**INTERNATIONAL STOUT DAY NOVEMBER 2, 2017**

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| 2SP THE RUSSIAN  Imperial Stout | PA | 9% | 5oz – $4 || 10oz - $7 | 2x GABF Gold Medal winning The Russian gives notes of deep, dark layers of espresso and dark chocolate that fade into a long, lingering finish full of hops and dried fruit. |
| ALESMITH MOKASIDA SPEEDWAY STOUT  Imperial Stout | CA | 12% | 5oz - $5 || 10oz - $9 | Mokasida is a regional blend of coffees that showcases the subtle characteristics of East African beans. When paired with the chocolate and roast character of this imperial stout, it imparts notes of cocoa, blueberry, and sweet potatoes to make a truly unique beer. |
| ALESMITH NIBS & BEANS SPEEDWAY STOUT  Imperial Stout | CA | 12% | 5oz - $5 || 10oz - $9 | Features vanilla beans from Madagascar and Papua New Guinea, cacao nibs from Brazil and Madagascar, and locally roasted Colombian coffee from Swell Coffee Co. This beer balances the aromatic quality of the vanilla beans, the nuttiness of the cacao nibs, and the earthy fruity notes of the coffee with the roasty, chocolatey flavors |
| ALESMITH THAI SPEEDWAY STOUT  Imperial Stout | CA | 12% | 5oz - $5 || 10oz - $9 | This intensely flavored brew incorporates the vibrant quality of several Thai-inspired ingredients into our classic imperial stout. Powerful notes of citrus, botanicals, and tropical fruit balance the stout's rich chocolate, caramel, and coffee character. |
| ALESMITH VIETNAMESE SPEEDWAY STOUT  Imperial Stout | CA | 12% | 5oz - $5 || 10oz - $9 | A blend of four Vietnamese coffees, known in Vietnam as cà phê sa đá, is added to this imperial stout. The coffee beans were slowly roasted at low temperatures and then brewed by AleSmith with a traditional phin-style filter that gently percolates water through the ground coffee. The result is an intensely aromatic and bold tasting coffee that complements the notes of chocolate and roast in this massive stout. |
| BELLS ARABICADABRA  Stout | MI | 5.5% | 5oz – $2.5 || 16oz - $6 | Brewed with a cold coffee extract made at the brewery using a combination of fair trade, organic Nicaraguan coffee beans and Sumatra coffee beans. Lactose is also used for additional creaminess. |
| BLACK HOG COFFEE MILK STOUT- NITRO  Stout | CT | 5.5% | 5oz – $2.5 || 16oz - $6 | Exclusively poured on Nitrogen gas lines for a silky texture with a pillowy white head. The result is a rich, creamy stout with hearty roasted coffee flavor and a quick finish. |
| CAPTAIN LAWRENCE FROST MONSTER  Imperial Stout | NY | 12% | 5oz - $4.5 || 10oz - $8 | Brewed with a massive amount of malt to give it the rich, roasty and smokey flavors of chocolate and dark fruit. |
| DOGFISH HEAD OAK-AGED VANILLA  WORLD WIDE STOUT  Imperial Stout | DE | 16.5% | 5oz | $5 | Roasted malt, toasted vanilla with subtle coffee notes. Velvety with lingering bitterness, slightly dry and warming. |
| FOUNDERS BREAKFAST STOUT  Oatmeal Stout | MI | 8.3% | 5oz - $3 || 10oz - $5 | Brewed with an abundance of flaked oats, bitter and imported chocolates, and two types of coffee, this stout has an intense fresh-roasted java nose topped with a frothy, cinnamon-colored head that goes forever. |
| PERENNIAL FANTASTIC VOYAGE  Milk Stout | MO | 8.8% | 5oz – $5 || 10oz - $9 | A smooth yet strong imperial milk stout base with a heap of dried coconut in the whirlpool. The result is a luscious blend of bakers’ chocolate, subtle roast, and sweet coconut. |
| SAINT BONIFACE HEGEMONY  Imperial Stout | PA | 8% | 5oz – $2.5 || 16oz - $6 | Hegemony, another name for imperial supremacy, is as powerful as its name implies. This imperial stout offers a chocolaty sweetness balanced with roasty notes from the dark malts and a slight bitterness from centennial hops. |
| STONE XOCOVEZA  Milk Stout | CA | 8.1% | 5oz - $3.5 || 10oz - $6 | This insanely delicious take on Mexican hot chocolate is crafted with cocoa, coffee, pasilla peppers, vanilla, cinnamon and nutmeg. |
| SIERRA NEVADA NARWHAL (2015)  Imperial Stout | CA | 10.2% | 5oz - $3.5 || 10oz - $6 | Featuring incredible depth of malt flavor, rich with notes of espresso, baker’s cocoa, roasted grain and a light hint of smoke |
| WEYERBACHER SUNDAY MORNING STOUT  Imperial Stout | PA | 11.3% | 5oz - $4.5 || 10oz - $8 | Brewed with coffee and aged in bourbon barrels. This brew pours a beautiful ebony with a large, creamy, off-white head that lasts and lasts. |
| PALATE BALANCERS | |
| MODERN TIMES FORTUNATE ISLAND  Pale Ale | CA | 5% | 16oz | $6.5 | A mild, nutty malt backbone, then dry-hopped with Citra and Amarillo hops. Restrained bitterness and vibrant notes of mango, tangerine, and passionfruit combine to form a sessionable crusher of mind-bending proportions. |
| SOLE BLURRED LINES  Kellerbier | PA | 5% | 16oz | $6.5 | This crispy little unfiltered Keller-Pils is a Brewers dream… Brewed with continental Pilsner malt, kettle hopped with floral Czech Saaz, then dry hopped with Mandarina Bavaria and more Saaz. Crisp, floral, and down right perfect for the season. |
| ALLAGASH WHITE  Belgian-Style Wheat Ale | ME | 5% | 16oz | $6 | Brewed with a generous portion of wheat and spiced with coriander and Curacao  orange peel. |
| EMBARK STRAWBERRY RHUBARB  Hard Cider | NY | 5.3% | 16oz | $6 | A blend of farmhouse apple pressings aged on whole sweet juicy strawberries and  tart rhubarb. |

**ON DECK**

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| BOULEVARD TOUGH KITTY Milk Stout | MO | 5.5% | 16oz | $6 | Layers of caramel and chocolate malt complexity. The addition of rolled oats in the mash tun and lactose, commonly referred to as milk sugar, in the wort kettle lend a round, silky mouthfeel to the beer. |
| FOUNDERS IMPERIAL STOUT Imperial Stout | MI | 10.2% | 5oz – $4 || 10oz - $7 | Brewed with ten varieties of malted barley, this stout is smooth as silk, yet complex and rich in body. |
| WEYERBACHER SUNDAY MOLE STOUT Imperial Stout | PA | 11.3% | 5oz - $4.5 || 10oz - $8 | The foundation of everyone’s favorite, Sunday Morning Stout, with a twist (and without the barrel aging) Foremost is coffee, which is followed by layers of chocolate courtesy of the chocolate malt, cocoa powder and cocoa nibs. Finally, a subtle lingering heat & smokiness from a blend of ancho, pasilla, mulato and chipotle peppers, as well as cinnamon. |
| STONE W00TSTOUT Imperial Stout | CA | 13% | 5oz - $4.5 || 10oz - $8 | Pecans, wheat, flaked rye and bourbon-soaked barrels provide this whopping, complex superhero version of an imperial stout with a profound complexity |
| BELL’S EXPEDITION STOUT (2015)  Imperial Stout | MI | 10.5% | 5oz – $4 || 10oz - $7 | A huge malt body is matched to a heady blend of chocolate, dark fruits, and other aromas. Intensely bitter in its early months, the flavors will slowly meld and grow in depth as the beer ages. |

FINGERS WINGS AND OTHER THINGS | 107 W. RIDGE PIKE | CONSHOHOCKEN, PA | 610.828.6191 | WWW.FWOT.COM