

STEEL TOAD TAPS

\$6.50 / 450mL - \$4.00 / 250mL - \$8.50 / 4 x 125mL Taster Pack

KERMODE – WEST COAST IPA

70 IBU – 7% ABV

The golden furred Kermode Spirit Bear roams the coast of BC, a truly unique creature, much like this beer. Boasting a massive tropical nose and flavour from the Citra and Simcoe hops on top of a clean, crisp malt profile that sits back and lets the hops shine.

YORKSHIRE PUB ALE

25 IBU – 4% ABV

Classic British style pub bitter brewed with 100% British ingredients. Served through a beer engine like it's meant to be, with the beer stored at cellar temperature. Smooth biscuit malts are balanced with floral and fruity Kent Golding hops. Lower ABV and lower carbonation for sessionability.

PATIO SAISON

25 IBU – 5% ABV

Citrus and pepper from the farmhouse ale yeast used in this beer dominate the palate. Unlike the traditional ultra dry beers typical of the saison style, this beer is brewed with a healthy quantity of flaked oats to give it a fuller body. This allows a lower alcohol content that make this a perfect beer for sessions on the patio.

NORTHWEST PALE ALE

35 IBU – 5% ABV

Well balanced and full bodied pale ale features hints of dark sweetness from the crystal malt paired with the piney and citrusy notes of the Cascade hops.

HOPBURSTED RASPBERRY SOUR

15 IBU – 5% ABV

This kettle soured wheat ale (Berliner Weisse) has had a healthy dose of hops added in the whirlpool for a big hit of exotic fruit flavour, and then blended with raspberries after fermentation. The resulting beer is extremely easy drinking, refreshing, and delicious.

VIENNA LAGER

15 IBU – 5% ABV

Unlike the nearly brown coloured “Vienna Lagers” inspired by a particular Mexican brewery’s interpretation of the style, this beer is an authentic traditional Vienna style golden lager brewed with 100% German Vienna malt. Crisp with a lovely malt finish.

OATMEAL STOUT

35 IBU – 5% ABV

Caramel, chocolate, toffee, and coffee flavours dominate the palate, balanced by a subtle fruity bitterness. The flaked oats added in the mash give a luxuriously creamy mouthfeel. Served at cellar temperature through a beer engine.