

# CINCO DE MAYO BEER TASTING

FEATURING SOPEAS, CRAFTED BY GUEST CHEF BRIAN HEDDLESTEN



IRON GRIZ  
AMERICAN BISTRO

# BUENAVEZA SALT LIME LAGER

## STONE BREWING

**BUENAVEZA**  
SALT & LIME LAGER



Stone BuenaVeza Salt & Lime Lager was born here in Southern California, which is vibrantly influenced by our neighbors to the south. SoCal's warm weather lends itself to outdoor activities year-round. From surfing our coasts, to snowboarding and biking in the mountains, off-roading through deserted lands, or boating and fishing in our lakes and rivers, this Baja-inspired lager is the perfect companion. Brewed with just the right amount of lime and sea salt, it's everything a lager should be – crisp, refreshing and full of flavor.

The name is pretty simple: we took "Buena" for good and "-veza" from cerveza. Because we've always believed good beer is an important part of a good life. So raise a glass (or can) with us to the buena vida.

### FEATURED HOPS

Liberty

### SPECIAL INGREDIENTS

Lime & Salt

### FLAVOR PROFILE

Lime throughout with a touch of sweet malt.

### APPEARANCE

Light straw, very clear, and thin white head.

### PALATE

Ultra crisp and refreshing and very balanced. A slight tartness with light bitterness and a refreshing, drying character.

### AROMA

Clean with dominant fresh-squeezed lime juice and slight, pleasant corn chip.

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# MEXICAN LAGER HIGHLANDER BEER

## Montañesa Mexican Lager

The clean, crisp, easy drinking nature of this lager will make you think you're on a beach in Mexico! Brewed to be low- alcohol, light and refreshing. We added corn to the mash to keep the body and flavor light and crisp, and also added some German Nobel hops (Hallertau) to provide enough bitterness for balance.

ABV 4.7 IBU 18



*Highlander's*  
**BEER**

IRON GRIZ  
AMERICAN BISTRO

# MEXICAN LIME LAGER

## GREAT BURN BREWING

### Fuego Grande Mexican Lager



"Brewed with Montana grown and malted Pilsner malt from Montana craft malts out of Butte. I also added a small amount of Munich and flaked corn for body and sweetness. Simple grain bill and lightly hopped with Magnum and Azacca. Fermented with lager yeast which is a colder fermenting yeast which produces a clean and crisp profile. Once fermentation is done we age this beer on lime zest and pink Himalayan rock salt. This beer is clean, crisp, zesty and briny all in one sip and has been selling very well. We have lime wedges if the customer wants one, but I don't think it is necessary with the lime addition in the aging process."

- Colin, Great Burn Brewing

ABV 5.3 IBU 10



# IRON GRIZ

A M E R I C A N B I S T R O