucky enough to snag a bunch of it to make sure it lasted past December. It's everything you'd expect from the name; dark chocolate and the bite of fresh mint. Our supplies are running dangerously low on this guy, and once it's gone it's gone, so if you're a fan, I'd recommend grabbing it while you can!

\$18.50/4pk



#### WINTER SHAKER

OMEN BREWING, EDMONTON

Omen is Edmonton's self-described dark beer specialist brewery. Their winter warmer starts with 6% ABV, just enough kick to help get your blood flowing after shoveling your walkways. It's smooth flavors include cinnamon and cherries with an underlying tone of clove and ginger. The finish has a bite to it, all the better to help ease you down from that dark sweetness.

\$21.50/4pk



### NITRO PEANUT BUTTER MILK

RAILYARD BREWING, CALGARY

This Nitro stout is one of my favorites. Begging for the "hard pour", it is meant to be turned straight upside down and poured into your glass. This contains actual peanut butter extract for those of a certain allergy persuasion out there, so be aware. But if you're like me, and love peanut butter, this beer is like dessert in a can. Enjoy!

\$18.50/4pk