

Alameda Brewing Co - US Pavilion

Portland OR

Yellow Wolf Imperial IPA—With over 100 IBUs Yellow Wolf has enough eye-popping intensity to satisfy even the most ardent hopheads. It has bright piney nose and light golden colour. We suggest pairing it with sunshine.

Black Bear XX Stout—A surprisingly light-bodied stout with hints of chocolate and coffee. Despite being the same colour as the dark side of the moon, this beer has a subtle and intricate mouth feel. The Black Bear XX Stout has won two medals at the Great American Beer Festival.

Boulder Beer Co - US Pavilion

Boulder CO

Hazed & Infused—This unfiltered amber ale is “Hazed” in its natural state and “Infused” during dry-hopping with Crystal and Centennial hops, creating a flavourful, aromatic brew unlike any before it. Tapping into the creative spirit that launched Colorado’s First Microbrewery, the brewers at Boulder Beer Company have blended together four different hop varieties to give Hazed a unique aroma, with just enough yeast for a full mouth feel and a smooth, easy finish. So sit back, relax and get hazed.

Buffalo Gold—A Colorado favourite since 1989, Buffalo Gold is the definitive golden ale. The mild maltiness gives way to a unique floral character generated by a perfect balance of Cascade hops. Our lightest beer in flavour, it’s an easy-drinking beer that still packs a stampede of flavour!

Caldera Brewing Co - US Pavilion

Ashland OR

IPA—An America style India Pale Ale brewed with plenty of body and assertive hop profile. Premium two-row, Munich, crystal malts Citra, Simcoe, Amarillo and Centennial hops.

Amber—A crisp, well-balanced refreshing amber. Simplicity is the key to this recipe. Premium two-row, crystal malts; Centennial, Cascade hops.

Deschutes Brewery - US Pavilion

Bend, OR

Fresh Squeezed IPA—This mouthwateringly delicious IPA gets its flavour from a heavy helping of citra and mosaic hops. Don't worry, no fruit was harmed in the making of this beer. Malt: pale, crystal, Munich. Hops: Citra, Mosaic, Nugget.

Dogfish Head Craft Brewery - US Pavilion

Milton DE

Sixty One—this beer is Dogfish Head’s best-selling 60 Minute IPA plus one new ingredient: syrah grape must from California.

90 Minute IPA—An imperial IPA best savoured from a snifter, 90 Minute has a great malt backbone that stands up to the extreme hopping rate.

Elysian Brewing Co - US Pavilion
Seattle, WA

Night Owl Pumpkin Ale—A very drinkable pumpkin ale—brewed with seven and a half pounds of pumpkin per barrel and spiced in conditioning with ginger, cinnamon, nutmeg, cloves and allspice.

Men's Room Red Ale—Amber in colour with a light hop aroma and toasty malt finish.

Epic Brewing Co - US Pavilion
Salt Lake, UT

Escape to Colorado IPA —One sip and you'll get the gist. This special hop-forward ale featuring Mosaic and whole leaf Apollo is both fruity and dank. We hope you enjoy our hoppy twist on the taste of freedom.

Gigantic Brewing Co - US Pavilion
Portland, OR

Gigantic IPL—True to its name. Cascade, Centennial, Crystal and Simcoe create a citrusy hop confluence that continuously embiggens with each drink. The embodiment of our brewing philosophy to “Never Give An Inch.”

Gigantic Ginormous Imperial IPA—Copper with beige head. A little caramel and biscuit, citrus hops with a strong orange citrus component, resinous finish

Green Flash Brewing Co - US Pavilion
San Diego, CA

West Coast IPA—We ventured into the unknown and struck gold, discovering a tantalizing menagerie of hops. Simcoe for tropical and grapefruit zest, Columbus for hop pungency, Centennial for pine notes, Citra for citrus zest and Cascade for floral aroma are layered throughout the brewing process.

Hilliard's Beer - US Pavilion
Seattle, WA

Saison—A refreshing and complex beer, ours is brewed without the addition of any spices, however the Belgian yeast adds notes of citrus, peppercorn, and coriander.

Chrome Satan—The key element of this pre-prohibition style beer is the process of fermenting it with a lager yeast at an ale-like higher temperature. Light copper in colour from the crystal specialty malt, it's complemented by Golding hops and Czech Pilsner yeast.

Hopworks Urban Brewery - US Pavilion
Portland, OR

HUB Organic Lager—Spicy and herbal notes from Organic Perle hops balance the delicate honey flavour from organic 2-row and light caramel malts. This golden lager is dry and refreshing with surprising depth of character.

Organic Hopworks IPA—Generous additions of organic Ahtanum, Centennial, Palisade and Cascade hops find their way into the kettle, hop-back and dry-hop. This judicious use of the “brewer's spice” creates rich and resinous flavours of citrus fruit and

pine. The finest organic two-row, Munich and Caramel malts then bring balance to your new favourite beer.

Jolly Pumpkin Artisan Ales - US Pavilion

Dexter, MI

Oro de Calabaza—Brewed in the Franco-Belgian tradition of strong golden ales. Spicy and peppery with a gentle hop bouquet and the beguiling influence of wild yeast.

Lagunitas Brewing Co - US Pavilion

Petaluma, CA

Lagunitas IPA—The recipe was formulated with malt and hops working together to balance it all out on your 'buds so you can knock back more than one without wearing yourself out. Big on the aroma with a hoppy-sweet finish that'll leave you wantin' another sip.

Kulshan Brewing Co - US Pavilion

Bellingham, WA

Bastard Kat IPA—an American IPA, brewed in the style of West Coast IPAs. The light golden ale is topped with a thick white head. Generous doses of hops throughout the brewing process, including the hop back and dry hopping, give Bastard Kat a crisp, citrusy, hop aroma. Hop bitterness and flavour are both pronounced, making Bastard Kat a natural for hop-heads. The finish is dry and crisp, leaving you ready for another sip.

Red Cap Red Ale—a versatile beer that pairs well with a variety of foods. The caramel flavours from crystal malt would nicely complement a well-seared steak or burger or even blackened salmon. The smooth, crisp finish make it a natural with pizza. The malty sweetness can ease fiery Mexican or Asian dishes. Try Red Cap with sharp cheeses, fruits and nuts.

Lakefront Brewery - US Pavilion

Milwaukee, WI

New Grist—Organic and gluten free. It pours a brilliant gold colour, with a bubbly head and light, fruity aroma. The flavour is crisp and refreshing, fruity and smooth. Hints of green apple slice through the maltiness of the sorghum, making this an extremely quaffable beer.

Fixed Gear—a glaring crimson tone with a rocky white head and a brilliant floral-citrus aroma, thanks to an aggressive dry hopping. Its immodest, malty spine and intrepid caramel flavours blow in via gratuitous amounts of two-row pale and dark caramel malts. A balanced citrus bite comes from Chinook and Cascade hops followed shortly by mild, fruity esters from the ale yeast.

Maui Brewing Co - US Pavilion

Lahaina, HI

CoCoNut PorTeR—a fresh handcrafted robust Porter brewed with six varieties of malted barley, hops and hand-toasted coconut. It begins with a malty-toasted coconut aroma followed by a rich, silky feel with tastes of dark malt, chocolate and hints of coffee. It then finishes with flavours of toasted coconut and hoppy spice to balance the finish.

New Belgium Brewing Co - US Pavilion
Fort Collins, CO

Snapshot—Brewed with wheat and pale malt, Snapshot pours a hazy, lemon-yellow with bright-white lacing. But the real enticement is the snap of tart. New Belgium's affinity for sour beers led to the in-process blending of lactobacillus to pucker up Snapshot's base.

Fat Tire—Clear, amber and bright with white lacing. Sweet biscuity and caramel malts, subtle notes of fresh fennel and green apple. Toasty malt, gentle sweetness, flash of fresh hop bitterness. The malt and hops are perfectly balanced carbonation and light sweetness finish clean on your palate.

New Holland Brewing Co - US Pavilion
Holland, MI

Dragon's Milk - Bourbon Barrel Aged Stout—A stout with roasty malt character intermingled with deep vanilla tones, all dancing in an oak bath.

No-Li Brewhouse - US Pavilion
Spokane, WA

Born & Raised IPA—Munich and crystal malts create a big supportive body on which we layer Chinook and Cascade hops to provide citrus and piney flavours, while Northern Brewer adds a hint of mint. Dry-hopped with Cascade and Columbus.

Rise & Grind Coffee Beer—This smooth and luscious ale imparts flavours of coffee, chocolate and toasted grain. Layers of freshly roasted Gemelli coffee gives the beer an extra twist.

Oskar Blues Brewery - US Pavilion
Longmont, CO

Dales Pale Ale—This voluminously hopped mutha delivers a hoppy nose and assertive-but-balanced flavours of pale malts and citrusy floral hops from start to finish.

Mama's Little Yella Pils—Unlike mass market "pilsners" diluted with corn & rice, Mama's is built with 100% pale malt, German specialty malts, and Saaz hops.

Saugatuck Brewing Co - US Pavilion
Douglas, MI

Neapolitan Milk Stout—A perfect blend of classic dry stout character with brilliant flavours of Neapolitan Ice Cream. Experience the nostalgic flavours of chocolate, vanilla and strawberry all in one glass – because sometimes ice cream just isn't enough.

Serrano Pepper Ale—An amber ale spiced with fresh Serrano Peppers, pleasing to both the nose and palate. A great beer for casual enjoyment and perfect for food pairing.

Sierra Nevada Brewing Co - US Pavilion
Chico, CA

Pale Ale—It has a deep amber colour and a exceptionally full-bodied, complex character. Generous quantities of premium Cascade hops give the pale ale its fragrant bouquet and spicy flavour.

Torpedo—an assertive American IPA deep reddish-gold in colour, with a smooth and bready malt presence and over-the-top hop aromas. The beer has a solid bitterness and a massive hop flavour, yet remains easy drinking with a pleasant dry finish.

**Stone Brewing Co - US Pavilion
Escondido, CA**

Go To IPA—This beer employs the "hop bursting" technique where the bitterness comes from late hop additions. The result is a beautifully aromatic beer with substantial, but somewhat mellow, bitterness. The hop bursting also enhances the flavour retention of the hops, and combined with the dry hop, creates a very intense and complex hop flavour.

IPA—this golden beauty explodes with citrusy flavour and hop aromas, all perfectly balanced by a subtle malt character. This crisp, extra hoppy brew is hugely refreshing on a hot day, but will always deliver no matter when you choose to drink it.

**Sunken City Brewing Co - US Pavilion
Hardy, VA**

Dam Lager—An amber lager brewed with three types of American malt, grown in the fertile northern Midwest and hopped with European noble hops. Together, they form a delicate, malt-driven beer with subtle herbal hop aroma and a slightly sweet and clean finish.

Steemboat Beer—this California Common beer is a mildly fruity aromatic beer with a clean hop aroma, while the body is medium with an assertive hop bitterness in the finish.