



**WELCOME TO THE 24TH ANNUAL**

**HOLIDAY**  
*ale festival*



**HolidayAle.com**

**@HolidayAleFest**

**#HolidayAle**





**2 Towns Ciderhouse • Corvallis, OR • [2townsciderhouse.com](http://2townsciderhouse.com)**

**Kentucky Barrel Nice & Naughty**

**Imperial Cider • 11% • 3/8 Tickets**

This specialty cider is fermented with dark Meadowfoam honey and aged in bourbon barrels with whole nutmeg, clove and cinnamon sticks for 12 months. Crammed full of cheerful winter spices that mingle with the wood and sweet bourbon aromas, this cider is sure to warm up your cold winter nights.



**54-40 Brewing Co. • Washougal, WA • [5440beer.com](http://5440beer.com)**

**OH SNAP!**

**Winter Warmer • 7% • 16 IBU • 1/4 Tickets**

More than a half pound per barrel of real gingersnap cookies went into the mash of this delicious cookie-like winter ale, brewed in collaboration with Mecca Grade Malt using its Lamonta, Shaniko, and Opal malts. This beer drinks smooth with notes of toffee and—you guessed it—ginger. OH SNAP!



**Anthem Cider • Salem, OR • [anthemcider.com](http://anthemcider.com)**

**HOLIDAY HONEYCRISP DELIGHT**

**Semi-Dry Cider • 6% • 1/4 Tickets**

This cider uses single varietal Honeycrisp apples complemented by a Belgian wit ale yeast to provide a flavorful burst of fall apples. Finished with orange peel and holiday spices, it's a cornucopia celebration of the season.



**Backwoods Brewing Co. • Carson, WA • [backwoodsbrewingcompany.com](http://backwoodsbrewingcompany.com)**

**SMOKED PECAN PIE PORTER**

**Smoked Porter • 6.5% • 1/4 Tickets**

This porter is the perfect way to treat yourself. The brewery smoked the pecans and aged the beer on bourbon oak. Made with five different grains, including chocolate and caramel malt, this seasonal porter gives off subtle chocolate notes complemented with hints of vanilla and smoked pecans.



**Bauman's Cider • Gervais, OR • [baumanscider.com](http://baumanscider.com)**

**NUTS IN CIDER—I HARDLY KNOW 'ER**

**Spiced Cider • 7.1% • 2/6 Tickets**

A delicious cider infused with sweet, spicy pecans and hazelnuts, warming cinnamon, cloves, and just the tiniest pinch of cayenne.



**Bear Republic Brewing Co. • Cloverdale, CA • [bearrepublic.com](http://bearrepublic.com)**

**MISTLETOE FETISH**

**Multi-Barrel Blend • 10% • 30 IBU • 1/4 Tickets**

Perfect for withstanding a cold winter's day, this is a blend of big ales including a Russian imperial stout, a tart black ale infused with bitter and sweet orange peel, and a high gravity golden ale aged in a puncheon with dates.



**Boneyard Beer • Bend, OR • [boneyardbeer.com](http://boneyardbeer.com)**

**DIBBLE DABBLE WITH A DUBBEL**

**Belgian-Style Dubbel • 8% • 20 IBU • 1/4 Tickets**

Brewed from a traditional style with a Boneyard twist, this Belgian-style dubbel showcases a beautiful mahogany color that leads to sweet rich malt aromas and flavors of caramel. Using a unique yeast adds to the complexity and develops layers of flavors. Dibble Dabble with a Dubbel!



**Cascade Lakes Brewing Co. • Redmond, OR • [cascadelakes.com](http://cascadelakes.com)**

**PURE DEAD BRILLIANT**

**Maple Scotch Ale • 10% • 25 IBU • 1/4 Tickets**

Envision yourself cozied up next to a warm hearth on a tartan rug in your birthday suit. A graceful waft of peat smoke swirls in your nostrils as you nibble on maple cookies. A three-legged haggis dashes past the window frame. Yule is upon us, which begs complex malt flavors, the warmth of alcohol and the embrace of a lover. May your holidays be Pure Dead Brilliant.



**Crooked Stave Artisan Beer Project • Denver, CO • [crookedstave.com](http://crookedstave.com)**

**SPONTANEOUS SUNRISE ON CHRISTMAS MORNING**

**Orange Sour Ale • 6.5% • 15 IBU • 2/6 Tickets**

This vibrant once-in-a-lifetime blend consists of equal parts Port barrel-aged framboise, brandy barrel-aged L'Brett d'Apricot, a three-year vintage golden sour ale barrel aged in Sauvignon blanc barrels, and the last barrel of Five Golden Rings (a Holiday Ale Festival blend from 2017). Glimmering with a vibrant orange hue, the aromas hint at raspberries, wine barrels and tart berry notes, while the palate offers rose petals, dried raspberries and hints of oak vanillin, all wrapped together with subtle Brettanomyces citrus and tropical notes.



**Crux Fermentation Project • Bend, OR • [cruxfermentation.com](http://cruxfermentation.com)**

**CLEARLY CONFUSED**

**Blonde Stout • 9% • 2/6 Tickets**

Big hits of chocolate and vanilla are present in the aroma while sweet chocolate overloads the flavor and creamy mouthfeel. This full-bodied and delicious beer offers moderate spicy notes as well.



**Deep Space Brewing • Hillsboro, OR • [deepspacebrewing.com](http://deepspacebrewing.com)**

**IMPERIAL SESSION STOUT**

**Irish Stout • 5.5% • 1/4 Tickets**

A dry Irish stout brewed with a special mix of both a big, high ABV imperial beer and a smooth, low ABV session beer, resulting in a well-balanced stout.



**Deluxe Brewing • Albany, OR • [deluxebrewing.com](http://deluxebrewing.com)**

**DELUXE OLD ALE**

**Barrel-Aged Old Ale • 9.2% • 27 IBU • 2/6 Tickets**

This limited edition winter warmer will keep you toasty this holiday season. Aged in Cabernet barrels for nine months, it features dark malts and a pronounced wine flavor of blackberries and plums.



**Depoe Bay Brewing • Depoe Bay, OR • [depoebaybrewing.com](http://depoebaybrewing.com)**

**DEAD RECKONING**

**Belgian Tripel • 7.9% • 35 IBU • 1/4 Tickets**

This complex ale is difficult to pin down. It's a winter warmer to be sure, but also a Belgian Trippel with a touch of local ingredients. Brewed once a year, this house beer for the winter months is a collaboration with the brewer and the employees at The Horn. Dead Reckoning is made with locally-foraged ingredients—spruce and fir tips—spiced with coriander and clove, and fermented at a slightly warmer temperature to increase the fruity character produced by a house yeast.



**Deschutes Brewery • Bend, OR • [deschutesbrewery.com](http://deschutesbrewery.com)**

**FRESH SQUEEZED OLD FASHIONED**

**Imperial IPA • 9.8% • 20 IBU • 1/4 Tickets**

This Imperial IPA is dark orange in color with flavors similar to an Old Fashioned cocktail. Barrel character provides some of the bourbon notes, orange tones and light cherry highlights.



**Drakes Brewing • Oakland, CA • [drinkdrakes.com](http://drinkdrakes.com)**

**SANTA'S BRASS**

**Barrel-Aged Barleywine • 14.5% • 1 Ticket, TASTERS ONLY**

This award-winning beer gets its complexity from four separate barrel-aged beers that were meticulously tasted and blended together. Big barrel-aged barleywine notes dominate the aromatics with tons of vanilla, caramel, and bourbon spice fading to dark fruit and coffee-like malty notes. Definitely a sipper for those cold winter nights next to a chestnut fire...or however that song goes.



**Ecliptic Brewing • Portland, OR • [eclipticbrewing.com](http://eclipticbrewing.com)**

**PINOT NOIR BARREL-AGED ECLIPTIC + RUSSIAN RIVER**

**BELGIAN-STYLE GOLDEN ALE**

**Belgian-Style Hopy Golden Ale • 8.5% • 32 IBU • 2/6 Tickets**

Esters from the Belgian yeast blend nicely with fruit forward Pinot noir. Resinous, fruity hop varietals round out this beer that finishes with light notes of oak.





Gateway Brewing • Portland, OR • [gatewaybrewingpdx.com](http://gatewaybrewingpdx.com)

### NOT GRANDMA'S CRANBERRY SAUCE

Winter Ale with Cranberries • 9% • 1/4 Tickets

This is the first time Gateway has brewed this version of its seasonal winter ale, made exclusively for the Holiday Ale Festival, with just enough roasted cranberries to help get you into the holiday spirit. Grandma never put cranberries this good on the table.



Gigantic • Portland, OR • [giganticbrewing.com](http://giganticbrewing.com)

### STOCKING STUFFER

Marzipan Citrus Golden • 7.2% • 18 IBU • 1/4 Tickets

Stocking Stuffer was inspired by marzipan, the holiday treat made of almonds and sugar. The brewery started with a beautiful golden ale, then added plenty of almonds and orange peel. **ALLERGY WARNING: CONTAINS ALMONDS.**



Golden Valley Brewery • McMinnville, OR • [goldenvalleybrewery.com](http://goldenvalleybrewery.com)

### STRAIGHT TO THE NOGGIN

Eggnog Milk Stout • 8% • 30 IBU • 1/4 Tickets

Munich, chocolate, and caramel malts lend a little complexity and complement the cinnamon, nutmeg, cloves, and vanilla that make this an eggnog-flavored stout. The addition of lactose sugar gives a bold creaminess that you'd expect when thinking about eggnog. This beer is sweet and dark to go with the winter days, so cozy up and enjoy.



Hopworks Urban Brewery • Portland, OR • [hopworksbeer.com](http://hopworksbeer.com)

### COOKIE PILLAGER

Pastry Kveik • 8% • 15 IBU • 1/4 Tickets

This is a strong beer fermented with a kveik yeast strain and modeled after a traditional Scandinavian Christmas cookie. Vanilla, cardamom, almond oil, blackberries, and raspberries were added during fermentation to simulate the traditional topping of the cookies.



MadCow Brewing Co. • Gresham, OR • [madcowbrewing.com](http://madcowbrewing.com)

### OL' SAINT SNICK'S SANTA DOODLE

Spiced Cream Ale • 5.5% • 1/4 Tickets

Leaving milk and cookies out on Christmas was thoughtful when you were a kid, but now you're all grown up. This year, why not enjoy this snickerdoodle-inspired beer and maybe...just maybe...if you leave some out for Ol' Saint Snick, it will get you a spot on the "Nice" list! This light-bodied beer has a velvety texture with flavors of cinnamon, vanilla, and milk sugar, giving you one great cookie...er, beer. All the joys of a snickerdoodle without the baking or extra calories. No dunking required for this cookie!





**McMenamins Edgefield Brewery • Troutdale, OR • [mcmenamins.com](http://mcmenamins.com)  
LORD OF MISRULE 2019**

**Barrel-Aged Samoa Milk Stout • 11.9% • 23 IBU • 1/4 Tickets**

Charged with leading the Christmas revelries, the impish Lord of Misrule is ever changing. This year's brew features a tried-and-true milk stout, but with the whisper of chocolate, caramel, and coconut reminiscent of a Samoa cookie. Barrel aging in Edgefield Distillery's whiskey and rum barrels imparts the character and mischief for which this Lord is so known.



**Montavilla Brew Works • Portland, OR • [montavillabrew.com](http://montavillabrew.com)  
LUPULIN SYMPHONY**

**Imperial IPA • 8% • 80 IBU • 1/4 Tickets**

A clean, crisp, and bright Northwest IPA bursting with tropical flavors from Falconer's Flight hops, which harmonize with aromas of pineapple, passionfruit and grapefruit from Citra and Vic Secret dry hop additions.



**Ninkasi Brewing • Eugene, OR • [ninkasibrewing.com](http://ninkasibrewing.com)  
GOLDEN MILK & COOKIES**

**Golden Milk Ale • 7.1% • 1/4 Tickets**

Inspired by traditional Ayurvedic tonics of India, Golden Milk and Cookies boasts hints of ginger, turmeric, and cinnamon swirling in succulent coconut. It's a perfectly sweet and slightly spicy treat for the holidays. **ALLERGY WARNING: CONTAINS ALMONDS AND COCONUT.**



**Oakshire Brewing • Eugene, OR • [oakbrew.com](http://oakbrew.com)  
NUI NUI TIKI SOUR**

**American Sour Ale • 8% • 2/6 Tickets**

Inspired by the infamous Nui Nui tiki cocktail, this imperial sour ale combines tangerine puree and fresh squeezed lime juice with cinnamon, vanilla, and allspice, finished with a dash of bitters. One sip and the exotic flavors and warming alcohol will transport you straight to Don the Beachcombers, circa 1937.



**Pear UP • East Wenatchee, WA • [pearupcider.com](http://pearupcider.com)  
CRANPEARY SALTED CARAMEL**

**Perry • 5.2% • 1/4 Tickets**

Embrace the season with tart cranberry perfectly balanced with smooth lightly salted caramel. Winter notes are infused with a delicious pear blend that's just what the winter needs. Full flavor and a robust mouthfeel give way to a refreshingly light finish for a one-of-a-kind experience. As the longest running 100% pear cider company in the nation, Pear UP pioneered the low sugar, flavor-forward American perry.



**Pelican Brewing • Tillamook, OR • pelicanbrewing.com**

### **OLD FASHIONED AT SEA**

**Dark Strong Ale • 7.9% • 18 IBU • 1/4 Tickets**

Get lost at sea with this zesty Old Fashioned-inspired beer. A deeply complex malt character of toffee and caramel, punctuated by tart cherries and candied orange peel, drives the flavors of this classic cocktail. Indulge in the decadence of this winter warmer that will bring you home to port.



**pFriem Family Brewers • Hood River, OR • pfriembeer.com**

### **TROPICAL IPA**

**IPA • 6.7% • 30 IBU • 1/4 Tickets**

This is an easy drinking, super juicy IPA fermented with the Kveik Voss strain from Norway, dry hopped with Citra, Nelson and El Dorado hops, and clarified bright.



**Portland Cider Co. • Portland, OR • portlandcider.com**

### **ROYAL BLACKBERRY**

**Fruit Imperial Cider • 10% • 2/6 Tickets**

An imperial blackberry cider fit for a royal! Oregon blackberries and Northwest grown apples come together for a decadently rich and boozy drink.



**Reverend Nat's Hard Cider • Portland, OR • reverendnatshardcider.com**

### **OATMEAL COOKIE ABBEY SPICE**

**Abbey Spice Cider • 7.4% • 1/4 Tickets**

Reverend Nat's perennial classic Abbey Spice, itself always fermented with raisins, is served warm, this time with toasted oats for a spiced oatmeal cookie flavor.



**Rogue Ales • Newport, OR • rogue.com**

### **WHISKEY BARREL-AGED DOUBLE CHOCOLATE STOUT**

**Barrel-Aged Imperial Stout • 11.7% • 68 IBU • 2/6 Tickets**

Rogue Ales Double Chocolate Stout was aged in Rogue Spirits Dead Guy Whiskey barrels for over a year, resulting in a decadent, viscous, dark and delicious brew—all the things you want in a barrel-aged imperial stout!



**Stickmen Brewing Co. • Tualatin, OR • stickmenbeer.com**

### **IT'S GINGERBRETT, MAN**

**Winter Seasonal • 8.5% • 18 IBU • 1/4 Tickets**

Get your holiday cookie fix with this 100% brett-fermented dark winter seasonal blended with warm spices and select beers from Stickmen's barrel program.





**StormBreaker Brewing • Portland, OR • [stormbreakerbrewing.com](http://stormbreakerbrewing.com)**

**PRETTY FLY FOR A CHAI GUY**

**Chai Spiced Winter Warmer • 8.5% • 22 IBU • 1/4 Tickets**

A winter warmer with deliciously cozy chai spices of cinnamon, nutmeg, ginger, green cardamom, star anise, and black pepper. Chocolate and honey malt add a rich complexity, while Mexican vanilla beans provide a velvety smoothness.

Try not to spill any on that ugly sweater!



**Stoup Brewing • Seattle, WA • [stoupbrewing.com](http://stoupbrewing.com)**

**TROPICAL BLIZZARD**

**Hazy Double IPA • 8% • 40 IBU • 1/4 Tickets**

This hazy double IPA was brewed with wheat and oats, then fermented with a kveik yeast strain plus loads of HBC 692, Galaxy and Mosaic hops. From whirlpool to dry hop, this DIPa is a Category 5 storm of tropical fruit flavors and aromas.



**Sunriver Brewing Co. • Sunriver, OR • [sunriverbrewingcompany.com](http://sunriverbrewingcompany.com)**

**SHIVER ME TIMBERS!**

**Caribbean-Style Export Stout • 8.2% • 50 IBU • 1/4 Tickets**

A historical beer styled after the export stouts of Africa, Southeast Asia, and the Caribbean. Warm fermented with lager yeast, this brew is full bodied and bittersweet with notes of molasses, coffee, and baker's chocolate.



**Three Mugs Brewing Co. • Hillsboro, OR • [threemugsbrewingco.com](http://threemugsbrewingco.com)**

**MRS. CLAUS'S GINGERBREAD DESIRE**

**White Chocolate Gingerbread Ale • 6.5% • 12 IBU • 1/4 Tickets**

Cookies have always been served with MILK! She knew that, everyone knew that, but something in her stirred. Maybe cookies really were meant for more. She hesitated, only for a second, before plunging her gingerbread cookie head first into a tall glass of her favorite white chocolate ale. The rest is history, and even now we leave only two things out for the holidays: gingerbread cookies and white chocolate ale.



**Threshold Brewing & Blending • Portland, OR • [threshold.beer](http://threshold.beer)**

**GRANDMA'S LOADED**

**Barrel-Aged Imperial Stout Blend • 10% • 1/4 Tickets**

Dark like a long winter's night and with a rich, boozy finish, this imperial stout hibernated for 12 months in whiskey barrels before mingling with a separate fruitcake-fermented imperial stout. It's aged on loads of ripe cherries, plump raisins, dates, and prunes, plus secret spices only grandma knows about! The perfect blend of naughty and nice with a semi-dry finish and an extra kick of holiday spirit.



**Trap Door Brewing • Vancouver, WA • [trapdoorbrewing.com](http://trapdoorbrewing.com)  
NUT TREE**

**Candied Nut Imperial Porter • 8.5% • 2/6 Tickets**

Nut Tree is inspired by the luxurious aroma of roasted nuts wafting in the air at the Holiday Ale Festival. The brewers used more than 200 pounds of hand-roasted and candied almonds and pecans, plus cinnamon, nutmeg, clove, vanilla, and maple syrup for a decadent holiday beverage brimming with that classic Holiday Ale Festival aroma. **DOES NOT CONTAIN LACTOSE.**



**Upright Brewing • Portland, OR • [uprightbrewing.com](http://uprightbrewing.com)**

**SHERRY BARREL STOCK ALE**

**Stock Ale • 8% • 40 IBU • 2/6 Tickets**

This beer blends a sherry barrel-aged brew with a fresh, young beer produced at Level to create a classic, well-balanced English-style stock ale showing traditional character with notes of oak and sherry.



**Victor-23 Craft Brewery • Vancouver, WA • [victor23.com](http://victor23.com)**

**DAN COOPER'S CONFESSION**

**Churro Sweet Stout • 10.5% • 1/4 Tickets**

A churro-inspired stout featuring massive amounts of doughy, bready grains, honey, and lactose. The beer was conditioned on cinnamon, toasted cocoa nibs, and vanilla beans.



**Von Ebert Brewing • Portland, OR • [vonebertbrewing.com](http://vonebertbrewing.com)**

**OMA'S DESSERT LAGER**

**Dark Lager • 5% • 20 IBU • 1/4 Tickets**

Oma loved to make her lebkuchen with cinnamon, ginger, allspice, and clove. Oma's favorite time of year was the holidays, and this sweet dark dessert lager with German lebkuchen spices was made in her honor.



**West Coast Grocery Co. • Portland, OR • [westcoastgrocerycompany.com](http://westcoastgrocerycompany.com)  
IT'S THE HOLIDAY SAISON**

**Chardonay Barrel-Aged Saison • 5.8% • 15 IBU • 2/6 Tickets**

This winter saison aged in Argyle Winery chardonay barrels offers a fruity nose, hints of clover character, and a chardonay essence as a result of four months aging in barrels. Saisons are lovely all year round, but the brewers have only produced a small amount of this one for the holiday season/saison and the Holiday Ale Festival.



**Wolf Tree Brewery • Seal Rock, OR • [wolftreebrewery.com](http://wolftreebrewery.com)**

**DONKER BOOM**

**Belgian Dark Strong • 10% • 1/4 Tickets**

Donker Boom (dark tree) is a Belgian dark strong ale brewed with spruce tips and fermented in Pinot noir barrels. It features a strong malty backbone and fruity sweetness.



*Please raise your glasses in gratitude to the brewers and cidemakers who created this year's collection of holiday beverages. Our participants commit to making or blending a product specifically for this event (or bringing a vintage quaff from the cellar). They agree to hold off releasing their creation, even in their own establishment, prior to the end of the Holiday Ale Festival, so that we can offer you the most exclusive collection of winter craft beers and ciders found anywhere in the country.*

*We'd also like to recognize our staff and volunteers who work incredibly hard to put on this wonderful holiday tradition; this event wouldn't be possible without their help.*

*We'd like to call attention to the Children's Cancer Association, and thank them for prescribing joy to children diagnosed with serious illness and their families. All proceeds from our coat and bag check and soda garden are matched, then quadrupled and donated to the CCA's MyMusicRx program, which delivers the healing power of music to children battling cancer and their families. You can learn more about this remarkable program at [Joyrx.org](http://Joyrx.org).*

*Thank you to this year's sponsors, listed below, for their support of the festival.*

*And most of all, cheers to you for attending this annual event.*

## **HAPPY HOLIDAYS!**





**There's more beer, cider, seating, and elbow room upstairs! Climb the stairs by the restrooms to discover the Lounge and Sky Bar!**

