



BREWERY OF THE MONTH

Locust Cider Fort Worth, TX

Chili Pineapple (draft) | 4 *Sweet*

Ancho and Aleppo chilies are responsible for the spicy finish. But come on, you want to drink your cider.

So this one is not too spicy, just enough to remind you the chilies are there. The chilies are an amazing flavor compliment to the the Washington apples and pineapples.

ABV: 5.0%

Dark Cherry | 4 *Off-Dry*

An off-dry cider blended with fresh sweet dark cherries from Washington. It tastes like a bite of a fresh cherry- a bit tart, barely sweet, and deep enough for drinking in the winter or the summer. Reminiscent of a good lambic.

ABV: 6.0%

Honey Pear | 4 *Semi-sweet*

Washington pears and apples and real wildflower honey, and that's all. No flavors, no essences, just real ingredients. This cider is a delicious honey-kissed apple/pear blend, so cravable its hard to stop drinking.

ABV: 6.0%

Sweet Aged Apple | 4 *Sweet*

We leave a blend of pressed Washington dessert apples on their own and let the wild yeasts do their work. Then we age it for 6 months.

The result is a sweet, full bodied, deep, very appley, smooth and round cider. There is beauty in imperfection.

ABV: 5.0%

Tasting Notes from Locust Cider