Brigadoon Brewery
&
Brew School LLC



Beer Guide

2026

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Pricing for 2026

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

<u>Bottled Beer When Available:</u>
Bomber Standard Beer - $21.00
Bomber Black Plague - $26.00
Bomber Barrel Aged - $37.00

<u>19.2 oz Cans</u>
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 Gold wristband. Receive free beer. Please track pints for tax purposes.

Brigadoon Brewery Investors: Will have a Gold 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.

Industry Guest: Will have a green band with numbered squares. Each square is good for one 16oz beer/cider or 20 oz root beer.

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 for approval.)
- Brewers Association (Notify Brewmaster for approval.)
- Industry Members (Notify Brewmaster for approval.)
- Homebrewers Association (Must have membership card.)
- 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.

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 Cider needed. They will prepay. We will fill a cup with 8 oz of the flavor. The completed order will then be placed on the barrels for pickup. The Dragon Slayer employee will then hand out the order to their customers. The Dragon Slayer employees will be responsible for serving the patrons. They will leave the tray on the barrel and exit.

2026 **Themed Weekends**

Week	Dates	Theme	Seasonal	IBU	ABV %
1	10/10 & 10/11	Oktoberfest	Oktoberfest	9	4.5
~~2~~	10/17 & 10/18	1001 Dreams	~~Fairy Effects Ale~~	~~13~~	~~6.3~~
~~3~~	10/24 & 10/25	Pirate Adventure	~~Pumpkin Ale~~	~~22.8~~	~~8.3~~
~~4~~	10/31 & 11/1	Halloween	~~Whiskey Barrel Ale~~	~~11.1~~	~~4.9~~
~~5~~	11/7 & 11/8	Heroes & Villains	~~Captain Apple's Appllle Ale~~	~~20~~	~~6.5~~
~~6~~	11/14 & 11/15	Barbarian Invasion	~~Castle K'zar~~	~~27.8~~	~~10.4~~
~~7~~	11/21 & 11/22	Highland Fling	~~Heather Ale~~	~~0~~	~~4~~
~~8~~	11/27, 11/28 & 11/29	Celtic Christmas	~~Man's Best Friend~~	~~24~~	~~4.2~~

2026 Tour of Texas

Week	Theme	Date	Brewery	Representative
1	Oktoberfest	10/10/26	Brigadoon Tapping On Stage	Alan Ward
		10/11/26	Brigadoon Tapping On Stage	Alan Ward
2	1001 Dreams	10/17/26	Farmboy Brewing Company	Landon Weiershausen
		10/18/26	Live Oak Brewing	Chip McElroy- Founder and CEO
3	Pirate	10/24/26	Frost Town Brewing	Anna Foulds - Brewer
		10/25/26		
4	All Hallows Eve	10/31/26		
		11/1/26		
5	Heroes and Villains	11/7/26	Back Pew Brewing Co	Bobby Harl - Founder / Head Brewer
		11/8/26	Location Six Brewing Company	Andrew Stoddard - Head Brewer
6	Barbarian	11/14/26	Altstadt Brewing	Nate Key
		11/15/26	Saint Arnold Brewing C.	Aaron Inkrott - Head Brewer
7	Highland Fling	11/21/26	DECA Beer Company	Evans Head Brewer and Co Owner
		11/22/26	Lone Pint	Heather Niederhofer
8	Celtic Christmas	11/27/26	Backyard Brewing Co	Mike Star - Founder & Head Brewer
		11/28/26	Eureka Heights Brew Co	Travis Bassett - Head Brewer
		11/29/26		

2026 Tap Line UP

Tap	Brewery	Beer	Style	ABV	IBU
1	***Brigadoon***	Black Plague	Russian Imperial	10.47%	86
2	Altstadt	Oaktoberfest	Oktoberfest	5.9%	16
3	Altstadt	Altstadt Lager	*German Lager*	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	St Elmos	Carl	Kolsch	4.6%	26
3	Altstadt	Peach Radler	Radler	3.2%	14
4	Eureka Heights	713 Pilsner	Pilsner	5.3%	50
5	Lone Pint	Yellow Rose	IPA	6.8%	62
6	Saint Arnold	Imperial Gummy Worm Cider	Cider	8.2%	0
7	Western Cider	Fat Robin	Cider	5%	0
8	Blackwater Draw	Hazy Lady	Scottish 60 Shilling	8.5%	10
9	***Brigadoon***	Scottish	Scottish 60 Shilling	4.6%	22
10	***Brigadoon***	Green Ogre	Imperial IPA	9.2	97
11	***Brigadoon***	Black Plague	Russian Imperial	10.47%	86
12	***Deep Ellum***	Dallas Blonde	Golden Ale	5.2 %	23

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
Tours: Yes **Cost:** $15 **When:**
Bottle: Yes **Can:** Yes **Keg:** Yes
Distributed by: Jack Hilliard **and Self Distributing**

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!"

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:

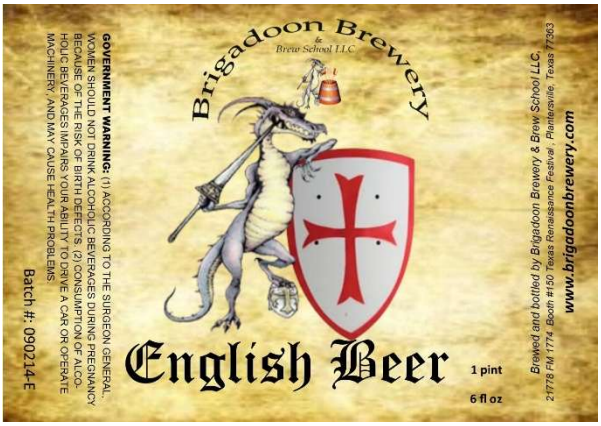
Food: roast chicken or pork, fish & chips; mild cheese.
Cheese: Mild English cheese such as Lancashire or Leicester.
Dessert: Oatmeal-raisin-walnut cookies or some other satisfyingly basic dish.

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:



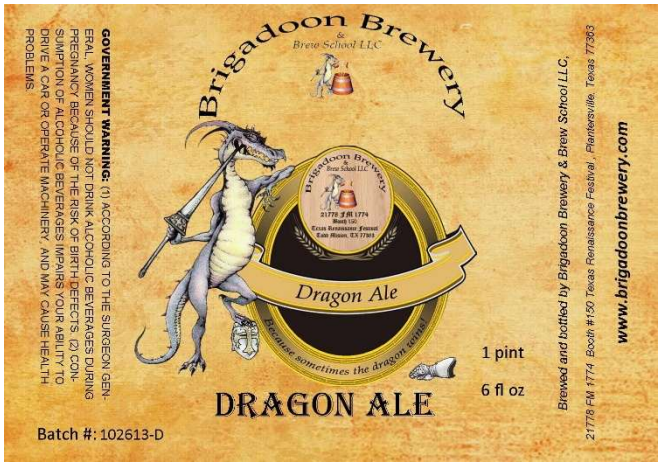
Dragon Ale

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:

Available TRF Only:_____ Daft:_____ Bottle:_____
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.

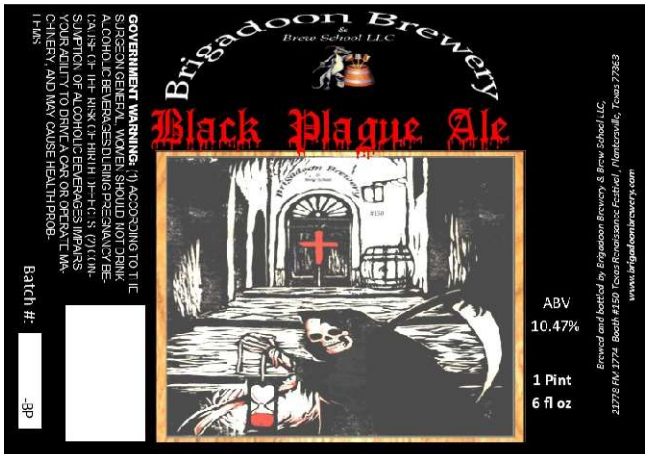
Great fireside reading beer!

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:

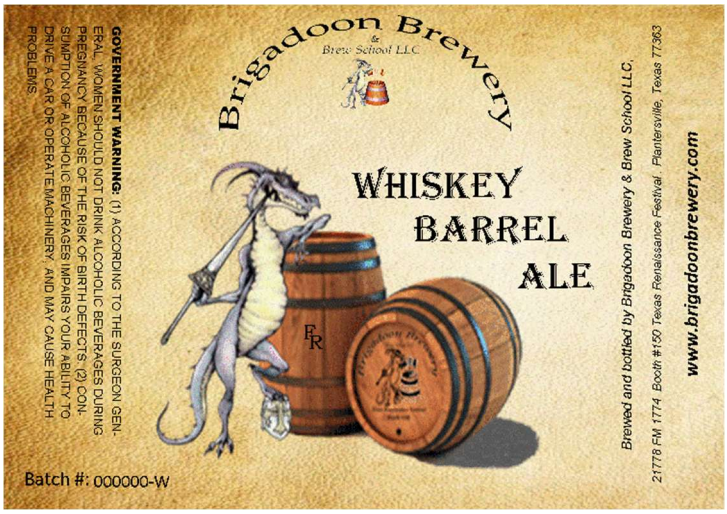


Whiskey Barrel Ale

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:



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:

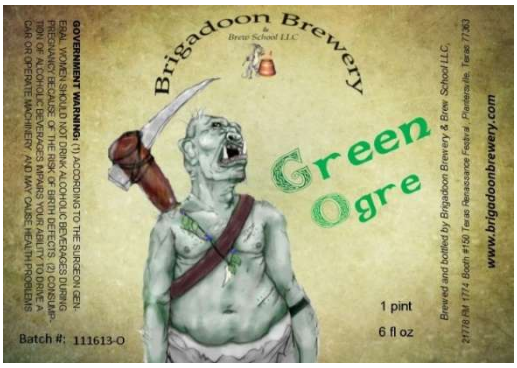
First brewed in England and exported for the British troops in India during the late 1700's. To withstand the voyage IPA's were basically tweaked Pale Ales that were, in comparison, much more malty, boasted a higher alcohol content and were well-hopped, as hops are a natural preservative.

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 brulée.

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



Altstadt

Guild Member:

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

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 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.	3.2%	14

Lone Pint

Guild Member: YEs

Address: Magnolia

Beer	Style	Note	IBU	ABV
Yellow Rose	**IPA**	**SMaSH (Single Malt and Single Hop) IPAs are simple creatures, allowing the true essence of the ingredients to shine through. Occasionally, the simple begets the complex. Yellow Rose is brewed with this philosophy, creating a deliciously complex and irresistible IPA. Santa Anna knows...** **Tasting notes: chalk-white head with a very clean malt backbone. The hops impart strong grapefruit, pineapple, and blueberry flavor and aroma.** **Malt: Pilsner** **Hops: Mosaic** **Yeast: House** **Available In: 6-packs, 12-packs, 19.2 oz cans**	**62**	**6.8%**

Saint Arnolds

Guild Member: Yes

Address: 2000 Lyons Ave, Houston, TX 77020

Beer	Style	Note	IBU	ABV
2026 Pumpkinator	Imperial Pumkin	pumpkin stout brewed with pumpkin & spices.		10.5%
Imperial Gummy Worm Cider 	Cider (Gluten Free)	Imperial Gummy Worm Cider brings together bright apple and pear aromas and flavors, paired with a punch of sour cherry and lemon. It's a classic candy combo in cider form. Ingredients: Hard Apple Cider, Water, Cane Sugar, Honey, Malic Acid, Sulfites (To Preserve Freshness), Natural Flavors	0	8.2%
Strawberry Kiwi Cider	Cider (Gluten Free)	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	0	5.6%

Black Water Draw

Guild Member: Yes

Address: 701 N Main St, Bryan, TX 77803

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%**

Deep Ellum

Guild Member: No

Address: *Brewed by Oskar Blues Brewery in Longmont, Co. (Deep Ellum closed Dallas operations in mid 2024.)*

Beer	Style	Note	IBU	ABV
Dallas Blonde 	**Golden Ale**	**In a town famous for its bottled blondes, we've reset the bar. This shimmering, golden ale combines citrusy and floral hops with crisp malts. It's a beautifully balanced, session able brew. Guaranteed to deliver more fun. Go blonde!**	**23**	**5.2%**

Eureka Heights

Guild Member: Y

Address: 941 W 18th St, Houston, TX 77008

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 	**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

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%**

St. Elmo Brewing Co.

Guild Member: Yes

Address: ***440 E. St. Elmo Rd. & 8110 Springdale Rd , Austin, TX***

Beer	Style	Note	IBU	ABV
Carl 	**Kolsch**	**Full-flavored yet very drinkable. Perfectly refreshing for the 8-month Texas Summer. German Pilsner malt, Tettnanger Hops, and clean Kolsch yeast come together in graceful harmony to make the perfect everyday beer.**	**26**	**4.6%**

Western Cider

Guild Member: No

Address: 501 N. California Missoula, MT 59802

Beer	Style	Note	IBU	ABV
Fat Robin 	**Cider (Gluten Free)**	**Flavor profile: Deep, juicy, fresh cherry taste that settles into a crisp apple finish, light and off-dry.** **Key ingredients: Flathead cherries from Fat Robin Orchard and the Flathead Lake Cherry Growers Association, combined with Northwest apples.** **FYI, they grow their own Apples.**	**0**	**5.5%**