

#	Brewery	Beer	Description	ABV	Style	State
1	*Hourglass	Double Barrel Maple Braggot	Semisweet toasty malt meets up with rich, sweet honey and maple for a decadent, viscous drinking experience. **NOT GLUTEN FREE	10.5%	Braggot	FL
2	Ace	Pineapple	Like sticking a straw in a pineapple	5.0%	Cider	CA
3	Seattle Cider	Semi-sweet	Not too sweet, not too dry. Well balanced and made with Washington apples	6.5%	Cider	WA
4	Isastegi	Cider	Grown, pressed, and aged on oak in Spain. Unfiltered for a fuller body with a crisp, tart apple finish	6.0%	Basque Cider	Spain
5	Jack's Hard Cider	Pear	Crisp, tart pear flavor with a semi-sweet finish	5.0%	Cider	PA
6	Green Bench	Postcard Pilsner	Refreshing and complex blend of clean lager fermentation, sweet grainy flavor, and a solid American hop profile.	4.7%	Pilsner	FL
7	Hourglass	Tummy Kisses	Totally like a fresh baked oatmeal cookie with oats, lactose, vanilla and a kiss of cinnamon	5.4%	Blonde	FL
8	Sierra Nevada	Kellerweiss	Full and fruity with notes of spicy clove and banana bread.	4.8%	Hefeweizen	CA
9	Kona	Longboard	A delicate, slightly spicy hop aroma complements the malty body of this beer.	4.6%	Lager	HI
11	Innis & Gunn	Bourbon Cask Dark Ale	Notes of brown sugar, orange oil, and coconut complemented by earthy hops with a smooth finish from oak aging	7.4%	Scottish	Scotland
12	Cigar City	Maduro	A hearty brown ale that benefits from the silky mouthfeel provided by oatmeal, pairs great with cigars	5.5%	Brown	FL
13	Sixpoint Brewery	Danke	Nutty and smooth with a touch of roasted character.	5.1%	Schwarzbier	NY
14	Thomas Creek	River Falls Red	Smooth, easy drinker with malty tones of semisweet caramel.	5.7%	Red	SC
15	Fuller's	London Pride	Toasty and toffee malt tones balanced by a soft, earthy hop character and a crisp, slightly bitter finish.	4.7%	ESB	England
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16	Sierra Nevada	Hop Bullet	Pure, concentrated hop flavor, pine and citrus flavors of classic west coast hops.	8.0%	Double India Pale Ale	NC
17	Rusty Bull	Hop Bottom Girl	Bitter and slightly spicy hop characters come in right after a unique toasty malt	6.5%	India Pale Ale	SC
18	Ballast Point	Grapefruit Sculpin	Fresh grapefruit adds a bitter, juicy kick to an already killer beer	7.0%	India Pale Ale	CA
19	Brooklyn	Naranjito	Burst of juiciness from sweet orange peel, citrus aromas, and a refreshing finish	4.5%	Pale Ale	NY
20	Coast	Single Hop Series: Amarillo	Crystal clear and bursting with lemon, orange zest, and sweet grapefruit hop tones	4.7%	Pale Ale	SC
21	13 Stripes	Bury the Empires	Session IPA brewed and dry hopped with Olympic, El Dorado, and Cascade.	4.5%	Session IPA	Taylor's, SC
22	Lakefront Brewery	Shop Series: Amarillo		7.0%	India Pale Ale	WI
23	River Rat	Blood Orange	Fresh, juicy blood oranges added to a classic, lightly hoppy American pale ale.	5.0%	Pale Ale	SC
24	Maine	Peepers	Pleasant floral and citrusy hop flavor, finishes crisp and clean.	5.5%	Pale Ale	ME
25	Sierra Nevada	Know Good IPA		6.2%	India Pale Ale	NC
26	Alltech	Kentucky Bourbon Ale	Subtle vanilla and oak flavors, with pleasantly smooth caramel malt notes.	8.2%	Amber Bourbon Ale	KY
27	Birds Fly South	ISM: Rakau	Funky, earthy spice, and melon like sweetness lead to a hoppy finish	7.5%	Saison	SC
28	Foothills	Craft Happiness Project: Aware		6.9%	India Pale Ale	NC
29	Victory	4 Front	Bright aromas of citrus and pine bring together fresh, earthy flavors and malts	5.5%	India Pale Ale	PA
30	Breakside	Vienna Coffee	Amber lager brewed with Stumptown coffee, smooth and slightly roasty with a mild, nutty finish. **Carrie's Favorite	6.1%	Amber	OR
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31	The Southern Growl	Grape Soda **Non-Alcoholic	Carbonated childhood.	0.0%	Soda	SC
32	13 Stripes	Peggy Stewart Porter	Balanced roasty malt tones, with a subtle hint of chocolate.	5.5%	Porter	Taylor's, SC
33	Victory	Black Forest Cake Stout with Cherry	Sweet meets savory. Roasted malt balances out lush cherry flavor and ends with a bittersweet finish.	7.5%	Stout	PA
34	*Foothills	Sexual Chocolate	When I get that feeling, I want sexual chocolate healing rich malts for molasses, dark fruit & coffee notes and cocoa nibs	9.8%	Stout	NC
35	Duclaw	Sweet Baby Jesus	Chocolate & peanut butter porter there's no wrong way to drink a Reese's	6.5%	Porter	MD
36	Murphys	Irish Stout	Semi-sweet chocolate with a dry, roasty finish	4.0%	Dry Stout	Ireland
37	Green Man	Porter	Brewed in the traditional English style with a roasty, chocolately character and balanced finish.	5.6%	Porter	NC
38	Cigar City	Cafe con Leche	Sweet, roasty and always invigorating, traditional Latin American cafe con leche coffee in a stout	6.0%	Coffee Milk Stout	FL
39	Moody Tongue	Caramelized Chocolate Churro	Madagascar vanilla and Mexican cinnamon with the aromatics of dark Oaxacan chocolate.	7.0%	Baltic Porter	IL
40	*D9	German Chocolate Cake	Rich, strong, coconut peacan stout aged in brandy foeders.	10.0%	Stout	NC
41	Coast	Bulls Bay Oyster Stout	Smooth and roasty, with a brininess that can only be attributed to the addition of fresh local oysters.	6.5%	Oyster Stout	SC
43	The Southern Growl & 13 Stripes	Ba Southern Saint	Bursting with berry aromas from the pinot noir barrels while finishing with pear, honey, and banana deliciousness	9.2%	Ba Triple	SC
44	Kona	Wailua Wheat	Tropical and light, brewed with some fresh, tangy passionfruit for a bit of fruity complexity.	5.4%	American Wheat Ale	HI
45	Carolina Bauernhaus	Punti	Sessionable sour with SC prickly pear (Opuntia) and fresh blackberries	4.5%	American Sour	SC
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46	Birds Fly South	Year End Blend	A velvety, amber saison with slightly tart and juicy notes and a soft and sweet fig finish.	4.6%	Saison	SC
47	Cigar City	Florida Cracker	Brewed with unmalted wheat, orange peel and coriander, and then fermented with a French saison yeast strain to give it a spicy and dry finish.	5.5%	Witbier	FL
48	Blackberry Farm	Classic Saison	Crisp, peppery yeast tones, and gently hopped. *Jason's Favorite	6.0%	Saison	TN
49	North Coast	Brother Thelonious	Ripe plum, dates and sweet dark raisins mingle with toffee and caramel malts	9.4%	Belgian Strong Dark	CA
50	*Brouwerij Bosteels	Tripel Karmeliet	Subtle tones of vanilla and banana from Belgian yeast complement a creamy body and a soft lemony, dry finish. **Anna's Favorite	8.0%	Tripel	Belgium
51	Sierra Nevada	Pont Brumeux	Tropical fruit and gooseberry tones from hops bring lots of juicy character to this funky little beer.	6.5%	Saison	NC
52	Rogue	Paradise Pucker	Passionfruit, orange, and guava provide refreshing tropical acidity.	6.0%	Sour	OR
53	Birds Fly South	Biggie Hops	Sharp acidity with a hoppy counterpoint for a dry, slightly bitter finish.	4.0%	Sour	SC
54	Bells	Larry's Latest	Refreshingly bright, citrusy tartness combined with pungent tropical aromas.	5.0%	Sour	MI
55	Dogfish Head	Seaquench Ale	Kolsch, Berliner Weiss, & Gose blended together w/ lime peel, black lime, & coriander	4.9%	Gose	DE
56	*OEC	Clavis Purpura	Black, green, and white teas blended with kombucha and oak aged spontaneously fermented ale, then matured on 220lbs of fresh picked blueberry	5.0%	Sour	CT
57	Victory	Kirch Gose	Sour, salty & sweet sweet cherry	4.7%	Gose	PA
58	SNAFU	Tang	Tangy, tart oranges bring bright & refreshing acidity to your lips	5.3%	Sour	SC
59	Southern Barrel	Wild Bramble	Blackberries and raspberries bring juicy berry acidity and soft sweetness. It's kinda like a pink lemonade. **Josh's Favorite	4.5%	Berliner Weisse	SC
60	Stiegl	Grapefruit	A blend of 40% crisp golden lager and 60% sweet grapefruit soda	2.5%	Radler	Austria