



MOUNTAIN SUN SOUTHERN SUN UNDER THE SUN CATERY & PIZZERIA VINE STREET PUB LONGS PEAK PUB

The term “stout” dates back to 1677 in the beer world and referred to the alcohol content of a beer and not its complexion. As porters became hugely popular in the 18th century, the stronger versions were called “stout porters.” Eventually brewers stopped using “stout” to refer to alcohol content, and the Great Stout as a style of beer was born.

Now in its 27th year, Stout Month has become an anticipated event among local beer connoisseurs. For the entire month of February, more than a dozen taps at all five Mountain Sun locations are devoted to local versions of the rich, thick and dark ale.

As usual several of our selections will be offered on a nitro faucet for your enjoyment. Please remember that pouring these beers takes added finesse and care. It may take a few minutes to prepare your pint. Perhaps you’d like a sample of something while you wait?

A note on Imperials (over 9.0% ABV): These debilitating beers are served in 10 oz. glasses only. Please “savor the flavor,” and please don’t drive!

This year, Stout Month will be a celebration of almost all Colorado-brewed stouts. We’re proud to be part of the Colorado brewing community. What better way to show our support of other Colorado breweries than to purchase their stout and serve it at our locations? However, we’ll also rotate in a few amazing Stouts from outside our great state as well.

There’s a story in the numbers listed with each beer. While many factors are responsible for a beer’s ultimate flavor, the strength of a beer and its residual sweetness play a major role in shaping the beer’s profile. In the United Kingdom, many pubs and breweries at least list the Original Gravity (OG) to help customers determine a beer’s strength and basic profile.

ABV = Alcohol by Volume: The percentage of alcohol calculated from the difference between Original and Terminal Gravities.

# WELCOME TO THE 27TH ANNUAL STOUT MONTH CELEBRATION



## 48 SMOOTH CHAI STOUT

This Milk Stout is brewed using lactose (milk sugar), which gives the beer a sweet finish and chewy mouthfeel. After fermentation, the beer is spiced using chai tea made from a custom blend of seven spices. The result is a smooth, slightly sweet stout that incorporates the unique flavors of chai.

**1.055 OG | 4.0% ABV**

**MALTS:** Maris Otter, Chocolate Malt, Carafa Special III, Crystal 45L, Brown Malt, Black Malt  
**HOP:** Fuggie **ADJUNCT:** Lactose (Milk Sugar)  
**SPICES:** Fresh Ginger, Green Cardamom, Cinnamon, Coriander, Tellicherry Peppercorns, Ceylon Clove, Fennel Seed and Pure Vanilla Extract

## ADDITION IMPERIAL COFFEE STOUT

Our Imperial Coffee Stout features a massive dose of some of the finest local coffee available from our friends at Salto Coffee Works in Nederland, CO. We infused this beer with over three pounds per barrel of cold extracted coffee, which complements malt flavors of chocolate, dark fruit and caramel.

## Silver Award - 2010 World Beer Cup

**1.093 OG | 9.5% ABV**

**MALTS:** 2-Row, Munich, Aromatic, Chocolate Malt, Special B, Roasted Barley, Coffee Malt, Extra Dark Crystal, Black Malt  
**HOPS:** Magnum, Crystal, Chinook  
**ADJUNCT:** Coffee (Cold Extracted)

## BOURBON BARREL-AGED CHOCOLATE THUNDER IMPERIAL MILK STOUT

Our Imperial Chocolate version of a traditional Milk Stout is opaque and full-bodied with a soft, velvety texture from additions of milk chocolate, dark chocolate and milk sugar. Chocolate Thunder has assertive flavors of chocolate, vanilla and oak from several months aging in Four Roses Bourbon barrels.

**1.104 OG | 10.5% ABV**

**MALTS:** 2-Row, Munich, Crystal 45L, Pale Chocolate Malt, Medium Crystal, Flaked Barley, Roasted Barley, Black Malt, Pale Wheat  
**HOPS:** Magnum, Crystal  
**ADJUNCTS:** Milk Chocolate, Dark Chocolate, Lactose (Milk Sugar)

## BUSINESS CASUAL BELGIAN-STYLE IMPERIAL MILK STOUT

Our Belgian-Style Imperial Milk Stout utilizes the same grain bill as our Casual Friday Stout but brewed to a higher ABV. Business Casual is rich and full-bodied with flavors of dark caramel, toasted biscuit and cocoa imparted by the specialty malts complemented by notes of dark dried fruit and spice from the Belgian yeast fermentation. Unlike its lower alcohol sister Casual Friday, this beer means business!

**1.090 OG | 8.1% ABV**

**MALTS:** 2-Row, Brown Malt, Dark Munich, CaraMunich II, Carafa Special III, Pale Chocolate Malt, Roasted Barley  
**HOPS:** Crystal, Simcoe  
**ADJUNCT:** Lactose (Milk Sugar)

## CAFÉ DE OLLA MILK STOUT

Our take on a coffee drink originating in Mexico that combines coffee, spices (usually cinnamon) and sometimes chocolate. We started with a traditional Milk Stout and infused it with Milk and Dark Chocolates, which provide a decadent chocolate character. These flavors are complemented by the monkey, the myth, the legend, Danger Monkey Dark Roast Coffee from Denver’s own Pablo’s Coffee. A final infusion of two cinnamon varieties enhances the perceived sweetness and provides warmth for the soul.

**1.070 OG | 6.3% ABV**

**MALTS:** 2-Row, Munich, Black Barley, Caramalt, Brown Malt, Pale Wheat, Chocolate Malt, Chocolate Rye  
**HOP:** Hallertau  
**ADJUNCTS:** Milk Chocolate, Dark Chocolate, Lactose (Milk Sugar), Saigon Cinnamon, Ceylon Cinnamon, Coffee (Cold Extracted)

## CASUAL FRIDAY STOUT

Our “Session” Stout has light notes of coffee and chocolate balanced by American hops, making this beer flavorful while still being lighter-bodied and refreshing. Weighing in at only 4.0% ABV, this beer allows you to enjoy a few and turn any day into a “Casual Friday.”

**1.044 OG | 4.0% ABV**

**MALTS:** 2-Row, Brown Malt, Dark Munich, CaraMunich II, Carafa Special III, Pale Chocolate Malt, Roasted Barley  
**HOPS:** Crystal, Simcoe  
**ADJUNCT:** Lactose (Milk Sugar)

## CHOCOLATE DIP STOUT

This Chocolate Stout is brewed using milk and dark chocolates, which provides a noticeable chocolate flavor and aroma. A moderate addition of roasted malts balances the sweet chocolate flavors preventing the beer from becoming overwhelmingly sweet.

**1.070 OG | 6.3% ABV**

**MALTS:** 2-Row, Munich, Black Barley, Caramalt, Brown Malt, Pale Wheat, Chocolate Malt, Chocolate Rye  
**HOP:** Hallertau  
**ADJUNCTS:** Milk Chocolate, Dark Chocolate, Lactose (Milk Sugar)

## CHOCWORK ORANGE

Our newest stout, Chocwork Orange is dark and medium-bodied with a noticeable bittersweet chocolate flavor from the roasted malts and the additions of both Milk and Dark Chocolates. These flavors are complemented by the juicy, tart citrus character imparted by the additions of both sweet and bitter orange peels, blood orange purée and Ekuant hops.

**1.066 OG | 6.5% ABV**

**MALTS:** Maris Otter, Flaked Oats, Pale Chocolate, Crystal 120L, Special B, Roasted Barley, Midnight Wheat  
**HOP:** Ekuant  
**ADJUNCTS:** Milk Chocolate, Dark Chocolate, Sweet Orange Peel, Bitter Orange Peel, Blood Orange Purée  
\*Dry-hopped in Fermenter

## COCONUT CREAM STOUT

Our smooth and silky Cream Stout is dark and medium-bodied with a dominant but delicate coconut flavor contributed by the addition of 400 pounds of Organic coconut, which is over 16# per barrel. The additions of milk sugar (lactose) and pure vanilla extract further enhance the perception of coconut flavors. The coconut flavor is balanced by flavors of caramel, bittersweet chocolate and light roast.

**1.066 OG | 5.3% ABV**

**MALTS:** Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal 120L, Roasted Barley, Black Malt  
**HOP:** Fuggie  
**ADJUNCTS:** Organic Coconut, Lactose (Milk Sugar), Pure Vanilla Extract

## DROPKICK STOUT

A true American-Style Stout, Dropkick hits you head on with a strong dose of roasted malt, followed immediately by citrusy and resinous American hops. Dropkick Stout is not a total hop bomb, but it does feature an assertive hop profile paired with an aggressive roasted malt character.

**1.067 OG | 6.4% ABV**

**MALTS:** 2-Row, Munich, Aromatic, Crystal 45L, Crystal 120L, Special B, Chocolate Malt, Roasted Barley  
**HOPS:** CTZ, Amarillo

## FLUFFY’S TRAVELS S’MORES STOUT

“Level headed boy, ya better bend.” We started with a fat bulk of wheat malts, which provide a soft texture and breadly aromas. An expanse of flavors reminiscent of dark caramel, toast, bittersweet chocolate and a light roastiness are imparted by a blend of specialty malts. Mass amounts of both oak smoked wheat and lumps of cherry wood malt lend the smoky campfire character. The beer is then infused with blocks of Belgian Milk Chocolate. A clod of Papua New Guinea vanilla beans and Vietnamese Saigon Cassia cinnamon chips further the perception of marshmallow and graham cracker flavor. “Soon your luscious honey sugar mellifluous pint is gonna end.”

**1.065 OG | 6.0% ABV**

**MALTS:** Dark Wheat, Oak Smoked Wheat, Munich, Medium Crystal, Extra Special Malt, Roasted Barley, Flaked Wheat, Chocolate Wheat, Cherrywood Smoked Malt, Midnight Wheat, Peated Malt  
**HOP:** Fuggie  
**ADJUNCTS:** Milk Chocolate, Papua New Guinea Vanilla Beans, Cinnamon  
**YEAST:** Irish Ale

## GIRL SCOUT STOUT

This Mint Chocolate Stout features dark chocolate, milk chocolate, fresh mint and pure peppermint extract balanced by roasted flavors from dark malts. The mint and chocolate flavors are the perfect complement to this Milk Stout base beer. If you like Thin Mints or Grasshopper cookies, you’ll love this beer.

**1.062 OG | 5.9% ABV**

**MALTS:** 2-Row, Roasted Barley, Chocolate Malt, Flaked Oats, Carafa Special III  
**HOP:** Fuggie  
**ADJUNCTS:** Dark Chocolate, Milk Chocolate, Lactose (Milk Sugar), Fresh Mint, Pure Peppermint Extract

## JAM ‘N’ OATS STOUT

What do dark chocolate, plums, loads of oats and roasted malts all have in common? They all taste delicious together! This Plum and Dark Chocolate Oat Stout is low in alcohol, yet chewy, silky and full-flavored from the additions of malted, flaked and caramelized oats. Over 6# per barrel (3# per keg) of Dark Chocolate impart a strong bittersweet chocolate flavor that interplays with the 23# per barrel (11.5# per keg) of Plum Purée and the roast and dark fruit flavors of the specialty malts.

**1.056 OG | 4.9% ABV**

**MALTS:** Maris Otter, Oat Malt, Golden Naked Oats, Flaked Oats, Double Roasted Crystal, Extra Dark Crystal, Coffee Malt, Black Malt, Roasted Barley, Chocolate Malt  
**HOP:** Magnum  
**ADJUNCTS:** Dark Chocolate, Plum Purée

## KOROVA CREAM STOUT

Our traditional Milk Stout is rich and creamy with notes of light chocolate, toffee and smooth caramel with a full mouthfeel and moderately sweet finish. Buffs may recall that the Korova Milk Bar was frequented by the “droog” gang in the film *A Clockwork Orange* and is also the Russian translation for the word “cow.”

**1.067 OG | 5.5% ABV**

**MALTS:** Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal 120L, Roasted Barley, Black Malt  
**HOP:** Fuggie  
**ADJUNCT:** Lactose (Milk Sugar)

## LUDOVICO’S VANILLA CREAM STOUT

O my brothers, this traditional Milk Stout is rich and creamy with notes of light chocolate, toffee and smooth caramel with a creamy texture. The dark malt character and sweet finish are complemented by flavors from Madagascar vanilla beans added by Your Humble Narrator. Itty off and skvat a glass skorry, little droogie. You’ll viddy, it’s really horrorshow, like.

**1.067 OG | 5.5% ABV**

**MALTS:** Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal 120L, Roasted Barley, Black Malt  
**HOP:** Fuggie  
**ADJUNCTS:** Lactose (Milk Sugar), Madagascar Vanilla Beans

## MEGATRON IMPERIAL STOUT

This American-Style Imperial Stout has dominant flavors of chocolate and roast balanced by huge citrus and pine flavors contributed by American hop varieties. The American Ale yeast has a clean fermentation profile and accentuates the flavors of the malts and hops.

**1.103 OG | 10.7% ABV**

**MALTS:** 2-Row, Aromatic, Black Malt, Roasted Barley, Caramalt, Extra Dark Crystal Malt  
**HOPS:** Magnum, Crystal, Simcoe, Chinook  
**YEAST:** American Ale  
\*Dry-hopped in Fermenter

## MOLOKO PLUS COFFEE CREAM STOUT

We start with our Korova Cream Stout, which is then infused with cold extracted coffee from Salto Coffee Works in Nederland, CO to impart a smooth, clean coffee flavor/aroma reminiscent of dark cherries and milk chocolate. In the film *A Clockwork Orange* Young Alex and his “droogs” would frequent the Korova Milk Bar to consume Moloko Plus (Milk Plus psychoactive ingredients), which in our case is Milk Stout plus caffeine.

**1.072 OG | 6.4% ABV**

**MALTS:** Maris Otter, Munich, Chocolate Malt, Cara-Blonde, Crystal 120L, Roasted Barley, Black Malt  
**HOPS:** Magnum, Fuggie  
**ADJUNCTS:** Lactose (Milk Sugar), Coffee (Cold Extracted)

## MONTERRAT FOREIGN EXPORT STOUT

This traditional Foreign Export Stout is dry and roasty with flavors similar to a Dry Irish Stout but with more body, an increased alcohol content and a greater depth of malt character with flavors reminiscent of chocolate, molasses, and a touch of licorice. Historically, these stouts were made stronger to make them more suitable for shipment from England and Ireland to the British West Indies.

**1.079 OG | 7.9% ABV**

**MALTS:** 2-Row, Flaked Barley, Roasted Barley, Chocolate Malt, Black Barley  
**HOPS:** Magnum, Fuggie  
**YEAST:** Dry English Ale  
**ADJUNCT:** Blackstrap Molasses

**MORE FEATURED STOUTS AND GUEST STOUTS**

