



## *Our Story*

Cave Brewing Company is a nano brewery cultivating Artisan Ales & Lagers in the Lehigh Valley. In 2015, co-owners Jeff and Alison Bonner founded the brewery around the concept of *Evolving Beer*. Jeff has been brewing since 1990 and has a professional background in nuclear engineering. His scientific approach to the brewing process has allowed Cave Brewing to master classical styles while continuously “evolving” recipes to keep it interesting, tasty, and balanced! The brewery’s five-barrel system helps maintain precision and consistency during production. The quality of Cave Brewing’s products also stem from its sincere Farm-To-Mug principles.

The core of Cave Brewing’s Farm-To-Mug practices center on its 5-acre property, 1600ft<sup>2</sup> garden, and natural 300-foot-deep well: The garden grows hops and applicable produce for seasonal releases. The well delivers delicious, chemical and additive free water, which is used in every brew. In addition, some of Cave Brewing’s recipes utilize the resources of a local hop farm.

## *Beer List (1-8)*

(3/14/19 – 3/17/19)

### *1. \* Bert’s Yakima Stout*

Bert’s is not your everyday Russian imperial stout. Brewed the traditional way of a Russian imperial, we then hopped this beer with a copious amount of homegrown cascade hops creating a hop forward Russian imperial stout that shouldn’t exist but thankfully does! This brew was created to memorialize our long-time mentor Bert Grant from Grant’s brewing and malting company in Yakima Washington. **(Seasonal)**

**\$3/\$6  
(4oz/9oz)**

**Style:** Russian  
Imperial Stout  
**ABV:** 9.0%  
**IBU:** 53

### *2. Cave Lager*

This clean crisp German lager. It uses 100% German Pilsen malt, Czech hops, and a pure strain of German lager yeast. We don’t use rice nor corn in our lager. It’s about as close to a German lager you can drink without a passport. This beer is not meant to be sniffed or pontificated over, just to be enjoyed. A true definition of a session or “lawnmower” beer with soft aromas and smooth taste. Mowing the lawn with one or two, never felt so right! **(Year round)**

**\$2/\$4.5/\$6  
(4oz/12oz/16oz)**

**Style:** Lager  
**ABV:** 4.4%  
**IBU:** 11

### *3. Cave IPA*

This true to East Coast malt forward IPA creates a very smooth and flavorful IPA. Hints of grapefruit and citrus are balanced just so with our grain bill that you’ll be beckoning for another one before you finish your last sip. **(Year round)**

**\$2/\$5.5/\$6.5  
(4oz/12oz/16oz)**

**Style:** India Pale Ale  
**ABV:** 6.9%  
**IBU:** 80

— Service available at the bar only —

#### 4. \* *Loan Shark – Nitro*

A blend created by our friend and banker, Greg. The Loan Shark is a blend of the Blind Eye Barleywine and Drew's Hand Stout. The creaminess of the stout and the smoothness of the barleywine propel this brew into the realm of dangerously dark and suave. **(Seasonal)**

\$3/\$6  
(4oz/9oz)

Style: Blend  
ABV: 8%  
IBU: 27

#### 5. *Triple Trapped*

A true to style Belgium Trappist Ale with hints of plums, apples, spice and earthy qualities without the wild "funk" of many Belgian beers. This Tripel is balanced and not overly sweet. Getting Trapped with ale never tasted so good! **(Seasonal)**

\$2/\$6  
(4oz/12oz)

Style: Belgian Tripel  
ABV: 8.4%  
IBU: 13

#### 6. *610 Copper Lager (Munich Dunkel)*

This classic "dunkel" (dark) style originated in Munich and emphasizes the rich Munich malts with notes of toffee, bread, chocolate, and molasses. The noble hops peek through but finishes with a smooth malty finish. Extremely sessionable and perfect companion for winter and Spring. **(Seasonal)**

\$2/\$4.5/\$6  
(4oz/12oz/16oz)

Style: Dunkel Lager  
ABV: 5.4%  
IBU: 15

#### 7. *2 Weeks Notice IPA*

This hazy East Coast IPA offers a light session IPA with big notes of pineapple, mango and stone fruit with a nice pine finish. It's juicy, citrusy, and piney, making it the perfect beer to remind you that spring is right around the corner! **(Seasonal)**

\$2/\$5.5/\$6.5  
(4oz/12oz/16oz)

Style: India Pale Ale  
ABV: 6.1%  
IBU: 80

#### 8. \* *Drew's Hand Stout – Nitro*

This is our take on a beautifully done Irish Stout. It is mostly dry with hints of sweetness peeking through the creaminess that you expect from a nitro stout but balanced by the chocolate and dark notes from the grain bill. This stout uses SIX different grains and is one of our most complex beers but tastes so smooth. Our nephew helped create this balanced nitro stout as a young child when he put his hand into the mash water becoming Drew's Hand Stout! **(Year round)**

\$2/\$4.5/\$6  
(4oz/12oz/16oz)

Style: Irish Stout  
ABV: 5.0%  
IBU: 26



Guest: Colony Meadery

**Limey the Ginger** (5.8% ABV Moscow Mule), **Tea Tax** (5% Arnold Palmer mead), **Pass the Mead to the Left Hand Side** (6.5% pineapple mango), **Mini Mead** (6.5% made from raspberry blossom honey)

(\$6.5, 12oz)

**Soft Drinks & Water:** Coke, Diet Coke or Pepsi, Dr. Pepper, Grape, Bottled Water **(\$1)**

#### Growler/Crowler Fill Prices

32oz \$12 all

64oz \$24 all

\$5 for all New Growlers

32oz Crowler \$14

\* No Growler Fills

— Service available at the bar only —