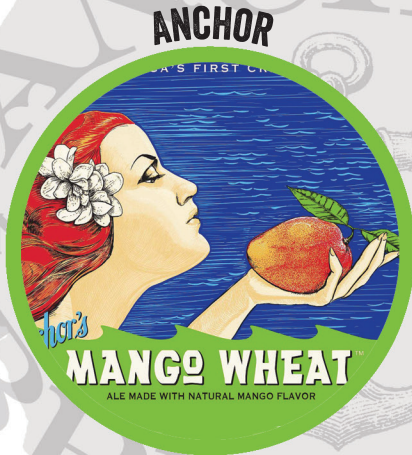


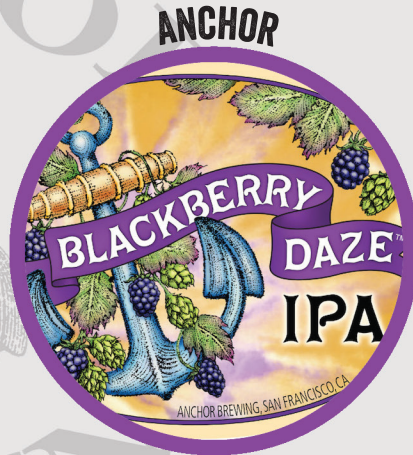
TACO MAC®

BEERS *of the* MONTH



MANGO WHEAT
4.5% ABV

Crisply refreshing, effervescent, golden ale that highlights the delectable character of this singular fruit: Brightness without sharpness, fullness of flavor without heaviness, tropical aroma without pungency, and complexity without cacophony. The aromas are fruity, ripe mangoes with hints of apricot and peach with a taste slightly sweet from mangoes with a hint of citrus tartness. It has a light and easy drinking mouthfeel and finishes crisp and clean with no lingering sweetness.



BLACKBERRY DAZE IPA
6.5% ABV

This IPA gets its hop bitterness and some hop aroma in the brewhouse, but most of the action happens in the cellar when the fruit is added during secondary fermentation. A special blend of loamy, herbaceous hops for dry-hopping complements the brightness and deep complexity of the blackberries. The result is a funky synthesis of rich earth and ripe fruit, hop bitterness and blackberry tartness, with alluring color and aromas up front, sublimely intense flavors, and a refreshingly dry finish.



LAGER
5.2% ABV

This lager is amber-gold in color and displays a firm malt center supported by a refreshing bitterness and floral hop aroma. The aromatic qualities of the beer are enhanced by "dry-hopping", the centuries-old practice of steeping the beer with fresh hops as it undergoes a long, cold maturation. The result is a wonderfully flavorful beer, smooth, refreshing and very versatile with food.



**NARANJITO
ORANGE PEEL PALE ALE**
4.5% ABV

From the city's fine restaurants to the beloved tamale lady outside their Brooklyn brewhouse every morning, Mexican food is a staple of life in New York City. Brooklyn Naranjito was brewed with some of their favorite dishes in mind. They put the pop of citrus that graces some of our favorites into a beer with a helping of sweet orange peel in the brew kettle. The vivacious fruit lends a burst of juiciness, a fresh, ticklish aroma and a decidedly refreshing finish to this American pale ale.

The Brooklyn Brewery is made up of a rich collection of characters from all over the world. In their Williamsburg home, these characters are dedicated to brewing and selling great beer and enriching the communities they serve. Together, these Brooklyners have assembled the skills needed to transform a home brewing hobby into an independent brewery with a brand that has become an international beacon for good beer. The rich history of Anchor Brewing can be traced all the way back to the California gold rush in 1894, when German brewer Gottlieb Brekle arrived in San Francisco with his family. German brewer Ernst F. Baruth and his son-in-law, Otto Schinkel, Jr., bought the old brewery on Pacific (the first of six Anchor locations around the City over the years) and named it Anchor. No one knows why Baruth and Schinkel chose the name Anchor, except, perhaps, for its indirect but powerful allusion to the booming Port of San Francisco.