



## STONE BEER DINNER

*Wednesday, March 14, 2012 at 6:30pm*

### ***Stone Levitation Ale***

Style: American Amber (4.4% ABV)

Notes: Don't be fooled by the classification of this beer, this doesn't drink like everyday amber ale. The only thing amber-like is the actual color, which will feature a well retained, oil enriched off-white head. The nose will find sweet toffee and caramel wrapped in a blanket of fresh west coast hops. The taste follows this pattern, alongside notes of grapefruit zest and pine.

### ***Stone Cali-Belgique***

Style: Belgian IPA (6.9% ABV)

Notes: This is Stone's multi award winning American IPA finished with Belgian yeast. You have got to love the cross utilization here. The Belgian IPA has become extremely popular these days and Stone nailed this one to perfection. Acidic lemon, orange zest, caramel malt and pine are balanced by honey and coriander.

### ***Stone Ruination IPA***

Style: Imperial India Pale Ale (7.7% ABV)

Notes: Take one sip and you'll soon realize why this imperial IPA is respected as much as it is. They call it ruination for the "ruinous" effect it creates on your palate. Monster hops are all over the place, giving much gratitude to the hard work of the Columbus and Centennial hops.

### ***Stone Sublimely Self-Righteous Ale***

Style: American Strong Ale (8.7% ABV)

Notes: Stone is good. Really, really good... and they know it. So what if that's cocky, they have every right to be confident in their brews. Not too many people put out year round brews and seasonal as good as these guys. Hence the term, Sublimely Self-Righteous. Its deep, jet black color is crowned by a frothy beige head. Roasted malt, coffee and aggressive hops are found in the aroma and taste.

### ***Stone Vertical Epic 2011***

Style: Belgian Strong Ale (9.4% ABV)

Notes: The Vertical Epic brews from Stone are a series of different creations that change every year. This year's offering is Belgian strong ale that is brewed with Anaheim chiles and cinnamon. It will pour a clear copper color with a dense, tawny head that falls slowly. You will pick up piney hops and spice in the aroma with a flavor profile that is similar to a barley wine. There are sweet and spicy notes that are complimented by a dry and hoppy finish.

Tickets for this dinner are \$95 per person plus tax & gratuity  
All Beer & Cork Club members receive an additional 10% off of their ticket!

Payments become non-refundable 48 hours prior to the event.

Please call 410-750-1880, or email [heather@victoriagastropub.com](mailto:heather@victoriagastropub.com) to purchase your spot today!

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