

ALLAGASH SAISON DAY 2023

We are thrilled once again to be hosting one of our favorite days of the year, Allagash Saison Day! 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 be popping into some bottle conditioned spontaneous, mixed culture & wild fermented bottles while pouring some fun Saisons on draft!

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



ALLAGASH BY THE GLASS

Spontaneous

Coolship Resurgum (2021) \$10/ 4oz
Blend of 3-Year, 2-Year & 1-Year Oak Aged Spontaneous Ales

Coolship Resurgum (2019) \$12 / 4oz
Blend of 3-Year, 2-Year & 1-Year Oak Aged Spontaneous Ales

Coolship Cerise (2021) \$12 / 4oz
2-year Aged Spontaneous Ale refermented with Balaton & Montmorency Cherry

Coolship Red (2021) \$12 / 4oz
2-year Aged Spontaneous Ale refermented with Maine Grown Raspberry

Mixed Fermentation

Once Upon an Orchard - 6.6% \$10 / 4oz
Mixed Culture Saison Re-fermented with Fresh Maine Peaches for 4 months

Little Sal (2021) \$10 / 4oz
Oak Aged Sour Red Ale Re-fermented with Fresh Lowbush Blueberry

Clean & Classic

Allagash White \$6 / 16oz Can
Belgian Inspired Witbier with Curacao Orange Peel & Coriander

Tripel \$6/ 12oz Bottle
Belgian Inspired Strong Golden Ale hopped with Nugget & Hallertauer

VINTAGE GREEN BENCH 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*