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Featured Beer

Beer	ABV	Brewed In	Style	IBU	Price
Abita Select Strawator	8.0%	USA	Fruit Beer	27	\$5.50
Strawator is a take on our most popular Harvest Series beer, Strawberry Harvest Lager. It is a strong golden lager made with malted barley and wheat. Despite being strong, it is still light in color. It is hopped with German Perle hops to give the beer a delicate hop flavor. After filtration, generous amounts of fresh Louisiana strawberry juice is added, giving the beer a pleasant sweet taste and aroma, as well as a nice golden color and slight cloudiness.					
Brooklyn "Brewmasters Reserve" Scorcher #366	4.5%	USA	American Pale Ale		\$6.50
Brooklyn Scorcher #366 is a very tasty summer pale ale featuring a hop so new that it doesn't have a real name yet right now it's just called HBC 366. But this hop does have parents. Jason Perrault of Perrault Farms crossed the Warrior variety with a wild hop back in 2001. Jason says: The brilliant coloration of the leaves combined with a nice growth habit and exceptionally formed cones with abundant lupulin (the repository of all those aromatic oils), resulted in a strikingly beautiful plant.					
Clown Shoes Pecan Pie Porter	7.0%	USA	Porter		\$7.00
Pecans suck. That's what I thought as a kid. Now I love them. So much so that I decided to create a beer in homage to the pecan as it finds the perfect home: a pie. Our Pecan Pie Porter balances sweet and nutty porter flavors with the subtle addition of all natural and organic pecan concentrate and butter pecan extract. The result is mouthwatering goodness.					
Mikkeller Single Hop Centennial IPA	6.9%	Denmark	American India Pale Ale		\$7.00
Aroma of candied fruit, tamarind, pine, alcohol, pepper and grapefruit. Reddish amber. Thick, syrupy, piney, and grapefruity.					
NOLA Hurricane Saison	6.0%	USA	French & Belgian Saison		\$6.50
Hurricane Saison, NOLA's latest seasonal ale, gets its name from the Flemish word meaning "season". Brewed with five different types of malts, including one un-malted raw wheat, pilsner and aromatic malts, Hurricane Saison also contains three types of hops: Sterling, Kent Goldings, and Styrian Goldings.					
Parish Envie	5.5%	USA	American Pale Ale		\$5.50
Parish Envie is brewed with loads of citrusy American hops to create an assertive, yet balanced American Pale Ale. We've used sweet caramel malts to mesh harmoniously with a dominant hop taste and aroma. Take a sip, embrace the hops, and repeat.					
Rogue Double Dead Guy Ale	9.0%	USA	Strong Ale	60	\$7.50
Deep amber copper color. Buttery peanut brittle, orange blossom tea aromas follow through to a rich chewy and fruity full body with nice notes of caramel drizzled dried apricot and roasted grains and spice. Finishes with a long, tangy grilled grapefruit and chocolate fade.					
Southern Tier Creme Brulee	9.6%	USA	Russian Imperial Stout		\$6.50
The British founders of burnt cream and from Spain, crema catalana, both stand by their creative originality and we respect that, but it was the French Crème Brûlée, amid the strife of contention, that survived to represent our deliciously creamy brew. 2-row pale malt, dark caramel malt, vanilla bean, lactose sugar, kettle hops: columbus, aroma hops: horizon					
Unibroue Blanche De Chambly	5.0%	Canada	Belgian White	10	\$7.00
Wheat and subtle spices blanketed in citrus flavors reminiscent of orange and lemon					

