BEER PAIRINGS FOR

A MYCOLOGIST'S DREAM

WANDER BREWING WILLOWS INN KÖLSCH

Wander Brewing in Bellingham made this Kölsch after the style of beer created in Cologne, Germany. It’s bright, crisp and pleasant with a nice cereal edge.

BELLINGHAM, WASHINGTON

THREE CATS WHEAT WOODRUFF

Brewed with soft white wheat and Skagit Valley Pilsner with a touch of rye. The brew was hopped with Nelson Sauvin hops and dried sweet Woodruff (Galium odoratum) to create a unique and unusual flavor and aroma profile. 4.8% ABV. Woodinville, Washington.

WESTMALLE TRAPPIST TRIPEL

The mother of all Belgian strong golden ales, robust carbonation, wonderful esters, great lacing, velvety mouthfeel. 9.5% ABV. — Belgium

BELHAVEN SCOTTISH ALE

Copper color. Smooth, nutty maltiness with biscuit and subtle spiciness. A classic. Scotland.

PERENNIAL ARTISAN ALES ABRAXAS

Brewed with ancho chili pepper and tropical spices, Abraxas is complex with a lingering roastiness. 80 IBU, 10% ABV. St. Louis, Missouri

WINTER ALCHEMY

A brown & malty seasonal warmer brewed with Washington State and Bohemian malts, a touch of new world molasses, and sweet & sour citrus peel.

7.9% ABV, 33 IBU. Woodinville, Washington

The Herbfarm

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