

COWGIRL TAP ROOM

TASTING NOTES

- Oskar Blues Brewing Co. Momma's Lil Yella Pils**, Longmont, CO ABV 5.3% IBU 35 5.00
Unlike mass market "pilsners" diluted with corn & rice, Mama's is built with 100% pale malt, German specialty malts, and Saaz hops. While it's rich with Czeched-out flavor, its gentle hopping and low ABV make it a luxurious but low-dose refresher.
- La Cumbre Brewing Co. Jefe's Hefeweizen**, Albuquerque, NM ABV 5.4% IBU 15 4.50
The aroma is everything to love in this style; clove, banana, and vanilla. The body is rich and creamy, yet it finishes fairly dry and as refreshing as any beer you'll ever drink!
- Sierra Nevada Brewing Co. Pale Ale**, Chico, CA ABV 5.6% IBU 37 4.50
Sierra Nevada Pale Ale is their flagship beer, the one that made Chico famous. It is a flawless beer that opens with bright, perky high notes of maltiness and orange blossom and segues into a delectable hoppiness.
- Odell's 90 Shilling Scottish Ale**, Fort Collins, CO ABV 5.3% IBU 27 5.00
Introduced in 1989, 90 Shilling is O'Dell's flagship beer, born from the challenge to lighten up the traditional Scottish ale. The result is an irresistibly smooth and delicious medium-bodied amber ale. The name 90 Shilling comes from the Scottish method of taxing beer. Only the highest quality beers were taxed 90 Shillings. A shilling was a British coin used from 1549 to 1982. We think you'll find this original ale brilliantly refreshing, and worth every shilling.
- Santa Fe Brewing Co. Nut Brown Ale**, Santa Fe, NM ABV 5.2% IBU 23 4.50
Dark caramel brown in color with a reddish hue. Pours with a short white foam that quickly reduces to a wispy cap. Roasted malt aromas with hints of nuts and charred malt. Medium bodied with a smooth feel through the middle and a tangy, crisp, dry finish. Sweet roasted and toasted malt flavors from beginning through the middle. Bitter hop flavors just before the crisp dry finish.
- Odell's Rocky Mountain Goat Red Ale**, Fort Collins, CO ABV 6.5% IBU 50 5.50
Odell Brewing Co. took the American style red to a whole new level by adding a variety of aggressive American hops. It gives this ale a distinctive fresh hop aroma and flavor. A well rounded malt bill keeps the hoppiness in check and makes this beer a perfect
- New Belgium Belgo IPA**, Fort Collins, CO ABV 7.0% IBU 60 4.50
Belgian-American style IPA capturing both styles, with New Belgium whimsy to liven things up. Hmmm Belgo sounds like a Belgian disco. Hops like to party. Next thing you know, they bust out a disco-ball and brewers started groovin. Hops started hoppin. Add in an authentic Trappist yeast strain and the place brewed into a frenzy of citrus hoppy folly.
- La Cumbre Elevation IPA**, Albuquerque, NM ABV 7.2% IBU 100 4.50
Did someone ask for hops? Tired of beers that promise a full lupulin experience, but never deliver more than richly malted bitterness? It's no secret that this is what La Cumbre excels at. They've been brewing world class IPAs for years and their flagship is the culmination of a decades worth of studying and brewing. Take a step above and acclimate to what an IPA should be. 2012 GABF gold medal winner!
- Sierra Nevada Torpedo Extra IPA**, Chico, CA ABV 7.2% IBU 65 5.00
Sierra Nevada and hops go hand in hand. What began as a crazy idea scribbled in a pub eventually became our newest year-round hop bomb, Torpedo Extra IPA. The first beer to feature our "Hop Torpedo"—a revolutionary dry-hopping device that controls how much hop aroma is imparted into beer without adding additional bitterness. Torpedo Extra IPA is an aggressive yet balanced beer with massive hop aromas of citrus, pine and tropical fruit
- Deschutes Black Butte Porter**, Bend, OR ABV 5.2%, IBU 30 4.50
With a dark beer as our first and flagship brand, Black Butte defined Deschutes as a radical player. A slight hop bitterness up front enhances the distinctive chocolate and roasted finish. It's prized for its creamy mouthfeel and intense complex flavors.
- Left Hand Brewing Milk Stout**, Longmont, CO ABV 6% IBU 25 5.50
Milk Stout Nitro cascades beautifully, building a tight, thick head like hard whipped cream. The aroma is of brown sugar and vanilla cream, with hints of roasted coffee. The pillowy head coats your upper lip and its creaminess entices your palate. Initial roasty, mocha flavors rise up, with slight hop & roast bitterness in the finish. The rest is pure bliss of milk chocolate fullness.
- Odell's Lugene Chocolate Milk Stout**, Fort Collins CO ABV 8.5% IBU 55 10oz 4.50
Lugene Chocolate Milk Stout is brewed with milk sugar and milk chocolate. The rich and creamy brew reminds us of a cold glass of chocolate milk. Odell goes over the top with the care and quality that they put into their specialty craft beers. Lugene is surely not to disappoint with its sweet chocolate flavoring and smooth finish.