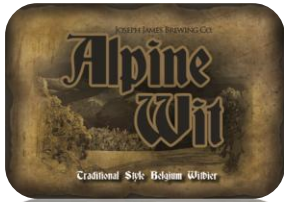


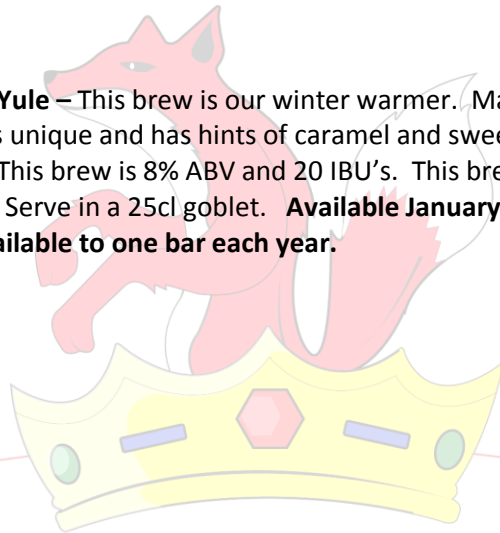
Our Seasonal Selections



Alpine Wit – Now a seasonal selection! Brewed with the finest wheat and pilsner malts, this light bodied beer is refreshing and has hints of orange peel and coriander. This brew is 5.1% ABV, 15 IBU's and best enjoyed between 45°F-55°F. Serve in a 16oz pint glass. **Available March thru May in 4x6x12oz bottles and kegs.**



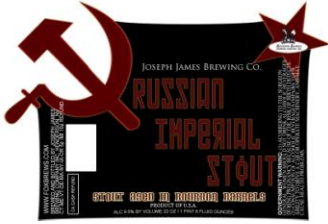
Scent of a Yule – This brew is our winter warmer. Made in a Belgian style fashion this brew is unique and has hints of caramel and sweetness from brown sugar and molasses. This brew is 8% ABV and 20 IBU's. This brew is best enjoyed between 55°F-60°F. Serve in a 25cl goblet. **Available January, only available in kegs and will only be available to one bar each year.**



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Our Limited Series

These beers are continuously produced, but only sparsely available.



Bourbon Barrel RIS – This brew is our Red Fox Russian Imperial Stout aged in Bourbon Barrels for 7 months. This brew has hints of coffee, chocolate, and underlying sweetness from the oak and bourbon flavors. The brew weighs in at 9.5% ABV, 70 IBU's, and is best served at 60°F. Serve in a 25cl goblet. **Currently available in 22oz bottles December 2010 - Jan 2011.**



Dusi – Our Belgian-Style golden strong. Brews with Marris Otter and Pale Malts. This brew is fermented on oak and reconditioned in the keg. The brew is 9.4% ABV, 30 IBU's, and best served at 55°F. Serve in a 25cl goblet. **Available in keg only to one per bar per release.**

Image
Coming
Soon

Mongrel – Joseph James is proud to brew a California Common style brew to the specifications of our ProAm winner Weston Barkley. This brew has toasty malt characteristics with a good hop balance. **This brew is to be released February 2011.**

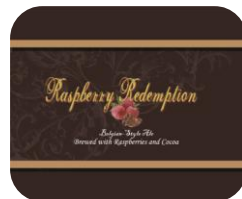
JOSEPH JAMES
BREWING COMPANY INC.

Reserve Series Brews

These brews are available at their release and will never be available again. Get them while you can.



Desert Dawn – Our brewmaster’s reserve! An English style Barley Wine made with Marris Otter pale malt and chocolate rye and hopped with UK fuuggles and GWV. This brew is 9.6%, 40 IBU’s, and best enjoyed at 60°F. Serve in a 25cl goblet. **This brew is currently available in ½ BBL kegs only.**



Raspberry Redemption – This brew starts as a Belgian-style dubble with 50 lbs of Hersey’s raw cocoa and 80 lbs of raw raspberries. After the beer is done fermenting the brew is transferred onto 600 lbs of fresh raspberries for 3 months and then referemnted in the bottle. 55°F. Serve in a 6oz champagne flute. **Currently available in 13.2 Gal kegs and 750 ml champagne bottles (wax dipped and numbered)**

Image
Coming
Soon

Oaked Desert Dawn – Our English style Barley Wine aged on oak for 3 months. This brew has tasty and spicy notes and finish slightly sour in the taste. This brew is 10.5% ABV, 40 IBU’s, and is best served at 60°F. Serve in a 25cl goblet. **Only 4 x ½ barrels and 10 500ml swing top bottles available in early January.**

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