WELCOME TO THE 24TH ANNUAL

HolidayAle.com
@HolidayAleFest
#HolidayAle
2 Towns Ciderhouse • Corvallis, OR • 2townsciderhouse.com
Kentucky Barrel Nice & Naughty
Imperial Cider • 11% • 3/8 Tickets
This specialty cider is fermented with dark Meadowfoam honey and aged in bourbon barrels with whole nutmeg, clove and cinnamon sticks for 12 months. Crammed full of cheerful winter spices that mingle with the wood and sweet bourbon aromas, this cider is sure to warm up your cold winter nights.

54-40 Brewing Co. • Washougal, WA • 5440beer.com
OH SNAP!
Winter Warmer • 7% • 16 IBU • 1/4 Tickets
More than a half pound per barrel of real gingersnap cookies went into the mash of this delicious cookie-like winter ale, brewed in collaboration with Mecca Grade Malt using its Lamonta, Shaniko, and Opal malts. This beer drinks smooth with notes of toffee and—you guessed it—ginger. OH SNAP!

Anthem Cider • Salem, OR • anthemcider.com
HOLIDAY HONEYCRISP DELIGHT
Semi-Dry Cider • 6% • 1/4 Tickets
This cider uses single varietal Honeycrisp apples complemented by a Belgian wit ale yeast to provide a flavorful burst of fall apples. Finished with orange peel and holiday spices, it’s a cornucopia celebration of the season.

Backwoods Brewing Co. • Carson, WA • backwoodsbrewingcompany.com
SMOKED PECAN PIE PORTER
Smoked Porter • 6.5% • 1/4 Tickets
This porter is the perfect way to treat yourself. The brewery smoked the pecans and aged the beer on bourbon oak. Made with five different grains, including chocolate and caramel malt, this seasonal porter gives off subtle chocolate notes complemented with hints of vanilla and smoked pecans.

Bauman’s Cider • Gervais, OR • baumanscider.con
NUTS IN CIDER— I HARDLY KNOW ‘ER
Spiced Cider • 7.1% • 2/6 Tickets
A delicious cider infused with sweet, spicy pecans and hazelnuts, warming cinnamon, cloves, and just the tiniest pinch of cayenne.

Bear Republic Brewing Co. • Cloverdale, CA • bearrepublic.com
MISTLETOE FETISH
Multi-Barrel Blend • 10% • 30 IBU • 1/4 Tickets
Perfect for withstanding a cold winter’s day, this is a blend of big ales including a Russian imperial stout, a tart black ale infused with bitter and sweet orange peel, and a high gravity golden ale aged in a puncheon with dates.
Boneyard Beer • Bend, OR • boneyardbeer.com  
DIBBLE DABBLE WITH A DUBBEL  
Belgian-Style Dubbel • 8% • 20 IBU • 1/4 Tickets  
Brewed from a traditional style with a Boneyard twist, this Belgian-style dubbel showcases a beautiful mahogany color that leads to sweet rich malt aromas and flavors of caramel. Using a unique yeast adds to the complexity and develops layers of flavors. Dibble Dabble with a Dubbel!

Cascade Lakes Brewing Co. • Redmond, OR • cascadelakes.com  
PURE DEAD BRILLIANT  
Maple Scotch Ale • 10% • 25 IBU • 1/4 Tickets  
Envision yourself cozied up next to a warm hearth on a tartan rug in your birthday suit. A graceful waft of peat smoke swirls in your nostrils as you nibble on maple cookies. A three-legged haggis dashes past the window frame. Yule is upon us, which begs complex malt flavors, the warmth of alcohol and the embrace of a lover. May your holidays be Pure Dead Brilliant.

Crooked Stave Artisan Beer Project • Denver, CO • crookedstave.com  
SPONTANEOUS SUNRISE ON CHRISTMAS MORNING  
Orange Sour Ale • 6.5% • 15 IBU • 2/6 Tickets  
This vibrant once-in-a-lifetime blend consists of equal parts Port barrel-aged framboise, brandy barrel-aged L'Brett d'Apricot, a three-year vintage golden sour ale barrel aged in Sauvignon blanc barrels, and the last barrel of Five Golden Rings (a Holiday Ale Festival blend from 2017). Glimmering with a vibrant orange hue, the aromas hint at raspberries, wine barrels and tart berry notes, while the palate offers rose petals, dried raspberries and hints of oak vanillin, all wrapped together with subtle Brettanomyces citrus and tropical notes.

Crux Fermentation Project • Bend, OR • cruxfermentation.com  
CLEARLY CONFUSED  
Blonde Stout • 9% • 2/6 Tickets  
Big hits of chocolate and vanilla are present in the aroma while sweet chocolate overloads the flavor and creamy mouthfeel. This full-bodied and delicious beer offers moderate spicy notes as well.

Deep Space Brewing • Hillsboro, OR • deepspacebrewing.com  
IMPERIAL SESSION STOUT  
Irish Stout • 5.5% • 1/4 Tickets  
A dry Irish stout brewed with a special mix of both a big, high ABV imperial beer and a smooth, low ABV session beer, resulting in a well-balanced stout.
Deluxe Brewing • Albany, OR • deluxebrewing.com
DELUXE OLD ALE
Barrel-Aged Old Ale • 9.2% • 27 IBU • 2/6 Tickets
This limited edition winter warmer will keep you toasty this holiday season. Aged in Cabernet barrels for nine months, it features dark malts and a pronounced wine flavor of blackberries and plums.

Depoe Bay Brewing • Depoe Bay, OR • depoebaybrewing.com
DEAD RECKONING
Belgian Tripel • 7.9% • 35 IBU • 1/4 Tickets
This complex ale is difficult to pin down. It’s a winter warmer to be sure, but also a Belgian Trippel with a touch of local ingredients. Brewed once a year, this house beer for the winter months is a collaboration with the brewer and the employees at The Horn. Dead Reckoning is made with locally-foraged ingredients—spruce and fir tips—spiced with coriander and clove, and fermented at a slightly warmer temperature to increase the fruity character produced by a house yeast.

Deschutes Brewery • Bend, OR • deschutesbrewery.com
FRESH SQUEEZED OLD FASHIONED
Imperial IPA • 9.8% • 20 IBU • 1/4 Tickets
This Imperial IPA is dark orange in color with flavors similar to an Old Fashioned cocktail. Barrel character provides some of the bourbon notes, orange tones and light cherry highlights.

Drakes Brewing • Oakland, CA • drinkdrakes.com
SANTA’S BRASS
Barrel-Aged Barleywine • 14.5% • 1 Ticket, TASTERS ONLY
This award-winning beer gets its complexity from four separate barrel-aged beers that were meticulously tasted and blended together. Big barrel-aged barleywine notes dominate the aromatics with tons of vanilla, caramel, and bourbon spice fading to dark fruit and coffee-like malty notes. Definitely a sipper for those cold winter nights next to a chestnut fire...or however that song goes.

Ecliptic Brewing • Portland, OR • eclipticbrewing.com
PINOT NOIR BARREL-AGED ECLIPTIC + RUSSIAN RIVER BELGIAN-STYLE GOLDEN ALE
Belgian-Style Hoppy Golden Ale • 8.5% • 32 IBU • 2/6 Tickets
Esters from the Belgian yeast blend nicely with fruit forward Pinot noir. Resinous, fruity hop varietals round out this beer that finishes with light notes of oak.
Eel River Brewing Co. • Fortuna, CA • eelriverbrewing.com
CLEAR CHRISTMAS
Hard Sparkling Water • 10% • 1/4 Tickets
Hard sparkling water brewed with rum-infused American oak, Madagascar bourbon vanilla beans, and a special spice blend.

Everybody’s Brewing • White Salmon, WA • everybodysbrewing.com
PINOT NOIR BARREL-AGED FARMHOUSE ALE
Barrel-Aged Farmhouse Ale • 8% • 12 IBU • 1/4 Tickets
A blend of French saison and Belgian dubbel were aged in COR Cellars Pinot noir barrels with Pinot grapes for nearly a year. This beer pours a gorgeous ruby color and is very grape forward and juicy with hints of oak.

Firestone Walker • Paso Robles, CA • firestonebeer.com
FALLING SNOW
Norwegian Farmhouse Ale • 9.5% • 2/6 Tickets
Falling Snow is a take on a traditional Norwegian farmhouse ale, brewed with juniper and fermented with a kveik yeast strain. Mildly hoppy with rich malt character and a warming ABV, Falling Snow will help you survive a long Scandinavian winter.

Fort George Brewery • Astoria, OR • fortgeorgebrewery.com
MADE TO ORDER
Bourbon Barrel-Aged Imperial Coffee Stout • 12.5% • 3/8 Tickets
A strategic blend of imperial bourbon barrel stouts aged between 12 and 18 months. Selections were hand picked for the Holiday Ale Festival and conditioned on an intense amount of locally roasted coffee from Astoria’s Columbia River Coffee Roaster. No added sugar. No milk. No nuts. Yes, rich. Yes, roasty. Yes, delicious.

Fortside Brewing Co. • Vancouver, WA • fortsidebrewing.com
MULLET OF KRAMPUS
Mulled Begian Dubbel • 8% • 21 IBU • 1/4 Tickets
Aromas of dark chocolate and caramelized figs mingle with bright citrus and intoxicating mulled wine spices. Bourbon barrel derived layers of vanilla and charred oak emerge, supported by a satiatingly full-bodied fruitiness born from a secondary fermentation on a profuse bounty of Clark County Pinot noir grapes.

Fremont Brewing • Seattle, WA • fremontbrewing.com
ORANGE FREAK
Blended Barrel-Aged Winter Ale • 11% • 1/4 Tickets
This is a blend of Fremont’s B-Bomb and Winter Ale, thoughtfully blended with cocoa nibs and orange peel. Orange Freak is a nod to dark winter days and the stories they launch. May yours be worth retelling.
Gateway Brewing • Portland, OR • gatewaybrewingpdx.com
NOT GRANDMA’S CRANBERRY SAUCE
Winter Ale with Cranberries • 9% • 1/4 Tickets
This is the first time Gateway has brewed this version of its seasonal winter ale, made exclusively for the Holiday Ale Festival, with just enough roasted cranberries to help get you into the holiday spirit. Grandma never put cranberries this good on the table.

Gigantic • Portland, OR • giganticbrewing.com
STOCKING STUFFER
Marzipan Citrus Golden • 7.2% • 18 IBU • 1/4 Tickets
Stocking Stuffer was inspired by marzipan, the holiday treat made of almonds and sugar. The brewery started with a beautiful golden ale, then added plenty of almonds and orange peel. ALLERGY WARNING: CONTAINS ALMONDS.

Golden Valley Brewery • McMinnville, OR • goldenvalleybrewery.com
STRAIGHT TO THE NOGGIN
Eggnog Milk Stout • 8% • 30 IBU • 1/4 Tickets
Munich, chocolate, and caramel malts lend a little complexity and complement the cinnamon, nutmeg, cloves, and vanilla that make this an eggnog-flavored stout. The addition of lactose sugar gives a bold creaminess that you’d expect when thinking about eggnog. This beer is sweet and dark to go with the winter days, so cozy up and enjoy.

Hopworks Urban Brewery • Portland, OR • hopworksbeer.com
COOKIE PILLAGER
Pastry Kveik • 8% • 15 IBU • 1/4 Tickets
This is a strong beer fermented with a kveik yeast strain and modeled after a traditional Scandinavian Christmas cookie. Vanilla, cardamom, almond oil, blackberries, and raspberries were added during fermentation to simulate the traditional topping of the cookies.

MadCow Brewing Co. • Gresham, OR • madcowbrewing.com
OL’ SAINT SNICK’S SANTA DOODLE
Spiced Cream Ale • 5.5% • 1/4 Tickets
Leaving milk and cookies out on Christmas was thoughtful when you were a kid, but now you’re all grown up. This year, why not enjoy this snickerdoodle-inspired beer and maybe...just maybe...if you leave some out for Ol’ Saint Snick, it will get you a spot on the “Nice” list! This light-bodied beer has a velvety texture with flavors of cinnamon, vanilla, and milk sugar, giving you one great cookie...er, beer. All the joys of a snickerdoodle without the baking or extra calories. No dunking required for this cookie!
Lord of Misrule 2019

Barrel-Aged Samoa Milk Stout • 11.9% • 23 IBU • 1/4 Tickets
Charged with leading the Christmas revelries, the impish Lord of Misrule is ever changing. This year’s brew features a tried-and-true milk stout, but with the whisper of chocolate, caramel, and coconut reminiscent of a Samoa cookie. Barrel aging in Edgefield Distillery’s whiskey and rum barrels imparts the character and mischief for which this Lord is so known.

Lupulin Symphony

Imperial IPA • 8% • 80 IBU • 1/4 Tickets
A clean, crisp, and bright Northwest IPA bursting with tropical flavors from Falconer’s Flight hops, which harmonize with aromas of pineapple, passionfruit and grapefruit from Citra and Vic Secret dry hop additions.

Golden Milk & Cookies

Golden Milk Ale • 7.1% • 1/4 Tickets
Inspired by traditional Ayurvedic tonics of India, Golden Milk and Cookies boasts hints of ginger, turmeric, and cinnamon swirling in succulent coconut. It’s a perfectly sweet and slightly spicy treat for the holidays. Allergy Warning: Contains almonds and coconut.

Nui Nui Tiki Sour

American Sour Ale • 8% • 2/6 Tickets
Inspired by the infamous Nui Nui tiki cocktail, this imperial sour ale combines tangerine puree and fresh squeezed lime juice with cinnamon, vanilla, and allspice, finished with a dash of bitters. One sip and the exotic flavors and warming alcohol will transport you straight to Don the Beachcombers, circa 1937.

Cranpeary Salted Caramel

Perry • 5.2% • 1/4 Tickets
Embrace the season with tart cranberry perfectly balanced with smooth lightly salted caramel. Winter notes are infused with a delicious pear blend that’s just what the winter needs. Full flavor and a robust mouthfeel give way to a refreshingly light finish for a one-of-a-kind experience. As the longest running 100% pear cider company in the nation, Pear UP pioneered the low sugar, flavor-forward American perry.
Pelican Brewing • Tillamook, OR • pelicanbrewing.com
OLD FASHIONED AT SEA
Dark Strong Ale • 7.9% • 18 IBU • 1/4 Tickets
Get lost at sea with this zesty Old Fashioned-inspired beer. A deeply complex malt character of toffee and caramel, punctuated by tart cherries and candied orange peel, drives the flavors of this classic cocktail. Indulge in the decadence of this winter warmer that will bring you home to port.

pFriem Family Brewers • Hood River, OR • pfriembeer.com
TROPICAL IPA
IPA • 6.7% • 30 IBU • 1/4 Tickets
This is an easy drinking, super juicy IPA fermented with the Kveik Voss strain from Norway, dry hopped with Citra, Nelson and El Dorado hops, and clarified bright.

Portland Cider Co. • Portland, OR • portlandcider.com
ROYAL BLACKBERRY
Fruit Imperial Cider • 10% • 2/6 Tickets
An imperial blackberry cider fit for a royal! Oregon blackberries and Northwest grown apples come together for a decadently rich and boozy drink.

Reverend Nat’s Hard Cider • Portland, OR • reverendnatshardcider.com
OATMEAL COOKIE ABBEY SPICE
Abbey Spice Cider • 7.4% • 1/4 Tickets
Reverend Nat’s perennial classic Abbey Spice, itself always fermented with raisins, is served warm, this time with toasted oats for a spiced oatmeal cookie flavor.

Rogue Ales • Newport, OR • rogue.com
WHISKEY BARREL-AGED DOUBLE CHOCOLATE STOUT
Barrel-Aged Imperial Stout • 11.7% • 68 IBU • 2/6 Tickets
Rogue Ales Double Chocolate Stout was aged in Rogue Spirits Dead Guy Whiskey barrels for over a year, resulting in a decadent, viscous, dark and delicious brew—all the things you want in a barrel-aged imperial stout!

Stickmen Brewing Co. • Tualatin, OR • stickmenbeer.com
IT’S GINGERBRETT, MAN
Winter Seasonal • 8.5% • 18 IBU • 1/4 Tickets
Get your holiday cookie fix with this 100% brett-fermented dark winter seasonal blended with warm spices and select beers from Stickmen’s barrel program.
StormBreaker Brewing • Portland, OR • stormbreakerbrewing.com
PRETTY FLY FOR A CHAI GUY
Chai Spiced Winter Warmer • 8.5% • 22 IBU • 1/4 Tickets
A winter warmer with deliciously cozy chai spices of cinnamon, nutmeg, ginger, green cardamom, star anise, and black pepper. Chocolate and honey malt add a rich complexity, while Mexican vanilla beans provide a velvety smoothness. Try not to spill any on that ugly sweater!

Stoup Brewing • Seattle, WA • stoupbrewing.com
TROPICAL BLIZZARD
Hazy Double IPA • 8% • 40 IBU • 1/4 Tickets
This hazy double IPA was brewed with wheat and oats, then fermented with a kveik yeast strain plus loads of HBC 692, Galaxy and Mosaic hops. From whirlpool to dry hop, this DIPA is a Category 5 storm of tropical fruit flavors and aromas.

Sunriver Brewing Co. • Sunriver, OR • sunriverbrewingcompany.com
SHIVER ME TIMBERS!
Caribbean-Style Export Stout • 8.2% • 50 IBU • 1/4 Tickets
A historical beer styled after the export stouts of Africa, Southeast Asia, and the Caribbean. Warm fermented with lager yeast, this brew is full bodied and bittersweet with notes of molasses, coffee, and baker’s chocolate.

Three Mugs Brewing Co. • Hillsboro, OR • threemugsbrewingco.com
MRS. CLAUS’S GINGERBREAD DESIRE
White Chocolate Gingerbread Ale • 6.5% • 12 IBU • 1/4 Tickets
Cookies have always been served with MILK! She knew that, everyone knew that, but something in her stirred. Maybe cookies really were meant for more. She hesitated, only for a second, before plunging her gingerbread cookie head first into a tall glass of her favorite white chocolate ale. The rest is history, and even now we leave only two things out for the holidays: gingerbread cookies and white chocolate ale.

Threshold Brewing & Blending • Portland, OR • threshold.beer
GRANDMA’S LOADED
Barrel-Aged Imperial Stout Blend • 10% • 1/4 Tickets
Dark like a long winter’s night and with a rich, boozy finish, this imperial stout hibernated for 12 months in whiskey barrels before mingling with a separate fruitcake-fermented imperial stout. It’s aged on loads of ripe cherries, plump raisins, dates, and prunes, plus secret spices only grandma knows about! The perfect blend of naughty and nice with a semi-dry finish and an extra kick of holiday spirit.
Trap Door Brewing • Vancouver, WA • trapdoorbrewing.com
NUT TREE
Candied Nut Imperial Porter • 8.5% • 2/6 Tickets
Nut Tree is inspired by the luxurious aroma of roasted nuts wafting in the air at the Holiday Ale Festival. The brewers used more than 200 pounds of hand-roasted and candied almonds and pecans, plus cinnamon, nutmeg, clove, vanilla, and maple syrup for a decadent holiday beverage brimming with that classic Holiday Ale Festival aroma. DOES NOT CONTAIN LACTOSE.

Upright Brewing • Portland, OR • uprightbrewing.com
SHERRY BARREL STOCK ALE
Stock Ale • 8% • 40 IBU • 2/6 Tickets
This beer blends a sherry barrel-aged brew with a fresh, young beer produced at Level to create a classic, well-balanced English-style stock ale showing traditional character with notes of oak and sherry.

Victor-23 Craft Brewery • Vancouver, WA • victor23.com
DAN COOPER’S CONFESSION
Churro Sweet Stout • 10.5% • 1/4 Tickets
A churro-inspired stout featuring massive amounts of doughy, bready grains, honey, and lactose. The beer was conditioned on cinnamon, toasted cocoa nibs, and vanilla beans.

Von Ebert Brewing • Portland, OR • vonebertbrewing.com
OMA’S DESSERT LAGER
Dark Lager • 5% • 20 IBU • 1/4 Tickets
Oma loved to make her lebkuchen with cinnamon, ginger, allspice, and clove. Oma’s favorite time of year was the holidays, and this sweet dark dessert lager with German lebkuchen spices was made in her honor.

West Coast Grocery Co. • Portland, OR • westcoastgrocerycompany.com
IT’S THE HOLIDAY SAISON
Chardonnay Barrel-Aged Saison • 5.8% • 15 IBU • 2/6 Tickets
This winter saison aged in Argyle Winery chardonnay barrels offers a fruity nose, hints of clover character, and a chardonnay essence as a result of four months aging in barrels. Saisons are lovely all year round, but the brewers have only produced a small amount of this one for the holiday season/saison and the Holiday Ale Festival.

Wolf Tree Brewery • Seal Rock, OR • wolftreebrewery.com
DONKER BOOM
Belgian Dark Strong • 10% • 1/4 Tickets
Donker Boom (dark tree) is a Belgian dark strong ale brewed with spruce tips and fermented in Pinot noir barrels. It features a strong malty backbone and fruity sweetness.
Please raise your glasses in gratitude to the brewers and cidermakers who created this year’s collection of holiday beverages. Our participants commit to making or blending a product specifically for this event (or bringing a vintage quaff from the cellar). They agree to hold off releasing their creation, even in their own establishment, prior to the end of the Holiday Ale Festival, so that we can offer you the most exclusive collection of winter craft beers and ciders found anywhere in the country.

We’d also like to recognize our staff and volunteers who work incredibly hard to put on this wonderful holiday tradition; this event wouldn’t be possible without their help.

We’d like to call attention to the Children’s Cancer Association, and thank them for prescribing joy to children diagnosed with serious illness and their families. All proceeds from our coat and bag check and soda garden are matched, then quadrupled and donated to the CCA’s MyMusicRx program, which delivers the healing power of music to children battling cancer and their families. You can learn more about this remarkable program at Joyrx.org.

Thank you to this year’s sponsors, listed below, for their support of the festival.

And most of all, cheers to you for attending this annual event.

**HAPPY HOLIDAYS!**
There’s more beer, cider, seating, and elbow room upstairs! Climb the stairs by the restrooms to discover the Lounge and Sky Bar!