

Willkommen to Mt. Angel Oktoberfest Hopfengarten

New to Oktoberfest 2018, the Hopfengarten is placed here for festival goers to relax with your favorite meal from the streets & taste beers from small local brewers.

Enjoy your food with the work of the brewing craftsmen.



DID YOU KNOW??

- Oktoberfest food booths are all non-profit - go ahead and have the extra treat.
- Non-profit food booths grossed \$750,000 in 2017. Thank you for your support.
- Oktoberfest has donated more than \$3.3 million over 52 years.

Collectibles

Oktoberfest Wine Glass	\$5.00
Oktoberfest Stein with Pewter Lid	\$50.00

No Smoking or Vaping - Thank you!

Seven Brides (Silverton)

Maggie's Marzen-Weisse: \$6 Fest-bier that abounds with the flavors of harvest. 5% ABV 25 IBU

Innovation Fresh Hop IPA: \$6

Featuring the Strata hop from Goschie farms in Silverton. Dank and fruity this IPA is a brand new beer released for this favorite festival. 6% ABV 60 IBU

Becky's Black Cat Porter \$6

With us since the start, we use darkest malts blended to create a hearty, drinkable porter. 7% ABV 55 IBU



WINES:

Chateau St. Michelle White Riesling: \$6 Crisp apple aromas & flavors with subtle mineral notes. This is our "everyday Riesling" that is a pleasure to drink.

Cuvée Rosé, Wachtenburg Winzer: \$6 From Germany, this blend of Merlot, Lemberger and Portugieser grapes, slightly pressed. Great rhubarb and strawberry flavors. Crisp, fresh and not sweet, but Dry!



King Estate Pinot Gris: \$7 Pale straw color, aromas of ripe pear, fresh cantaloupe & honey-suckle; Juicy flavors of ripe pear, wild honey & pineapple and a balance of viscous texture & clean, racy acidity.

St. Somewhere: \$7 Pinot noir, a delightful pinot noir, with classic pinot fruit flavors showcased in a medium bodied wine

McManus Cabernet Sauvignon: \$7

Dark garnet in color, aroma of full of dark berry fruit. Oak aging contributes a hint of smoke. Round, creamy wine with abundance of the fruit flavors The fruit and oak are well integrated and complex.

Block 15 (Corvallis)

Bloktoberfest Märzen Lager: \$6

Unfiltered Bavarian style Märzen Lager: Specialty German hops lend a subtle floral & spicy aroma. German malts contribute biscuity, toasty and nutty flavors. Extended lagering smooths the brew., ABV 5.4%

Fluffhead IPA: \$6

Fruity & hazy; Flaked oats, English yeast, & special water treatment produce a fluffy, round body. Late hopping with Mosaic, Chinook, & Azacca delivers pungent tangerine, papaya, & spruce. Finishes silky smooth, a hint bitterness. ABV 6.5%

Berliner Weisse: \$6

Spontaneously Fermented Wheat Ale blends crisp acidity and a bone dry finish with fruity esters derived from our wild cellar's unique microflora, producing a wild ale that's equally refreshing and intriguing. 4% ABV

Heater Allen (McMinnville)

**HEATER
ALLEN**
LAGER BEERS

Pils: \$6 Bohemian-style pale lager: Rick brewed 17 batches of this beer to make the perfect recipe. More golden, rounder, & a little more malt driven than others, & strong hop character balanced by its rich, round, malty palate. 5.2% ABV 36 IBU

Schwarz \$6 A dark modeled on old Eastern European style. Malty/espresso, hint of dark chocolate aroma. On palate, malt, chocolate and espresso flavors are center. Sweet maltiness offsets bitter/roasty notes; a smooth, rich brew. Hops give balance, but no aroma. 4.6% ABV 30 IBU

Coastal: \$6 (rotates with Isarweizen below)

Strong hop character, along with smooth malt, caramel, & toffee flavors & aromas, with a refreshing bite in the finish. 5.2% ABV 38 IBU 9.0

Isarweizen: \$6 (rotates with Coastal above)

Bavarian-style wheat beer, varies from year to year, but usually has clove, nutmeg, banana, & tutti-frutti aromas. A little acidity balances with the sweetness of the fruit flavors. Crisp & refreshing. 4.8%, 15 IBU, 5 SRM)

