

Brewery	Beer Name	ABV	IBU	Distillery	Spirit	Proof	Pairing Name	Notes
Fat Head's	Heads or Tails Sour Saison	4.8%	6	Big Bottom	Barrel Aged Gin	91	Fat Bottoms Big Heads	This pairing goes well together much like a gin cocktail with lemon and aromatic bitters.
Gigantic	Pipewrench	8.0%	80	Ransom	Old Tom Gin	88		
Ground Breaker	Tilikum Dark Ale	4.8%	35	Vinn	Baijiu (Ancient Chinese Spirit)	80	R & R	Tilikum is Chinook jargon for "common people" or "relations." These beverages have quite the relation, complimenting each other well. The root of the pairing comes from the similar base grains. The dark, malted rice in the ale creates a rich and creamy mouthfeel and depth of flavor. This is then built upon by the aroma of nutty brown rice in the Baijiou. A quick toss back of the head brings the same rich texture, and smooth finish. A final sip of Ale brings everything full circle. We named this pairing R&R because of how easy it is to enjoy these two rice based products side by side.
Humble	Meccanized Saison	7.1%		Tualitan Valley	Oregon Single Malt	92	Pray to Mecca	Built from the passion of three companies, this pairing uses a single grain harvested and malted by Madras based Mecca Grade Estate Growers and is the complete base for both a saison and single malt whiskey to bring an arched flavor profile across the two and complete the big story of the two smallest beer and whiskey makers in Oregon today.
Laurelwood	Organic Moose & Squirrel Russian Imperial Stout	8.8%	60	Indio Spirits	Starka Vodka	86	Dance with the Czars	The slightly sweet and robust stout with its coffee, chocolate, and dark fruit flavors, blend seamlessly with this smooth vodka aged in oak barrels, and its wonderful vanilla, caramel, and dark fruit flavors. We hope you enjoy this pairing as much as we do. Za vashee zda-ro-vye! (To your health!)
Migration	Barrel Aged Frankie Claus	11.8%	60	House	Westward Single Malt Whiskey	90	Frank the Tank	These two styles form a wonderful blend of beer + whiskey. Featuring similar aromatics/ taste profile, the barrel aging process will only enhance the consumer's experience: Big, Bold, Dark and Well-balanced. Once it hits the lips its hard to have just one!
Priem	Pfriem Wit	5.2%	18	Camp 1805	Backbone Rum	80	TBD	A feat of both matching strengths and exploring contrasts. A playground of nuances including vanilla, orange peel, delicate coriander spice and honey, made Wit and Rum a great partnership. While enjoying together please ponder their profiles while they warm up.
StormBreaker	Biff & Griff Dry Hop Wit	5.5%	25	Wild Roots	OR Marionberry Vodka	60	Back to Your Roots	Here we go again. The juicy sweetness and tartness of the Marionberry is balanced by the citrus and spiciness of this dry hopped wit. We recommend that you blend the two together for a spicy citrus juicy fruit beer cocktail. To 'quote' Marvin Berry, "You know that new pairing you're looking for? Well taste this!"
StormBreaker	Fall of the Iron Curtain Baltic Porter	8.0%	24	Bull Run	Temperence Trader American Whiskey	82	The Siberian Bull	The Cold War may never have happened if this pairing had existed. The chocolate, vanilla, and dark fruit from the Barrel Aged Porter, combined with the rich caramel and vanilla flavors of the American Whiskey, lend a silky & creamy smooth finish to this perfect pairing.
Upright	Imperial Stout	8.25%		Eastside	Barrel Hitch' Oregon Oak American Whiskey		TBD	TBD
WhiskyBack	Black Cream Porter	5.7%	35	Laphroaig	Single Malt Scotch	86	The Glasgow Kiss	WhiskyBack Black Cream Porter is designed to marry with the big, bruising Islay drams, the rich and briny whiskies from Campbeltown and the Scottish coastal regions, and the pure pot still original gems from Ireland.
Wild Ride	Nut Crusher Peanut Butter Porter	6.0%	18	Bend Distillery	Crater Lake Hazelnut Espresso Vodka	50	Double or Nuttin	What is better than one delicious nut? Two delicious nuts! Born in Central Oregon the similarities make this pairing work. Sweetness from the vodka and beer pair up nicely as each nut showcased compliments one another. This is a sure bet, so double down on a pairing that will make your taste buds go nutty.