



Beer Guide 2025

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Pricing for 2025

Root Beer Pricing

20 oz cup - \$ 6.00
Souvenir Cup (32 oz) - \$ 8.00
Grower Fill (32 oz) ----\$ 10.00
Growler Fill 67oz --- \$ 25.00

Beer Pricing

Pint - \$13.00
Dragon Mug *Refill* - \$12.00
9 ounce cup- \$9.00
Souvenir Cup (32 oz) **NO Black Plague** - \$23.00
Growler Fills (2 liters = 67.628045 oz)-
ABV Below 10% - \$49
ABV 10% or above (Black Plague) - \$56.00

Growler Fills (1/2 gallon = 64 oz)-
ABV Below 10% - \$45
ABV 10% or above (Black Plague) - \$53.00

Growler Fills (quart = 32 oz)-
ABV Below 10% - \$26.00
ABV 10% or above (Black Plague) \$34.00

Bottled Beer When Available:

Bomber Standard Beer - \$21.00
Bomber Black Plague - \$26.00
Bomber Barrel Aged - \$37.00

19.2 oz Cans

Below 10% - \$18
Black Plague - \$20

Merchandise Prices

T-Shirts - \$22 to 24 varies by siz3
Dragon Mug Ceramic (Full at time of Purchase)- \$45.00
Pint Glass - \$9.00
Shot Glass - \$4.00
Tin Tackers - \$35.00
Black and Tan Turtle - \$19.00

Classes:

Taste of Texas - \$45.00

- Includes: (Pretzel, 4 to 8 oz samples, Souvenir Pint Glass Full, Education) Last about 1 hour)

Behind the Scenes Tour- \$35.00

- Includes: (Guided Walking Tour front and back, Sample of beer and a Souvenir Pint Glass full and walking tour of front and back brew areas) 30 min approx.

Brewmaster for the Day- \$1000.00 (4 to 5 hours) By appointment only

Private Group Sessions: \$50 per person (minimum of 6 to reserve) Last one hour Includes:

- (Pretzel, 4 to 8 oz samples, Souvenir Pint Glass Full, Education) Last about 1 hour) Theme is adjustable. Additional items can be added to Private sessions with additional charges to apply.

Discounts:

The Following receive a 10% Discount on all merchandise. (no alcohol) With Valid Membership Card or TRF ID

- Retired or Active-Duty Military (must have military id)
- Master Brewers Association of Americas (Notify Brewmaster if a MBAA member is in shop.)
- Brewers Association
- Homebrewers Association
- TRF Participants (Must have TRF Participant ID)
- TRF Cast (Must have TRF Cast Pin)

TRF Cast – Receive 1 free 20 oz root beer daily.

Brigadoon Brewery Staff Receive 20% off all merchandise. Sale must be done by Linda or Alan.

Brigadoon Brewery Staff allowed 2 Shift Beers at end of their shift.

Brigadoon Banded VIP's: Will have a blue wristband. Receive free beer. Please track pints for tax purposes.

Brigadoon Brewery Investors: Will have a blue wristband. Receive one free beer per visit for the investor and spouse and 30% off Merchandise. Must be approved by Linda or Alan. Please enter the sale and use the Investor Comp tab.

Discounts:

The Following receive a 10% Discount on all merchandise. (no alcohol) With Valid Membership Card or TRF ID

- Retired or Active Duty Military (must have military id)
- Master Brewers Association of Americas (Notify Brewmaster if a MBAA member is in shop.)
- Brewers Association
- Homebrewers Association
- TRF Participants (Must have TRF Participant ID)
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Brigadoon Brewery Staff allowed 2 Shift Beers at end of their shift.

Brigadoon Banded VIP's: Receive free beer. Please track pints for tax purposes.

Texas Renaissance Festival Dragon Slayer Pub Crawl:

Saturday and Sunday @ 12:30 and 2:30

A Dragon Slayer employee will bring pub crawl order to Brigadoon. The list will have the number of Black Plague and Honey Cider needed. They will prepay. We will fill a cup with 8 oz of the flavor and seal it with a lid. The completed order will then be placed in the Black refrigerator to wait for pickup. When the Pub Crawl arrives, we will deliver the order to the window and set it on the barrel by the window. The Dragon Slayer employee will then hand out the order to their customers making sure that the lids remain on until the item is through the window. The Dragon Slayer employees will be responsible for serving the patrons. They will leave the tray on the barrel and exit.

2025 Themed Weekends

Week	Dates	Theme	Seasonal	IBU	ABV %
1	10/11 & 10/12	Oktoberfest	Oktoberfest	9	4.5
2	10/18 & 10/19	1001 Dreams	Fairy Effects Ale	13	6.3
3	10/25 & 10/26	Pirate Adventure	Whiskey Barrel Ale	11.1	4.9
4	10/31 & 11/1	All Hollow Eve	Pumpkin Ale	22.8	8.3
5	11/8 & 11/9	Heroes & Villains	Captain Apple's Appllle Ale Ale	20	6.5
6	11/15 & 11/16	Barbarian Invasion	Castle K'zar	27.8	10.4
7	11/21 & 11/22	Highland Fling	Heather Ale	0	4
8	11/28, 11/29 & 11/30	Celtic Christmas	Man's Best Friend	24	4.2

2025 Tour of Texas

Week	Theme	Date	Brewery	Representative
1	Oktoberfest	10/11/25	Brigadoon Tapping On Stage	Alan Ward
		10/12/25	Brigadoon Tapping On Stage	Alan Ward
2	1001 Dreams	10/18/25	Back Pew Brewing Co	Bobby Harl - Founder / Head Brewer
		10/19/25	-	
3	All Hallows Eve	10/25/25	Altstadt Brewing	Nate Key
		10/26/25		
4	Pirate	11/1/25	Frost Town Brewing	Anna Foulds - Brewer
		11/2/25	City Acres Brewing	James Carlyle - Head Brewer
5	Heroes and Villians	11/8/25	Lone Pint	Heather Niederhofer
		11/9/25	Location Six Brewing Company	Andrew Stoddard - Head Brewer
6	Barbarian	11/15/25	DECA Beer Company	Evans Head Brewer and Co Owner
		11/16/25	-	
7	Highland Fling	11/22/25	Saint Arnold Brewing C.	Aaron Inkrott - Head Brewer
		11/23/25	Blackwater Draw Brewing	Chris Weingart - Head Brewer
8	Celtic Christmas	11/28/25	KZNE Christmas Class	Louie Belina - DJ
		11/29/25	Eureka Heights Brew Co	Travis Bassett - Head Brewer
		11/30/25	Backyard Brewing Co	Mike Star - Founder & Head Brewer

2025 Tap Line UP

Tap	Brewery	Beer	Style	ABV	IBU
1	Brigadoon	Black Plague	Russian Imperial	10.47%	86
2	Altstadt	Oktoberfest	Oktoberfest	5.9%	13
3	Altstadt	Altstadt Lager	<i>German Lager</i>	4.80%	9
4	Live Oak	Live Oak Hefeweizen	Hefewizen	5.30%	10
1	Blackwater Draw	Contract Killer – Coffee Porter	Coffee Porter	6.40%	60
2	Southern Star	Blonde Bombshell	<i>American Pale Ale</i>	5.20%	20
3	Altstadt	Peach Radler	Radler	3.2%	14
4	Bear King	Cardiff	<i>Rice Lager</i>	4.20%	10
5	Lone Pint	Yellow Rose	IPA	6.8%	62
6	Saint Arnold	Queen's Cider (Kiwi & Strawberry)	Cider	5.6%	0
7	Austin Eastciders	Honey Cider	Cider	5%	0
8	Eureka Heights	Mini Boss	IPA	6.8 %	68
9	Blackwater Draw	Hazy Lady	Scottish 60 Shilling	8.5%	10
10	Brigadoon	Green Ogre	Imperial IPA	9.2	97
11	Brigadoon	Black Plague	Russian Imperial	10.47%	86
12	Eureka Heights	713 Pilsner	Pilsner	5.3%	50

On Stand BY:

F= Front Kegorator

W= Wall Tap

2023 Collaboration Brews

(A collaboration brew is when two or more breweries combine to produce a single beer.)

1. KZNE (Radio Station)
 - a. Brew Date: ? (Fund Raiser for Long Way Home)
 - b. Recipe: Coffee Vanilla Porter
 - c. Batch Size: 2bbl
 - d. Serving Date: Nov 8, 2023
 - e. Who is brewing: Louie Belina

Brigadoon Brewery

Guild Member: Yes

Address: Booth 150 Texas Renaissance Festival, Todd Mission, Texas 77363

CFO / Manager: Alan Ward

Production Manager: Brad Rogers

Office Manager: Linda Ward

Contact: Alan Ward

Type: Brewpub **Brew House Size:** 2 bbls & 6bbl **Type:** Direct Fire & electric **Production 2017:** 40 bbls

Tours: Yes **Cost:** \$15 **When:**

Bottle: Yes **Can:** No **Keg:** Yes

Distributed by: Jack Hilliard

About Brigadoon:

Plantersville, TX

Brigadoon Brewery & Brew School is a unique Scottish Renaissance brewpub and teaching facility located on the grounds of the Texas Renaissance Festival in Plantersville, Texas. Brigadoon first opened in the fall of 2008 as a living history demonstration booth and in 2011 licensed as a brewpub. To our knowledge, we are the only functioning brewpub located on the grounds of a renaissance festival brewing using both period-specific equipment and modern equipment to brew hand crafted ale and then serving it back to the public. Our mission is to educate the masses on the important role beer has played in the development of civilization and to educate as many palates as possible to the qualities and attributes of craft beer. In short, we believe "Life is too short to drink bad beer!"

2017 Brigadoon added an additional location in Pasadena to assist in increasing production .

Brigadoon Brewery Beers

Beer	Style	Note	ABV	IBU
English Ale	English		4.71	21
Scottish Ale	Scottish		4.9%	35.3
Dragon Ale	Old Ale		10.45%	27.8
Black Plague	Imperial Stout		10.47%	87
Oktoberfest	Marzen- Oktoberfest		5%	27
Fairy Ale	Honey Ale		6.3%	13.3
Whiskey Barrel Ale	Barrel Aged Brown Ale		6.2%	11.1
Imperial Pumpkin Ale	Pumpkin		8.3%	22.8
Hadrian's Wall	Irish Red		4.5%	21
Heather Ale	Gruit		4%	.01
Christmas Ale	Spiced		4.2%	24
Monks Revenge	Irish Red Spiced		4.5%	21
Green Ogre	Imperial IPA		9%	92
Man's Best Friend	Coffee Porter		5.1%	19.1
Renaissance Festival Ale	English Bitter		5.6%	31.4
Le Mort Vivant Se Souvient	Beir De Garde	"The Living Dead Remembered" French Style strong pale ale or keeping beer traditionally brewed in the Nord-Pas-de-Calais region of France.	5.1%	7.7
Kobold	APA	60	6%	60
La Hefa	Hefeweizen			

English Beer

Style: English Bitter

Original Gravity: 1.044 (10.85° Plato)

Color: SRM 28.68 Golden Yellow to copper

Bitterness: IBU 9

Alcohol Content*: ABV 4.71%; ABW 3.70

Calories per 12 fl. Oz.: 141.63

Grain: Two-Row, Crystal, Flaked Oats

Hops: Willamette

Yeast: English Ale

Year Introduced: 2007

Tasting Notes:

A low alcohol, low hopped and low carbonated beer designed to be drunk at your local pub at the end of a long work day. Each taste is a wee bit of history. Mirrors complexity of aroma -- medium high caramel sweetness, notes of toast. Malt is balanced well with a low hop bitterness and medium earthy, slightly floral hop flavor. Mild fruity esters, a touch of black pepper, and the beer finishes dry/slightly bitter. Very slight smooth alcohol flavor as it warms. The malt-favored balance made this beer sweet and delicious.
English Bitter

Food Pairings:

Food: roast chicken or pork, fish & chips; mild cheese.

Cheese: Mild English cheese such as Lancashire or Leicester.

Dessert: Oatmeal-raisin-walnut cookies or some other satisfyingly basic dish.

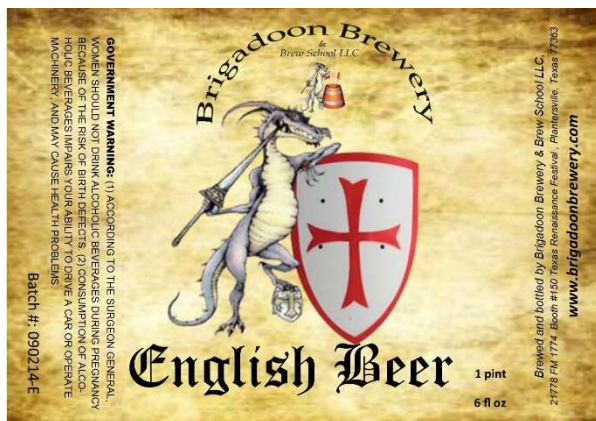
Available TRF Only: No **Draft:** Yes **Bottle:**

Available Outside TRF: Yes **Draft:** Yes **Bottle:**

TABC Label #: 50903 15.5 Keg

TTB Label #: 13223001000070 15.5 GAL (1/2 BBL)

Label:



Scottish Beer

Style: 60 Shilling

Original Gravity: 1.055 (13.78° Plato)

Color: Copper

Bitterness: 35 IBU

Alcohol Content*: ABV 6.31%; ABW 4.89%

Calories per 12 fl. Oz.: 181.90

Grain: two-row, crystal, chocolate, roasted barley

Hops: Summit

Yeast: Edinburgh Ale

Year Introduced: 2007

Tasting Notes:

A low alcohol, low hopped and low carbonated beer designed to be drunk at your local pub at the end of a long work day. Each taste is a wee bit of history. Nice well-rounded taste of bold malts, sweet smacks of grain, then swept around and out with a lovely, slightly hoppy finish. A higher level of unfermented sugars create a rich mouth feel, with malty flavors and aroma. Overall hop character is low, light floral, herbal, allowing this style's signature malt profile to be the center of attention.

Scottish Light 60 Shilling

Food: Roast lamb, seafood chowder, French onion soup and Dutch apple pie.

Cheese: Asiago, Gruyère, Gouda

Available TRF: Yes **Daft:** Yes **Bottle:** _____

Outside TRF: Yes **Daft:** Yes **Bottle:** _____

TABC Label #: 50902 : 15.5 GAL

TTB Label #: 13223001000063 15.5 GAL (1/2 BBL)

Label:



Dragon Ale

Style:

Original Gravity: 1.083 (22.01 ° Plato)

Color: 25.79 SRM

Bitterness:

Alcohol Content*: ABV10.45%; ABW 8.15%

Calories per 12 fl. Oz.: 302.84

Grain: two-row, Crystal, Wheat,

Adjunct: Brown Sugar

Hops: Willamette, Summit, Golding, Cascade

Yeast: British Ale

Year Introduced: 2009

Tasting Notes:

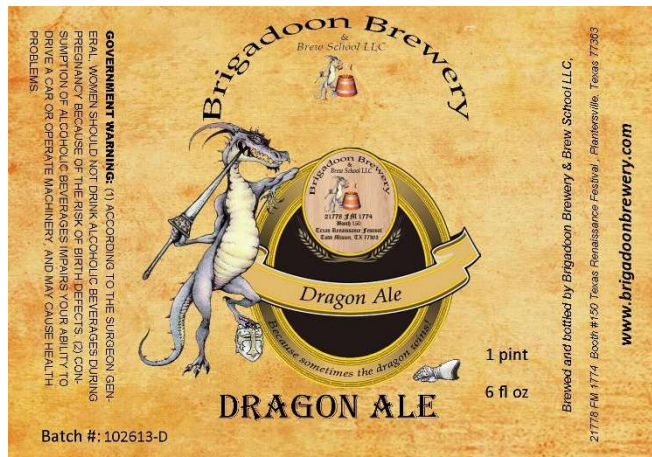
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Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #: 850901 15.5 GAL ; 855453 10.8 GAL, 5.2 GAL

TTB Label #: 13223001000071 15.5 GAL (1/2 BBL)

Label:



Black Plague

Style:

Original Gravity: 1.093 (22.32 ° Plato)

Color: 13.61 SRM

Bitterness:

Alcohol Content*: ABV 10.47 %; ABW 8.376 %

Calories per 12 fl. Oz.: 308.08

Grain: two-row, crystal, Chocolate, Roasted Barley, Special B

Hops: Chinook, Willamette

Adjuncts: Brown Sugar

Yeast: British Ale

Year Introduced: 2010

Tasting Notes:

Black as night, with a brown thick head that seems to crawl, rather than stick, to the pint glass. A very impressive cascading effect when poured. Best from a cask through a beer engine. Ages well.

Highly roasted malt aromas and alcoholic to the nose. Smooth, potent and espresso like with a high malt and hop bitterness that finishes on the sweet side.

Very complex, and true to its style. Not a beer for the faint of heart, but rather barley wine lovers and chocolate fanatics.

Great fireside reading beer!

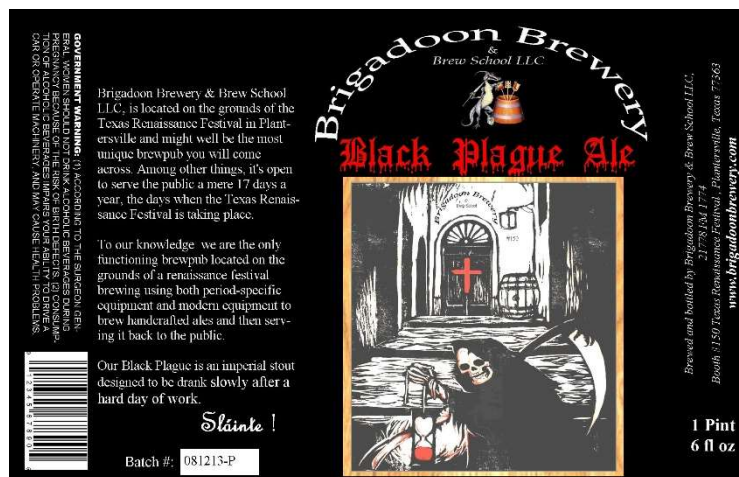
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #: 850904 15.5 GAL; 855449 10.8 GAL, 5.2 GAL

TTB Label #: 13223001000074 15.5 GAL (1/2 BBL)

Label:



Fairy Ale

Style:

Original Gravity: 1.000 (00.00° Plato)

Color:

Bitterness:

Alcohol Content: ABV %; ABW %

Calories per 12 fl. Oz.:

Grain: two-row, Honey,

Hops: Cascade, Nugget

Yeast: British Ale

Year Introduced: 2008

Tasting Notes:

Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Whiskey Barrel Ale

Style: English Brown (barrel aged)

Original Gravity: 1.000 (00.00° Plato)

Color: Copper

Bitterness:

Alcohol Content: ABV %; ABW %

Calories per 12 fl. Oz.:

Grain: two-row, crystal, roasted barely, chocolate

Hops: Willamette

Yeast: English Ale

Year Introduced: 2009

Tasting Notes:

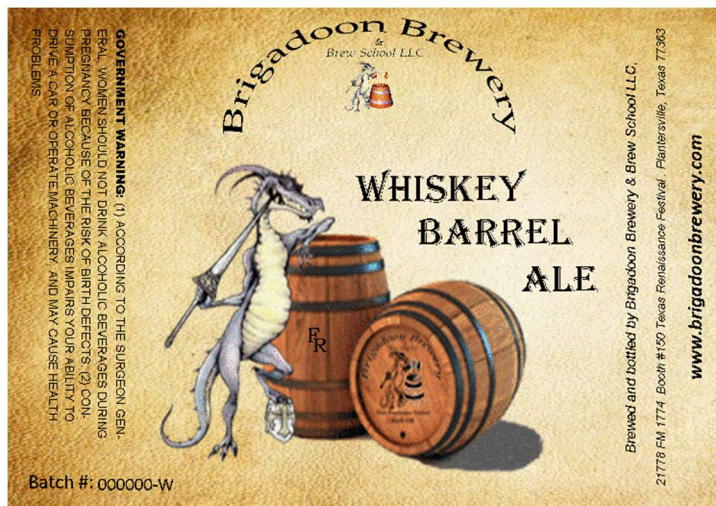
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Imperial Pumpkin Ale

Style: Spice, Herb

Original Gravity: 1.000 (00.00° Plato)

Color: SRM 11 Orange

Bitterness: 22.8

Alcohol Content: ABV %; ABW %

Calories per 12 fl. Oz.:

Grain: Two-row, Vienna, Honey, Crystal, Flaked Barely

Hops: Goldings

Yeast: English ALe

Year Introduced:

Tasting Notes:

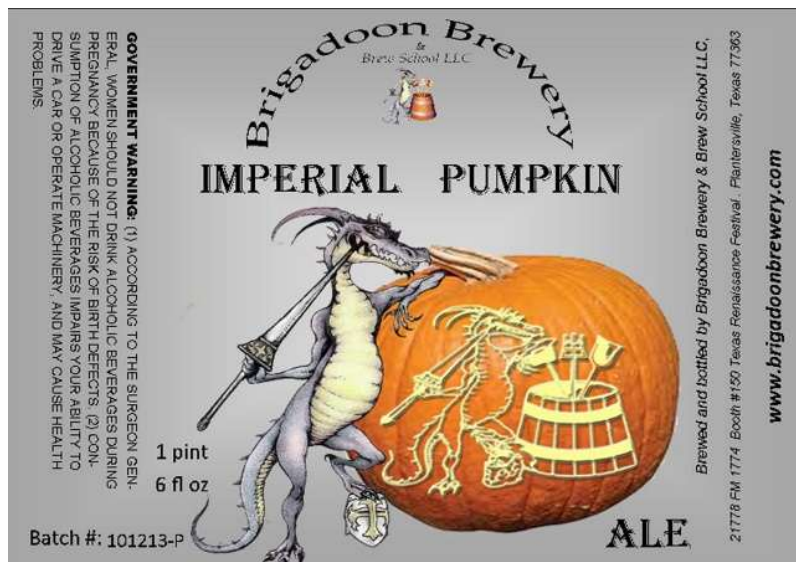
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Hadrian's Wall

Style:

Original Gravity: 1.000 (00.00° Plato)

Color:

Bitterness:

Alcohol Content: ABV %; ABW %

Calories per 12 fl. Oz.:

Grain:

Hops:

Yeast:

Year Introduced:

Tasting Notes:

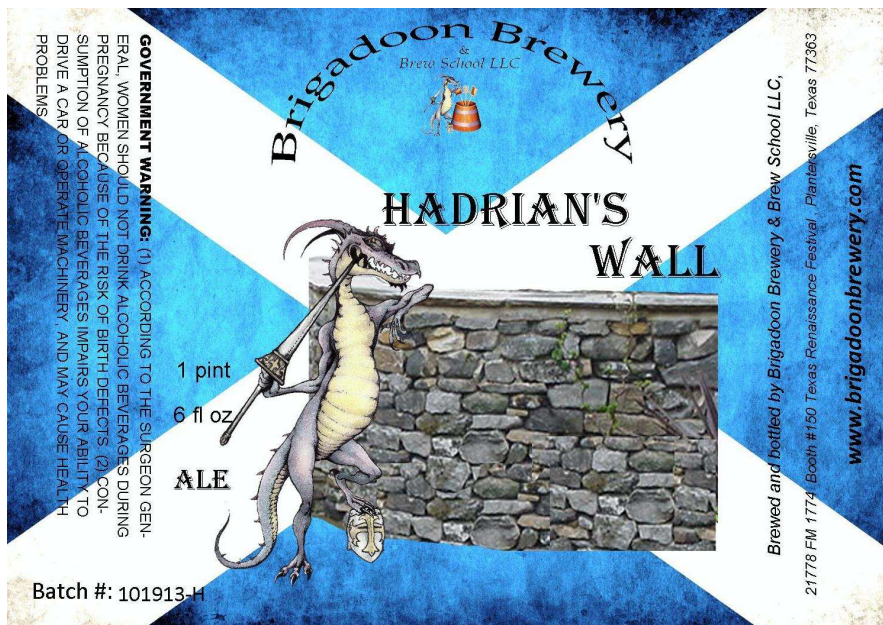
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Heather Ale

Style:

Original Gravity: 1.089 (00.00° Plato)

Color: 13.9 SRM

Bitterness: 27.99

Alcohol Content: ABV 7.86 %; ABW %

Calories per 12 fl. Oz.: 294

Grain: two-row, Vienna, crystal

Hops: Willamette, cascade

Yeast: English Ale

Year Introduced: 2008

Tasting Notes:

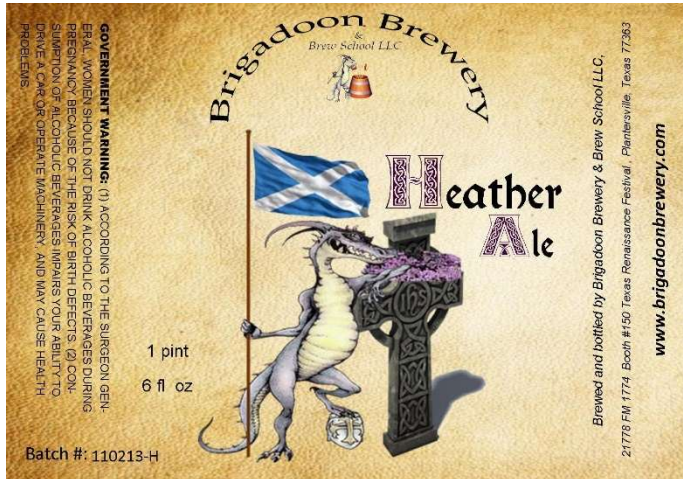
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Monks Revenge

Style:

Original Gravity: 1.000 (00.00° Plato)

Color: 13.9 SRM

Bitterness: 39.81

Alcohol Content: ABV 9.43 %; ABW %

Calories per 12 fl. Oz.:332

Grain: two-row, crystal, vienna

Adjuncts: Orange Peel

Hops: nugget

Yeast: British Ale

Year Introduced: 2012

Tasting Notes:

Available TRF Only:_____ **Daft:**_____ **Bottle:**_____

Available Outside TRF: _____ **Daft:**_____ **Bottle:**_____

TABC Label #:

TTB Label #:

Label:

Castle K'Zar Ale

Style: American Amber Ale

Original Gravity: 1.063 (00.00° Plato)

Color:

Bitterness: 61.7

Alcohol Content: ABV 6.81%; ABW %

Calories per 12 fl. Oz.:

Grain:

Hops:

Yeast:

Year Introduced:

Tasting Notes:

Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:

Green Ogre

Style:

Original Gravity: 1.000 (00.00° Plato)

Color: 10.9 SRM

Bitterness: 92

Alcohol Content: ABV 8.95 %; ABW %

Calories per 12 fl. Oz.:

Grain: Two-row, Crystal, Wheat

Adjunct: Brown Sugar

Hops: Nugget, Chinook, Cascade,

Yeast: British Ale

Year Introduced: 2012

Tasting Notes:

First brewed in England and exported for the British troops in India during the late 1700's. To withstand the voyage IPA's were basically tweaked Pale Ales that were, in comparison, much more malty, boasted a higher alcohol content and were well-hopped, as hops are a natural preservative.

This IPA is wonderfully balanced- it won't destroy your palate, but it also provides a nice kick of hop flavor that you would want from an IPA. The addition of the cascade hops helps diffuse some of the English malt mouth feel and brings forth a nice refreshing citrus note at the end.

Food Pairing: Smoked beef brisket, grilled lamb; Southern chicken-fried steak

Cheese: Sharp and rich American artisanal blue.

Desert: Very sweet desserts like carrot cake, caramel cheesecake or crème brûlée.

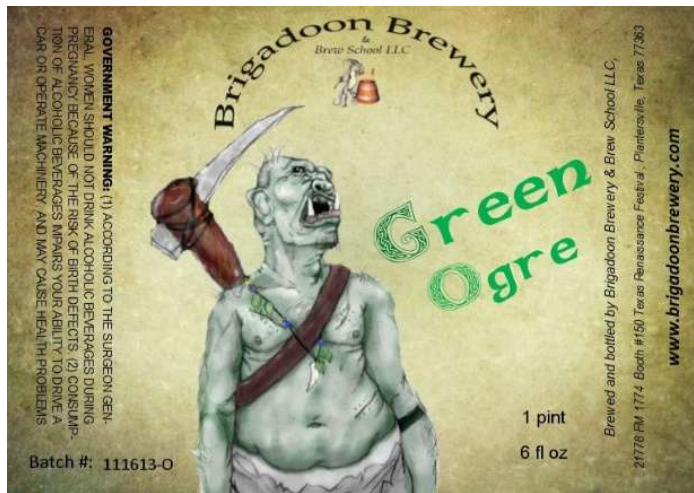
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #: 918621 5.2 gal, 10.08 gal, 15.5 gal

TTB Label #: 15.5 GAL; 10.8 GAL, 5.2 GAL

Label:



Oktoberfest

(Wobbly Dragon, Marzen Luther, Rentoberfest, Brew'd Awakenings, Texas Strong)

Style: Marzen-Oktoberfest

Original Gravity: 1.044 (00.00° Plato)

Color:

Bitterness: 8.1

Alcohol Content: ABV 4.7%; ABW %

Calories per 12 fl. Oz.:

Grain: Pilsner, Munich, Crystal, Melanoiden

Hops: Tettnang

Yeast: German Lager WLP830

Year Introduced: 2012

Tasting Notes:

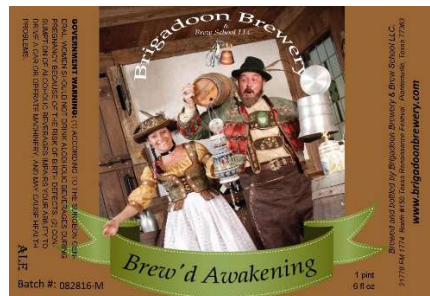
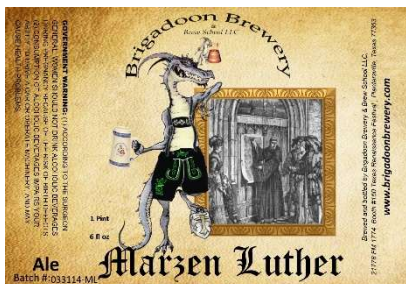
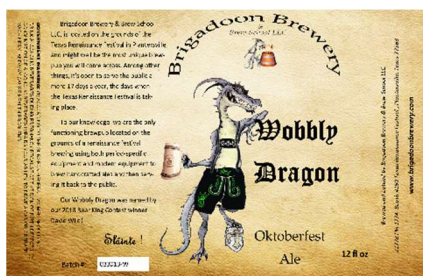
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Wacky Jack Pumpkin Porter

Style:

Original Gravity: 1.000 (00.00° Plato)

Color:

Bitterness:

Alcohol Content: ABV %; ABW %

Calories per 12 fl. Oz.:

Grain:

Hops:

Yeast:

Year Introduced:

Tasting Notes:

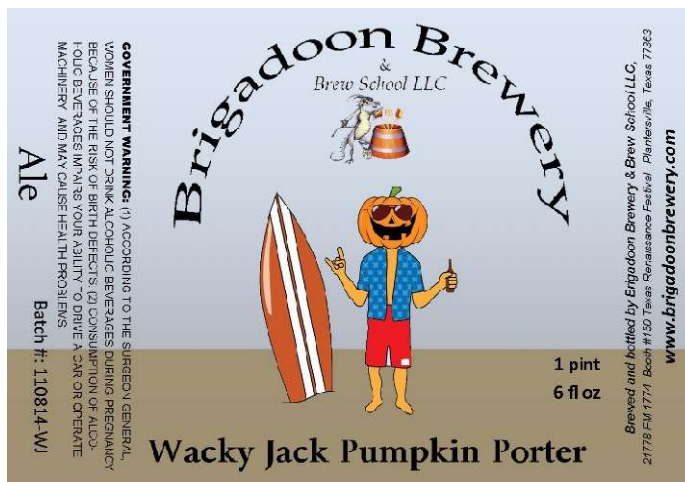
Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Man's Best Friend

Style: Coffee Porter

Original Gravity: 1.107(00.00° Plato)

Color: Dark Brown Black

Bitterness: 18.9

Alcohol Content: ABV 4.7 %; ABW 8.3 %

Calories per 12 fl. Oz.: 155.6

Grain:

Hops:

Yeast:

Year Introduced: 2016

Tasting Notes:

Collaboration with KZNE radio station. All proceeds go to support Long Way Home Adoptable. They rescue animals from kill shelters and find homes for them.

Available TRF Only: ☒ **Daft:** ☒ **Bottle:** ☒

Available Outside TRF: ☐ **Daft:** ☐ **Bottle:** ☐

TABC Label #:

TTB Label #:

Label:

Brigadoon Brewery & Brew School LLC

MAN'S BEST FRIEND

COFFEE VANILLA PORTER

Batch #: 110916-CVP

1 pint
6 fl oz

SPORTSRADIO THE ZONE 1150AM | 102.7FM

Brewed and bottled by Brigadoon Brewery & Brew School LLC, 21778 FM 1774 Booth #150 Texas Renaissance Festival, Plantersville, Texas 77363
www.brigadoonbrewery.com

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Le Mort Vivant Se Souvient

Style: Bier De Garde

Original Gravity: 1.063 (00.00° Plato)

Color:

Bitterness: 7.1 IBU

Alcohol Content: ABV 4.7 %; ABW 5.1%

Calories per 12 fl. Oz.: 151

Grain: French Souflett Pils, Rahr 6 Row, Souflett Munich, Caramunich

Hops: Saaz, Strisselspalt

Yeast: BSI 072

Year Introduced: 2018

Tasting Notes:

"The Living Dead Remembered" Bière de Garde is a strong pale ale or keeping beer traditionally brewed in the Nord-Pas-de-Calais region of France. Le Mort Vivant was brewed by Southern Star but the recipe was dropped due to complexity of brewing. This is our Brew Chief's favorite beer so Southern Star gave us the recipe to brew for her.

Available TRF Only: _____ **Daft:** X **Bottle:** X

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:



Next Beer

Style:

Original Gravity: 1.000 (00.00° Plato)

Color:

Bitterness:

Alcohol Content: ABV %; ABW %

Calories per 12 fl. Oz.:

Grain:

Hops:

Yeast:

Year Introduced:

Tasting Notes:

Available TRF Only: _____ **Daft:** _____ **Bottle:** _____

Available Outside TRF: _____ **Daft:** _____ **Bottle:** _____

TABC Label #:

TTB Label #:

Label:

8th Wonder

Guild Member:



Address: 2202 Dallas St, Houston, TX 77003

CFO / Manager: Aaron Corsi & Ryan Soroka

Head Brewer/Production Manager: Ryan Soroka

Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery:

Guest Beer:

Beer	Style	Note	IBU	ABV
Dome Faux'M	Cream Ale	A tip of our hat to the foamy suds once served at the Astrodome, this Houston original Cream Ale is a pre-Prohibition style brew that is light, crisp, and easy drinking. Whether it's the big game or the big chill, Dome Faux'm is your personal championship beer. A Moon Tower Sudworks collabor8ion Pronounced 'Dome Foam'	24	5.2%

Altstadt



Guild Member:

Address: 6120 East US Highway 290, Fredericksburg, TX 78624

CFO / Manager: William Scripps

Head Brewer/Production Manager: ~~Peter H. Koestle~~

Contact:

Type: **Brew House Size:** **bbbs** **Type:** **Production 2012:** **bbbs**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery:

Guest Beer:

Beer	Style	Note	IBU	ABV
Lager	Lager	Altstadt Brewery's LAGER is a light, friendly, malt centric beverage that features noble hops, just enough to balance its maltiness. A beer brewed with the finest German malts, hops from Munich's neighboring Hallertau growing region and a cold fermenting yeast from Weihenstephan. The yeast is so good, we are keeping it here - leaving you with a clear, clean, refreshing beverage to enjoy.	9	4.8%
Oktoberfest	Oktoberfest	A Marzen style lager with a beautiful light copper color. Mild hops compliment the rich combination of Pilsner, Vienna, and Munich malts. This is a traditional German Oktoberfest beer that's clean and smooth with a slight caramel sweetness and a complex malty finish.	6.1%	16
Schwarzbier	Schwarzbier	A traditional German "Black Beer". While not as dark as the name implies, the use of Pilsner malts accompanied by dark Munich, Crystal, and roasted malts give this brew a dark brown color with brilliant red hues. Easily our darkest brew, it is also one of our most easy-drinking.	5%	22
Peach Radler	Radler	This Radler is a Texas Hill Country take on the classic German beverage. We've taken	3.2%	14

		our gold-medal winning lager and blended it with world-famous Fredericksburg peaches and real fruit juice. The result is a light, crisp and refreshing drink perfect for the hot Texas summers.		
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Independence

Guild Member: Yes

Address: Austin, Texas

CFO / Manager:

Head Brewer/Production Manager: Michael Waters

Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery: 2015

Guest Beer: 2012, 2013, 2014, 2014

Beer	Style	Note	OG Brix	OG Plato	IBU	ABV
Convict Hill Oatmeal Stout	Oatmeal Stout	Oatmeal Stout pours a deep obsidian color with a thick, creamy head.	19	1.079	55	8 %
Stash IPA	IPA	4 different varietals, Columbus, Galaxy, Nugget and Cascade create a hop explosion that finishes clean.			100	7 %

Convict Hill Oatmeal Stout: 8% ABV, 55 IBU [2012 Good Food Award](#)



Convict Hill Oatmeal Stout pours a deep obsidian color with a thick, creamy head. Flaked oats create a rich, creamy body that tempers the bitter roasted barley flavors of this robust, heady ale.

Stash IPA: 7% ABV, 100 IBU



Stash IPA is defined by the hops. 7 additions of 4 different varietals, Columbus, Galaxy, Nugget and Cascade create a hop explosion that finishes clean. Three pounds of hops per barrel, 100 IBU, and a large dose of Columbus hops so the aroma matches the name. A dank, resinous and enlightening hop trip. Stash IPA...It's got mad hops.

Karbach

Guild Member: Yes



Address: Houston, Texas

CFO / Manager:

Head Brewer/Production Manager: Eric Warner

Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery: 2012, 2013

Guest Beer: 2011, 2012, 2013, 2014

Beer	Style	Note	OG Brix	OG Plato	IBU	ABV
Hopadillo						
Love Street	Lager	Brewed in the Kolsch-style and hopped delicately with floral German hops, this beer boasts a clean malt profile that refreshes to the core, without sacrificing character.			20	4.9%
Hell-Fighter Porter	Porter					9.5 %
Rodeo Clown Double IPA	Double IPA	Malts: Pale, medium Crystal, dark Crystal, Munich, Biscuit Hops: Amarillo, Citra, Cascade, East Kent Goldings, Hallertauer Mittelfreuh, Zythos, German Magnum and Sapphir Notable: Dry-hopped intensely with Citra, Sapphir and East Kent Goldings	21.5	1.090	85	9.5 %

Bourbon Barrel Hellfighter Porter		Bourbon Barrel Hellfighter, better known as BBH, has been a favorite of ours since its release. So we're taking it out of the F.U.N. Series and making it a series of its own! BBH will be released several times a year, sometimes with other ingredients (cherries anyone?) in the mix. The brew's rich malt character, along with chocolate and vanilla notes, make it the perfect beer to warm your toes! Notable: Bourbon Barrel Hellfighter is aged for a minimum of 5 months in barrels	23.5	1.099	85	11%
Twelfth Man	German Lager	traditional German brew, fermented low and slow for rich flavor and crisp refreshment.				4%



Lone Pint

Guild Member: YEs

Address: Magnolia

CFO / Manager: Trever

Head Brewer/Production Manager:

Contact:

Type: **Brew House Size:** bbls **Type:** **Production 2012:** bbls

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery:

Guest Beer:



Beer	Style	Note	IBU	ABV
667 Neighbor of the Beast	IPA	<p>Our American India Pale Ale uses bountiful amounts of American two row malted barley and a sprinkle of Maris Otter in combination with three bold whole cone American hops. The hops are individually transitioned throughout the boil to highlight each hop's bittering and flavoring characteristics. Post-fermentation, 667 is dry hopped with vast amounts of the same three hops. The beer is named after a phrase someone scrawled into the wall of our favorite college watering hole.</p> <p>Tasting notes: orange nectar with a frothy white head; medium malt body; seriously chocked full of piney-grapefruit flavor and aroma finishing with hints of peach and honey. A hop head's soused hallucination.</p>	6.6	66.7

No Label

Guild Member: Yes

Address: Katy, Texas

CFO / Manager: Brian Royo

Head Brewer/Production Manager: John Anderson

Contact: Brian Royo

Type: Brewery **Brew House Size:** 15 bbls **Type:** **Production 2012:** bbls

Tours: **Cost:** **When:**

Bottle: Yes **Can:** **Keg:** Yes

Highlighted Brewery: 2012, 2013, 2014, 2015

Guest Beer: 2011, 2012

Beer	Style	Note	IBU	ABV
Pale Horse/ Black Wit-O	American Pale Ale	Dry hopped with cascade for a nice floral aroma	36	5.8 %
Black Wit-O	Spiced Dark Wheat	Uniquely different Dark Wheat Ale	10	7 %
EL Hefe,	Wheat	A traditional German Hefeweizen. This beer is light and refreshing with strong notes of banana, cloves and citrus. Perfect for that hot summer day. Named after the boss of the house.	11.7	5.5 %



Saint Arnolds

Guild Member: Yes

Address:

CFO / Manager: Brock Wagner

Head Brewer/Production Manager: Michael Harris

Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** 49,119 bbls

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery: 2012, 2013, 2014

Guest Beer: 2012

Beer	Style	Note	IBU	ABV
Endeavor	Imperial IPA	Silver Medal, World Beer Cup 2012	76	8.9 %
2020 Pumpkinator	Imperial Pumkin	pumpkin stout brewed with pumpkin & spices.		10.5
Lawnmower				
Weedwacker				
Elissa				
Santo				
Brown				
Oktoberfest				
King's Fest	Hoppy English Ale			

Endeavor: OG 1.078, ABV 8.9%, 76 IBU



Silver Medal , World Beer Cup, Imperial India Pale Ale, 2012

Endeavour is a double IPA. The color is deep amber with a light, creamy head. The nose starts off with a touch of citrus but then turns decidedly into peaches. The taste starts off with creamy malt resulting from the pale 2 row and caramel malts and Saint Arnold yeast. The hop bitter starts low then builds to a crescendo, but always maintains a balance even in its big finish. The hop flavor continues to be peaches, an interesting manifestation of the Columbus, Simcoe and Centennial hops.

This beer is best enjoyed at 45° or even a little warmer. Though the recipe and style indicate this beer to be enjoyed fresh, we expect this beer to develop interestingly over the years.

King's Fest Beer ABV 6.2%, 32 IBU



Malted Barley:

We use only malted barley. No other grains or cereals such as corn or rice are used. Our 2-row pale malt comes from the Northern Plains (Minnesota and Wisconsin). Our specialty Caravienne malt is imported from Belgium.

Hops:

We use Pacific Northwest hop varieties. The addition of Cascades early in the brewing process gives the ale bitterness to balance the malt sweetness. More Cascades are added in the middle of the brew to give a pleasant hop flavor. We finish with Liberty hops, a “Noble” variety, which gives a round, soft hop aroma.

Queen's Cider Fest Beer ABV 5.6%, 0 IBU Gluten Free

Our Strawberry Kiwi Cider brings back memories of your favorite juice boxes. It's a perfect match of strawberry sweetness and kiwi tartness married with the crisp apple character of our cider.

Hard Apple Cider, Water, Belgian Candi Syrup, Honey, Malic Acid, Sulfites (To Preserve Freshness), Natural Flavors

Southern Star

Guild Member: Yes

Address: Conroe, Texas

CFO / Manager: David Fougerson

Head Brewer/Production Manager: Jeff Hamm

Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery: 2012, 2013, 2014,2015

Guest Beer: 2012,

Beer	Style	Note	IBU	ABV
Blonde Bomb Shell	Blonde ale	Hints of yeasty bread and a touch of hops combine to make a beer that is truly more than the sum of its parts.	20	5.2 %
Southern Brunch		Southern Brunch is a Citrus Shandy with explosive citrus aroma and flavor making you drop mimosas forever. If there was an official beer of breakfast this would be it. This beer was made for people who don't like beer, but will love this one. Southern Brunch is part of an unbalanced breakfast.	8	4.8%
Buried Hatchet				
Pine Belt Ale				
ProAm				
Blind Ambition				



Black Water Draw

Guild Member: Yes

Address: College Station

OWNER: Chris Weingart

CFO / Manager:

Head Brewer/Production Manager:

Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery: 2015

Guest Beer:



Beer	Style	Note	IBU	ABV
Contract Killer Coffee Porter	Coffee Porter	Robust Porter brewed with the addition of What's the Buzz Coffee- a local company that roasts their coffee beans in College Station. The beer forms a solid base for the bold flavors of coffee. The Crystal and Vienna Malts add a layer of caramel/bready sweetness while the chocolate malt compliments the natural dark chocolate flavors of the coffee. This beer was named Contract Killer in jest of the 'brew houses' that deceive customers every day. True brewpubs should make their beer in-house, not contract it out to other breweries to make for them. Or at the very least, not call yourself "[fill-in-the-blank] brewhouse.	60	6.4%
Hazy Lady	New England Style IPA	Hazy Lady is a single-hopped IPA. First brewed in collaboration with Girls Pint Out for our first International Women's Collaboration Brew Day, we later released a revised recipe as Hop Damn No. 1 - Citra. You can expect a delicious citrusy/juicy IPA with a low hop bitterness. This beer is unfiltered to maintain as much hop flavors as possible, so please enjoy fresh!!	10	8.5%

Austin Eastciders

Guild Member:

Address:

CFO / Manager:

Head Brewer/Production Manager: Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery:

Guest Beer:

Cider	Style	Note	IBU	ABV
Honey	Honey Cider	Austin Eastciders Texas Honey Cider is a blend of bittersweet apples and dessert apples with Texas honey to create a delicious cider with a hint of sweet. Flavor: Apple, Honey, Nutty, Creamy, Caramel Aroma: Floral Food Pairings: Grilled chicken, Waldorf salads, and Lighter, nuttier cheese like Swiss or Manchego	0	5%

Bear King Brewing

Marble Falls

Beer	Style	Note	IBU	ABV
Cardiff Rice Lager	Rice Lager		10	4.2%

Brazos Valley

Guild Member: Yes



Address: Brenham

OWNER:

CFO / Manager:

Head Brewer/Production Manager:

Contact:

Type: Brew House Size: bbls Type: Production 2012: bbls

Tours: Cost: When:

Bottle: Can: Keg:

Highlighted Brewery: 2015

Guest Beer:

Beer	Style	Note	IBU	ABV
7 Spanish Angles Coffee Brown	Coffee Porter	A bitchin' brown ale made possible with the help of Texas' own Independence Coffee Company. You've had coffee porters and stouts. Well, try this delicious take using our award winning Silt Brown Ale infused with ICC's Madelyn's Backyard Pecan. A dark brew that brings bright mornings.	28	6.48%
Mama Tried IPA	IPA	A Citra IPA hop bursted with massive amounts of Citra hops for floral, fruity aroma, and dank citrus flavor. (2 Row, Crystal 45 Hops: Citra, Cascade)	55	6.6%

Eureka Heights

Houston

Beer	Style	Note	IBU	ABV
Mini Boss	IPA	This double dry-hopped IPA is jammed full of citrus and tropical notes. Citra and Mosaic hops join forces in this fruity IPA to warp your senses to aromaland. The fifth dimension of flavor awaits. Hops- Citra and Mosaic Grain – 2-row, white wheat, flaked oats	68	6.8
713 Pilsner		This crispy little pilsner is perfect for swimming through the humidity on your way to crush some tacos. We use the fanciest pilsner malt and noble hops to keep things classy. Hops – German Saphir& Hallerau Mittelfruh Grain = Idaho Pilsner Malt	50	5.3

Live Oak Brewing Company

Guild Member: Y

Address: 1615 Crozier Ln, Del Valle, TX 78617

CFO / Manager:

Head Brewer/Production Manager: Contact:

Type: Brew House Size: bbls Type: Production 2012: bbls

Tours: Cost: When:

Bottle: Can: Keg:

Highlighted Brewery:

Guest Beer:

Beer	Style	Note	IBU	ABV
Live Oak Hefeweizen	Hefeweizen	Authentically brewed using a traditional yeast strain that naturally creates the signature flavors of vanilla, clove, and banana.	10	5.3%
Live Oak Pilz	Bohemian Lager	Live Oak Pilz is a classic Bohemian-style golden lager, decoction-mashed with a single heirloom variety Moravian malt. Premium Saaz hops combine to produce a clean, crisp pilsner with complex malt flavor and spicy hop bitterness and aroma.	17	4.2%



Local Group Brewing

Guild Member: Yes

Address: 1504 Chapman St, Houston, TX 77009

CFO / Manager: James "Huggee Bear" Wolfe

Head Brewer/Production Manager: **Contact:**

Type: **Brew House Size:** bbls **Type:** **Production 2012:** bbls

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery:

Guest Beer:

Beer	Style	Note	IBU	ABV
Magic Flip	German Pils	Dry hopped German Pils	10	5.2%

A classic German Pilsner recipe and added German Saphir and American Loral hops to the whirlpool. Then, we dry hopped it with those same hops, lending a lemon citrus taste with an herbal note. A clean finish leaves you wanting more.

Brewery Name

Guild Member:

Address:

CFO / Manager:

Head Brewer/Production Manager:

Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery:

Guest Beer:

Beer	Style	Note	IBU	ABV

Brewery Name

Guild Member:

Address:

CFO / Manager:

Head Brewer/Production Manager: Contact:

Type: **Brew House Size:** **bbls** **Type:** **Production 2012:** **bbls**

Tours: **Cost:** **When:**

Bottle: **Can:** **Keg:**

Highlighted Brewery:

Guest Beer:

Beer	Style	Note	IBU	ABV