



LAKEFRONT BREWERY'S IMPERIAL PUMPKIN ALE

Our Brandy Barrel-Aged Imperial Pumpkin Ale pays homage to Lakefront's formative years and to our Wisconsin roots. It pours a copper-orange with a fine, off-white head. The aroma is caramel-forward, followed by cinnamon, vanilla, nutmeg, oak, and subtle brandy notes. The full, moderately bright mouthfeel starts with cinnamon, nutmeg, and caramel malt, then yields Madagascar vanilla bean, oak, and brandy flavors. A lingering oak and malty sweetness are left on the palate; a reminder of how we've honed our craft over the years.

ABV: 9.5 | Styles: Spiced Ale

ANGRY ORCHARD CINNFUL APPLE CIDER

Our Cinnful Apple Cider is crisp and refreshing with a spicy twist. The sweet, slightly tart apple flavor is balanced with a cinnamon spice adding a slight heat for a flavor that is truly Cinnful.

ABV 5.0 | Style: Cider | Gluten Free

SOUTHERN TIER

Pours a golden orange color with a dissipating foam head. The aroma is filled with pumpkin spice, nutmeg, caramel, and a touch of booze. It reminds me of sweet pumpkin pie. Tasting, i notice the spices, with a nice malted grain flavor, some bitter bite, booze, and sugar sweetener. The body is good, not too thin.

SAM ADAMS OKTOBERFEST

Has a rich, deep golden amber hue which itself is reflective of the season. Samuel Adams® Oktoberfest is a malt lover's dream, masterfully blending together four roasts of barley to create a delicious harmony of sweet flavors including caramel and toffee. The beer is kept from being overly sweet by the elegant bitterness imparted by the German Noble hops.

ABV: 5.3 | Style: Märzen

INDEED YAMMA JAMMA ALE

Bright leaves. Crisp evening strolls. Jack-o-lanterns. Pumpkin pie. Fall is full of sights, sounds and flavors. Sweet Yamma Jamma is out addition to this colorful canvas. Brewed with sweet potatoes and a special blend of spices, we think it captures not only the flavors of fall, but even the mood. So take a sip, pair with a hearty meal, and enjoy the changing of the seasons.

ABV: 5.0: | Style: Sweet Potato Ale

GOOSE ISLAND

Brewed in the traditional märzen style, our oktoberfest pours a brilliant copper over rose color with a bone white head. Notes of toffee and burnt sugar in the aroma and flavors of sweet dried apricots are delivered in a dry malty body with the mild earthy bitterness that is the hallmark of hallertau hops.

ABV: 6.4% Style: German Märzen

BELLS OKTOBERFEST

On tap, poured into a shaker. The aroma is a mild caramel and nuts blend. It pours a clear, light honey hue with a dense, gelatin, white foam that has moderate lace and a light retention. The taste is a medium sweet and light bitter. The smooth and oily texture has a fizzy carbonation and a medium body flavored with caramel malt and nuts. It finishes with a light spice zest and a smooth citrus with a mild after-taste that's primarily roasted nuts, bread, and a slightly burnt note.

ABV: 5.5%

BIG EDDY UBER OKTOBERFEST

Pours a light copper color with an orange hue. Aroma of cinnamon spice and light pumpkin. Taste is of fall flavors, with pumpkin, spice, and rich malt dominating the flavor. The alcohol content isn't noticeable and well incorporated into the beer.

ABV 8.5%