



Welcome to the First Annual

Lexington Fest-of-Ales

Friday, September 4, 2009

5PM – 9PM

Table 1 - Kentucky Ale – Lexington, Kentucky

Kentucky Ale – 5.0% - English Pale Ale (draught)
 Kentucky Light – 4.0% - Kolsch (draught)
 Kentucky Bourbon Barrel – 7.0% - Barrel Aged Beer (draught)

Table 2 - Leinenkugel's & Blue Moon – Chippewa, WI & Golden, CO

Blue Moon – 5.4% - Belgian Witbier
 Harvest Moon Pumpkin Ale – 5.6% - Pumpkin Ale
 Leinenkugel Classic Amber – 4.9% - American Amber/Red
 Leinenkugel Sunset Wheat – 4.9% - Witbier

Table 3 - Samuel Adams – Boston, Massachusetts

Samuel Adams Oktoberfest – 5.7% - Oktoberfest Lager
 Samuel Adams Boston Lager – 4.8% - Vienna Lager

Table 4 - Mexican Beers

Dos Equis – 5.0% - Vienna Lager
 Negra Modelo – 5.4% - Munich Dunkel Lager
 Pacifico – 4.8% - American Lager
 Tecate – 4.5% - American Lager
 Bohemia – 5.3% - German Pilsner
 Corona Light – 4.2% - Light Lager
 Carta Blanca – 4.5% - American Lager

Table 5 - Brownings Brewery – Louisville, KY**Table 6 - Belgium / InBev**

Hoegaarden – Hoegaarden, Belgium – 4.9% - Belgian Wit (draught)
 Stella Artois – Leuven, Belgium – 5.2% - Euro Lager (draught)
 Leffe Blonde – Dinant, Belgium – 6.6% - Belgian Pale Ale (draught)

Table 7 - Magic Hat – Burlington, Vermont

Magic Hat Jinx – 6.9% - Scotch Ale (draught)
 Magic Hat #9 – 4.6% - Fruit Beer (draught)

Table 8-9 - KY Eagle Products

Atlanta Brewing Red Brick Ale – 5.9% - English Brown Ale (draught)
 Redhook Late Harvest – 5.7% - American Amber/Red Ale (draught)
 Pyramid Haywire – 5.2% - American Wheat Beer (draught)
 Jack's Pumpkin Spice – 5.5% - Pumpkin Beer (draught)
 Shock Top – 5.2% - Belgian Witbier (draught)

Table 10 - Goose Island – Chicago, Illinois

Harvest Ale – 5.6% - Extra Special Bitter (draught)
 312 Urban Wheat – 4.2% - American Wheat Beer (draught)
 Matilda – 7.0% - Belgian Strong Pale Ale
 Pere Jacques – 9.0% - Belgian Dubbel

Table 11 - Chimay – Baileux, Belgium

Triple (White) – 8.0% - Belgian Tripel
 Grande Reserve (Blue) – 9.0% - Belgian Strong Dark Ale

Table 12 - Flying Dog – Frederick, Maryland

Doggie Style – 5.5% - American Pale Ale
 In Heat Wheat – 4.7% - Hefeweizen
 Snake Dog IPA – 7.1% - American IPA
 Dogtoberfest – 5.3% - Oktoberfest Lager

Table 13 - Bell's – Kalamazoo, Michigan

Oberon – 5.8% - Am. Wheat
 Two Hearted Ale – 7.1% - American IPA
 Pale Ale – 5.0% - American Pale Ale
 Oktoberfest – 5.0% - Oktoberfest Lager

Table 14 - Dogfish Head – Rehoboth Beach, Delaware

60 Minute IPA – 6.0% - American IPA
 90 Minute IPA – 9.0% - Imperial IPA
 120 Minute IPA – 21% - Imperial IPA
 Punkin' Ale – 7.0% - Pumpkin Beer

Table 15 - Founders – Grand Rapids, Michigan

Centennial IPA – 7.2% - American IPA
 Dirty Bastard – 8.3% - Scotch Ale
 Red's Rye Pale Ale – 6.8% - Rye Beer
 Breakfast Stout – 8.3% - Imperial Stout

Table 16 - Great Lakes – Cleveland, OH

Commodore Perry – 7.5% - American IPA
 Eliot Ness – 6.2% - Vienna Lager
 Burning River – 6.0% - American Pale Ale
 Octoberfest – 6.5% - Oktoberfest Lager

Table 17 - Left Hand – Longmont, Colorado (Moo Mobile + Tent)

Sawtooth Ale – 4.7% - Extra Special Bitter (draught)
 Milk Stout – 5.2% - Milk Stout (draught)
 Haystack Wheat – 5.0% - Hefeweizen
 Oktoberfest – 6.0% - Oktoberfest Lager

Table 18 - Spaten / Franziskaner – Munich, Germany

Spaten Lager – 5.0% - German Pilsner (draught)
 Spaten Oktoberfest – 5.9% - Oktoberfest Lager (draught)
 Spaten Optimator – 7.2% - Doppelbock (draught)
 Franziskaner Hefe – 5.0% - Hefeweizen (draught)

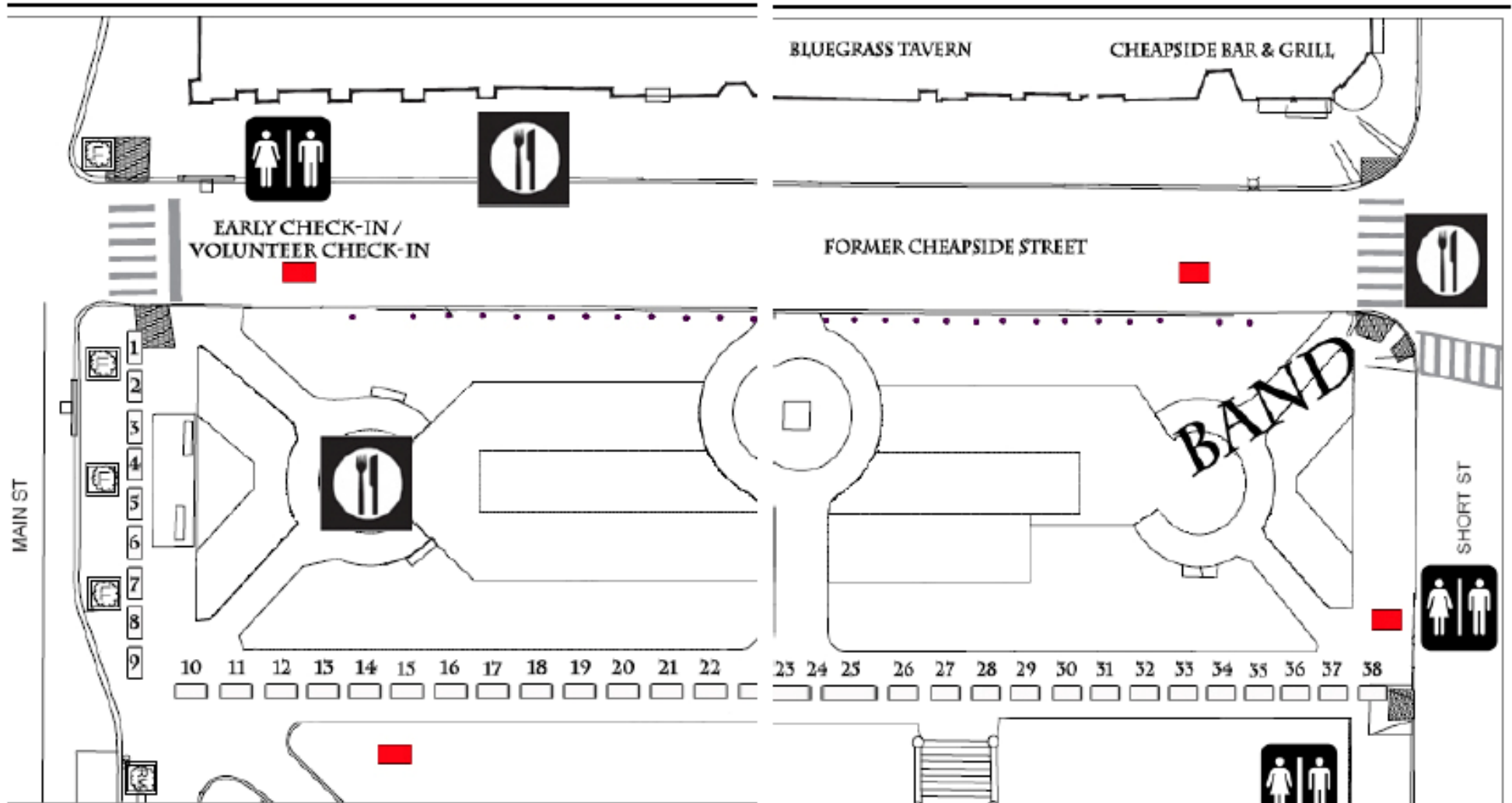
Table 19 - Stone – Escondido, California

Stone Pale Ale – 5.4% - American Pale Ale
 Stone IPA – 6.9% - American IPA
 Stone Levitation – 4.4% - American Amber Ale
 Arrogant Bastard – 7.2% - Am. Strong Ale

Table 20 – McAuslan – Montreal, Quebec, Canada

St. Ambrose Apricot Wheat – 5.0% - Fruit Beer
 St. Ambrose Oatmeal Stout – 5.0% - Oatmeal Stout

FEST-of- ALES MAP



 - DRINK TOKENS, INFO, WATER, T-SHIRTS



= FOOD VENDORS



= RESTROOMS

LEXINGTON HISTORY MUSEUM
(OLD COURTHOUSE)

Table 21 - Arcadia – Battle Creek, Michigan

London Porter – 7.2% - English Porter
 IPA – 5.9% - English IPA
 Scotch Ale – 7.5% - Scotch Ale

Table 22 - Cumberland Brews – Louisville, KY

Cumberland Cream Ale – 5.0% - Cream Ale (draught)
 Cumberland Pale Ale – 5.9% - American Pale Ale (draught)
 Cumberland Matt's Red Ale – 5.5% - American Amber/Red Ale (draught)

Table 23 - Bluegrass Brewing Co. – Louisville, Kentucky

American Pale Ale – 6.0% - American Pale Ale (draught)
 Darkstar Porter – 5.5% - American Porter (draught)
 Nut Brown Ale – 5.0% - English Brown Ale (draught)
 Jefferson's Reserve Ale – 8.5% - Barrel Aged Stout (draught)
 Amber Alt – 5.0% - Altbier (draught)

Table 24 - Sierra Nevada – Chico, California

Kellerweis – 4.8% - Hefeweizen (draught)
 Anniversary Ale – 5.9% - American IPA (draught)
 Porter – 5.6% - American Porter (draught)
 Torpedo Pale Ale 7.2% - American Pale Ale (draught)

Table 25 - Unibroue – Chambly, Quebec, Canada

Ephemere – 5.5% - Fruit Beer (draught)
 Blanche de Chambly – 5.5% - Witbier (draught)
 Maudite – 8.0% - Belgian Strong Ale (draught)

Table 26 - Anderson Valley – Boonville, California

Hop Otin' IPA – 7.0% - American IPA
 Boon Amber – 5.8% - American Amber Ale
 Barney Flats – 5.7% - Oatmeal Stout
 Summer Solstice – 5.6% - Cream Ale

Table 27 - Summit – St. Paul, Minnesota

Extra Pale Ale – 5.1% - English Pale Ale
 Horizon Red Ale – 5.7% - American Amber/Red
 Oktoberfest – 7.7% - Oktoberfest Lager

Table 28 - Rogue – Newport, Oregon

Somer Orange Honey Ale – 5.2% - American Wheat Beer
 Captain Sig's Northwest Ale – 6.2% - American Amber/Red Ale
 Dead Guy Ale – 6.5% - Maibock
 Mocha Porter – 5.3% - American Porter

Table 29 - Avery – Boulder, Colorado

IPA – 6.3% - American IPA
 Ellie's Brown – 5.8% - English Brown Ale
 White Rascal – 5.5% - Witbier
 Maharaja – 10.2% - American Imperial IPA

Table 30 - Ommegang – Cooperstown, New York

Rare VOS – 6.5% - Belgian Dark Ale
 Belgian Abbey Ale – 8.5% - Dubbel
 Hennepin – 7.7% - Saison

Table 31 - New Holland – Holland, Michigan

Mad Hatter – 5.8% - American IPA
 Golden Cap Saison – 6.3% - Saison
 Poet Stout – 6.5% - Oatmeal Stout
 Ichabod Pumpkin Ale – 5.5% - Pumpkin Ale

Table 32 - Boulder Beer – Boulder, Colorado

Cold Hop – 6.5% - English IPA
 Mojo IPA – 7.0% - American IPA
 Hazed and Infused – 4.9% - American Pale Ale
 Sweaty Betty Blonde – 5.9% - American Wheat Beer

Table 33 - Sheltowee – Louisville, KY

502 Amber Ale – 5.0% - American Amber Ale
 Goomsucker Black Ale – 5.5% - Black Lager
 Hop-a-Lot IPA – 8.0% - Imperial IPA
 Sunrise Golden Ale – 5.0% - American Blonde Ale

Table 34 – Bitburger / Kostritzer - Germany

Bitburger Pilsner – 4.8% - German Pilsner
 Kostritzer Schwarzbier – 4.8% - Black Lager
 Kostritzer Oktoberfest – 5.5% - Oktoberfest Lager

Table 35 - Hofbrau – Munich, Germany

Original Lager – 5.1% - Munich Helles Lager
 Hefeweizen – 5.1% - Hefeweizen
 Dunkel – 5.5% - Munich Dunkel Lager
 Oktoberfest – 6.0% - Oktoberfest Lager

Table 36 - Christian Moerlein & Little Kings – Cincinnati, Ohio

Over-the-Rhine – 6.0% - American Pale Ale
 Emancipator – 6.5% - Doppelbock
 Barbarosa – 5.0% - Munich Dunkel Lager
 Oktoberfest – 5.6% - Oktoberfest Lager
 Little Kings Cream Ale – 5.5% - Cream Ale

Table 37 - Brooklyn Brewery – Brooklyn, New York

Lager – 5.2% - American Amber/Red
 IPA – 7.0% - English IPA
 Post Road Pumpkin Ale – 5.0% - Pumpkin Ale
 Brown Ale – 5.5% - American Brown Ale
 Oktoberfest – 5.5% - Oktoberfest Lager
 Local #1 – 9.0% - Belgian Strong Pale Ale
 Local #2 – 9.0% - Belgian Strong Dark Ale

Table 38 - Schlafly – St. Louis, Missouri

APA – 5.9% - American Pale Ale (draught)
 Oktoberfest – 5.1 – Oktoberfest Lager (draught)
 Kolsch – 4.5% - Kolsch (draught)

Please enjoy the evening responsibly. If you are unfit to drive, Rent-A-Driver is onsite to provide sober and safe rides home. There are also taxi stands located on Upper St. if you need to take a taxi home.

Music Provided by: The Rockstars of Soul

Water Provided by: Highbridge Springs

Special Thanks to: **Beer House Distributors**
Bryant Distributing
Clark Distributing
Heidelberg Distributing
Kentucky Eagle Beer
...for providing beer for the event.

Thanks to our Sponsors:



Downtown Lexington Corporation

