



## **BREWERY OF THE MONTH**

**Panther Island Brewing Co.  
Fort Worth, TX**

### **Allergeez**

#### ***American Wheat Ale - Unfiltered***

This award winning, unfiltered American wheat beer is deep golden in color with a nice haze. This beer is brewed with local honey from Rodgers TX, chamomile flowers and rose hips. The Mount Hood hops give this beer a great finish that pairs well with the honey and spices.

**ABV: 5.7%    IBU: 16**

### **IPF'nA**

#### ***Imperial India Pale Ale***

This Imperial IPA boasts a huge malt bill to balance out the bitterness and presents a nice caramel middle. Use of cracked coriander gives a mellow zest to the beer. It's dry hop with Cascade hops to give it the right amount of citrus nose. The spicy grapefruit flavors come from the blending of Summit, Columbus, and Centennial hops.

**ABV: 10.1%    IBU: 97**

### **Sweet Fang**

#### ***Chocolate Peanut Butter Milk Stout***

Chocolate peanut butter aroma. Lactose helps with the creamy mouth feel and Reese's peanut butter cup flavors.

**ABV: 5%    IBU: 25**

### **Tailgater**

#### ***American Cream Ale***

This Light American cream ale is crisp and bright. It has a soft malty nose to it with subtle hints of Willamette hops. Light in body, it features a subtle malt flavor, slight kick of the hops and a clean dry finish. This is great gateway brew for introducing those into the wonderful world of craft beer.

**ABV: 4.8%    IBU: 7**

### **War Chant (draft)**

#### ***American Amber Ale***

This easy drinking American Amber has subtle hints of citrus on the nose from the Columbus and Warrior hops with a sweet caramel malt body finished with a slight bitterness from the hops.

**ABV: 6%    IBU: 42**

*Tasting Notes from Panther Island Brewing Co.*