



FOUR SEASONS SERIES

 **BOURBON BARREL-AGED**



COCKTAIL-INSPIRED IMPERIAL STOUT

ALE WITH AROMATIC BITTERS, LEMON PEEL & STAR ANISE FLAVORS.
A beer brewed to honor the ORIGINAL New Orleans classic cocktail.

TASTING NOTES

AROMATIC BITTERS

OAK

LEMON PEEL

STAR ANISE

This Southern whiskey-based classic leans heavily on barrel-aged spirit and is accented by oak and aromatic bitters. The original utilized a lemon garnish and sometimes, an absinthe wash, which we've simulated by adding just a touch of lemon peel and anise, respectively. The sweetness and bitters balance the alcohol while anise and lemon peel draw out the nuances of the whiskey. To help add backbone, a complex flavor profile was achieved using various toasted malts, such as Victory and Special B, in addition to oats and Carapils for body. This full-bodied stout will instantly transport you to simpler times, and pays a nod to the original timeless cocktail.

Featured Ingredients: Aromatic Bitters, Lemon Peel & Star Anise

SRM: 40

1

3

4

6

8

10

13

17

20

34

40+

Body: Full

Formats Available

Availability: Seasonal

11.3% $\frac{\text{Alc}}{\text{Vol}}$ **55** IBU



Single
16oz Cans



1/6 BBL
Kegs

