# BEVY BUT LER

MARCH BEER SIX



Teamwork makes the dream work! We're featuring Collab brews this month, and because they're limited releases we're giving you two of each beer (just in case they're sold out by the time you get to try them!) While this means you're only trying three beers overall, we thought it worth the while to get some of these limited releases out to you all before they disappear into the fridges of fanatics across the city.

Collab brews are always interesting and a great way to discover new breweries that you may have otherwise overlooked or otherwise not known about. We typically *do not* upload our Collab brews to our webstore for the simple reason that we're often limited to quantities we're allowed to order. If we're able to pull a significant amount in, we'll put them up for everyone to see, but otherwise we'd rather they are purchased by our Edmonton customers (remember, we ship!) and so those limited releases sneak into our coolers just as quickly as they sneak out. While we've got you, be sure to mark June 2 down on your calendars! Brewfest is BACK this year, and we're featuring 11 Breweries with more than 40 beers to sample, all for FREE! Woodshed will be grilling out front again, so bring your appetite, take the bus (or bring a DD) and enjoy beers from The Growlery, Arcadia, Sea Change, Analog, '88, Cabin, Polyrhythm, Establishment, SYC, Field & Forge and Olds College Brewery. You heard it here first, now on to the beers!



# THIS MONTH'S SELECTION



## SURE SHOT

#### SEA CHANGE & CABIN

They used Rwandan Golden Hour beans from Calgary's Rosso Coffee Roasters, with notes of lemon, brown sugar and Darjeeling tea. Cold brew was added to the beer as it fermented, before it was transferred through dry, whole beans for a touch more aroma. It pours a tantalizing orange hue, with floral aromas of orange marmalade, lime blossom and bergamot blooming from the glass. It's tough to tell where the cold brew citrus notes end and the west coast hop aromas begin.

\$20/4pk



# TRES BREWMIGOS

**THE GROWLERY, ESTABLISHMENT & TALKING DOG** A three-way! This is a crisp Mexican Vienna Lager brought to life by three local breweries, Endeavour Brewing, Talking Dog Brewing and The Growlery Beer Co. This beer marries the rich traditions of a Vienna Lager with a touch of Mexican zest, creating a perfect balance of malty sweetness and subtle hop bitterness with an inviting dark amber glow.

\$18.50/4pk



### **TOGETHER**

#### **BLINDMAN & DANDY BREWING**

This beer plays to the strengths of the breweries involved. Together IPA is a celebratory beer of sorts, as Blindman (Lacombe) and Dandy (Calgary) announced that they'd be joining forces with this beer. It's not a merger or a contract brewing arrangement, but something completely different that's never been tried before. So, that begs the question: is this a Collab? We're going with a "YES", and so it's included! Enjoy this hop-forward, light & refreshing IPA!

\$19.50/4pk

We'd Love To Hear Your Thoughts & Feedback!

