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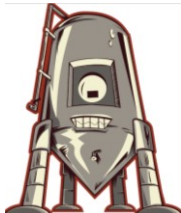


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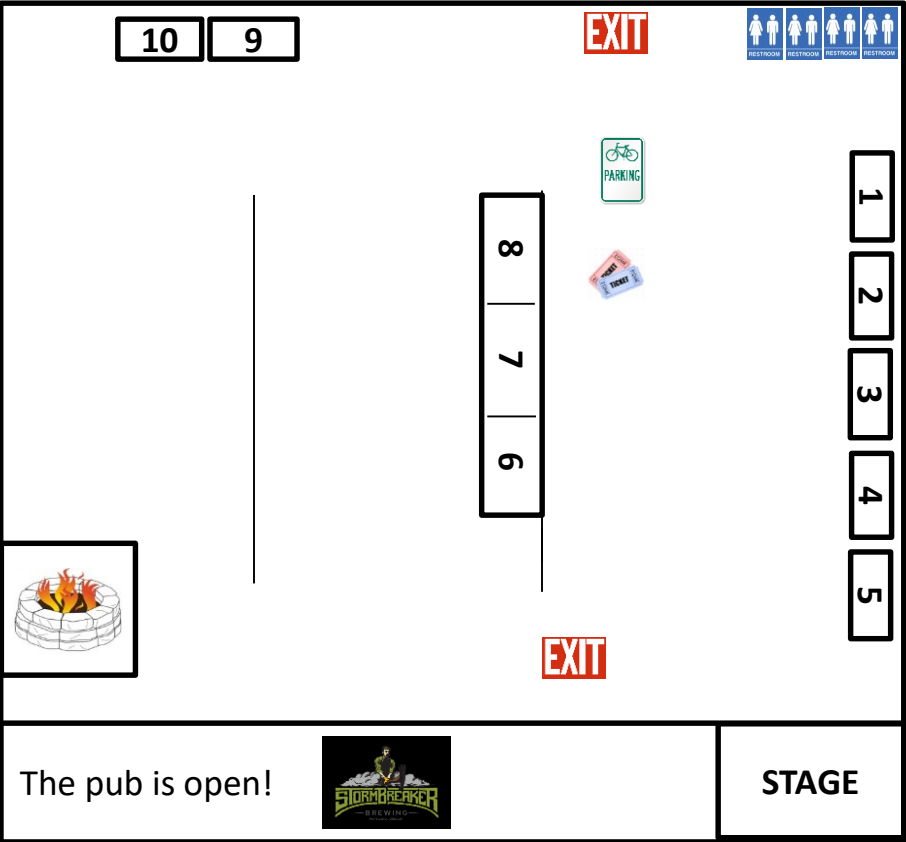
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March 3rd Run Right here at  
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THANK YOU FOR COMING.



Welcome to the 4th annual Brewstillery Festival! At this unique festival you will, without a doubt, try some of the finest beer and spirit pairings ever assembled in Portland, or perhaps anywhere. 21 breweries and 20 distilleries have worked hard to create their version of a perfect pairing for the pleasure of your taste buds. The number of tickets for each taste of beer and spirit are listed in this program. The number next to each pairing corresponds to its table location on the map below.

So what are you waiting for? Stop reading and fill up that sweet taster glass you're holding!



9

**COIN TOSS + TRAIL**  
**COASTING ALONG THE TRAIL**

A match made at the end of the Oregon Trail. Fourteen botanicals in the citrus-forward award winning Trillium Gin are a pioneering partner of the Sitka spruce tips and papaya notes of the just-released IPA from Coin Toss. Blended in an oak barrel containing Trillium Gin, the Coasters IPA reveal the fragrances of juniper, noble fir and mango which abound on this journey.

**Coasters IPA: 7.0% ABV 50 IBU 1 Tix**  
**Trillium Gin: 90 Proof 1 Tix**

9

**MIGRATION + HOOD RIVER**  
**STEP OFF THE TRAIL**

Showcasing the sweet malt and chocolate notes in their own individual ways, this pairing provides a perfect complement to each other's complexity. The combination of roasted barley and an Oregon Oak finish bolsters the malt spice kick and warm, smooth finish.

**Milk Stout: 6.4% ABV 27 IBU 1 Tix**  
**8-Year Kentucky Bourbon Finished in Oregon Oak: 90 Proof 1 Tix**

9

**LOMPOC + ROLLING RIVER**  
**SPICED HOLIDAY FUN**

Aquavit is regularly paired with beer and typically sipped on before having a swig of beer. In this case both are made with complimentary flavors of cardamom, allspice and cinnamon.

**Spiced German Marzen: 5.0% ABV 1 Tix**  
**BJØRKEVOLL'S Holiday Aquavit: 84 Proof 1 Tix**

10

**COALITION + 4 SPIRITS**  
**SPACE SPICE**

Space Spice is a super duper rad combo. Spiced Rum is out of this world when paired with Space Fruit Citrus IPA.

**Space Fruit Citrus IPA: 7% ABV 50 IBU 1 Tix**  
**Habanero Spiced Rum: 70 Proof 1 Tix**

10

**HOPWORKS + NEW DEAL**  
**HUB-A-WUB-A**

HUB Brewer's Whiskey is distilled and barrel-aged at New Deal Distillery using HUB's Organic Golden Lager. A collaboration that is perfect for Brewstillery Fest!!!

**Organic HUB Pilsner: 5.1% ABV 32 IBU 1 Tix**  
**Hub Brewer's Whiskey: 80 Proof 1 Tix**

7

## PELICAN + CLEAR CREEK

### DOUGLAS RAIN

This perfect pairing of Douglas Fir Brandy and the bold and bright Umbrella IPA captures the mood of a hike in the woods. Join us in a toast to terrain less traveled, with flavors that brighten your spirit and pique curiosity.

**Umbrella IPA: 7.4% ABV 60 IBU 1 Tix**

**Douglas Fir Brandy: 96 Proof 2 Tix**

7

## WILD RIDE + BEND

### THE MOUNTAIN TOWN MULE

This beer cocktail brings both aspects of a traditional mule in a new and delicious way. Both the beer and the vodka have been made with some of the best water in the United States-- straight from the mountains of Central Oregon.

Try the two separately, then combine together for something completely new and refreshing!

**Tarty to the Party: 5.6% ABV 10 IBU 1 Tix**

**Crater Lake Sweet Ginger Vodka: 70 Proof 1 Tix**

8

## LAURELWOOD + CAMP 1805

### THE MORNING AFTER

This pairing would best be enjoyed the morning after the festival. But now will do just fine! Just like a Coffee Royal, this pairing brings together the roasty, chocolaty flavors of the beer and coffee with the vanilla and oak flavors of the whiskey. Lose yourself in the flavors and forget a hangover if you have one!

**Portland Roasting Espresso Stout: 6.3% ABV 40 IBU 1 Tix**

**Downstream Whiskey: 86 Proof 2 Tix**

8

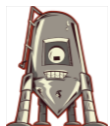
## LITTLE BEAST + ROSE CITY

### GIN BEAST

Rose City Distilling Co.'s Cricket Club Gin, a lemongrass and lime forward Gin balances the BES Tart Wheat Ale, a farmhouse wild ale flavored with chamomile, Belgian malts and noble hops pairs, in perfect harmony. Taste for yourself!

**Bes Tart Wheat Ale: 6% ABV 8 IBU 2 Tix**

**Cricket Club Gin: 86 Proof 1 Tix**



1

## BAERLIC + ENGENHO BURITI DE MINAS

### MESCLANDO SABORES

Much like Carnival at sunset and bossa nova in the morning the order of enjoying "Mesclando Sabores" has little meaning when the palate receives sensations such as these. One before the other or mixed as one only one thing is certain, it's going to be a good party!

**Oatmeal Stout: 6.4% ABV 60 IBU 1 Tix**

**Famosinha de Minas Cachaca: 84 Proof 1 Tix**

1

## BASE CAMP + WILD ROOTS

### PEAR OF PEACHES

You can only get so sour without wanting a little bit of the sweet. Brett's 'Livin', a lactobacillus and brettanomyces fermented wild sour ale with peaches, coexists with the delightfully sweet and fruity Pear Vodka. Start sweet, go sour, then combine. Or follow your own sweet and sour instincts.

**Brett Livin' Peach: 4.4% ABV 0 IBU 2 Tix**

**Pear Infused Vodka: 70 Proof 1 Tix**

2

## BREAKSIDE + HOUSE SPIRITS

### THE DANK DAIQUIRI

The pairing blends the lush characteristics of both the IPA & Magdalena seamlessly into a juicy fruit harmony of tropical sensation. Not too sweet as the hop bitterness cuts through to balance this nicely with a finish of grassy cane and molasses, this combination of flavors perfectly compliments each other for a hazy beer-lovers perfect daiquiri.

**Kids These Haze: 6.2% ABV 63 IBU 2 Tix**

**Casa Magdalena Ron Blanco Rum: 83 Proof 1 Tix**

2

## CASCADE + STONE BARN

### NOCINO VLAD

The combination of the spiced green walnut liqueur, a traditional European recipe, and the spiced quad ale aged in bourbon barrels with orange peel and coriander, was based on the complementary flavors of walnuts, orange peel, wood spice and oak balanced by sweetness, acidity and alcoholic strength.

**Orange Vlad: 12.0% ABV 9 IBU 4 Tix**

**Nocino: 60 Proof 1 Tix**

3

**STORMBREAKER + BIG BOTTOM****NOBLE'S BIG TRIPLE**

Start with the nose of the beer, sip the bourbon, then back to the beer. You'll note that the Barrel Aged Triple IPA has orange citrusy flavors and aromas to complement the whiskey, kind of like an old fashioned. This is one of the bigger pairings here today so enjoy responsibly!

**Barrel Aged Big Bottom Triple XL IIIPA: 10.5% ABV 100+ IBU 1 Tix**

**Bourbon Finished in Port Casks: 91 Proof 1 Tix**

3

**VON EBERT + EASTSIDE****RUMMIN' WITH THE DEVIL**

A boilermaker-style pairing combining Eastside Distilling's Hue-Hue coffee rum mixed into Von Ebert's Blonde Oatmeal Stout which has been aged in Eastside's Burnside Whisky barrels. This dessert-like pairing boasts layers of coffee, chocolate, and oaky vanilla.

**Blonde Oatmeal Stout: 6% ABV 25 IBU 1 Tix**

**Hue-Hue Coffee Rum: 70 Proof 1 Tix**

4

**GREAT NOTION + BULL RUN****BREAKFAST TIME!**

The essence of ripe fruit, almost a brandy-like nose underlined with sage and cocoam with a soft palate, but all malt showing off sweet roasted cereal notes from the whiskey, pairs perfectly with Double Stack, an imperial breakfast stout loaded with Clutch Coffee and maple syrup.

**Double Stack Imperial Stout: 10% ABV 35 IBU 3 Tix**

**Oregon Single Malt Whiskey: 88 Proof 2 Tix**

4

**ROGUE + ROGUE****DEAD GUYS**

When enjoyed with Dead Guy Whiskey, Dead Guy Ale's sweet maltiness helps to create notes of rich caramel and dried apricot mid-palate. The fruity yeast profile of the beer also brings out the smoky, briny nuances of the whiskey's finish to create an experience that reminds Rogue of kicking back with a Dead Guy Ale at a summer bonfire on the Oregon Coast.

**Dead Guy Ale: 6.8% ABV 40 IBU 1 Tix**

**Dead Guy Whiskey: 80 Proof 2 Tix**



5

**DOUBLE MOUNTAIN + HOOD RIVER****VAPED UP ON WHISKEY**

Co-developed by Double Mountain Brewery and Hood River Distillers, Batch #001 of Double Mountain Hopped Whiskey pays homage to the bright flavors of fresh hops. Smooth citrus and floral flavors complement the sweetness found in 100% corn whiskey. Not too harsh or bitter, Double Mountain Hopped Whiskey is the perfect sipping whiskey, or shot for a Boilermaker.

**Vaporizer Dry Hopped Pale: 6% ABV 50 IBU 1 Tix**

**Double Mountain Hopped Whiskey: 82 Proof 1 Tix**

5

**ECLIPTIC+ TOWNSHEND'S****TO PEACH THEIR OWN**

Let's make it a cocktail! Bluebird Alpine Liqueur, Lemon Juice, and IPA Wort are shaken and topped with Carina Peach Sour Ale.

**Carina Peach Sour Ale: 5.5% ABV 10 IBU 1 Tix**

**Bluebird Alpine Liqueur: 76 Proof 1 Tix**

6

**EX NOVO + NEW BASIN****JEDEDIAH'S MORNING COFFEE AND WHISKEY ELIXIR**

Quaker Shaker, an un-coffee base oatmeal stout, was aged for a couple of months in a freshly dumped New Basin whiskey barrel.

A boat load of freshly roasted coffee beans were then added to the barrel to finish conditioning. This tasty roasty creamy oatmeal stout with a nose of whiskey, coffee, chocolate, and malt that pair seamlessly with the whiskey.

**BA Quaker Shaker: 7% ABV 33 IBU 2 Tix**

**Strong American Light Whiskey: 80 Proof 1 Tix**

6

**GOLDEN VALLEY + STEIN****PANTHER PLAYS THE STEIN WAY**

We decided that this year's pairing would be about melding the flavors of two of our boldest and finest creations - Black Panther Imperial Stout and Stein Distillery Bourbon. Black Panther was aged six weeks in a Stein Bourbon Barrel, marrying nuanced roast goodness with notes of orange and toffee.

**Barrel Aged Black Panther Stout: 8.7% ABV 59 IBU 2 Tix**

**Stein Bourbon: 80 Proof 2 Tix**