

BARDO BEER MENU

WHITE LIGHTNING: SILVER medal winner, 1994 Great American Beer Festival. Sweet, heavy, hoppy, high alcohol beer. Named a Barleywine because it's alcohol content is closer to wine than beer. Estery and fruity characters are counter-balanced by medium to assertive bitterness and extraordinary alcohol content. We have a 14 year old keg of this... and it tastes even better now! --12%

GRACELAND IMPERIAL STOUT: Winner Best Single Hop Beer-- Brickskeller biennial mid-Atlantic contest 1998 & Australian International Beer awards 1999: Authentic "7 grain" Stout. Very black and highly hopped ale with alcohol content exceeding 11%. The extremely rich malty flavor is balanced with assertive hopping and fruity characteristics. The style has a strong bouquet. Named Imperial Stout because the Russian Czars favored this type of stout. The name comes from the only King that America has had! --12%

DREMO: Bronze Medal Winner 1997 GABF, Bronze medal winner 2000 Australian International Beer awards- A strong ale. We use more roasted and darker malts making it sweeter, more malty, and more alcoholic-- to balance the massive hopping. OUR favorite beer. Note- DREMO is the Tibetan word for a Sasquatch. --8%

IMPERIAL CHUCK BROWN ALE: Roasty, malty sweetness. Few hops. Rich ruby color. Higher gravity Pacific Northwest Brown Ale. Strong and smooth -one of our best sellers! --8%

ZEUS INDIA PALE ALE: An IPA that uses Zeus hops. A bit darker than the Centennial IPA, and clocking in at 6%. Try the dry hopped version too... compare the two and see which you prefer the best... dry hopped or no dry hopped.

CENTENNIAL INDIA PALE ALE: High hop content. Each batch uses mega lbs. of hops. Full flowery hop aroma, bitter hop taste, characterized by medium maltiness. Named India Pale Ale because the British used to throw large amounts of hops in the beer to preserve it through the long journey to India. Hops act as a natural preservative --6%

SIMCOE SESSION IPA: Similar to ZEUS, except different kinds of hops (Simcoe) and lower alcohol to let you last longer on those hot summer days. Simcoe hops are high in alpha acid, which makes beer bitter. New England style 5.0%

DOUBLE BLACK 7 GRAIN IMPERIAL IPA: Black as Kurtz's heart! Dark as a stout... more hops in this one than any other beer we make. Lots of alcohol, malt, and hops in this pint. 7.5%

CHINOOK PACIFIC NORTHWEST ALE: Winner Best Single Hop Beer-- Brickskeller biennial mid-Atlantic contest 2000: Similar to Bardo Pale Ale except different kinds of hops (Chinook) and more hoppy. Chinook hops are high in alpha acid, which makes beer bitter. Closer to Sierra Nevada Pale Ale than Bardo Pale Ale. Classic Pacific Northwest style --5 1/2%

DILLON'S ESB-- EXTRA SPECIAL BITTER: English style ale characterized by low carbonation with a distinctive malt and hop taste. Chocolate malt nose (smell). Full bodied and possesses assertive hop qualities. More pronounced residual maltiness than other bitters. The difference between English Pale Ales and Extra Special Bitters is the carbonation. Most ESB's are on tap and

have little carbonation. Pale ales come in bottles and therefore have more carbonation --6 1/2%

SCHMIDTS MID-CENTURY: A classic American pilsner-style beer. Very light in body and color, very clean, crisp and aggressively carbonated. This recipe is from Early 1950's... provided by Fred, the ex-Brewmeister of Schmidts in Philly (born 1913). Straight out of the Brewers Logbook from the old days. Fred told us he signed a non-disclosure agreement back in the 1940's, but said "don't tell anybody where you got this recipe, since I can still get in trouble" This is the beer your ancestors drank, before American beer went to hell. --4 1/2%

NATIONAL LIGHT: A very drinkable light beer. Extremely pale, low in body and high in carbonation. Flavor is mild and bitterness is very low. Again, a 1950's recipe from Fred --4%

BUNBABERG GINGER LAGER: Gold Medal Winner 1996 GABF. An Australian style summer ale. Perfect for the hot weather. Many pounds of fresh ginger gives this an aroma and bite not found anywhere. Note: zero hops are added to this brew. Based on an Australian recipe from the early 1800's, when hops were hard to come by Down Under, so ginger was the spice of choice.--4 1/2%

BARDO PALE ALE: Classic English pale ale. This medium bodied beer displays low hop bitterness, flavor and aroma (when compared to Dremo or Centennial IPA) with low maltiness. Similar to Bass Ale. Light for a pale ale. Nowhere near as hoppy as Sierra Nevada's --5%

MARION BERRY ALE: A summery Pale Ale with lots of Oregon ~~Crack~~berries Marionberries.

BUBBA 'S SOUR MASH: A Virginia sour mash style using the wild yeasts that blow from the Arboretum --tart, esoteric and yummy. When Bubba drank from the mash before the moonshining started, this is what he would have tasted! We recommend blending this half and half with your favorite Bardo beer. This brew is similar to old-school Guinness, that was blended with some sour beer, rather than depend of hops to counteract the malt sweetness. Same alcohol content as Guinness-- 4.5%

SMOKED PORTER: Cherrywood Smoked Porter, anyone? We smoke our own malts with locally grown Cherrywood. If this don't taste like bacon, I'm a monkeys uncle! (Note: no actual Bacon is in this beer. So safe for Vegans) 5%

BUFFALO STOUT: Creamy, somewhat sweet stout with hints of coffee, chocolate, and roasted flavors. Initial malt and caramel flavor profile with a distinctive dry-roasted bitterness in the finish. Some slight acidity and a full mouthfeel-low hop flavor and aroma --6%

The beers down below appear and disappear with seasonal rhyme/reason-- Cult favorites all

TATONKA STOUT: Oak-Aged version of the Buffalo. Locally-sourced cage-free grass-fed free-range non-GMO soy-free heirloom organic artisanal Chestnut oak used. Did we mention the oak was cage-free? --6%

XOXOX IPA: Oaked IPA! Each batch aged on locally sourced native

Chestnut-Oak wood. --7%

SMOKED AND OAKED BACON IPA: Smoked and Oaked IPA! We Smoke our own malt here, using local Apple, Cherry and Walnut woods. Check the board to see which wood was used for this batch of beer... the Apple and Cherry produce different flavors, and the Cherry smoke gives it a nice red bacony hue too! --7%

PULLMAN PORTER: Bronze Medal Winner 2000 Australian International Beer awards: Sweet and roasty. Definite hop flavor. Dark brown in color, almost opaque with a red hue when to put up to the light. This medium bodied beer attains a light mouthfeel and quick finish through medium hopping. Gets its color from chocolate and black malts as well as roasted barley --7%

BLACK WATCH SCOTCH ALE: Characterized by a rounded flavor profile. This ale is malty, slightly sweet, slightly bitter, soft, and chewy. Hop rates are low --6 1/2%

EL JEFE HEFEWEIZEN: Aroma and flavor are decidedly fruity and phenolic --clove or nutmeg-like. Made with 50% malted wheat, hop rates are quite low. Well attenuated (sugar absent as a result of fermentation) and highly carbonated. High starting gravity and alcohol content make it a full bodied beer. Served German style--with a lemon --5 1/2%

BERLIN ALEXANDERPLATZ: A German style Berliner Weisse --tart and light, excellent with raspberry syrup or woodruff--usually only seen in Europe. --effervescent and a bit sour--A rare beer--almost never seen in USA and getting more uncommon in Deutschland. --4 1/2%

ABBEY ALE: In the tradition of Flemish Belgian ales, tasty and fresh

SATURNUS WINTER ALE: A very drinkable holiday strong ale. Pine, spices and lots of alcohol warm the winter soul. Based on a 1000 years ago Old-Norse recipe-- Before Hops were put into beer...The Northmen Lautered their beer though Pine Boughs ... Drink what the Vikings drank!! Head to Valhalla! Or Constantinople! --8%

MARION BERRY LAMBIC: a Lambic with lots of Oregon ~~Crackberries~~ Marionberries.

CHANG: Tibetans have been making Chang for a least a thousand years... using the same techniques. Similar to Sake, in that it uses a bacteria to convert the starch to sugar, and yeast to convert the sugar to alcohol. No malting of the barley takes place. This is Old-OLD-school way to ferment grain. We have made this off and on for Losar (Tibetan New Year) since the 1990's. Check in February to get your dose of the finest Chang in America. As far as we know, we are the only brewery in the usa to make Chang -- 5 to 9%

CHANG-GER: Before sunrise on Losar, everybody wakes up and eats a bowl of Chang-ger. It's a bowl of the barley and Chang, before the alcoholic liquid is strained off the grain bed. Its like eating a bowl of oatmeal with 3 shots of Vodka poured in it. You then go to the local hill to watch the sunrise. And visit your neighbors, which require you to have a drink of their Chang. You rarely make it to noon at that rate. We will have Chang-ger. Stay tuned for the details in February -- 5 to 9%

HEATHER ALE: Before there were Hops, the Picts drank Heather Ale...and you should too... --5%

BARDO CIDER: a french style farm cider that uses all apple juice--no sugar or corn syrup added (as all the major makers of cider in the usa and Britain do) --6%

THE LUCKY ONES DIE! (THE REST OF US HAVE TO LIVE)
RUSSIAN IMPERIAL STOUT: A Smoked and Oaked Russian Imperial Stout... Aged on Charcoal & Chestnut oak. Smoked with various woods, all locally sourced from DC! This is like beer times TWO! Add 12 oz of water, and you still have a better beer than most out there... --12%

RED ICE: A small beer --in the ancient sense of the runnings from the White Lightnin' mash --still 5% Alcohol

RUSS ' RASPBERRY: Uses fruit as an adjunct. Raspberry puree used in primary fermentation. Raspberry is dominant flavor but not as sweet as other raspberry beers or lambics. Fruity aroma.

BEAT MY WHEAT: Typical American wheat. Crisp and clean. We use approximately 30% malted wheat. Pale colored, higher hop rates and lower carbonation than German wheat beers (Hefeweizens- which are generally sweet and estery.)

CHACO CANYON CHILI BEER: If you like green peppers, you'll love this! Not firewater. Good pepper aroma. Hatch Chile Peppers used in primary fermentation (suspended in the fermenter).

LEMON GINGER HONEY RADLER: Our Light summer beer with lemon/honey soda added, to make the day last longer...

CRANK: Guarana, Coffee, Mate', This puts powerthirst to shame!

SMOKED: We Smoke our own Malt here... using age-old german techniques... and the best of fruit woods... Apple, Cherry, and Walnut from DC and VA. Smoked Applewood porter, Smoked Cherrywood Ale and IPA, and smoked Walnut Stout.

OAK AGED: We take a portion of certain beers and age them on oak... Locally-sourced cage-free grass-fed free-range non-GMO soy-free sustainable heirloom organic farm-to-fork ground-to-glass artisanal Chestnut oak from DC... keep an eye out and give it a try! Budweiser had Beechwood aging, we have Oak!!

When the brewery was setup in 1994, we had 7 different brewers help us and contribute recipes.

Bill Lundeen from Bridgeport Brewing (Pale ale, Stout, Scotch ale, ESB, White Lightnin),

John Maier from Rogue (Imperial Stout) ,

Grant Johnston from Marin (Chuck Brown ale, Chinook, Porter),

Fred Ehmman from Schmidts (Schmidts Mid Century, National Light) ,

Russ Scherer from Wyncoops (Raspberry, Chili)

Eric from Anderson Valley (Centennial IPA),

Dan Carter from **Oxford** (Hefeweizen).

Bill Stewart did the Dremo, Saturnus, Ginger, Marionberry, and Chang & Chang-ger.

Many breweries have a single brewer ... who makes his favorite kind of beer. He likes hops, so every beer has lots of hops. Or likes fruit, so everything has some kinda sweetness added. We have many different styles (classic Scottish styles, Pacific NorthWest styles, Old school American style, experimental spiced styles, ancient Tibetan or Viking styles) contributed by some of the finest brewers in the world.

We always use **Whole hops**, to retain the flavors stripped out by pelletizing. All of our beers are **Cask Conditioned**, and **naturally carbonated**, in our Mid-Century Classic British Cellaring Tanks. We do not filter our beers... rather let the time and below-freezing temperatures make the yeast settle out naturally. Many of our beers are also **dry hopped**, because we have special serving tanks that allow the hops to be in contact with your beer right up to the time it comes out of the tap. What many breweries do as a "special edition, cask-conditioned, unfiltered ale", we do everyday... for every beer. We take the extra time to age our beers, on yeast, because of the extra cellaring capacity to do that (our strong beers especially). We also have some locally sourced Chestnut Oak for aging certain beers.

Fred

http://articles.philly.com/2013-08-12/news/41292226_1_prisoners-machine-gun-doylestown
<http://www.mbaa.com/districts/Philadelphia/about/history/Pages/historySchmidts100th.aspx>

Russ

<http://www.westword.com/2011-01-13/news/john-hickenlooper-wynkoop-brewing-company/>