

# TIDAL CREEK BREWHOUSE



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COOKIES AND BEER

FEBRUARY 25TH 2024



# INTRODUCTION



## BEER TERMINOLOGY 101

**BJCP:** BEER JUDGE CERTIFICATION PROGRAM

**GROUP:** LAGER OR ALE

**STYLE:** THERE ARE 34 MAIN STYLE CATEGORIES IN BJCP

**ABV:** ALCOHOL BY VOLUME

**IBU:** INTERNATIONAL BITTERNESS UNIT (PERCEIVED BITTERNESS)

**SRM:** STANDARD REFERENCE METHOD  
(THE SCALE FOR REFERENCING BEER COLOR)

**SRM COLOR CHART AND BEER STYLES**



# CARAMEL DELITES

CRISP COOKIES WITH CARAMEL, COCONUT, AND CHOCOLATY STRIPES

PAIRED WITH

## POLLYWOG PORTER

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GROUP: ALE STYLE: PORTER ABV: 5.8 IBU: 24 SRM: 35

APPEARANCE: DEEP BROWN, OPAQUE

AROMA: ROAST, DARK CARAMEL, COCOA

TASTE: RICH CHOCOLATE CARAMEL, TOASTED OATS, DARK  
MALT BASE



# ROBUST PORTER

THE HISTORY

# POLLYWOG PORTER

TRAVEL BACK TO THE 18TH CENTURY, AND YOU'LL DISCOVER THE ROOTS OF THE ROBUST PORTER, A BREW BORN AS A STRONGER, ROASTIER, AND HOPPIER RENDITION OF THE TRADITIONAL PORTER. THIS EVOLUTION CAME ABOUT AS A RESPONSE TO THE INCREASING POPULARITY OF PALE ALES DURING THAT ERA, PROMPTING BREWERS TO CRAFT A DARKER, MORE ROBUST ALTERNATIVE.

DISTINGUISHED FROM ITS COUNTERPART, THE BROWN PORTER, THE ROBUST PORTER BOASTS HEIGHTENED BITTER AND ROASTED MALT FLAVORS, ALTHOUGH NOT QUITE REACHING THE INTENSITY OF A STOUT. AS THE ROBUST PORTER TRAVERSED THROUGH HISTORY, IT UNDERWENT DIVERSE INTERPRETATIONS INFLUENCED BY REGIONS AND PERIODS.

AS THIS STYLE TRANSITIONED TO A MODERN AMERICAN REALM, INTERPRETATIONS OF THE ROBUST PORTER TEND TO BE NOTABLY MORE ASSERTIVE, WITH INTENSIFIED HOP BITTERNESS AND ROASTINESS. SO, AS WE SIP ON A ROBUST PORTER, LET'S TOAST TO ITS RICH HISTORY AND THE MYRIAD INTERPRETATIONS THAT REFLECT THE DYNAMIC EVOLUTION OF BREWING TRADITIONS. CHEERS TO THE ROBUST PORTER—STRONG, ROBUST, AND A TESTAMENT TO THE EVER-CHANGING TAPESTRY OF BEER STYLES!

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THE STYLE

A MALTY, BITTER, AND OFTEN SOMEWHAT  
HOPPY DARK BEER WITH A BALANCED, ROASTED, AND FREQUENTLY  
CHOCOLATEY CHARACTER.

# LEMONADES

SAVORY, REFRESHING SHORTBREAD COOKIES TOPPED WITH A TANGY LEMON-  
FLAVORED ICING

PAIRED WITH

# LA CALA

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GROUP: LAGER STYLE: MEXICAN LAGER ABV: 5.0 IBU: 10 SRM: 2

APPEARANCE: CLEAR, PALE GOLDEN APPEARANCE

AROMA: CLEAN WITH A SWEET CEREAL BASE, AND A GENTLE NOTE OF  
FLORAL HOPS.

TASTE: LIGHT FAVORFUL, SWEET MALT BASE TASTES OF WARM WHITE  
BREAD, FRESH HAY AND JUST A TRACE OF CORN CEREAL BEFORE  
GETTING OUT OF THE WAY FOR A CRISP FINISH.



# MEXICAN LAGER

## THE HISTORY

LA  
CALA

THE ROOTS OF MEXICAN BEER AS WE KNOW IT TODAY CAN BE TRACED BACK TO THE 1600S WHEN BARLEY AND EUROPEAN BREWING TECHNIQUES WERE FIRST INTRODUCED IN MEXICO. HOWEVER, DUE TO TAXATION AND THE LIMITED AVAILABILITY OF LOCAL INGREDIENTS, THE BEER INDUSTRY DID NOT EXPERIENCE SIGNIFICANT GROWTH UNTIL 1865. IT WAS DURING THIS PERIOD, UNDER THE BRIEF RULE OF EMPEROR MAXIMILIAN I, AN AUSTRIAN WITH A FONDNESS FOR BEER, THAT PRODUCTION BEGAN TO INCREASE.

INITIALLY, THE BEER BREWED IN THAT ERA RESEMBLED DARKER VIENNA-STYLE LAGERS. OVER TIME, IT UNDERWENT A TRANSFORMATION, EVOLVING INTO THE CLEAR AND CRISP CLARA-STYLE LAGER THAT WE ENJOY TODAY. CORN, A LOCALLY ABUNDANT INGREDIENT, WAS INCORPORATED INTO THE BREWING PROCESS TO REDUCE RELIANCE ON IMPORTED GRAINS. THIS CHANGE, ALONG WITH THE GROWING DEMAND FOR LIGHTER PILSNER-STYLE BEERS, GAINED MOMENTUM, PARTICULARLY DURING THE U.S. PROHIBITION ERA.

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## THE STYLE

THE CLARA STYLE IS DEFINED AS AN INTERNATIONAL PALE LAGER BY THE BJCP. THEY ARE LIGHT IN COLOR, VERY CLEAR, HIGHLY CARBONATED AND NOT POSSESSING STRONG FLAVORS.

# TOAST-YAY!

YUMMY TOAST-SHAPED COOKIES FULL OF FRENCH TOAST FLAVOR AND DIPPED IN  
DELICIOUS ICING

PAIRED WITH

## DRIFTWOOD DARK LAGER

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GROUP: LAGER STYLE: MUNICH DUNKEL ABV: 5.4 IBU: 17 SRM: 28

APPEARANCE: CLEAR, PALE BROWN, DENSE OFF-WHITE HEAD.

AROMA: DARK BREAD CRUST, COCOA POWDER, TOASTED  
MALT

TASTE: RICH MALT, TOASTY BREAD CRUST, WITH HINTS OF  
COCOA AND COLA.



# MUNICH DUNKEL

## THE HISTORY

# DRIFTWOOD DARK LAGER

THE MUNICH DUNKEL TRACES ITS ROOTS BACK TO THE 12TH CENTURY, WHERE IT IS BELIEVED TO HAVE BEEN BREWED BY BENEDICTINE MONKS IN MUNICH, GERMANY. TWO PIVOTAL LAWS—THE BAVARIAN BEER PURITY LAW OF 1516 AND THE 1553 BREWING REGULATION—SET ITS COURSE. MANY FACTORS CONVERGED TO SHAPE ITS COURSE INCLUDING: CLIMATE, LAGERING TECHNIQUES, AND CENTURIES OF HOP CULTIVATION. HOWEVER, IT WASN'T UNTIL THE 1830S THAT THE MODERN VERSION OF THIS BEER WAS DEVELOPED BY GABRIEL SEDLMAYR AT THE SPATEN BREWERY IN MUNICH. THIS MARKED THE BEGINNING OF THE HEYDAY OF DARK LAGERS IN BAVARIA, A PERIOD SPANNING ROUGHLY FROM THE 1840S TO THE 1890S.

TODAY, THE MUNICH DUNKEL IS KNOWN FOR ITS DRINKABILITY AND VERSATILITY, PAIRING WELL WITH A WIDE VARIETY OF FOODS, FROM HEARTY STEWS TO GRILLED MEATS. ITS POPULARITY HAS ALSO SPREAD BEYOND BAVARIA, WITH CRAFT BREWERIES AROUND THE WORLD EMBRACING THIS CLASSIC STYLE AND PUTTING THEIR OWN UNIQUE TWIST ON IT.

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## THE STYLE

CHARACTERIZED BY DEPTH AND COMPLEXITY OF MUNICH MALT AND THE ACCOMPANYING MELANOIDINS, RICH MUNICH FLAVORS, BUT NOT AS INTENSE AS A BOCK OR AS ROASTED AS A SCHWARZBIER.



# DO-SI-DOS

CRUNCHY OATMEAL SANDWICH COOKIES WITH PEANUT BUTTER FILLING

PAIRED WITH

## BACKWATER BROWN

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GROUP: ALE STYLE: AMERICAN BROWN ALE ABV: 5.0 IBU: 25 SRM: 26

APPEARANCE: CLEAR, RICH BROWN

AROMA: TOFFEE, COCOA POWDER, WOODSY.

TASTE: DARK CHOCOLATE, TOFFEE, MALT.



# AMERICAN BROWN ALE

**BACKWATER  
BROWN**

## THE HISTORY

ENTER THE REALM OF A UNIQUELY AMERICAN INTERPRETATION—THE AMERICAN BROWN ALE. WHILE IT CARRIES THE LABEL "AMERICAN," THIS DISTINCT STYLE HAS DEEP ROOTS IN EUROPEAN BREWING HISTORY, TRACING ITS ORIGINS BACK TO THE 1700S IN ENGLAND.

PICTURE THIS BREW AS A SIBLING TO ITS ENGLISH COUNTERPARTS, A FAMILY TREE THAT INTERTWINES WITH THE RICH HISTORY OF PORTERS AND STOUTS, BOTH EXTENSIVELY POPULAR IN 18TH-CENTURY ENGLAND. AS A STANDOUT IN THE WORLD OF ALES, THE AMERICAN BROWN ALE ELEVATES THE TRADITIONAL ENGLISH BROWN ALE WITH A BOLDER HOP CHARACTER, GIVING IT THAT UNMISTAKABLE AMERICAN TWIST. SO, AS WE SAVOR THE NUANCES OF THIS BEER, LET'S PAY HOMAGE TO ITS EUROPEAN ANCESTRY AND CELEBRATE THE INNOVATIVE SPIRIT THAT DEFINES THE AMERICAN BREWING LANDSCAPE. CHEERS TO THE LEGACY AND EVOLUTION OF THE AMERICAN BROWN ALE!

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## THE STYLE

A MALTY BUT HOPPY STANDARD-STRENGTH AMERICAN ALE FREQUENTLY WITH CHOCOLATE AND CARAMEL FLAVORS. THE HOP FLAVOR AND AROMA COMPLEMENT AND ENHANCE THE MALT RATHER THAN CLASHING WITH IT.