

COMMERCIAL BEERS \$2.79 per glass

Coors	Coors Light	Killians Red
Labatts Blue	Labatts Light	
Michelob Light	Michelob Ultra	Yuengling

CRAFT BEERS \$3.70 per glass

Cooperstown †	Old Slugger Pale	
	9 Man Ale	
	Back Yard IPA	
	Milford Special Ale	
	Benchwarmer Porter	
	Strike Out Stout	
Blue Moon	Belgian White	
Dundee †	Honey Brown	Pale Bock
Guinness	Extra Stout	
Ithaca †	Pale Ale	Nut Brown
	Apricot Wheat	
Sam Adams	Boston Lager	Sam's Light
	Cherry Wheat	Summer Ale
	Honey Porter	
	Noble Pilsner	
Saranac †	Black & Tan	Black Forrest
Southern	IPA	Old Man Winter
Tier †	Porter	Raspberry Porter
		Raspberry Wheat
		Phin & Matts

UNIQUE CRAFT BEERS

MiddleAges †	Wailing Wench	\$9.95 ea
22 oz bottles	Dragon Slayer (9 ¼ % alc)	
Sam Smith	Oatmeal Stout	\$6.95 ea
of England	Winter Welcome (<i>New!</i>)	
Tröegs	Mad Elf Ale (11%)	\$6.95

WHATEVER THESE ARE \$3.70 ea

Mike's	Hard Lemonade	Hard Lime
Woodchuck	Amber Cider	

*We now have Saranac Root Beer
Orange Cream & Shirley Temple!*

† - indicates a NY State product

WINE LIST (serving an 8 oz glass) —

WHITE	GLASS	BOTTLE
Amberg †		
Pearl	\$4.95	\$15.95
Pegasus	\$4.95	\$15.95
Chardonnay	\$4.95	\$15.95
Atwater †		
Banana Belt White	\$4.95	\$15.95
Fox Run †		
Arctic Fox	\$4.95	\$15.95
Fulkerson †		
Dry Riesling	\$4.95	\$15.95
Semi-Dry Riesling	\$4.95	\$15.95
Traminette	\$4.95	\$15.95
Prejean †		
Chardonnay	\$4.95	\$15.95
RED	GLASS	BOTTLE
Atwater †		
Banana Belt Blush	\$4.95	\$15.95
Banana Belt Red	\$4.95	\$15.95
Stone Bridge Red	\$5.50	\$17.95
Douglas Hill		
White Zinfandel	\$4.95	\$15.95
Merlot	\$4.95	\$15.95
Shiraz	\$4.95	\$15.95
Cabernet Sauvignon	\$5.50	\$16.95
Fox Run †		
Ruby Vixen	\$4.95	\$15.95
Fulkerson †		
Pinot Noir	\$4.95	\$15.95
Cabernet Franc	\$5.25	\$17.95
Cabernet Sauvignon	\$5.50	\$18.95
Montezuma †		
Lake Effect Blush (Cranberry & Apple)	\$5.50	\$18.95
Prejean †		
Cabernet Sauvignon	\$5.75	\$19.95
MEAD (serving an 8 oz glass) —		
Montezuma †		
Dry Mead	\$6.00	\$21.95
Semi-Sweet Mead	\$6.00	\$21.95
Sweet Mead	\$6.00	\$21.95
PORT (serving a 4 oz glass) —		
Duck Walk † blueberry	\$6.00	
Lakewood †	\$6.00	

SUMMARY OF CRAFT BEER TYPES FROM LIGHT TO DARK –

Wheat – These light, golden beers are made from malted wheat instead of barley. Typically thought of as “summer” beers. Don’t confuse the light color with light taste. Also called **Wiessen Beer**

Pilsner – The grandfather of most commercial American beer is the classic light golden lager from Pilsen, Bohemia, first introduced in 1842.

Pale Ale – usually a dark gold or pale brown color ale originally popularized in Britain in the late 18th century. If you were to visit a British pub and order a “pint of bitters,” you would be handed a pale ale.

IPA – India Pale Ale is a variant on the classic Pale Ale that was developed by the British. By including massive amounts of hops, the brewers were able to make a beer that would survive the long ocean journey and incessant heat of India. Very bitter and the beer of “hop heads.”

Irish Red – Actually a traditional Pale Ale with the inclusion of gently malted barley to give it a distinct reddish-brown color. Made famous in the US by Coors Brewing with their Killian’s Red.

Bock – a strong, medium dark beer with medieval roots from the town of Einbeck, Germany. Traditionally brewed with extra malted barley to provide a rich brew that would provide liquid nutrition to the German monks as they fasted through Lent. Double Bock is often referred to as “Liquid Bread”.

Brown – Simply a classic British Ale, brewed for generations by brewmasters around the world. Darker than a Pale yet lighter than a Porter, the Brown Ale navigates the middle ground of Craft brewing. Nut Brown and Honey Brown are popular variants.

Porter – A rich, dark beer is attained by caramelizing a variety of grains prior to brewing. These dark roasted grains provide a dark color and smokey flavor. Porter brewers aim for the perfect balance between the smokey sweetness of the malts and the bitterness of the hops.

Stout – Made popular in the US by Guinness, stouts are the darkest and heaviest of craft beers. The dark, almost black, coloring comes from the inclusion of Patent Malt. Patent malt is roasted so dark that it can impart a burnt flavor to the beer. Many drinkers detect a hint of coffee in the flavoring. Stouts can be made even heavier and “chewier” with the inclusion of oatmeal.

Flint Creek BREWING CO

WINE AND BEER LIST

FEATURING THE WINES AND BEERS OF NEW YORK STATE



116 MAIN STREET, PHELPS 315-548-BREW

WWW.FLINTCREEKBREWING.COM

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