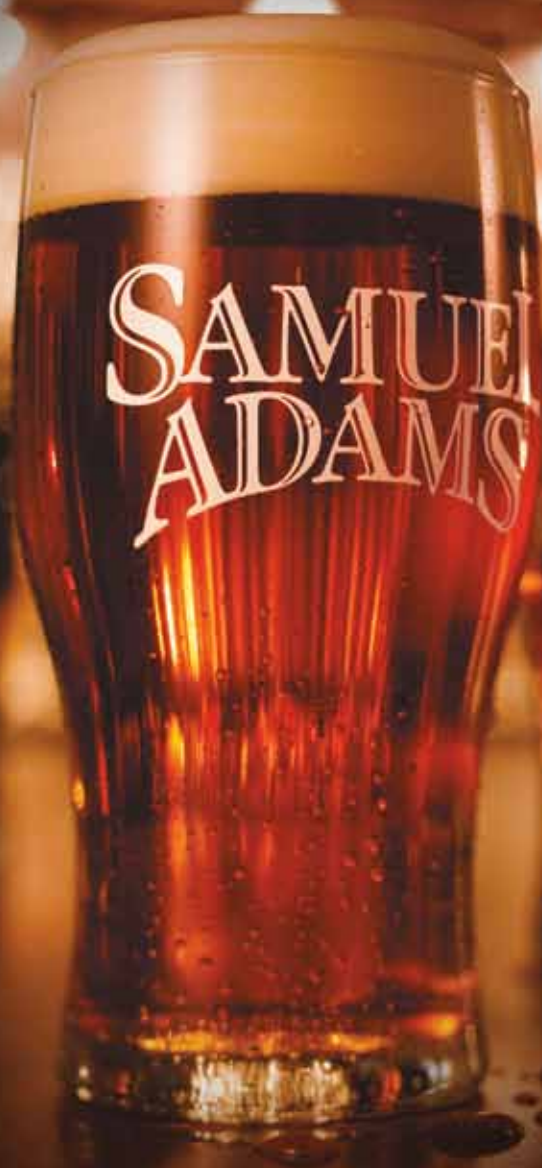


SAMUEL ADAMS *Toasts*

Lehigh Valley



— 576 — Take pride in your beer. — 572 —

Sam's Favorites



DRAFT BEER

SAMUEL ADAMS BOSTON LAGER®



Award winning Samuel Adams® beers have led a return to flavorful American beer. Using only the four classic ingredients and traditional brewing methods, Samuel Adams Boston Lager® is full-flavored and robust. This distinctive beer is internationally recognized as "The Best Beer In America."

SAMUEL ADAMS CHERRY WHEAT®



Samuel Adams Cherry Wheat® is a tangy, refreshing beer that is light on the palate and long on complexity. Samuel Adams Cherry Wheat® combines Michigan cherries with a generous portion of wheat malt to produce a bright, lively ale with a crisp finish.

SAMUEL ADAMS BOSTON ALE®



We first brewed this classic American ale to celebrate the opening of our Boston brewery. Originating over a century ago, stock ales are aged carefully in cool rooms called "stock cellars". This beer is smoother than most ales and richer than most lagers with a round, robust taste.

SAMUEL ADAMS® SEASONAL



Noble Pils Summer Ale OctoberFest Winter Lager

Ask your server for our seasonal offering. Details on the back.

ADDITIONAL IMPORT SELECTIONS

GUINNESS STOUT • HEINEKEN

DOMESTIC DRAFT SELECTIONS

BUDWEISER • MILLER LITE

BOTTLED SELECTIONS

SAM ADAMS LIGHT®



Sam Adams Light® has a smooth, complex roasted malt character that is superbly balanced with the subtle citrus fruit notes of the Noble hops.

CORONA EXTRA • HEINEKEN LIGHT
AMSTEL LIGHT • MILLER GENUINE DRAFT

NON-ALCOHOLIC

O'DOUL'S

Seasonal Selections



SAMUEL ADAMS® NOBLE PILS

Samuel Adams® spring seasonal is the only Pils brewed with all five traditional Noble hop varieties. Brewed with a special Bohemian spring barley, this Pils has a lively hop character that is a tribute to the original pilsners first introduced in the Czech Republics.

AVAILABLE: SPRING

SAMUEL ADAMS® SUMMER ALE

Samuel Adams® Summer Ale – Refreshing, crisp, and tangy, Summer Ale is brewed with wheat malt, lemon zest, and Grains of Paradise, a long-forgotten and mysterious brewing spice used by medieval brewers. This mix of spices creates a crisp and slightly spicy flavor and body. Enjoy this beer's subtle citrusy finish, perfect for warm summer days.

AVAILABLE: SUMMER

SAMUEL ADAMS® OCTOBERFEST

We brew Samuel Adams® OctoberFest to celebrate the arrival of autumn. This hearty lager is rich with a blend of five malts, carefully balanced with hand-selected Bavarian Noble hops. The rich, deep golden amber hue of OctoberFest is reflective of the season.

AVAILABLE: FALL

SAMUEL ADAMS® WINTER LAGER

For centuries, brewers have crafted special beers to celebrate winter. In this tradition we brew Samuel Adams® Winter Lager to share with friends. Brewed with winter spices including orange zest, cinnamon, and ginger to add a note of spicy complexity, this rich and hearty dark brew is one of the finer pleasures of winter.

AVAILABLE: WINTER



Sam's Favorites



SAMMY STARTERS

GRILLED QUESADILLA

With salsa, Monterey Jack, cheddar, tomatoes & caramelized onions served with sour cream & guacamole

6.99

Suggested Samuel Adams Pairing: Pale Ale

AWARD WINNING SAMMY WINGS

Our award winning sauce with Lager, vegetable crudité & blue cheese dressing

7.99

Suggested Samuel Adams Pairing: Boston Lager

OVEN ROASTED ROMA TOMATO CROSTINI

With garlic boursin & basil

5.99

Suggested Samuel Adams Pairing: Cherry Wheat or Sam Adams Light

FRIED PICKLE CHIPS

In Lager batter with sweet chili sauce

4.99

Suggested Samuel Adams Pairing: Boston Lager

MUSSELS

In a garlic, tomato, pancetta & roasted corn broth

6.99

Suggested Samuel Adams Pairing: Sam Adams Light

BASKET TEASERS

BAVARIAN PRETZEL STICKS

With spicy mustard and beer cheese sauce

6.99

Suggested Samuel Adams Pairing: Boston Lager

ONION TANGLERS

With Texas Rose Petal Sauce

4.99

Suggested Samuel Adams Pairing: Sam Adams Light

BEER BATTERED SHRIMP

With orange, Dijon, horseradish marmalade

8.99

Suggested Samuel Adams Pairing: Pale Ale

SOUTHWEST FRIES

Topped with fried onions, pico de gallo and cheddar cheese sauce

3.99

Suggested Samuel Adams Pairing: Boston Lager or Irish Red

BATTERED CHICKEN TENDERS AND FRIES

With Buffalo ranch, barbeque, strawberry jalapeño and sweet orange mustard sauces

8.99

Suggested Samuel Adams Pairing: Black Lager or Cream Stout

WAFFLE FRIES

Plain or Garlic Parmesan

4.99

Suggested Samuel Adams Pairing: Boston Lager

Sam's Favorites



SOUPS & SALADS

BLACK LAGER FOUR BEAN CHILI

Suggested Samuel Adams Pairing: What else? Black Lager

4.99

CREAMY POTATO, BACON & BEER CHEESE SOUP

Suggested Samuel Adams Pairing: Irish Red

3.99

IRON CHEF CAESAR

With pumpernickel crouton and grated romano cheese

Suggested Samuel Adams Pairing: Coastal Wheat

6.99

SPINACH & MANDARIN SALAD

Candied walnut and strawberry with raspberry balsamic dressing

Suggested Samuel Adams Pairing: Sam Adams Light

5.99

BUFFALO CHICKEN SALAD

*Buffalo chicken with mixed greens, tomatoes, carrots, celery
and blue cheese crumbles with ranch dressing*

Suggested Samuel Adams Pairing: Black Lager

7.99

BURGERS

All sandwiches served with Sweet Maui Onion Chips and a pickle

BARBEQUE, BACON, CHEDDAR & ONION

Suggested Samuel Adams Pairing: Honey Porter,

Boston Lager or Sam Adams Light

6.99

SMOTHERED PEPPER, ONION, MUSHROOM & SWISS

Suggested Samuel Adams Pairing: Boston Lager or Black Lager

5.99

CALIFORNIA

With lettuce, tomato, onion and bell pepper

Suggested Samuel Adams Pairing: Sam Adams Light, Boston Lager or Pale Ale

5.99

THE BREW PUB 'IT'S ALL ON THE BURGER'

*Cole slaw, waffle fries, caramelized onions, tangy Sammy BBQ,
cheddar cheese and Kosher pickle*

Suggested Samuel Adams Pairing: Any!

7.99

Sam's Favorites



“SAM” WICHES

All sandwiches served with Sweet Maui Onion Chips and a pickle

BLACK ANGUS SLIDERS 5.99

Black Angus Sliders

New England Cod Slider 6.99

Land & Sea Combo (One of Each) 7.99

Suggested Samuel Adams Pairing: Boston Lager or Coastal Wheat

PHILLY CHEESE STEAK 8.99

With caramelized onions and cheddar cheese sauce

Suggested Samuel Adams Pairing: Pale Ale or Irish Red

TOASTED CRAB CAKE BRIOCHE 9.99

Topped with mixed greens and spicy citrus cocktail

Suggested Samuel Adams Pairing: Sam Adams Light

GRILLED PUB REUBEN 8.99

With corned beef or turkey, sauerkraut, Russian dressing and Swiss cheese

Suggested Samuel Adams Pairing: Cherry Wheat

HOT ROAST BEEF 6.99

On Kaiser with horseradish and provolone

Suggested Samuel Adams Pairing: Black Lager

BLACKENED CHICKEN ON TOASTED CIABBATA 7.99

With red onion, tomato, lettuce and basil aioli

Suggested Samuel Adams Pairing: Black Lager or Cream Stout

‘ROUND THE WORLD NACHOS

SOUTHWESTERN ON TORTILLA CHIPS 4.99

With salsa, jalapeños, black beans, cheddar and sour Cream

Suggested Samuel Adams Pairing: Boston Lager, Pale Ale or Sam Adams Light

PHILLY CHEESE STEAK ON LAVASH CHIPS 6.99

With onions, peppers, chipped beef and cheddar cheese sauce

Suggested Samuel Adams Pairing: Black Lager, Boston Lager, Irish Red

IRISH NACHOS ON WAFFLE FRIES 5.99

Topped with sauerkraut, corned beef and Swiss

Suggested Samuel Adams Pairing: Irish Red

Sam's Favorites



NORTHERN PA PIZZA

(Cheese first, Then sauce on top, Serves 2)

FRESH MOZZARELLA, TOMATO AND BASIL 10.99

Suggested Samuel Adams Pairing: Boston Lager or Sam Adams Light

CHEDDAR, BACON, BARBEQUED ONION 11.99

Suggested Samuel Adams Pairing: Irish Red or Cherry Wheat

**SMOKED CHICKEN & BROCCOLI
WITH ALFREDO SAUCE** 12.99

Suggested Samuel Adams Pairing: Boston Lager

SWEET DELIGHTS

FRIED CINNAMON DUSTED PLANTAINS 4.99

With caramel

Suggested Samuel Adams Pairing: Cherry Wheat

PANKO ENCRUSTED CHEESECAKE BALLS 5.99

1st place winner of the PA Iron Chef competition

Suggested Samuel Adams Pairing: Boston Lager



HOW TO DRINK A SAMUEL ADAMS BEER

When drinking a fine craft beer like *Samuel Adams*, follow the wine drinker's lead. First, look at the rich color, smell the bouquet. Take a sip in your mouth and pick out the sweetness of the malt and then the spiciness of the hops. Notice how nicely the spice and sweetness are balanced. Swirl the liquid around in your mouth for a second to appreciate the balance. Then, go for the best part, swallow the liquid and savor the aftertaste. Ahhhh!



WHAT MAKE SAMUEL ADAMS BEERS SPECIAL?

Our brewers take several extra steps in brewing *Samuel Adams Boston Lager* to create its rich, well-balanced flavor. We start with the world's finest ingredients: two row malted barley and Noble hops. Then, we use a technique called "four vessel brewing" that adds extra steps to the brewing process (a decoction mash, a second fermentation called Krausening, followed by dry hopping to add complexity). Finally, we age *Samuel Adams Boston Lager* a full three weeks to ensure smoothness and complexity. These steps cost more, but at Samuel Adams we never ask "how much will it cost;" we want to know "how will it taste."

JIM KOCH

On the day in April 1985 when the first brew of *Samuel Adams Boston Lager* arrived in the warehouse, a visitor heard horrible screeching, whirring noises. Once inside it became clear that Founder and Brewer Jim Koch was teaching himself how to drive a fork lift truck. In the weeks leading up to this big day, Jim had met with all six beer wholesalers in Boston and every single one had turned him down. Undaunted, he rented a truck and delivered the beer himself. Initially, there were about two dozen bars and restaurants that agreed to carry this new beer.

Jim started small. He had 5,000 cases of beer in a warehouse, but he didn't have an office. The way he looked at it, he had a phone in his car, and he held all of his meetings in bars. "Why do I need an office?" he asked. "I can't sell beer to a desk." Jim spent every day making sales calls and deliveries, and every night he went to bars and talked with people about his beer. Once a month, he'd work overnight brewing a new batch of *Samuel Adams Boston Lager*.

Word of mouth spread quickly, and by the end of the year, distributors were calling Jim, and *Samuel Adams Boston Lager* was available throughout eastern Massachusetts, in Connecticut, and surprisingly, in West Germany. If Jim Koch made a mistake in those early days it was that he wildly underestimated how much people would like this new brew and how ready they were for full-flavored beers.



Today, *Samuel Adams* beers available across the country, and despite remarkable growth, it still accounts for just one-half of one percent of the American beer business. Samuel Adams was an important catalyst in the "microbrew" revolution, and it continues to lead the growing craft beer industry. From just one style in 1985, today The Boston Beer Company brews more than 21 different styles. Jim still spends most of his time brewing and selling his beer. He samples every batch of beer he makes. Jim Koch is a man who loves his job.

Do you have a comment or question? Please call 888-661-2337 or visit www.samueladams.com