



BKS Artisan Ales Menu

November 24, 2017



Pine Tree IPA, 6.8% ABV

Our Holiday season Northeast style IPA tastes like cold pressed Pine Tree juice in a glass. Featuring 100% chinook hops in the boil and dry hop process, you'll recognize notes of pine needle, conifer sap, and spice.

To-Go: \$10 per 22oz bottle

On Tap: \$6



Clouds DIPA, 8.2% ABV

Our Northeast style double IPA with pilsner malt, a blend of specialty malts, wheat, oats, and an ever-changing cast of hops. An exceptionally soft and rich mouthfeel give way to intense aroma and flavors from double dry hopping. This batch features El Dorado, mosaic and simcoe hops.

On Tap: \$6



Holstein with Oddly Correct Coffee and Cacao nibs, 5.6% ABV

Holstein is our milk stout with English malts, notes of chocolate and roasted barley, and a chewy mouthfeel with a velvety finish. This batch features Oddly Correct El Salvador roast coffee and Tanzania cacao.

On Tap: \$6



Rockhill & Locust with Oddly Correct Coffee, 3.6% ABV

This English Mild is our first coffee and beer collaboration with our friends from Oddly Correct Coffee Roasters in Midtown KC. Oddly Correct chose their Kenyan Gicherori Peaberry coffee for Kenya's previous ties to England as a British territory. The coffee adds a subtle citrus and berry brightness to the classic caramel, nutty, chocolate profile of this ale.

On Tap: \$5



Fleur de Azaca, 5.8% ABV

This Saison-style ale features a rustic blend of malts, Azacca hops, and our house saison yeast. Aroma and flavor notes of lemon zest, mango, and pine; layered against a dry and spicy finish.

On Tap: \$5

Vacation Island, 4% ABV – 6 Variants available, ask what is available on the rotating taps and to-go

Our session sour ale features aromas and flavors from your favorite vacation beverages. Brewed with pilsner malt, wheat malt, oats and pink Himalayan sea salt. Tart, refreshing, and highly drinkable!

To-Go: \$10 per 22oz bottle

On Tap: \$5



Mimosa – This variant is based on the popular mimosa brunch cocktail, since vacations can be a nice brunch on the weekend. This features Cara-Cara orange zest and juice.



Margarita – We had the best margarita in the Rivera Maya region of Mexico. That beverage is the inspiration for this batch. A very specific amount of juice and zest from lemons and limes compliment the tart and salty base of the beer.



Mai Tai – This variant pays tribute to the well-known tiki drink, the Mai Tai. You will recognize black cherries, pineapple, oranges, guava, passion fruit, and limes.



Bahama Mama – Featuring pineapple, oranges, limes, coconut, as well as whole bean Oddly Correct Burundi roast to simulate the coffee liquor profile in this classic beach drink.



Cucumber Margarita – Featuring Meyer lemons, Key limes, and cucumbers that were harvested from our backyard.



Blueberry Pina Colada – A blueberry infused twist on this classic vacation beverage!