



## BREWED PAIRINGS FOR **THE HARVEST TABLE**

### CHUCKANUT BREWERY KÖLSCH

BLONDE ALE BREWED FROM PILSNER MALT. LIGHT-BODIED,  
DRY, SOFT MALT FLAVOR, RESTRAINED BITTERNESS. GABF  
GOLD; WORLD BEER CUP SILVER. BURLINGTON, WA

### DE GARDE SAISON MELANGE NO. 3

A WILD-YEASTED FARMHOUSE ALE AGED IN  
GIN AND WINE BARRELS ON THE OREGON COAST.  
TART, LEMONY, COMPLEX. TILLAMOOK, OR.

### DOUBLE MOUNTAIN INDIA RED

A RUBY RED IPA BREWED ON CANADIAN PILSNER MALT.  
PROPRIETARY YEAST ADDS COMPLEXITY. 6.8%. 55 IBU.  
HOOD RIVER, OR.

### ESTRELLA DAMM INEDIT

WHEATY TANG & YEASTY WITH SWEET SPICES. CREAMY AND  
FRESH TEXTURE, SOFT VOLUME & DELICATE CARBONATION.  
BREWED FOR CHEF FERRAN ADRIÀ TO ACCOMPANY FOOD AT  
RESTAURANTE EL BULLI. SPAIN.

### KURI KURO DARK CHESTNUT ALE

DARK BROWN WITH CAPPUCCINO-LIKE HEAD.  
BALANCE OF CREAMY CARAMEL, CHOCOLATE, CHESTNUT, COFFEE.  
CHESTNUT IMPERIAL STOUT. KYUSHU ISLAND, JAPAN.

### NEW BELGIUM ATOMIC PUMPKIN

BRIGHT AMBER WITH WHITE LACING POURS LIKE A LIQUID  
PUMPKIN PIE REDOLENT OF SAIGON CINNAMON AND A  
WARMING FINISH. 6.4%. FORT COLLINS, COLORADO

HARVEST TABLE 2017

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