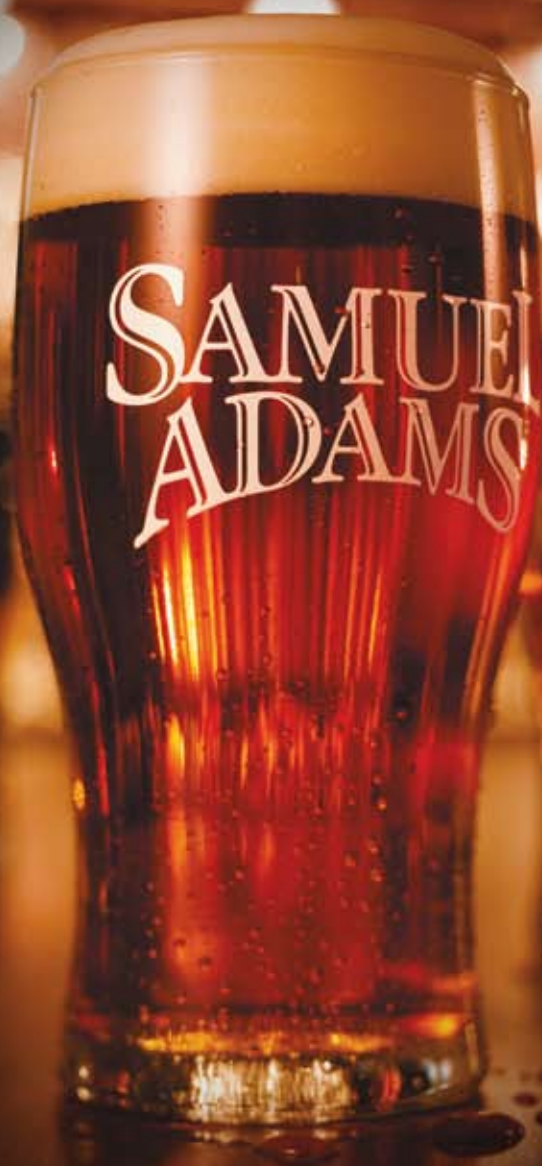


SAMUEL ADAMS *Toasts*

Pennsylvania



Take pride in your beer.®



SAMUEL ADAMS BREWERY

If you love being surrounded by Samuel Adams® beer, make the pilgrimage to our brewery in Boston. Tours start with a look at the history of brewing in Boston and the history of Samuel Adams. Next, visitors move to the brewing floor and learn how we brew *Samuel Adams* beers and what makes it so special. We save the best for last: the tasting room, where we offer our guests samples of three or four of the freshest *Samuel Adams* styles you can get anywhere. Usually we have experimental brews on draft that are only available at the brewery. For times and information go to our Web site, samadams.com or call (617) 368-5080.

21 AWARD-WINNING STYLES

Our brewers never sit on their award-winning laurels; they are constantly researching and working on new recipes. From the introduction of our flagship Samuel Adams Boston Lager® in 1985, we have expanded our drinkers' choices, and we now sell 21 different styles of *Samuel Adams* beers. Look for our program of seasonal beers as well as our Brewmaster's Collection. And if you're feeling adventurous, look for our Extreme Beers, including Samuel Adams® Hallertau Imperial Pilsner and Samuel Adams Utopias®.

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!



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



White Ale 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® WHITE ALE



This unfiltered wheat ale is a fresh American version of a classic Belgian white ale. An exotic blend of 10 different spices creates its distinctive and refreshing taste. White Ale is unfiltered, resulting in a beautiful, cloudy haze from the malt proteins.

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



SOUPS & SALADS

BAKED FRENCH ONION SOUP	4.50
THREE BEAN TEXAS CHILI	6.50
MIXED FIELD GREENS SALAD <i>Make it Buffalo Style - Buffalo Chicken and crumbled bleu cheese with Ranch dressing.</i>	5.50 3.00
TRADITIONAL CAESAR <i>Served with a toasted baguette.</i>	7.50
<i>Add Chicken 3.00 Add Chateau Steak 5.00 Add Shrimp 7.00</i>	

PUB FARE

GRILLED QUESADILLA <i>With roasted tomatoes, caramelized onions, Monterey Jack and Cheddar. Served with salsa, guacamole and sour cream.</i>	7.50
<i>Add Chicken 3.00 Add Chateau Steak 5.00 Add Shrimp 7.00</i>	
PUB NACHOS <i>Crispy torilla chips piled high and topped with salsa, black olives, jalapeños, scallions, tomato and cheese. Served with guacamole and sour cream.</i>	8.50
<i>Add Chicken 3.00 Add Ground Beef 3.50</i>	
ONION STRAWS <i>Served with Texas Rose Petal sauce.</i>	5.50
JALAPEÑO POPPERS <i>Stuffed with chicken and chipotles and served with sweet orange marmalade.</i>	6.00
POTATO-WRAPPED SHRIMP <i>Marinated Jumbo shrimp wrapped in shoestring pesto and served with a Dijon-horseradish sauce.</i>	8.00
SAM'S WINGS <i>Jumbo mesquite-seasoned wings, tossed in a traditional wing sauce blended with Samuel Adams Lager.</i>	6.00

Sam's Favorites



"SAM" WICHES

SAMUEL BURGER

8 oz. broiled burger, topped with BBQ sauce, cheddar, bacon and onion straws.

9.00

CHEESE STEAK

Tender chipped beef and caramelized onions with cheddar cheese sauce.

8.50

BREW PUB BEEF

Thinly sliced roast beef simmered in au jus and placed on a fresh Kaiser roll with sharp provolone cheese and served with a side of horseradish sour cream.

9.00

RANCH CHICKEN

Marinated grilled chicken breast on a Kaiser roll with Ranch dressing, accompanied with lettuce, salsa and guacamole.

9.50

TEXAS CRAB CAKE

House-made crab cake, pan fried and placed on Texas toast with lettuce, tomato and red onion, finished with remoulade sauce.

12.50

LOCATIONS

Please visit us at these Brewhouses during your travels.

ATLANTA, GA. • ATLANTIC CITY, NJ • BOSTON, MA
BREMERTON, WA • CEDAR RAPIDS, IA
CINCINNATI, OH • DENVER, CO • GREENSBORO, NC
INDIANAPOLIS, IN • JACKSONVILLE, FL • JFK, NY
LAGUARDIA, NY • MANCHESTER, NH • MEMPHIS, TN
MIAMI, FL • MYRTLE BEACH, SC • NEWARK, NJ
PITTSBURGH, PA • RICHMOND, VA • TALLAHASSEE, FL
WASHINGTON, DC • WEST PALM FL

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come into contact with other food items.

Wine & Spirits



PROUDLY POURING PREMIUM

GOLD COLLECTION

Vodka ... Grey Goose, Ketel One, Absolut, SKYY

Gin ... Tanqueray, Bombay Sapphire

Canadian ... Crown Royal

Rum ... Bacardi Gold

Tequila ... 1800 Reposado

Bourbon & Whiskey ... Jack Daniel's, Knob Creek, Maker's Mark

Scotch ... Johnnie Walker Black Label, Glenfiddich 12 yr

Cognac ... Hennessy VS, Remy Martin VSOP

Cordials ... Bailey's, Kahlua, Grand Marnier, Disaronno Originale

Make Your Cocktail a Double for Only \$3 More!

SILVER SELECTIONS

Bacardi Superior, Beefeater, Canadian Club, Cuervo Gold,

Captain Morgan, Dewar's, Jim Beam, Martini & Rossi, Smirnoff

WINES BY THE GLASS

STERLING VINEYARDS

VINTNER'S COLLECTION CHARDONNAY

A well balanced chardonnay with bright apple and pear aromas, and vanilla oak notes. 7.75

VINTNER'S COLLECTION MERLOT

A soft yet full bodied merlot offering distinct berry aromas with smooth, rich flavors. 7.75

ECCO DOMANI PINOT GRIGIO

Pleasant floral and enticing tropical fruit notes with a light, crisp and refreshing flavor. 5.75

CENTURY CELLARS BY BV

VINEYARD SELECT CHARDONNAY

Classic aromas of green apple, pear and citrus with a rich, creamy texture and vibrant, crisp backbone. 5.95

VINEYARD SELECT CABERNET SAUVIGNON

Ripe notes of blackberry, cherry and dried spice. Rich and full bodied. 5.95

BERINGER WHITE ZINFANDEL

Semi-sweet with fresh berry flavors and a hint of melon and citrus. 5.75



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