



(207) 536-0846

<http://www.carhopme.com>

# Oxbow Brewing Company

## 4-Pack 16oz Cans

Sap Haus	\$16.20
<i>7% - Sap Haus is a smoked dark lager brewed with Maine maple syrup.</i>	
Luppolo	\$16.88
<i>5% - Italian-style Pils - unfiltered dry-hopped pils brewed with European malts and hops.</i>	
Northern Lager	\$14.77
<i>4% - Classic Lager - brewed w/ 100% malted barley &amp; select Maine-grown hops</i>	
Seaworthy	\$16.20
<i>4% -India Pale Lager - brewed w/ 100% malted barley &amp; select Maine-grown hops</i>	
Grand Royal	\$16.20
<i>5% Grand Royal is a Munich-style pale lager brewed with European malts and noble hops.</i>	
Dusky	\$14.20
<i>4% - Dark Lager - Dusky is a dark lager brewed with 100% malted barley and select Maine-grown hops.</i>	
Harvest	\$12.20
<i>7% - Harvest is a saison brewed with 100% Maine-grown grains and freshly-harvested local Cascade hops.</i>	
Space Cowboy	\$12.00
<i>4% - Space Cowboy is an amber farmhouse ale brewed with oats and European hops.</i>	
Surfcasting	\$12.20
<i>4.5% Surfcasting is a gently salted grisette brewed with American hops, wheat and limes.</i>	
Surf Variety 4-Pack	\$14.20
<i>4.5% - a variety pack consisting of Surfcasting, Surf Melon, Surf Breeze and Paloma Daydream</i>	
Surf Breeze	\$14.20
<i>4.5% - Surf Breeze is a gently salted grisette brewed with American hops, wheat, and cranberry, grapefruit, and lime juice.</i>	
Surfer Rossa	\$12.20
<i>4.5% - Surfer Rossa is a gently salted grisette brewed with American hops, wheat, blood orange, and lime juice.</i>	
Paloma Daydream	\$14.20
<i>4.5% - Surfcasting is a gently salted grisette brewed with American hops, wheat, and limes.</i>	

## 4-Pack 330ml Bottles

Farmhouse Pale Ale	\$12.66
<i>6% - Saison farmhouse ale brewed exclusively w/ American hops</i>	
Saison du Smeirlap Single	\$4.05
<i>5.5% - Saison du Smeirlap is a European-hopped mixed-fermentation saison conditioned with brettanomyces. Produced in collaboration with Brasserie De La Senne of Brussels, Belgium.</i>	

## **500ml Bottle**

<b>Barrel-aged Sap Haus</b>	<b>\$15.05</b>
<i>7.5% - Barrel-aged Sap Haus is a mixed fermentation dark farmhouse ale aged in French red wine puncheons.</i>	
<b>Arboreal</b>	<b>\$15.05</b>
<i>8.5% - Arboreal is a mixed-fermentation farmhouse ale fermented and aged in bourbon barrels.</i>	
<b>3 Barrels Deep</b>	<b>\$17.55</b>
<i>9% - 3 Barrels Deep is a mixed-fermentation farmhouse ale aged for six months in bourbon barrels, six months in white wine barrels, and six months in red wine barrels.</i>	
<b>AM/FM</b>	<b>\$10.05</b>
<i>AM/FM is a blend of hop-forward mixed-fermentation saisons dry-hopped with whole leaf Centennial. Similar to Crossfade, our beloved blended brett-saison, we brew separately European-and American-hopped blonde farmhouse ales which are first fermented with saison yeast and then blended together and aged in stainless tanks with our house mixed culture. The beer is then transferred onto a copious amount of whole leaf Centennial hops for one week which captures all of the bright, grassy, and floral aromas, and is then naturally conditioned in kegs and bottles.</i>	
<b>BAFPA</b>	<b>\$15.83</b>
<i>6.5% - Barrel-aged Farmhouse Ale - American-hopped mixed-fermentation saison aged in oak barrels.</i>	
<b>BOBASA</b>	<b>\$15.05</b>
<i>6.5% - BOBASA is a blend of barrel-aged smoked ales. Young, smoked Bi re de Garde is blended with 1- and 2-year-old vintages aged in white wine barrels</i>	
<b>Cherry Jackpot</b>	<b>\$15.05</b>
<i>7.5% - Cherry Jackpot is a mixed-fermentation farmhouse ale fermented and aged in American oak barrels with Montmorency cherry juice. Produced in collaboration with Will Sears of Oxbow, Keith Shore of Mikkeller, Mike Van Hall of Stillwater Artisanal, and Karl Grandin of Omnipollo.</i>	
<b>Cletus</b>	<b>\$17.55</b>
<i>10% - Cletus is a mixed-fermentation dark farmhouse ale aged in bourbon barrels.</i>	
<b>Goods from the Woods</b>	<b>\$17.55</b>
<i>8% - Goods From The Woods is a blend of barrel-aged and stainless-aged mixed fermentation farmhouse ales.</i>	
<b>Italo Disco</b>	<b>\$15.83</b>
<i>7.5% - Italo Disco is a mixed-fermentation farmhouse ale aged in a Brunello di Montalcino oak foudre.</i>	
<b>Life On</b>	<b>\$15.05</b>
<i>6% - Barrel-aged Biere de Mars - a blend of fresh and barrel-aged French-style farmhouse ales.</i>	
<b>Liquid Swords (2020)</b>	<b>\$15.05</b>
<i>7% - Liquid Swords is our annual Grand Cru. The 2020 cuvee incorporates mixed-fermentation biere de miel and smoked biere de garde.</i>	
<b>Many Hands</b>	<b>\$18.46</b>
<i>7.5% - spontaneously-fermented farmhouse ale brewed with 100% Maine-grown ingredients including estate oak and 100% oysters in the</i>	

*coolship. Produced in collaboration with Tired Hands Brewing Company of Ardmore, Pennsylvania.*

**Max Tun** \$17.55

*12% - Max Tun is a Belgian-style imperial stout aged in rye whiskey barrels. Produced in collaboration with Brad Clark formerly of Jackie O's Brewery of Athens, Ohio.*

**Newcastle Morning** \$10.55

*6% - Newcastle Morning is a blend of fresh saison and barrel-aged spontaneously-fermented farmhouse ale.*

**Old Pal** \$15.05

*8% - Old Pal is a blend of stainless-aged and rye whiskey barrel-aged mixed fermentation farmhouse ales brewed with rye, refermented with grape and lemon juice, and aged on lemon peel.*

**Phosphorescence** \$15.83

*6.5% - Barrel-aged Saison - mixed-fermentation farmhouse ale brewed with oats, rye, and wheat fermented and aged in oak barrels.*

**Plum Synth** \$18.46

*7.5% - Blended Farmhouse Ale w/ Plums - blend of barrel-aged and stainless-aged mixed-fermentation farmhouse ales aged on Italian plums.*

**Sasuga** \$13.19

*5.5% - Sasuga is a mixed-fermentation saison brewed with rice*

**Synthesis** \$15.05

*8% - Synthesis is a blend of dark sour ale fermented in red wine barrels and stainless-aged farmhouse ales.*

**Uvalore** \$17.55

*7.5% - Uvalore is a blend of barrel-aged and stainless-aged mixed-fermentation farmhouse ales aged on Leon Millot grapes.*

**Vernacular** \$18.46

*6.5% - Vernacular is a mixed-fermentation farmhouse ale produced in collaboration with Volo of Toronto, Canada. This blend incorporates barrel-aged and stainless-aged farmhouse ales with grapes.*

**Ol av Skogen** \$18.46

*8.5% - Barrel-aged Dark Farmhouse Ale - mixed-fermentation farmhouse ale fermented and aged in red wine barrels. Produced in collaboration with Haandbryggeriet of Drammen, Norway.*

## **750ml Bottle**

**Again & Again** \$10.15

**Magenta** \$20.05

*7.5% - Magenta is a mixed fermentation farmhouse ale refermented with Concord grape juice.*

**Noel** \$12.05

*9% - Biere de Noel - wheat-based strong dark farmhouse ale.*

**Native/Wild 17/18** \$26.38

*6% - Spontaneously-Fermented Farmhouse Ale - spontaneously-fermented farmhouse ale brewed with Maine grains, aged hops, and well water. Native microflora and wild yeasts inoculate the cooling wort overnight in a traditional coolship at our rural farmhouse brewery. After fermentation and aging in oak barrels, this beer is naturally conditioned in the bottle and further*

*aged in our cellars.*

**Native/Wild: Estate Honey**      \$25.05

*Native/Wild: Estate Honey is a spontaneously-fermented farmhouse ale brewed with Maine grains, aged hops, and well water with estate wildflower honey added in our coolship. After fermentation and aging in oak barrels, this beer is naturally conditioned in the bottle with additional estate honey and aged in our cellars.*

**Merchandise**

**Oxbow Lighter**      \$3.00

*a lighter*

**Oxbow Stickers**      \$1.00

*a mixed pack of one of each sticker. Three stickers in total.*

**Oxbow Straight-Sided Glass**      \$5.00

*Oxbow straight-sided glass with red Crossfade-style logo.*

**Coming Soon!**

***Items not currently in stock***