

SAMUEL
ADAMS
BREWHOUSE

LIBATIONS

DRAFT SELECTION



SAMUEL ADAMS BOSTON LAGER

Bold, rich, & complex. The spiciness of Noble hops are balanced with slightly sweet roasted malt notes, with a robust yet smooth finish.

IBUs:30 SRM:11 ABV: 4.9%

SAMUEL ADAMS SEASONALS

SAMUEL ADAMS GOLD SNAP

Crisp & refreshing. A White Ale with a blend of hazy golden wheat & subtle kick of spring spices.

IBUs:10 SRM:6 ABV:5.3% Availability: January-March

SAMUEL ADAMS SUMMER ALE

Bright & citrusy. An unfiltered wheat ale with a hint of spice from lemon peel & Grains of Paradise.

IBUs:7 SRM:6 ABV: 5.3% Availability: March-July

SAMUEL ADAMS OCTOBERFEST

Hearty and smooth. Brewed with 5 varieties of malt for a deep, rich flavor.

IBUs:15 SRM:20 ABV:5.3% Availability: August-October

SAMUEL ADAMS WINTER LAGER

Bold & spicy. Brewed with freshly ground cinnamon, orange peel, and ginger.

IBUs:22 SRM:25 ABV:5.6% Availability: November-December

SAMUEL ADAMS WHITEWATER IPA

The intense hop character of an IPA with the crisp wheat character of a white ale.

IBUs:61 SRM:7.5 ABV:5.8%

ANGRY ORCHARD CRISP APPLE HARD CIDER

This crisp and refreshing cider mixes the sweetness of the apples with a subtle dryness for a balanced cider taste.

(Not available in pitchers)

ABV:5%

16oz: \$3.50 PITCHERS: \$14.00

BOTTLE SELECTION



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SAMUEL ADAMS LATITUDE 48 IPA

Citrus, piney, and light floral hop aroma with slightly sweet notes from the malt.

IBUs:55 SRM:13 ABV:6.0%

SAMUEL ADAMS WHITEWATER IPA

The intense hop character of an IPA with the crisp wheat character of a white ale.

IBUs:61 SRM:7.5 ABV:5.8%

SAM ADAMS LIGHT

Smooth and refreshing with a subtle hop note and clean finish.

IBUs:10 SRM:11 ABV:4.3%

SAMUEL ADAMS CHERRY WHEAT

A refreshing wheat ale with a distinct cherry tartness and touch of honey.

IBUs:23 SRM:6.4 ABV:5.3%

SAMUEL ADAMS BLACKBERRY WIT

Brewed with Oregon Marion blackberries, for a subtle sweetness, orange peel, and coriander.

IBUs:10 SRM:7 ABV:5.5%

SAMUEL ADAMS BOTTLES \$4.25

IMPORT BOTTLES \$4.50

Corona, Heineken, Guinness

ALL OTHERS \$3.50 - \$4.50

Shiner Bock, Batch 19, Miller Lite, MGD, Bud Light, Budweiser, Michelob Ultra, Coors Light

FLIGHTS, BEER BLENDS, COCKTAILS

BEER FLIGHTS

\$5.00

Enjoy 6oz. samples of any three draft beers or cider

BEER AND CIDER BLEND

ADAMS APPLE™

\$4.00

½ Angry Orchard and ½ Samuel Adams Boston Lager

ANGRY ORCHARD COCKTAILS

ANGRY CAPTN'

\$6.00

Angry Orchard Hard Cider and Captain Morgan spiced rum, served on the rocks

ANGRYUANA

\$6.00

Jose Cuervo Gold Tequila topped off with Angry Orchard Hard Cider and lime juice, served on the rocks

JACKY'S APPLE ORCHARD

\$7.00

Angry Orchard Hard Cider and Jack Daniel's Tennessee Whiskey, served on the rocks

ANGRY CAPE CODDER

\$7.00

Grey Goose Vodka and cranberry juice topped off with Angry Orchard Hard Cider, served over crushed ice

SPIRITS & WINE



SPIRITS

Amaretto Liqueur
Bacardi Puerto Rican Rum
Bailey's Irish Cream
Christian Brothers Brandy
Captain Morgan Spiced Rum
Crown Royal Canadian Whisky
Grey Goose Vodka
Hennessy Cognac
Johnnie Walker Red Label Blended Scotch Whisky
Jose Cuervo Gold
Jack Daniel's Tennessee Whiskey
Jim Beam Kentucky Straight Bourbon Whiskey
Jagermesiter
Kaluha Rum and Coffee Liqueur
Midori Melon Liqueur
Malibu Caribbean Rum
Patron Tequila
Southern Comfort Liqueur
Tanqueray Gin
Wild Turkey 101 Kentucky Straight Bourbon Whiskey



WINE

\$5.00

Barefoot Wines
Merlot, Cabernet, Moscato, Chardonnay, White Zinfandel

**Hops are to beer,
what grapes are to wine.™**

SAMUEL ADAMS



BREWERY

At Samuel Adams, our love for quality craft beer starts with the ingredients. We work closely with growers to track the progress of the hops and determine the right time to harvest. We hand select the best of the year's crops and we ship our ingredients when the temperatures on the Atlantic are at their coldest, which keeps the hops fresh.

Of course, our attention to detail doesn't stop there. We do hundreds of measurements, readings and quality assurance checks throughout the five week beer making process to ensure the beer is exactly the way it should be. In fact, our craft brewers meet every morning for a tasting panel to check the quality of each batch. If the beer seems up to snuff, it is faced with one final taste test: Jim Koch himself.

Even after our craft beer has left the brewery, we still keep a watchful eye on it. We go into bars and perform thousands of draft quality checks every year to make sure the beer passes our standards. We check the draft lines for cleanliness, the temperature, glassware and the keg storage conditions. From ingredients to glass, we want to make certain that each pint of Samuel Adams beer is as good as the last.



JIM KOCH

In 1984, the American landscape was vastly different from what it is today. The only options for domestic beer were pale lagers from the mass market brewers. To find a flavorful, "better beer," there were only a handful of imports like Heineken and Beck's that were thought of as the only option for quality beer. American craft beers were virtually non-existent, or still in the basements and kitchens of a few spirited brewers. There were virtually no widely distributed micro brewed beers.

While Charles Koch thought his son's plan was crazy, he picked out his favorite family recipe, one that Jim's great-great grandfather, Louis Koch, had made at his brewery in St. Louis, Missouri in the 1870s. The following spring, Jim Koch filled his old consulting briefcase with bottles from his sample brew and started going door to door asking Boston bars and restaurants to serve the beer that he had named Samuel Adams Boston Lager®.

He chose that name because Samuel Adams was a Boston firebrand, a revolutionary thinker who fought for independence. Most importantly, Samuel Adams was also a brewer who had inherited a brewing tradition from his father.

THE 5 STEP BEER APPRAISAL PROCESS

1. APPEARANCE

Take a look at the beer

- Note the head on the beer — does it stay?
- What color is the beer? Golden, amber, ebony, brown, etc.
- What is the clarity? Is it cloudy or clear?

2. AROMA

Smell the beer for bouquet

- Is it hoppy? For example, flowery, herbal, grassy or spicy?
- Is it malty? For example, caramel, chocolate, coffee, smoky or roasted?
- Is there any yeast influence? For example, banana, clove or doughy?

3. TASTE

The moment of truth

- What tastes are on your palate? Are the tastes balanced?
Remember that sweet is to and bitter is to hops.
- Is the accent on malt (caramel, chocolate, roasted) or hops (spicy, citrus, grassy)?
- Can you taste the yeast influence (banana, clove, bready)?

4. MOUTHFEEL

The body of the beer

- What is the texture of the beer? Is it thin, chewy, full-bodied?

5. FINISH

The flavors left after you have swallowed

- Do you detect a dryness, sweetness, maltiness or spiciness?
- How long does it linger?
- Does it make you want to take another sip?

SAMUEL ADAMS BOSTON LAGER GLASS

The Samuel Adams Boston Lager Glass is a result of Jim Koch's passion and vision, TIAX sensory and scientific knowledge and Rastal's 88 years of glass making experience.



FOOD AND BEER

Beer is nearly a food itself due to the range of flavors, colors, aromas and textures. Beer and food transform each other and when done right, can heighten a dish's spiciness, match harmonies of roasted and grilled flavors or contrast salty foods.

GETTING STARTED

COMPLEMENT THE FLAVORS BY MATCHING STRENGTH WITH STRENGTH

Assertive beers work well with strong flavored foods as do delicate beers with delicate foods. For example, an IPA and blue cheese both have strong flavors, so they stand up to each other very well. Another example would be pairing a wheat beer with a green salad, in which case you are matching delicate flavors. The wheat beer is delicate and crisp with a light body that will not overwhelm the salad.

CONTRAST THE FLAVORS TO CUT THROUGH AND CLEANSE THE PALATE

In contrasting, a flavor is amplified against a contrasting flavor. For example, a Pale Ale contrasts with a sweet dessert.

SOME OF OUR FAVORITE FOOD AND BEER PAIRINGS

- Samuel Adams Boston Lager with a steak or burger
- Samuel Adams Cherry Wheat with a Caesar salad or chocolate dessert
- Samuel Adams Summer Ale with scallops or white fish
- Angry Orchard Hard Cider with BBQ

INGREDIENTS

HOPS

THE SOUL OF THE BEER

Hops give beer its bitter characteristics to balance the sweetness of the malt.

Hops are green, pinecone-like flowers from a fast-growing vine. They are used almost exclusively for brewing beer. It has been said that hops are to beer what grapes are to wine because their variety, origin and nuances of flavor create the soul of a beer. Hops are used for aroma or bittering, which is determined by the type of hop and when it is added to the boiling process.



BARLEY

THE BODY OF THE BEER

Malted barley gives beer its color and sweetness.

Malted barley is the backbone of the beer. It provides the body and sweetness. The quality and quantity of malt make a significant difference in both the appearance and taste of the beer. Malt provides the fermentable sugars that add the sweetness to beer. The malting process turns grain from insoluble starch into soluble starch, reduces complex proteins, develops enzymes, and creates nutrients that become food for the yeast.



YEAST

THE MAGIC OF THE BEER

Yeast converts the sugars into alcohol.

Yeast was the key to unlocking the magic in beer. It was likely wild yeast that settled on a grain-like cereal mixture that kicked off the world's first fermentation. The rest is beer history.

Yeasts can either be top fermenting (ale yeast) or bottom fermenting (lager yeasts) but both perform the same basic function of feasting on and breaking down sugars and converting them to alcohol and CO₂.



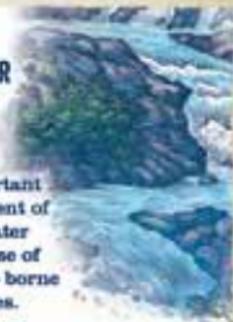
WATER

THE CORE OF THE BEER

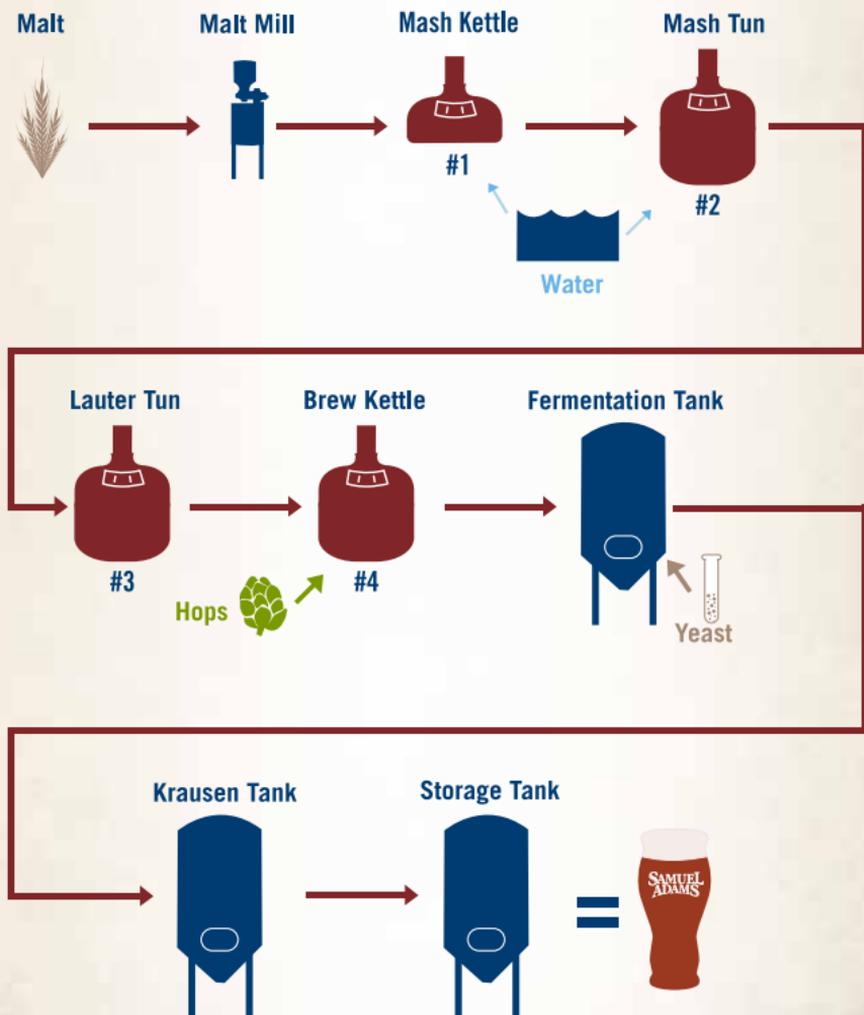
Water makes it all possible.

Beer played an important part in the development of civilization. Fresh water was unreliable because of the number of water-borne diseases in early times.

However, since nothing harmful can survive and propagate in beer, it was the drink of choice for many. In fact, the ship logs of the pilgrims noted that they had stocked enough beer aboard for each man, woman and child to consume one gallon per day.



BREWING PROCESS



BEER GLOSSARY

LAGER

Lagers are beers made with bottom-fermenting yeast and aged at cooler temperatures to provide a smooth balanced taste

Examples of Lagers: Samuel Adams Boston Lager, Samuel Adams Octoberfest, Samuel Adams Winter Lager

ALE

Ales are beers made with top-fermenting yeast at warmer temperatures

Examples of Ales: Samuel Adams Summer Ale, Samuel Adams Cherry Wheat

SRM

Standard Reference Method. Measurement of beer color

IBU

International Bitterness Unit. Expresses the hop bitterness in a beer

ABV

Alcohol by Volume

HOPS

A climbing vine of the Cannabacinae family, whose cones are used to give beer both bitterness and aroma

NOBLE HOPS

All aroma hops that grow in their original central european regions and are low in alpha acids.

MALT

Barley or other grain that has been allowed to sprout, then either dried or roasted. Malt can give beers a roasty, malty, toasty note

YEAST

There are 2 types of yeast in beer making-Ale and Lager yeast. Ale yeast ferments at warmer temperatures at a shorter period of time and Lager yeast ferments at cooler temperatures during a longer period of time. Yeast convert sugars into alcohol

FERMENTATION

Biochemical process of yeast converting sugars to carbon dioxide and alcohol

REINHEITSGEBOT

Bavarian beer Purity Law enacted in 1516 that states beer should only be made out of Water, Hops, Malt and Yeast

DECOCTION

Old World brewing technique that involves removing a portion of the mash, boiling it, then returning it to original mash to raise temperature. This provides brewer greater control of body and a smoother beer.

DRY HOPPING

A method of adding hops directly to the tank at the end of fermentation to increase the hop aroma of a beer without adding bitterness

SAMUEL ADAMS FAMILY OF BEERS

SAMUEL ADAMS BOSTON LAGER
SAMUEL ADAMS COLD SNAP
SAMUEL ADAMS SUMMER ALE
SAMUEL ADAMS OCTOBERFEST
SAMUEL ADAMS WINTER LAGER
SAM ADAMS LIGHT
SAMUEL ADAMS REBEL IPA
SAMUEL ADAMS BLACK LAGER
SAMUEL ADAMS BLACKBERRY WITBIER
SAMUEL ADAMS BOSTON ALE
SAMUEL ADAMS CHERRY WHEAT
SAMUEL ADAMS CREAM STOUT
SAMUEL ADAMS IRISH RED
SAMUEL ADAMS NOBLE PILS
SAMUEL ADAMS ESCAPE ROUTE
SAMUEL ADAMS PALE ALE
SAMUEL ADAMS WHITEWATER IPA
SAMUEL ADAMS WHITE LANTERN
SAMUEL ADAMS DOUBLE AGENT IPL™
SAMUEL ADAMS LATITUDE 48 IPA
SAMUEL ADAMS PORCH ROCKER
SAMUEL ADAMS HARVEST PUMPKIN ALE
SAMUEL ADAMS WHITE CHRISTMAS
SAMUEL ADAMS CRANBERRY LAMBIC
SAMUEL ADAMS LITTLE WHITE RYE
SAMUEL ADAMS BLUEBERRY HILL LAGER
SAMUEL ADAMS EAST WEST KOLSCH
SAMUEL ADAMS BELGIAN SESSION
SAMUEL ADAMS HAZEL BROWN
SAMUEL ADAMS DUNKELWEIZEN
SAMUEL ADAMS OLD FEZZIWIG
SAMUEL ADAMS HOLIDAY PORTER
SAMUEL ADAMS BLACK & BREW
SAMUEL ADAMS CHOCOLATE BOCK

SAMUEL ADAMS MIGHTY OAK ALE
SAMUEL ADAMS REVOLUTIONARY RYE
SAMUEL ADAMS RUSTIC SAISON
SAMUEL ADAMS BONFIRE RAUCHBIER
SAMUEL ADAMS SCOTCH ALE
SAMUEL ADAMS WHITE ALE
SAMUEL ADAMS IMPERIAL PILSNER
SAMUEL ADAMS INFINIUM
SAMUEL ADAMS MILLENNIUM
SAMUEL ADAMS TRIPLE BOCK
SAM ADAMS UTOPIAS
SAMUEL ADAMS THIRD VOYAGE
SAMUEL ADAMS THE VIXEN
SAMUEL ADAMS DARK DEPTHS
SAMUEL ADAMS CINDER BOCK
SAMUEL ADAMS NORSE LEGEND
SAMUEL ADAMS VERLOREN
SAMUEL ADAMS FAT JACK
SAMUEL ADAMS DOUBLE BOCK
SAMUEL ADAMS IMPERIAL WHITE
SAMUEL ADAMS IMPERIAL STOUT
SAMUEL ADAMS WEE HEAVY
SAMUEL ADAMS AMERICAN KRIEK
SAMUEL ADAMS NEW WORLD
SAMUEL ADAMS STONY BROOK RED
SAMUEL ADAMS THIRTEENTH HOUR STOUT
SAMUEL ADAMS TETRAVIS
SAMUEL ADAMS GRIFFIN'S BOW
SAMUEL ADAMS TASMAN RED
SAMUEL ADAMS MERRY MAKER

FOR MORE INFORMATION
ON OUR FAMILY OF BEER VISIT
SAMUELADAMS.COM