

*= Cask-conditioned

33 ACRES – Booth 33

Vancouver, BC

33 Acres of Nirvana – Double IPA - Bitter-fresh pine with an invigorating offering of pink and orange citrusness.

33 Acres of Euphoria - We say good things come in the power of threes, and when this magical Belgian adorns the table an even three is still good company.

33 Acres of Sunshine - This unfiltered white ale pairs perfectly with the golden days of summer. Silky smooth and spiced with orange peel, coriander and anise.

* **33 Acres of Ocean - Dry hopped American Pale Ale** - Our flagship West Coast pale ale with the hops kicked up a notch to festivalify it for all the hop heads out there."

BAD TATTOO – Booth 16

Penticton, BC

Dark Lager – This is a dark lager made with Pilsner, crystal and Munich malts, reminiscent of a light German bock.

American IPA – This is a combination of crystal malts and Pilsner malts, together with six hop varieties, making a very citrusy beer.

Pilsner - ACP golden ale is like a Pilsner brewed with German malts and hops (25 cents of every sale goes to local charity ACP).

***Stout** – This smooth strong stout is mostly English specialty malts together with roasted and flaked barley, giving coffee and chocolate aromas.

BARKERVILLE – Booth 7

Quesnel, BC

18 Karat – This two-time Canadian Brewing Awards medalist is well-balanced, with just enough malt to keep the bold Northwest hops in check.

White Gold Belgian Wit - A light bodied refreshing wheat beer that starts out citrus on the pallet, but finishes crisp with hints of stone fruit.

Mucho Oro Lager - Brewed in the California common style, with Pilsner and British pale malts lending a slightly sweet finish. Stake your claim!

BIG ROCK – Booth 9

Calgary, Alta

Rhine Stone Cowboy – Light and delicate with subtle fruity notes.

Great Cherry Farini – Bready notes of sweet cherries and a subtle hint of banana and cloves.

Citradelic IPA – The hops used for this brew provide a distinct tropical/citrus character with notes of grapefruit, melon and lime.

***Urban Hefeweizen** – A wheat beer with light banana and clove flavours.

BOMBER – Booth 37

Vancouver, BC

Chocolate Porter – Three chocolate additions build the flavour and aroma, with French Aramis hops giving it a mild floral aroma beneath the roastiness and chocolate.

Bomber IPA – Dried grass & citrus on the nose. Orange or lemon zest up front, with bittered greens lingering through the finish.

Bomber Pilsner – Light bodied. Crisp and refreshing. Classic grainy malt profile, balanced with mild citrus zest and Saaz hop aroma. Slightly resinous, lingering hop finish.

BRASSEURS SANS GLUTEN – Booth 62

Montreal, Que

Glutenberg Blonde - Although simple in appearance, it reveals a high level of refinement. Dry and citrusy, an easy to drink beer that is in a class of its own.

Glutenberg American Pale Ale - Its citrus and caramel notes, coupled with a mild bitter finish, come together in perfect harmony.

Belgian Wit – With orange and coriander.

BRIDGE BREWING – Booth 17

North Vancouver, BC

Pale Ale - Full bodied with a golden colour and a sweet, mild caramel flavour. We use Canadian pilsner malt and German Noble hops mixed with northwest varieties.

Kolsch - This German Kolsch-style ale offers up a lager malt profile fermented with an ale yeast and is brewed with German noble hops.

Bourbon Blood Orange Wheat Ale - Crisp, refreshing with character. A hazy straw-colour beer brewed with freshly squeezed blood oranges and bourbon. Zesty and floral, with clean citrus flavours and a moderate bitterness, ideal for deep conversation, summer days and making new friends. 5.5% abv, 20 IBUs.

CANNERY BREWING - Booth 11

Penticton, BC

Nut Brown - Rich dark malts blend with hops to produce a smooth finish and lingering taste in this example of a classic English brown ale.

Lakeboat Lager – The mellow malts and exciting hops of this lager are carefully balanced to produce a crisp, clean, refreshing finish.

Skaha Summer Ale – Using different hops each year will give this ale a distinct flavour and unique aroma. The body is soft and delicate with a crisp, dry finish.

***FRIDAY cask - Skaha Summer Ale** with grapefruit and El Dorado hops.

*** SATURDAY cask - IPA** - With fresh pear and ginger.

CANOE BREWPUB - Booth 49

Victoria, BC

Pale Ale – An expression of Pacific Northwest hop character, balanced by robust Canadian pale malt. Full flavoured with a mild, refreshing bitterness.

Dark Ale – Deep mahogany-brown in colour, with hints of rich chocolate and roasted coffee. A dark and flavourful ale with a clean, crisp finish.

Honey Wheat Ale – A North American style pub wheat, brewed with Peace River honey and a hint of cardamom.

CATEGORY 12 – Booth 23

Victoria, BC

Unsanctioned Saison - Boasts a crisp body with a dry finish and a bouquet that is distinctly Belgian. Hints of clove and spice, complemented by aromatic hops.

Insubordinate Session IPA - The piney, citrusy hop character hits your palate with striking crispness that fades quickly, leading to a mild, malt sweetness and dry finish.

Waveform Witbier - Refreshing grapefruit citrus character leads into a soft wheat body, finishing with subtle hints of spicy cardamom.

***Disruption Black IPA** - Has been cask conditioned with fennel, extra Simcoe dry hop additions and Saccaromyces trois yeast! Provides some extra complexity to our already roasty, toasty and hoppy black IPA.

CENTRAL CITY BREWING - Booth 30

Surrey, BC

Mayor Kolsch - Brewed with Heidelberg malt from Cologne, and Hallertau hops from Bavaria. A beer that is crisp and clean with a nice dry finish.

Red Racer ISA - Mosaic hops are the star of the show in this full bodied session ale we created to satisfy the "Hopheads".

***Patrick O' Pumpkin** - An imperial pumpkin ale matured in bourbon barrels to deliver vanilla and bourbon notes to this strong brown ale.

Hopping Mad Cider - A semi-dry, dry-hopped apple cider made with Pacific Northwest apples. A special yeast was chosen to promote the aromatics and enhance the apple flavour.

COAL HARBOUR BREWING – Booth 2

Vancouver, BC

Powell IPA – The unique well balanced flavour is a burst of grapefruit with a smooth bitterness complimented by caramel, slight liquorice and toast with honey.

311 Helles Lager – Light, straw-coloured German style lager brewed in the tradition of the Helles style of the Munich brewers.

Woodland Witbier - Orange zest and spices provide a citrusy tropical taste playing on top of a crisp light base of wheat and pilsner malt.

***Baltic Porter** – Pours dark and has notes of dark chocolate and dried fruit. Sweet, yet still crisp and quaffable thanks to a cold lager fermentation.

CUMBERLAND BREWING – Booth 15

Cumberland, BC

The Forest Fog - Light body, citrus notes and simply refreshing. Partial proceeds support the CCFS which buys forested land to gift to the Village of Cumberland.

Sour Cherry Saison - A traditional saison, with the sweet note of cherry, and a lovely dry finish. Customers gave us the cherries, and now they are helping us drink it!

Just a Little Bitter - An English bitter brewed with imported ingredients, this gem is as authentic as we can make it. A great transition beer.

DAGERAAD BREWING – Booth 58

Burnaby, BC

Dageraad Amber – Light malty sweetness and rich bouquet of malt and stone fruit are balanced by a hoppy aroma and a crisp finish.

Dageraad Blonde - Fruity, spicy, and citrusy aroma. Has a note of nutty pilsner malt, whiff of noble hops and a faint note of caramelized sugar.

Burnabarian – Addition of oats provides a firm body and creamy mouthfeel with a tiny pinch of coriander. Named for the residents of Burnaby and Dageraad's hometown.

***Randonneur Saison** – Sparkling Belgian-style saison. Peppery and hoppy, effervescent and bone-dry.

***De Witte Sour Witbier** – Sour Belgian-style witbier brewed with passionfruit and dry hopped with citra hops.

DEAD FROG BREWERY – Booth 47

Aldergrove, BC

Citrus Wit - A clean, crisp, traditional Belgian wheat ale with light spices & refreshing hints of all natural citrus crafted to compliment long summer days.

***Imperial IPA** – Tropical citrus flavour and aroma. Galaxy Zythos hops, a hearty helping of Marris Otter, and heavy dry hopping make for a beautifully balanced IPA.

Rocket Man ESB - A crisp and refreshing red ale bursting tropical fruit flavours from Galaxy and Apollo dry-hopping.

Dead Frog Pilsner - A crisp and refreshing light golden lager with an inviting hop aroma and dry finish. Made using traditional Bavarian style malts and hops.

DEEP COVE – Booth 55

North Vancouver, BC

Loud Mouth Pale Ale - English meets West Coast pale ale, dry hopped with Bitter Bine B.C. organic hops.

Star Struck Rye IPA – A deceptively drinkable and balanced IPA with 30% rye malt and a healthy dose of Galaxy hops.

Sunkissed Tea Saison – A fruity, drinkable farmhouse ale infused with a custom green rooibos tea blend that features dried mango, papaya and apple.

DIEU DU CIEL – Booth 62

Montreal, Que

Aphrodisique - Black ale with aromas and flavours of vanilla, dark chocolate, bourbon and roasted malt. The vanilla and cocoa marry nicely to produce a well balanced beer.

Rosee D-Hibiscus – Rose coloured wheat beer. Hibiscus flowers are added during the brewing process. The aromas and flavour of this tropical flower are very prominent.

Disco Soliel IPA – American IPA with kumquat

DOAN'S CRAFT BREWING – Booth 29

Vancouver, BC

Rye IPA – This contains large quantities of RYE! With its delicious spice and mouth feel, rye enhances all of our favourite characteristics of a North West IPA.

Altbier – The German version of a pale ale. The malt character is balanced with German Noble hops, delivering drinkability yet the complexity of a solid Pale

Kolsch – A traditional German ale from Köln, it has the characteristics of a lager but backs it up with the malt complexity of an ale.

***American Rye Stout** –

DRIFTWOOD BREWERY – Booth 54

Victoria, BC

Obscuritas Dark Sour - Resting patiently in the shadows was this creature of the night. Seldom seen, this elusive predator was never captured.

Gose-Uh – A unique German style wheat ale soured with lactobacillus and salted with brine from Vancouver Island Salt Co, Gose-uh is a dry, tart & citrusy refresher on any day!

Pilsner Doehnel - North German Style Pils brewed with luscious local barley grown and malted by artisan maltster Mike Doehnel. Lagered for six weeks and generously hopped- PROST!

***Old Cellar Dweller Barley Wine** - Only available in cask once a year. Don't miss out on this hop & malt monster!

Pilsner Doehnel - North German style Pils brewed with luscious local barley grown and malted by artisan maltster Mike Doehnel. Lagered for six weeks and generously hopped- PROST!

FERNIE BREWING – Booth 42

Fernie, BC

What the Huck - We've blended it with a touch of wheat to create a smooth and creamy beer with a touch of huckleberries.

***Stoned Fruit Session IPA** – This cask is based on the Slingshot Session IPA, with added Ahtanum and Galaxy hops to compliment the Okanagan peaches.

Sap Sucker Maple Porter – Made with seven Malts including chocolate, black, caramel and crystal. Maple syrup is added post fermentation adding a slight maple smoothness to the finish.

***Amarillo by Morning** - Using our Lone Wolf IPA as a base, we added Seville orange with a generous helping of Amarillo hops. Satisfying citrus flavour you will not forget!

FOUR MILE BREWING – Booth 48

Victoria, BC

Old 39 Pale Ale – This beer will give your taste buds a vigorous grapefruit spank. British malts rumba nicely with the best quality West Coast hops.

Prickly Pear Cactus - Prickly Pear Cactus ale is copper red ale that has a slight pear even watermelon flavour complemented by the Cascade hops.

Brothel Brown Ale - Five malts including crystal, chocolate & roasted barley combine to create a full-bodied malty beer with notes of caramel, mocha and coffee and chocolate.

FOUR WINDS BREWING – Booth 28

Delta, BC

***West Coast IPA** – With notes of citrus and flower, but finishes with a mellowing, hoppy flourish. Smooth and spirited at the same time? Only on the West Coast.

Berliner Weisse - This Berliner-style is light in body with notes of lemon and a faint earthy mineral essence. Sour in nature and refreshingly effervescent.

Nectarous Sour – In the pursuit of sour, peach and nectarine play lead, while galaxy hops lend notes of citrus and passion fruit.

Juxtapose - At the heart of this nectarous west coast IPA stands the juxtaposition of ripe tropical fruit esters and mild Brett funk. Moderately bitter and gracefully balanced.

FUGGLES & WARLOCK – Booth 3

Richmond, BC

Destiny IPA - An easy going malt profile with citric hop aromas that launch your taste buds into the cosmos! Featuring Galaxy, Amarillo, Ella, Wakatu, Topaz, Cascade, and Citra hops.

Personas West Coast Common – A smooth malt base and a burst of West Coast aroma hops without the bitterness of an IPA. Featuring Galaxy, Citra, Helga, Ella, Topaz, & Amarillo Hops

Fuzzy Vegas Peach Saison – Collaboration brew with Tenaya Creek brewery in Las Vegas. With over 200 pounds of fresh peaches in a Belgian saison, this is the perfect refreshing summer beer!

***The Last Strawberry Wit** – Fresh strawberries are puréed with honey & lactose and blended to a Belgian style wheat beer for a refreshing experience.

GLADSTONE BREWERY – Booth 53

Courtenay, BC

Porter - A highly dark beer that is dry and easy to drink in quantity. Distinguished from a stout in that it lacks the heavy coffee-like roasted flavours typical of a stout.

IPA - A highly bitter beer, with lots of hop flavour and aroma and a higher than average alcohol content that helps to balance the flavour of the hops.

Czech Pilsner - A traditional Czech-style pilsener with a light character of toasted malt and the spicy, herbal notes from Czech saaz hops.

GRANVILLE ISLAND BREWING - Booth 8

Vancouver, BC

Van Dame White ISA – Crosses a traditional Belgian wit, with a sessionable take on a west coast IPA. Tropical citrus flavour mingles with orange and coriander.

Hey Day Hefeweizen – A classic Bavarian style Hefeweizen: unfiltered and cloudy. Hey Day delivers flavours of banana and clove with a crisp, dry finish.

False Creek Raspberry Ale – Fraser Valley raspberries give this mild bodied ale its distinct pink colour and delivers a fruity freshness without being overly sweet.

***Gosebumps** – An old German style popularized in Leipzig. Light bodied, slightly sour, gently salted and with a hint of nectarine.

HOWE SOUND BREWING - Booth 24

Squamish, BC

Pumpkineater Imperial Ale - A high gravity pumpkin ale brewed with roasted pumpkin, cloves, cinnamon & nutmeg.

Hopraiser West Coast IPA - A delicious, aromatic, dry- hopped IPA made for beer fans who love the taste and flavour of big-time hops.

King Heffy Imperial Hefeweizen - Brewed with pale and Munich malted barley, white wheat and a German hefe yeast, that gives a unique banana, clove and vanilla aroma to this high gravity hefeweizen.

***Super Jupiter India Session Ale** - Drenched in delicious grapefruit, citrus and tropical fruit from the Centennial & Azacca hops. Grapefruit peel is added and it is then cask conditioned with pink grapefruit tea.

HOYNE BREWING – Booth 50

Victoria, BC

Devil's Dream IPA - Think Hops! This is not the ballet. This is an all-out kitchen party in your mouth. This is tabletop dancing and blazing fiddles! Not for the meek.

Dark Matter – Deep, deceptively dark, delicious! Is it a stout? Is it a brown? Is it a porter? Dark Matter is elusive, soft on the tongue with subtle roasted chocolate.

Helios - A well-balanced Golden lager, brewed in the style of a Dortmunder. Malt forward with Hersbrucker and German select hops for balance.

***Summer Haze** - This unfiltered Hefeweizen combines prairie wheat and local Victoria honey from the Fairmont Empress. Refreshingly light taste with a hint of citrus.

LES TROIS MOUSQUETAIRES – Booth 62

Brossard, Que

Gose – This unusual style is brewed with the sour mash technique, with a slightly salted water and aromatised with coriander seeds.

Berliner Weisse - This very sour German-inspired wheat ale can be served straight or with a dash of fruit syrup in the glass.

LE TROU DE DIABLE – Booth 62

Shawinigan, Que

Pitouin – Keller Pils

Saison du Tracteur – Saison

Shawi Beach IPA – American IPA

LIGHTHOUSE BREWING – Booth 27

Victoria, BC

Numbskull Imperial IPA – Brewed with Galaxy, Citra and Amarillo hops. One of the smoothest and deadliest Imperial IPAs out there.

Discovery Coffee Lager – Finally together at last, cold brewed coffee meets craft brewed lager!

Pacific Sunset Belgian American Ale – Pilsner and wheat malts balance a blend of southern hemisphere hops. Belgian yeast and cold hopping adds complexity, freshness and mucho flavour.

***Pear Pale Ale** – Infused our pale ale with Victoria grown wild pears. Refreshing. This is a one-time only offering. Enjoy now. Only. Ever.

***Oatmeal Stout** – With an aroma of roasted malt, and an infusion of star anise, this pitch black stout delivers rich maltiness, molasses sweetness and hints of dark chocolate.

LOGHOUSE BREWERY – Booth 14

Victoria, BC

Session Lager – Golden coloured with a smooth clean finish. Brewed with Canadian Pilsner, European Munich, clean Vancouver Island water, Hallertau and Saaz and lager yeast.

Rye Pale Ale – Brewed with Canadian Pile, British specialty malts, crystal rye, toasted rye flakes and West Coast ale yeast. Lots of 'C' hops for a rich citrus kick.

IPA - Canadian Barley, British specialty malts, North American ale yeast and lots of hops! Australian Topaz, Ella and Summer for tropical fruit flavours and aroma

Kettle Sour Spruce Tip Ale - Straw-coloured, pale malt ale, cultured with Lactobacilli developed by our brewer. Fresh Sitka Spruce tips introduce freshness to balance a tart acidity.

LONGWOOD BREWPUB – Booth 20

Nanaimo, BC

***Free Spirit - Cascade Berry Sour** – This spontaneously fermented, and 18 months in the cellar to mellow can only be described as a labour of love.

Steam Punk Dunkelweizen - Brewed with 35% Canadian white wheat and fermented with a proprietary blend of house ale and Bavarian wheat yeast.

Berried Alive - Malted barley is at the base of this lightly hopped blonde ale with a secondary fermentation with BC grown raspberries. Bright colour and tart, dry finish.

Extra Blonde Ale - A 1950s inspired session ale. Cold fermented made with Vancouver Island grown and malted barley and a combo of cedar valley and Noble hops.

MERRIDALE CIDERWORKS – Booth 61

Cobble Hill, BC

Pub Draft (House Cider) - A lighter, sweeter version of our traditional cider, but still very dry.

Merri Berri - A refreshing blend of apple cider and unfermented juices of BC berries and fruits. It's popular among those who enjoy spritzers or lighter alcoholic beverages.

Scrumpy - Rich with the flavour of BC crab apples fermented without sugar. Our rough farmhouse English cider with rich tannic body is slightly sweet, strong and satisfying.

Cyser - A traditional blend of apple juice and wildflower honey, combined in a slow fermentation that dates back to the Viking days.

Traditional - Light, dry and effervescent.

MILL STREET BREWERY – Booth 51

Toronto, ONT

Lemon Tea Ale - Barley and wheat are infused with loose black tea. French lemon puree is added for a bright lemony flavour.

Ginger Cat Wit - Brewed with raw and malted wheat along with orange peel and candied stem ginger. Light caramel malt balances New Zealand Pacific Gem and German Hersbrucker hops.

Vanilla Porter - Brewed with Nugget hops, ale yeast culture & pure natural vanilla extract. Cold pressed vanilla orchid bean pods give it over 250 individual flavour notes.

MOODY ALES – Booth 35

Port Moody, BC

IPA - Dry hopped West Coast IPA with a light body and bitterness that emphasizes American hop aroma.

Intrepid Matcha Saison - Crisp, refreshing, earthy, spicy, unique - this beer is a celebration of home brewed creativity.

Smoked Porter - This beer was brewed with copious amounts of beechwood smoked malts and is fermented with a clean yeast to showcase the smoky aromas of barbecued meats and wood fire.

***Raspberry Pineapple Hefeweizen** - A hefeweizen with pineapple.

***Blueberry Blonde Ale** - An American blonde ale with blueberries.

MOON UNDER WATER BREWERY – Booth 59

Victoria, BC

Creepy Uncle Dunkel - Dark Munich malts and a little roasted wheat give this brew a rich, vanilla and nutty-sweet palate with a dry, rounded finish.

Hip as Funk - Take one part saison yeast and one part Brettanomyces. Mix in light pilsner malt and finish with heaps of tropical fruit hops.

This is Hefeweizen - Brewed with 70% weizen, decoction mashed, and open fermented with hefe from Bavaria. This is Hefeweizen.

***Merridale/Moon Collaboration** - We celebrated our 3rd year anniversary by teaming up with our favourite cidery, Merridale, and blended barrel-aged apple cider with our annual red wheat wine.

MUSKOKA BREWERY – Booth 57

Bracebridge, ONT

Mad Tom IPA - Dry-hopped with Chinook and Centennial hops, this IPA has a vibrant aroma, depth of flavour and crisp citrusy undertow like no other.

Muskoka Detour - We took a left turn from a normal IPA. Dry hopped to create a rewarding aroma, big hop flavours and clean finish.

Moonlight Kettle Peach Kolsch - Offers big tropical flavours with a little spice, and has a warming aftertaste from the hint of spice.

OKANAGAN SPRING BREWERY – Booth 43

Vernon, BC

Sonder Hefeweizen – This golden German-style wheat beer is made with a unique yeast strain that gives it a malty aroma and subtle banana-clove flavours with a dry finish.

Chili Porter – The rich, flavourful characteristics of a classic porter combine with the addition of chilli and chipotle. This beer finishes with a subtle chilli bite.

1516 Lager – A crisp finish and rich golden colour.

PARALLEL 49 – Booth 1

Vancouver, BC

Jerkface 9000 Wheat – Wheat ale dry hopped with Mosaic Hops. Juicy citrus, tropical, and floral hop notes sit atop a light grainy malt base.

Tricycle Grapefruit Radler – Our refreshing lager blended with ruby red grapefruit juice to create a thirst quenching beer. Fresh grapefruit flavour and aroma supported by lager background.

Apricot Sour Saison – Blended with real apricots and Lactobacillus culture. Crisp, dry and effervescent with a hint of apricot sweetness and a hit of tartness.

***Bodhisattva** – Dry hopped sour – flavours of passion fruit juice derived from sour bacteria and aromatic hops.

PERSEPHONE BREWING – Booth 36

Gibsons, BC

Imperial Pilsner – A bold aroma of floral, spicy hops. The light, bready malt body compliments the alcoholic kick of this big version of a classic German Pilsner.

Dry Stout – Flavours of dark coffee and toast with a balancing bitterness. Lightly carbonated with a very smooth texture and dry finish.

Godess Golden Ale – Modelled after an English style summer bitter, with a light biscuity malty character. A delicate, herbal hop aroma, backed with an assertive bitterness.

PHILLIPS BREWING – Booth 46

Victoria, BC

Blue Buck Ale – Soft aromas of citrus and pine with a slight toasted caramel undertone. Has a light and balanced mouthfeel with a crisp refreshing finish.

Short Wave West Coast Pale Ale – Beautiful sunset orange colour with a pillow white head. Medium, malt-forward body is electrified with bright citrus hops. Finishing refreshingly dry.

Barnstormer Saison IPA – Fruity esters on the nose lead to flavours of banana and cotton candy, balanced with a hop presence. Finishes slightly tart.

***Super Cooper Anniversary Ale** – Aged in freshly emptied bourbon barrels for a full year before dry-hopping, pairing soft malt sweetness and warm oak character with the kick of American hops.

POSTMARK BREWING – Booth 12

Vancouver, BC

Postmark Pilsner – A hybrid-pilsner made with German malt, noble hops and fermented with Czech yeast. Perle and Spalter hops exhibit a spicy herbal or floral aroma and flavour.

Raspberry/Lemon Zest Hefe – This traditional Bavarian style wheat beer is made with fresh local raspberry puree. Medium dry, crisp, refreshing.

West Coast Pale Ale – A crisp, golden pale ale brewed and dry hopped with Centennial hops. A taste of the West Coast.

POWELL STREET BREWERY – Booth 31

Vancouver, BC

Ode To Citra Pale Ale – We've combined just the right ratio of pale malt and dark crystal malt to highlight the intense tropical fruit characters of the Citra Hop.

White IPA – Wheat and Pilsner malts combined with sweet orange peel and Citra hops that give you a slightly bitter but yet very refreshing summer feel.

Dive Bomb Porter – Hidden behind the slight upfront hop bitterness and the deep roast character you'll find hints of caramel, toffee, chocolate, and nuts.

R & B BREWING – Booth 22

Vancouver, BC

Raven Cream Ale – A dark ale with a light refreshing palate. Northwestern hops are utilized to accentuate the aroma. A truly drinkable and flavourful brew.

East Side Bitter – Northwest Style Extra Special Bitter. Combination of English and local malts to create a subtle malty canvas where hops are the main attraction.

Sun God Wheat – Brewed in the style of a North American kristal weizen producing a crisp, clear and refreshing beer with a lighter body and a hint of wheat.

RED ARROW BREWING – Booth 38

Duncan, BC

Midnite Umber Ale – Ruby brown with notes of candied apricot, toffee and brown sugar balanced by a solid hand of southern hemisphere hops.

Sweet Leaf IPA – Distinct, pungent and floral. Medium malt profile with aromas of stone fruit followed by a tropical, floral hop flavour.

Threesome Ale – Hemp, hibiscus and honey. The almondesque, herbal character of hemp balances a seductive and tart scarlet hibiscus, complemented with Cowichan Valley honey.

RED TRUCK BREWERY – Booth 32

Vancouver, BC

Red Truck Lager – Made with Canadian prairie two-row malted barley and hops imported from Germany and the Czech Republic.

American Ale – Belgian malts, plus German and Pacific Northwest hop varieties gives this copper-hued ale a wonderful complex aroma, a rich depth of flavour and smooth drinkability.

***Road Trip Porter** – A clean chocolate and coffee roast characteristic along with a smooth bitterness from traditional English hops.

Red Truck IPA – A bright IPA filled with lovely floral, pine, and citrus aromas and flavours. A soft sweetness followed with a lingering bitterness.

RUSSELL BREWERY – Booth 60

Surrey, BC

Eastern Promises Czech Pilsner – Golden hue, rich and complex malt backbone from superior Pilsner, caramel Vienna and Munich malts.

Marzen – Copper-coloured lager with rich, toasted malt aroma balanced by the clean bitterness of German hops and distinct noble hop aroma.

***Punchbowl IPA** – Citra, Mosaic and Amarillo hops to create tropical, fruity flavours such as stone fruit, berries and melon.

***Blood Alley Bitter** – West Coast ESB named after a notorious cobble stone lane way in Gastown. Well balanced and rich with a slight malt and strong hop finish.

SALT SPRING ISLAND ALES – Booth 25

Salt Spring Is, BC

Heather Ale – Infused with local heather flowers, this has a mild floral and honey aroma, cider-like character and very light hop notes to produce a dry wine-like finish.

Dry Porter – Dark, full bodied and thick, with a toasty nutty flavour, our dry porter is a perfect marriage of roasted barley, chocolate malt and hops.

Earl Grey IPA – A balanced, British-style IPA accented with an addition of bergamot flowers. Crisp, but not overpowering bitterness, malty caramel sweetness, delicate hop and bergamot aromas.

***Ginger Ale Shandy** – A cask-conditioned blend of New Theatre Tonic's Dead Snail ginger ale and our Salt Spring golden ale.

SHERWOOD MOUNTAIN BREWHOUSE – Booth 5

Terrace, BC

Friar House Lager – A light refreshing lager perfect for those new to craft beer, or for session 'crafters' seeking a fresh local taste.

Coast Mountain Pilsner – This light bodied pilsner has focused bitterness and crisp finish with lingering hops.

Skeena West Pale Ale – Our flagship ale. This brilliant gold ale has a hint of caramel, toast and four special hops.

SPINNAKERS BREWPUB – Booth 52

Victoria, BC

Dry Hopped House Cider – Dry hopped with Amarillos, this refreshingly dry cider was made from 100% BC-grown apples.

Lager – Light and crisp, this cold fermented, hand crafted lager was designed to satisfy west coast loggers.

* **Fresh Hopped IPA** - Featuring Spinnakers 'estate grown' hops from the Sooke River valley.

* **Barrel Aged Sour Ale** - A sneaky special treat we've pulled from the barrel cellar .

STANLEY PARK BREWERY – Booth 56

Vancouver, BC

Windstorm W Coast Pale Ale– A storm of tropical fruit and earthy pine hop character that bends to a gust of citrus on the palate. Rewarding bitterness that finishes clean.

Noble Pilsner – Brewed with two-row Pilsen malt, and a distinctive blend of noble hops. Delivers a soft, crisp taste and refreshing finish.

Sun Setter Peach Wheat – Ripe peach flavour and bold Citra hops come together for a refreshing and sessionable wheat ale.

***Gooseberry Gose** - An unfiltered wheat ale that is in part fermented with lactobacillus, lending a thirst-quenching tartness.

STEAM WHISTLE – Booth 45

Toronto, ONT

Pilsner – We use traditional brewing techniques and only four natural ingredients including spring water, malted barley, hops and yeast – all GMO free.

STEAMWORKS BREWING – Booth 18

Vancouver, BC

Jasmine IPA - Has a very floral and citrus nose from the hops and jasmine flowers while hints of spicy phenolics and fruity esters come through on the finish.

Great Pumpkin Ale – A festive spiced ale brewed with 100 lbs of pumpkin and plenty of cinnamon, ginger, cloves and nutmeg.

Kolsch – Pilsner, Carapils and wheat malts combine with Magnum and Tetnang hops for this classic German ale.

***Cask** – Heroica Red Ale hopped with Magnum & Tenang.

STEEL & OAK BREWING – Booth 34

New Westminster, BC

Red Pilsner – Full bodied with a multitude of caramel malts. Light, sweet aroma followed by a crisp floral and spicy bitterness.

Dark Lager – Medium to light body with a sweet malty aroma and creamy boldness.

Roggen Weizen – This beer has a distinct and pleasant aroma of strong clove and light banana. Brewed with rye and wheat malt leading to a smooth bready finish.

STRANGE FELLOWS BREWING – Booth 40

Vancouver, BC

***Talisman Pale Ale** – A tropical and citrus aroma defines this delicately dry-hopped, golden-hued ale. (ISA)

Jongleur Wit – Bright and Refreshing, our Belgian style wit beer is silky-bodied, spicy and aromatic, reminding us to enjoy both the big and the small things in life.

Guardian White IPA – With Wit beer credentials and assertive dry hopping this beer marries two very different beer styles.

Roxanne - A sour table saison with a fruity character and intense colour that comes from the addition of black raspberries.

SWANS BUCKERFIELD'S BREWERY – Booth 19

Victoria, BC

Coconut Porter – Dark and juicy. London style porter brewed with organic coconut. A don't miss beer experience.

Berry Ale - Full-bodied ale with raspberries added in fermentation. Amber-light red in colour very complex and delicate.

***Extra IPA** - Brewed specifically for the hop lover. A blend of hops gives this beer it's great hop bouquet and lasting hop flavour.

Scotch Ale – A full-bodied traditional Scotch ale brewed in the 'wee-heavy' style, this beer is a malty beast.

TOFINO BREWERY – Booth 10

Tofino, BC

Hunt & Gather – A kettle soured ale fermented with salal berries and blackberries. Subdued but sharp aroma and a clean, refreshing finish.

Tofino Lager – A clean, clear, traditionally brewed lager with a light, refreshing body finished with Czech hops.

Kelp Stout – A dark, rich, full bodied ale brewed with locally harvested kelp, giving a unique, umami-type quality to this complex beer.

TOWNSITE BREWING – Booth 39

Powell River, BC

Blackberry FestivALE - Blackberries provide a tart and subtle backdrop for this wheat beer. Fruity aromatics complement our unfiltered, round bodied, fruit beer.

Suncoast Pale Ale – Neither bottled nor shipped off the Sunshine Coast, this pale ale doesn't get anymore local. Try it while you can.

Sour Blackberry – A tart sour version of our popular Blackberry FestivALE.

TREE BREWING – Booth 21

Kelowna, BC

Monkey Pod Rye Ale - Brewed with a new Belgian yeast combined with a rye malt to add some spiciness and a little complexity to the malt profile.

Knox Mountain Brown Ale - A subtle roasted malt aroma, and a nutty, caramel flavour, finishes well balanced with a dry, pleasant, mild hop finish.

Grapefruit Radler - Radler (German for cyclist) is popular in Europe as a thirst quenching mixed beverage. A refreshing blend of beer and fruit juice.

UNIBROUE – Booth 44

Chambly, Que

Blanche de Chambly – A light, fruity white ale veiled by citrus aromas and coriander.

Ephemere Pear – Mild ripe pears complemented by a distinctive wheat acidity. A feeling of freshness which is intensified by a spicy finish.

Fin de Monde – Floral bouquet. Mildly yeasty with a complex palate of malt, fruit and spice notes followed by a smooth, dry finish

VANCOUVER ISLAND BREWERY – Booth 41

Victoria, BC

Hermann's – This refreshing beer has a toasty malt body, yet is very smooth and finishes clean.

Islander – Light bodied and made with 2-row barley malt and the finest Galena hops. Refreshing, clean and crisp.

Sabotage ISA – Light bodied with bold Northwest hop aromas and citrusy flavours.

***Strawberry Rhubarb Blonde** – A crisp blonde ale made with Salt Spring Island rhubarb, Cumberland strawberries, and Cascade hops. This blonde is a little bitter, a little sweet, and totally unforgettable.

***IPA** – This is a sessional IPA, hopped with Centennial, and Anthanum hops. Golden in colour, with a citrus, piney flavour.

WHEELHOUSE BREWING – Booth 6

Prince Rupert, BC

Scurvy Dog Spruce Ale – The spruce tips add a sweet, citrus taste that pairs well with Centennial and Amarillo hops.

Smokehouse Kolsch – A light bodied lagered ale using 100% German malt, hops and yeast. We add traditional German beechwood smoked malt to give it a hint of smoke.

First Mate White IPA – A collaboration between Yellow Dog and Wheelhouse Brewing, this beer is carefully balanced with a delicate light body, with a combination of Galaxy, Mosaic and Citra hops.

WOLF BREWING – Booth 4

Nanaimo, BC

***Red Brick IPA** – This impressive West Coast style India pale ale is brewed with lots of Northwest hops to give a balanced, crisp, clean finish.

Golden Honey Ale – This smooth session ale is full of flavour and is made with organic Honeydew honey. Light body and smooth finish.

Black and Tan – Combination of our Golden Honey Ale and Dark Malt porter. Medium-bodied offering a wonderfully complex flavour profile.

Pale Ale – Distinct malt presence with notes of peach, passion fruit, pine and citrus. Has a crisp, clean finish.

YELLOW DOG BREWING – Booth 26

Port Moody, BC

Chase My Tail Ale – This slightly orange/red coloured ale has a slightly hoppy aroma and smooth crisp after taste with hints of citrus, grapefruit, and passion fruit.

Play Dead IPA – Has an initial slight bitterness geared towards maximum hop flavour and aroma. Our hop combinations provide tropical fruit flavours smoothed out with a nice dry finish.

Take a Walk Wit – Our summer seasonal is a Belgium Witbier made with freshly muddled oranges, Indian coriander and chamomile.

YUKON BREWING – Booth 13

Whitehorse, YUKON

Yukon Gold Pale Ale – Brilliantly clear and clean across the palate, the secret to Yukon Gold is the use of malted wheat to provide a natural citrusy finish.

Midnight Sun Espresso Stout – Espresso coffee beans from Midnight Sun Coffee Roasters are blended with eight different malts to create an amazing symphony of flavours.

Deadman Creek Cranberry Wheat – Unfiltered, tangy, and refreshing, this wheat beer is brewed with Yukon cranberries!