



## ALLAGASH SAISON DAY 2023

For the third year running, Green Bench has been selected by Allagash to represent the South for their annual Saison Day. Other hosts include, Threes (NY), Off Color (IL), Urban Roots (CA) & Oxbow (ME). This year we will have 2 different draft saisons, a variety of bottles & cans along with some by the glass options available in Webb's City Cellar. Come enjoy some beer from first folks to brew Belgian beer styles in the US!

Join us in raising a glass to one of our favorite beer style!



### ALLAGASH BREWING

Portland, ME

**Upward Movement - 5.2%** \$8 / 16oz  
*Dry-Hopped Saison Brewed in Collaboration with  
The Pink Boots Society*

**White - 5.2%** \$6 / 440mL  
*Belgian Inspired Witbier with Curacao Orange Peel &  
Coriander*

**Tripel - 9%** \$6 / 350mL  
*Belgian Inspired Strong Golden Ale hopped with Nugget  
& Hallertauer*

**Once Upon an Orchard - 6.6%** \$18 / 375mL  
*Mixed Culture Saison Re-fermented on Fresh Maine  
Peaches for 4 months*

**Coolship Resurgum 2021 - 6.4%** \$20 / 375mL  
*Blend of 3-Year, 2-Year & 1-Year Oak Aged Spontaneous  
Ales*

### VINTAGE GREEN BENCH SAISONS BY THE GLASS

**Saison A Retenir 2018 - 6.0%** \$8 / 6oz  
*Collaboration with Central State  
Foeder Fermented & Wine Barrel Aged Wild Saison with  
Lime Zest, Lime Juice & Rosemary*

**Saison d'Inspiration 2018 - 5.5%** \$8 / 4oz  
*Collaboration with Crooked Stave  
Foeder Fermented & Wine Barrel Aged Mixed Culture  
Saison with Apricots*

**HEAD OVER TO  
WEBB'S CITY CELLAR  
FOR SOME MORE  
SAISON DAY FUN!**