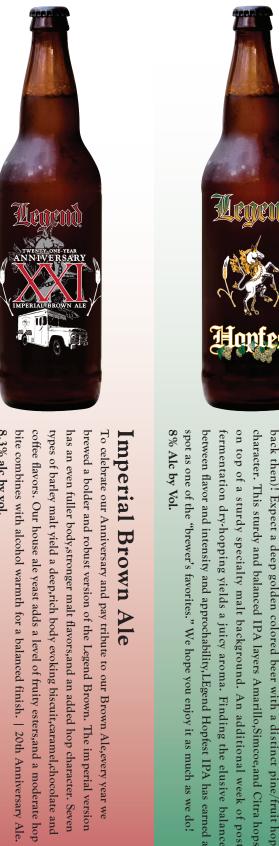


Introduces

The Taproom Series





Imperial Brown Ale

coffee flavors. Our house ale yeast adds a level of fruity esters, and a moderate hop brewed a bolder and robust version of the Legend Brown. The imperial version 8.3% alc by vol. bite combines with alcohol warmth for a balanced finish. | 20th Anniversary Ale types of barley malt yield a deep, rich body evoking biscuit, caramel, chocolate and has an even fuller body,stronger malt flavors,and an added hop character. Seven To celebrate our Anniversary and pay tribute to our Brown Ale, every year we

9.2% alc. by vol. even Thai food. | Specialty Tap Room Series. best served with friends and pairs well with mild cheeses, roasted pork, and six months of aging brings a soft smoothness to this sweet, complex aleflavor combinations such as banana, clove, apple, pear, even bubblegum. This is Legend Tripel is brewed on a Belgian abbey style yeast strain which imparts

Bourbon Barrel

calls for a re-load! Take this sippin' beer slow and easy. and oaky barrel char. A layer of boozy heat counters the richness and a dry finish butter-pecan ice cream and toasted coconut lead into a rich malty body of carame experience. We've taken our Legend Brown Ale and allowed it to mature in the oak We've joined forces with a local distiller of fine spirits to bring you a rich and bold 6.0% alc. by vol. bourbon barrels of the A. Smith Bowman Distillery for six weeks. Aromas of

to celebrate Legend's eleventh year of brewing craft beer (we called it micro-brew

Legend Hopfest originated in 2005 as a one-off seasonal beer. Hopfest was brewed