



BEER CAMP

• *Across the World* •

GREAT FOOD + GREAT BEER = GREAT IDEA



Brought to you by



Summits-online.com



SUMMER CURRY SHRIMP SALAD

BEST WHEN PAIRED WITH: DRY-HOPPED BARLEYWINE-STYLE ALE AND ATLANTIC-STYLE VINTAGE ALE

Crispy shrimp tossed in sweet chili sauce over chilled Hong Kong noodles with mint, toasted shaved coconut, carrot and peanut with Thai curry- Strawberry-lime vinaigrette. 12.99

PASTRAMI HASH BOWL

BEST WHEN PAIRED WITH: CAMPOUT PORTER AND DUNKLE WEISSE

Fried potato, chunked Hungarian pastrami, sweet onion, red bell pepper, green pepper, Swiss fondue, and two sunny side up eggs. 12.99

GOCHUJANG PORK BELLY TACOS

BEST WHEN PAIRED WITH: DRY-HOPPED BERLINER-STYLE WEISSE AND WHITE IPA WITH YUZU

Fried pork belly, caramelized kimchi, guacamole and pickled red onion. Served with a side of black beans and Thai vegetable rice. 13.99

BRISKET BANH MI

BEST WHEN PAIRED WITH: THAI-STYLE ICED TEA ALE AND GINGER LAGER

Hoisen glazed brisket, cilantro, jalapeno, shredded carrot and spicy mayo in a crusty French roll with fries. 12.99

MANGO CHICKEN BURRITO

BEST WHEN PAIRED WITH: WEST COAST DIPA AND RASPBERRY SUNDAE ALE

Fried chicken tender, shredded lettuce, guacamole and mango salsa with chili mayo and gorgonzola. Served with a side of Thai vegetable rice. 10.99

ROASTED DUCK FLAT BREAD

BEST WHEN PAIRED WITH: EAST MEETS WEST IPA AND DRY-HOPPED BELGIAN GOLDEN

Roasted whole duck, apple, sautéed spinach, brie and gorgonzola cheese with blue berry drizzle. 16.99

THE 12 DAYS OF SIERRA

- MONDAY, JUNE 12 • Tree House Brewing (Massachusetts) • Sierra Nevada: East Meets West IPA
- TUESDAY, JUNE 13 • The Bruery (California) • Sierra Nevada: Raspberry Sundae Spiced Ale
- WEDNESDAY, JUNE 14 • Garage Project Brewery (New Zealand) • Sierra Nevada: Campout Porter
- THURSDAY, JUNE 15 • Fullers Brewing (London) • Sierra Nevada: Atlantic Style Vintage ale with plums
- FRIDAY, JUNE 16 • Aujinger (Germany) • Sierra Nevada: Dunkle Weisse
- SATURDAY, JUNE 17 • Saint Arnold (Texas) • Sierra Nevada: Berliner Style Weisse
- SUNDAY, JUNE 18 • Avery Brewing (Colorado) • Sierra Nevada: Dry Hopped Barleywine
- MONDAY, JUNE 19 • Boneyard Beer (Oregon) • Sierra Nevada: West Coast Double IPA
- TUESDAY, JUNE 20 • Duvel Moortgat (Belgium) • Sierra Nevada: Dry Hopped Belgian Style Golden Ale
- WEDNESDAY, JUNE 21 • Mikkeller (Denmark) • Sierra Nevada: Thai Style Iced Tea Spiced Ale
- THURSDAY, JUNE 22 • Surlly Brewing (Minnesota) • Sierra Nevada: Ginger Lager
- FRIDAY, JUNE 23 • Kiuchi Brewery (Japan) • Sierra Nevada: White IPA with Yuzu fruit



BREWING WITH YOUR FRIENDS IS WHAT BEER CAMP IS ALL ABOUT.

Sierra Nevada Brewing called on 12 breweries – six stateside and six overseas – to come together for a no-limits, one-time-only collaboration pack!

THE 12 DAYS OF SIERRA!

WE'LL RELEASE ONE OF THESE SPECIAL DRAFT BEERS EVERY DAY FOR TWELVE DAYS!



abv 8.5%
IBU 40
\$8.99 12 oz

ATLANTIC-STYLE VINTAGE ALE brewed with plums. Brewed in collaboration with Fuller's Brewery in Chiswick, England. It combines elements from Fuller's robust Vintage ales and American style hopping techniques. This beer is bottle conditioned and should age well for years to come.



abv 4.2%
IBU 10
\$7.99 pint

DRY-HOPPED BERLINER-STYLE WEISSE brewed in collaboration with Saint Arnold Brewing Company in Houston, Texas. They chose a twist on a classic, tart, Berliner Weisse. The sour twang of the base beer is treated with heaps of dry-hopped flavor. The primary yeast strain is Sierra's famous Kellerweiss wheat beer yeast which imparts banana and clove flavors. It blends seamlessly with the hops to create a dry, white wine like flavor.



abv 8.0%
IBU 10
\$8.99 12 oz

RASPBERRY SUNDAE ALE brewed in collaboration with The Bruery in Placentia, California. Brewed as a riff on the flavors of a classic raspberry ice cream sundae. Features raspberry, cocoa and vanilla in addition to lactose (an unfermentable sugar) that adds richness and sweetness to help blend these flavors of this ultra complex beer together.



abv 7.7%
IBU 32
\$7.99 pint

CAMPOUT PORTER brewed with vanilla and honey in collaboration with Garage Project Brewery in Wellington, New Zealand. This beer evokes the flavors of marshmallows over a camp fire. It features special ingredients from NZ such as malt smoked over manuka wood and manuka honey. Also contains honey from California and Tahitian vanilla beans.



abv 5.7%
IBU 10
\$7.99 pint

DUNKLE WEISSE brewed in collaboration with Aujinger Brewery in Aying, Germany. These brewers decided to bring together their two approaches and create an all-new, rich and malty version of the style. It's brewed in our open fermenter to allow the authentic Bavarian yeast strain to shine, with complex aromas of banana bread, caramel malt and clove.



abv 7.2%
IBU 12
\$7.99 pint

THAI-STYLE ICE TEA ALE brewed in collaboration with Mikkeller Brewery in Copenhagen, Denmark. Mikeller recently opened a world-class craft beer bar in Asia. Inspiration for this brew was found in a classic Thai iced tea: the spiced tea and condensed milk classic found in Thai restaurants. The result is a spiced amber ale brewed with black tea, sweet orange peel, tamarind and star anise with lactose added for a full and creamy mouthfeel.



abv 9.4%
IBU 90
\$7.99 pint

DRY HOPPED BARLEYWINE-STYLE ALE brewed in collaboration with Avery Brewing Company in Boulder, Colorado. The goal of this match was not to collaborate at all but rather brew Sierra's Bigfoot and Avery's Hog Heaven and then blend the two distinct finished beers together and then bottle condition them. The combined is dubbed "Big Hog" or "Hogfoot". Perfect for aging and enjoying down the line.



abv 7.0%
IBU 40
\$8.99 12 oz

EAST MEETS WEST IPA brewed in collaboration with Tree House Brewing Company in Monson, Massachusetts. They blended their two approaches to the IPA in this East Meets West IPA. Sierra's malt body and profile was blended with heavy-handed, very late hopping schedule employed by Tree House to create a new, hybrid IPA. Lightly bitter and heavy citrus-like hop flavor.



abv 8.2%
IBU 65
\$8.99 12 oz

WEST COAST DOUBLE IPA brewed in collaboration with Boneyard Beer in Bend, Oregon. Together Sierra and Boneyard brewed an Intense West Coast style Double IPA heavy with the classic hop character that defines both of their beers. It features Mosaic, Simcoe, Centennial and Citra hops in ridiculous amounts, sure to please the hopheads within us all.



abv 8.0%
IBU 35
\$7.99 pint

DRY-HOPPED BELGIAN-STYLE GOLDEN ALE brewed with Lemon peel in collaboration with Duvel Moortgat in Breendonk, Belgium. This beer combined elements of Duvel's classic golden ale with Sierra's hop-forward fanaticism to create a beer that highlights both. The complex and fruity nature of Duvel's signature yeast is the first taste followed by a blast of bright, citrusy hops. A touch of lemon peel greets your palate at the finish.



abv 6.2%
IBU 20
\$7.99 pint

GINGER LAGER brewed in collaboration with Surlly Brewing Company in Minneapolis, Minnesota. A lager infused with hot ginger and a touch of cayenne to emphasize the ginger heat before fermenting on a blend of oak honeycombs and hops. The ginger is bright and crisp, the cayenne falls just below the heat threshold and the oak adds a delicate roundness to the finish!



abv 7.0%
IBU 20
\$7.99 pint

WHITE IPA with Yuzu fruit in collaboration with Kiuchi Brewery in Ibaraki, Japan. Hitachino's most popular beer is their White Ale so it was a natural starting point. They opted to add hops and made a White IPA based on the flavor profile of the white beer. Yuzu fruit was added to the brew and the bright-lime like tartness perfectly accentuated the flavors of the hops and the spicy notes of the classic witbier yeast.