**Class of 1971 50th**

**Beer Selection Monday and Tuesday**

**No Frats ’71. Hazy IPA (5.5% ABV)** (Monday only)

Brewed with pilsner malt, oats and flaked wheat.

Late hopped and dry hopped with Citra and Mosaic

and fermented with traditional English ale yeast. A

light, smooth ode to Williams ’71, with a taste that

does not discriminate.

Specially crafted by Mark Robertson and Mark

Reach under their 2Marks Brew label. Offered

only to celebrate Williams ’71 on its 50th.

**Switchback Brewery**

**Burlington, VT**

**Switchback Ale (5.0% ABV and 28 IBU):** An unfiltered,

reddish-amber ale which is particularly well-balanced,

allowing for complexity of flavor coupled with an unusually

smooth and refreshing character. A beer for pub house

camaraderie.

**Karsten Premium Lager (5.1% ABV and 25 IBU):** Lagered

6 weeks for the ultimate clean, crisp taste. Glimmers of

a helles lager. A very good craft lager.

**Zero Gravity Brewery**

**Burlington, VT**

**Jaws (5.4% ABV and 36 IBU):** A crisp pilsner beer

featuring all Czech ingredients (Czech-style). Smooth

and snappy on the palate, more robust than a regular pilsner.

**Madonna (8.0% ABV and 90 IBU):** Generously hopped

Double IPA made with pilsner malt and American wheat.

Balanced, bright and highly drinkable. Smoother on the

palate than the 90 IBUS would indicate. Named for the VT

mountain.

**Stone Corral Brewery**

**Richmond, VT**

**High Noon Kolsch:** A golden ale. A malty, German-style

blonde ale with a light flavor, but smooth and satisfying.

Not all blondes are the same. Try this Kolsch and you will

ask for another date.