



LINGERING THOUGHT BREWERY FEATURE: THE ENTIRE 2022 LINEUP!

Foeder For Thought is our most foundational day of the year. The day we get to speak with beloved producers of fermentation forward beers and geek out with like minded fermentation enthusiasts. In 2022, we shifted format to focus on 6 of our greatest inspirations both at home and abroad; Allagash, Drie Fonteinen, Jester King, The Lost Abbey, Oxbow and Tilquin. In preparation for this weekend we dove into our cellar stash to pull an adored single brand from each of the above breweries. Join us as we reminisce on last year's offerings, and chat with us about the future of Foeder For Thought. 2023's featured breweries: de Garde, Fox Farm, Odd Breed, Primitive, Scratch!

Allagash - Coolship Pomme (2020) \$11/4oz

An absolute staff favorite. The middle ground between two of our favorite things, spontaneous beer and heritage cider.

Drie Fonteinen - Kriekenlambiek (2021) \$10/4oz

This Zeer Oude Kriek is a blend of 3 year & 2 year aged lambic refermented on sour cherries. Fruit intensity 340g/L

Jester King - Spon 4 (2017) \$11/4oz

A classic in American spontaneous beer history. A 3-year barrel blend of beers brewed in 2014, 2015 & 2016.

The Lost Abbey - Duck Duck Gooze (2019) \$11/4oz

One of the hardest beers to come by. DDG is a 3 year blend of sour golden ales aged in red wine barrels. Released every 3 years,

Oxbow Brewing & Blending - Magenta (2021) \$6/4oz

A mixed fermentation farmhouse ale aged in stainless steel, refermented with concord grape juice.

Gueuzerie Tilquin - Pinot Noir (2020) \$10/4oz

A 3 Year Blend refermented with organic Pinot Noir grapes from Alsace, France. Originally blended for Moeder Lambic.

**TICKETS NOW AVAILABLE FOR
FOEDER FOR THOUGHT 2023:
FRIDAY, MARCH 10**