



Ales

Cream Ales

Cream ales are silky, drinkable, and perfect for warmer weather. But let's get one thing straight – they do not contain milk products. Cream simply refers to the smooth mouthfeel of this cold-fermented ale. In the late 19th century, the stream of German immigrants to the United States increased the popularity of lager and pilsner beer styles. Though brewers in the Northeast were brewing mostly ales at the time, they decided to strategize to keep up with the trend. The resulting beer was a cold-fermented ale, then referred to as a "present-use ale" – as in the beer was meant to be enjoyed rapidly and not meant to sit on the shelf. Like the German Kölsch beer style, the present-use ale was light bodied, balanced, and had fewer fruity esters. Now known as a "cream ale", this style is often fermented like an ale, then stored at colder temperatures like a lager. Some brewers use both ale and lager yeasts to brew their cream ale. This hybrid is crisp like a light pale lager, with the aromatic characteristics of an ale. They are light in color, heavily carbonated, and tend to be more hopped than a light lager. Unlike Kölsch beer, cream ales contain rice and/or corn adjuncts to achieve that light body and smooth mouthfeel. More than anything, cream ales are known for being light, refreshing, and drinkable.

Orange Vanilla Sunlight Cream Ale, 5.3% ABV | 20 IBU, Sun King Brewery, Indianapolis, Indiana

Orange Vanilla Sunlight Cream Ale combines smooth malt character with the flavors of vanilla and orange, all with a crisp, clean finish.

Aroma: Orange, vanilla, malt, grain, cereals, and corn

Taste: Slightly sweet, lightly bitter, with a subtle lingering sweetness

ABV: 5.3

IBU: 20

Malts: Two-row, flaked oats, flaked barley, white wheat.

Hops: Warrior, Liberty



Sunlight Cream Ale, 5.3% ABV | 20 IBU, Sun King Brewery, Indianapolis, Indiana

Sunlight Cream Ale celebrates American brewing tradition by balancing smooth malt complexity with a crisp, clean finish.

Aroma: Malt, grain, cereals, and corn

Taste: Slightly sweet, lightly bitter, with a subtle lingering sweetness

ABV: 5.3

IBU: 20

Malts: Two row, flaked oats, flaked barley, white wheat.

Hops: Warrior, Liberty

Gose

You'll know Gose if you taste it—which you may get a chance to do, since it seems to be gaining in popularity in craft beer circles. A very old recipe commonly associated with Leipzig, Germany, it's made with about 50% malted wheat, fermented with yeast and added lactobacillus (used in [wild](#) and [sour](#) beers to impart tartness), and spiced with coriander. And while coriander and lactobacillus can both be used in styles like [Belgian Witbier](#), Gose is actually brewed with salted water—resulting in a slightly sour, salty, puckering flavor profile that can be as divisive as it is refreshing, unlike anything else in the beer world.

Briney Melon Gose, 4.2% ABV | 12 IBU, Anderson Valley Brewing Company, Boonville, California

Our Briney Melon Gose boasts a thirst-quenching tartness that is perfectly balanced by subtle watermelon flavors and aromas. Gentle additions of sea salt create a refreshing harmony between the acidity and fruity sweetness leading to clean, dry finish.



Hefeweizen

Belgian-style witbier is brewed using unmalted wheat, sometimes oats and malted barley. Witbiers are spiced with coriander and orange peel. A style that dates back hundreds of years, it fell into relative obscurity until it was revived by Belgian brewer Pierre Celis in the 1960s.

Miami Weisse Hefeweizen, 6% | 13.7 IBU, Miami Beer Company, Doral, Florida

Traditional German Hefeweizen brewed with wheat, barley, and sweet orange peel. The hefe yeast produces vanilla, banana and bubblegum esters.

India Pale Ale (IPA)

IPA Styles New England Style IPA - The New England IPA is what people are drinking right now. This IPA is unfiltered (which makes it hazy) and has extremely low bitterness from using blends of hops that lend intense, fruity flavor. New England style IPAs are often dry-hopped and tend to be fermented to have lower carbonation. These beers look like orange juice, smell like fruit salad (sprinkled with weed), and taste like fresh fruit cobbler. This is the IPA for the "I don't like IPAs," person in your life, which might be why they're so popular right now.

British IPA - The IPA was invented in Britain. Here's the abridged version: British sailors, while sailing to India, loaded up barrels of beer with hops, because hops were a preservative. The hops hung around in the beer for so long that they lost their fruity flavor and left a bitter tasting beer. So...British IPAs are malty, bitter, and one-noted. They aren't the most popular style today, but it's important to know one when you see it. These are best consumed on some kind of a cliff with sea mist spraying in your face.

West Coast IPA - The West Coast IPA was the beginning of the fruity hop explosion. This style gets credit for exploring the rowdy, fruity flavors in hops, while shedding some of the bitterness. That's not to say that West Coast IPAs aren't bitter; they are. But that bitterness is balanced with an exceptionally clean, crisp body, higher carbonation, and big tropical fruit notes (It is a "West Coast" IPA, after all).

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East Coast IPA - Although this isn't necessarily an “official” style of beer (according to the beer lords over at Beer Advocate), there's something to be said for the East Coast style IPA. It's the stepping stone between the British and West Coast IPA, with an emphasis on piney hop flavor and a solid malt backbone. It's not as bright as a West Coast IPA, but more complex in flavor than a British IPA. Dogfish 60 Minute and Victory Hop Devil are good examples.

Oat IPA - “Soft” is a word that's becoming a lot more common when talking about IPAs, and that's thanks to oats. While West Coast IPAs are crisp, clean, and sharp, IPAs brewed with either flaked oats or oat milk have a lazy, lethargic, cozy mouthfeel. They're soft in the way that the blanket you keep on the couch for extended stays is soft. You can get lost in there, with the bonus of fruity hop flavors.

Lactose IPA aka “Milkshake” IPA - Milkshake IPAs (also called cream IPAs) do not contain milk, and you should not shake them. Lactose IPAs get the nickname “Milkshake” because of the sweetness the milk sugar adds to the beer. It's common (but not mandatory) to see fruit or vanilla added to these IPAs to take the effect even further. With a low carbonation, these usually end up drinking like a fruity milkshake, super smooth like a milk stout but much lighter in flavor and color.

Belgian IPA - The driving flavor in a Belgian IPA comes Belgian yeast, which provides sweet, bready, warm notes to the beer. These usually end up tasting like a British IPA mixed with a Belgian tripel. These get better and better the closer you get to a fireplace.

Fruited IPA - Adding fruit to beer is a risky procedure, but IPAs handle it pretty well. Brewers intensify all that fruit flavor coming from the hops by adding puréed fruit to the beer while it's brewing. With fruited IPAs, you want fruit purée added to the beer, not fruit juice. It creates better flavor and shows that the brewer isn't taking shortcuts.

Sour IPA - In a perfect world, a sour IPA would be equal parts tart, juicy, and fruity, but the sour IPA is still largely uncharted territory. Some brewers will call a dry-hopped sour beer a “Sour IPA,” but it isn't the same. The body of a sour beer is generally lighter, so adding the bold flavor of hops directly to that beer doesn't always work out.



There's really only one brewery making sour IPAs the right way. Hudson Valley Brewing Company blends sour ale with a separately brewed IPA to create one sour, fruity, cohesive beer.

Brett IPA - Brettanomyces. So hot right now, Brettanomyces. This yeast strain (also seen in [winemaking](#)), added in the primary fermentation of the beer, gives a funky, melon-y quality to beer. Brett is showing up in IPAs more and more frequently, adding an underlying aroma of musty fruit salad and boosting ripe fruit flavors. That's a good thing. Promise. And you say it like this: Brett. Uh. Nom. Mih. Seas.

Keller Haze India Pale Ale (*New England Style*), 6.3% ABV | 25 IBU, Sun King Brewery, Indianapolis, Indiana

Keller Haze is an IPA with pronounced flavors of pineapple, citrus, tropical fruit, and orange peel finished in a slightly hazy kellerbier style.

Aroma: Tropical fruit, pineapple, citrus
Taste: Light sweetness, slightly sweet linger, subtle bitterness
ABV: 6.3
IBU: 25
Malts: Two-row, white wheat, flaked oats
Hops: Mosaic, Citra, Cascade

Hop Gun India Pale Ale (*East Coast Style*), 7% ABV | 50 IBU, Funky Buddha Brewery, Oakland Park, Florida

If you're looking for hops, we've got your tail. Hop Gun IPA delivers a payload of good ol' American hops straight to your palate, bursting forth with the flavors of grapefruit and pineapple. A careful dose of smooth caramel malts swoop in to balance out the finish.



Free Dive India Pale Ale, 5.9% ABV | 65 IBU, Coppertail Brewing Company, Tampa, Florida

APPEARANCE - Pale golden color, perfect clarity with active head

AROMA - Clean malts, heavy citrus and pine

TASTE - Hoppy with a crisp malt backbone

PALATE - Medium palate with a lingering bitterness

OVERALL - Our best seller and a favorite among people who enjoy IPAs that finish on the dry side.

Tropicannon India Pale Ale, 7.25% ABV | 45 IBU, Heavy Seas Brewing, Halethorpe, Maryland

Notes: Our brand new citrus IPA is exploding with bright citrus aroma and flavor. Creating an exciting new variation on our flagship Loose Cannon, TropiCannon clocks in at the same 7.25%ABV as its cousin, but packs a full blast of blood orange, grapefruit, mango and lemon flavor. We've downplayed some of Loose Cannon's piney-ness and amped up the citrus by swapping Centennial and Palisade hops for Amarillo and even more Simcoe. We've introduced dried grapefruit, orange and lemon peel in the brewing process and added mango, blood orange and more grapefruit post-fermentation.

Blood Orange Sunset India Pale Ale, 6.7% ABV | 65 IBU, South Beach Brewing Company, Miami Beach, Florida

Voted one of the top ten summer fruit beers in the USA by Forbes! Don't let the 6.7% ABV fool you. Named after our famous blood orange Florida sunsets, this hazy IPA is the perfect beer for those that like a refreshing, easy-to-drink IPA. Loads of Citra, Dr. Rudi, and Mosaic really kick this IPA into high gear. Bright notes of orange, mango and other citrus fruits shine through due to our carefully chosen hops selection. Brewed with 100% Florida Orange Juice and our Proprietary Electrolyte, refreshing has never tasted this good! Enjoy her with a sliced Florida Orange to kick those flavors into high gear!

Pulp Friction India Pale Ale, 6.9% ABV | 65 IBU, Motorworks Brewing, Bradenton, Florida

Pulp Friction is a grapefruit IPA that boasts a massive, freshly-squeezed grapefruit aroma. With huge citrus flavors and a touch of pine from high-alpha hops, this golden-orange brew's juicy, grapefruit punch is balanced by its hop bitterness and supported by a pale malt backbone, giving it a medium body and a touch of sweetness. With a smooth, clean finish, Pulp Friction is the ultimate feel-good hit of the summer. And in Florida, it's always summer.



Irish Red

This style of beer is characterized by its color and by its malt profile, which typically includes a caramel or toffee-like sweetness. Irish red ale also traditionally contains roasted malts that provide a dry finish with only a hint of bitterness.

Reel Slo Irish Red, 5.5% ABV | 29 IBU, 81 Bay Brewing Company, Tampa, Florida

Color is a beautiful deep amber color that really shines through. As the artwork on the can indicates very nicely, the beer favors malt over hops, and brings a very soft and almost creamy profile. It brings together a little bit of biscuit and a little bit of caramel to make something very smooth and satisfying. It is definitely a red that is geared more towards easy drinkability.

Kolsch

Crisp, delicate and oh-so-drinkable, the German-style Kolsch is a beer hybrid, meaning that its production and subsequent beer drinking experience saddles qualities of both lager beers and ale beers. These light and refreshing ale-lager hybrids are perfect for warm summer days and have become a favored style by American craft brewers and beer lovers alike. In addition to their thirst quenching ability, they also are a fun beer to enjoy with food, including traditional German sausages and kraut.

Poolside Kolsch, 5% ABV, JDub's Brewing Company, Sarasota, Florida

A clean, crisp and delicately balanced beer with subtle lemon flavors. Bright white head with a light sulfury quality. A great warm weather beer that will quench the thirst of the consumer with the potential to grab even the wine drinker.

Porter

These beers are known for their deep ruby brown to black color, dark malts that often impart chocolate and caramel flavors, and well-balanced, hearty characteristics. The style was all but lost following Prohibition in the United States but has been revived, primarily by craft brewers. Today, these dark beers are [favorites for winter](#) and the style's diversity offers options for year-round enjoyment.



Hawaiian Lion Toasted Coconut and Coffee Porter, 7.5% ABV, Big Top Brewery, Sarasota, Florida

Hawaiian Lion combines bold flavors from the finest ingredients in a majestic way. Rich and smooth, a custom coffee blend is freshly roasted and combined with fresh coconut for a roaring flavor to tantalize your taste.

Bell Cow Milk Chocolate Porter, 5.6% ABV | 55 IBU, JDub's Brewing Company, Sarasota, Florida

Florida- American Porter - A Milk Chocolate Porter featuring rich notes of Chocolate and a medium-bodied mouth feel. The sweetness from the lactose blends well with the dark malts. The combination of flaked oats and the dark malts results in a tan-colored head.

Stout

The head of a stout should be thick and is usually tan to brown. Its body should be very dark brown or black. Stouts are typically opaque but if any light does find its way through the beer should be clear. The nose should be grainy and can carry hints of coffee, chocolate, licorice, and molasses with no apparent hops.

Scottish-Style Ale

The Scotch ale is overwhelmingly malty, with a rich and dominant sweet malt flavor and aroma. A caramel character is often part of the profile. Some examples feature a light smoked peat flavor. This style could be considered the Scottish version of an English-style barley wine.

Wee-Mac Scottish-Style Ale, 5.3% ABV | 23 IBU, Sun King Brewery, Indianapolis, Indiana

Wee Mac Scottish-style Ale is an enticing and malty brown ale with caramel, cocoa, and hazelnut character balanced with toffee undertones.

Aroma: Toffee, chocolate, caramel, brown sugar, nutty, coffee

Taste: Moderately sweet, subtly bitter, with a gentle lingering sweetness

ABV: 5.3



IBU: 23

Malts: Two-row, crystal dark, flaked oats, chocolate, brown, white wheat

Hops: Warrior, Nugget

Shandy

A shandy is a beer cocktail usually made of equal parts beer and citrusy lemon-lime soda. A popular British pub drink, a shandy can be easily customized with the beer and soda of your choice — although if you want a traditional British shandy, you'll stick to the 50/50 beer and soda mix.

Germany has a version of this beer cocktail called a [radler](#), which means "cyclist." Its [origin story](#) involves a hot day, a pack of thirsty Bavarian cyclists, and the owner of a beer garden who didn't have enough to go around so he got inventive with beer and lemon soda.

South Peach Shandy, 5.4% ABV | 15 IBU, South Beach Brewing Company, Miami Beach, Florida

Blissfully Carbonated, bright lemon characters, light and sparkling rounding out with a hint of peach. Gluten Free. The perfect Brunch Companion

Blueberry Lemonade Shandy, 5.0% ABV | 10 IBU, Saugatuck Brewing Company, Douglas, Michigan

The tart lemonade will help quench your thirst, while the blueberry finishes off this perfectly invigorating beer.

Wheat Beer

Wheat beer is a category of beer originating in Bavaria. It is typically a top-fermented ale, uses at least 30 percent wheat in the brewing process, and comes in a variety of styles. The most widely known wheat beer is [hefeweizen](#), a refreshing style from Germany that's popular around the world. Wheat beers are typically light in color, low to medium in alcohol content, and can be cloudy or clear in appearance. They may be brewed with or without hops, depending on the variety, and tend to lack bitterness, making them easy drinkers.



Passion Wheat, 4.2% ABV, JDub's Brewing Company, Sarasota, Florida

Hazy golden yellow in color. A wheat ale brewed with passion fruit and mango. Easy drinking, sessionable and refreshing with fruity notes on a crackery wheat backbone.

Passion of The Heights Hibiscus Wheat Ale, 4.7% ABV, Florida Avenue Brewing Company, Tampa, Florida

An American wheat ale with hibiscus, rose hips, citrus zest, and a hint of cinnamon.

Lagers

Mexican Lagers

Generally, Mexican-style lagers are clean and pale, with high clarity and low bitterness. They tend to be refreshing with light flavors without being overly sweet. Perfect for easy and casual drinking in the sun with their generally low ABV.

These types of Mexican beers have a long history and originated as Vienna Lager. With corn being abundant and inexpensive in Mexico, it was added to the mix in the form of flaked maize. Its addition slightly dries out the beer to create a subtle crispness, and because of its low protein content, it boosts clarity. Today, many Mexican-style lagers use Pilsner or Vienna malts in their recipe.

Pachanga Mexican-Style Lager, 4.2% ABV | 24 IBU, Sun King Brewery, Indianapolis, Indiana

Pachanga is a Mexican-Style Lager with a crisp malt flavor and thirst-quenching character, perfect for hot days in the summer sun.

Aroma: Malt, grain, cereals, and lime

Taste: Low bitterness, subtle sweetness, slight lingering bitterness

ABV: 4.2

IBU: 24



Malts: Pilsner, six-row

Hops: Bravo

Cerveza Pacifico Clara, 4.5% ABV, Mexico

Cerveza Pacífico Clara, better known as Pacífico, is a Mexican pilsner-style beer. It was first brewed in 1900 when three Germans opened a brewery, the Cerveceria del Pacífico in Mazatlán. Cerveza Pacifico is named so because the Pacifico brewery is located in the Pacific Ocean port city of Mazatlán, in the state of Sinaloa, México. Its label includes a picture depicting a lifesaver encompassing a hill with the port's lighthouse, known locally as "Cerro del Crestón."

Modelo, 4.4% ABV, Nava, Mexico

Tasting Notes

Color: Dark straw to gold. This beer has a more honeyed hue than other popular Mexican pale lagers, which matches its richer malt profile.

Nose: International pale lagers tend to carry the subdued lager aromas, and this one is no different. There's little-to-no perceptible hop characteristics that come through on the nose, instead showing soft honeyed aromas, fresh biscuits, creamed corn, and a hit of herbaceousness on the finish.

Palate: The first sip immediately establishes that this is, first and foremost, a refreshing sipper of a beer, with a clean, crisp profile that washes across the tongue. Similar to other imported light lagers, lively carbonation buoys the palate, but this beer's relatively subtle richness makes it feel more substantial and balanced.

Finish: Malty notes of honey-kissed biscuits come through most strongly on the finish, which is surprisingly long for a beer of this style. Some of the brightness brought on by the carbonation is muddled by earthy hop aromas that emerge. Still, a crisp dryness ultimately leaves the mouth feeling refreshed, which makes this an excellent option for washing down spicy foods.



Corona, 4.6% ABV, Mexico

In every way, Corona [is a typical American lager](#). It pours with a pale straw color and is very clear with a medium white head. The nose is subtle with the barest suggestion of hops. Its flavor is equally subtle with just a bit of sweetness. There is an appreciable lager smack at the end with some lingering hops.

Hard Water

Watermelon Vodka Soda, 5% ABV, Canteen Spirits, Austin, Texas

Clear color. Aromas and flavors of cucumber cooler, watermelon snow cone, and bubblegum with a supple, vibrant, dryish light body and a smooth, appealing, medium-length finish. A lively seltzer with the flavors of summer; pleasantly dry and refreshing.

Ruby Red Vodka Soda, 5% ABV, Canteen Spirits, Austin, Texas

Sweet, sour, tart, and tangy. Our Grapefruit takes Mother Nature's most deliciously conflicted flavor and creates a concoction that's never confused when it comes to refreshment. Contains only 99 Calories with NO Sugars, NO Carbs, NO Fat, and NO Sodium and Gluten Free.

Cucumber Mint Vodka Soda, 5% ABV, Canteen Spirits, Austin, Texas

United States- Our Cucumber Mint is drenching of round, mild fresh flavors that finishes with the perfect pop of mint, creating a deeply refreshing, perfectly balanced experience. Contains only 99 Calories with NO Sugars, NO Carbs, NO Fat, and NO Sodium while also being Gluten Free.

Cantina Ranch Water (Tequila), 5.6% ABV, Cantina Especial, Austin, Texas

Texas- Ranch Water is like a bubbly, lighter version of the classic margarita, with all the tangy lime but less sweetness and alcohol taste. This thirst-quenching beverage is an ode to a Texas classic. 100% agave tequila is paired with flavors of fresh squeeze lime and a touch of salt.



Cider

Hard cider is the adult version of apple cider. Although apples and pears are the most common fruit to use, ciders can also be made from strawberries, peaches, plums, etc. Interestingly, if apple cider is left unpasteurized and unrefrigerated, the cider will start to ferment naturally and turn itself into hard cider.

Different Types of Hard Cider

These hard ciders can be made in several styles, which are differentiated by the alcohol and sugar levels in the cider.

Dry cider has the lowest sugar level, but the highest alcohol content. All the sugar is converted into alcohol. Therefore, you can expect about 0.5% residual sugar with up to 7% alcohol. Like our seriously dry [Hail Mary Rosé Cider](#).

Off-dry cider is slightly sweeter than dry cider. It has about 1-2% residual sugar which creates a richer flavor too.

Semi-sweet ciders are the sweetest versions. It can have anything between 2% – 4% residual sugar and have luscious intense apple flavors.

These ciders are either made to be sparkling or still – both of which offer a delicious experience.

Black Widow Cider, 6% ABV, Original Sin, New York, New York

Black Widow is fruit-forward, yet tart, with a tantalizing complexity, made with blackberries and freshly pressed New York apples.

Wild blackberries are native across the Atlantic and Pacific coasts of the United States. They grow bountifully throughout summer and ripen to a plump juicy black color in August. They belong to the rose family, as you might expect from their thorny brambles, along with raspberries, strawberries, the stone fruits, and almonds.

Any forager can use blackberries to make wine or infuse whiskey, or enjoy in 12 oz cans with freshly pressed New York apples from Original Sin.



Strawberry Lemonade, 6.5% ABV, Blake's Hard Cider Co., Armada, Michigan

Michigan- Apple Cider- 6.5% ABV. This delightful sipper is a little bit of citrus and a whole lotta sunshine. Enjoy bold and tart lemons complemented by sweetness from ripe strawberries, all made possible by our famous 5 apple blend base.

El Chavo Mango Habanero Cider, 6.5% ABV, Blake's Hard Cider Co., Armada, Michigan

This sweet heated blend melds Blake's homegrown habanero peppers with juicy mango and our famous Blake's apples. He's sweet with a little heat, feel the burn with El Chavo