

# TITANIC

## Brewery & Restaurant <sup>TM</sup>

*Proudly produced in Coral Gables, Florida*

*Fresh, Award-winning, Hand-Crafted Beers*



### Triple Screw Light Ale

A German styled light ale brewed with imported 2-row pilsner malt, wheat & German hops. Very pale colored, light bodied, slightly spicy with a floral aroma. Finishes dry and tart with a 5+% alcohol content.

*2000 Silver Medal -Great American Beer Festival, Kolsch Category*



### Boiler Room Nut Brown

A traditional British styled brown ale, brewed with imported pale ale and amber malts, imported hops and British ale yeast. Translucent reddish brown in color and medium bodied. Roasted malt and English Toffee flavors dominate, fruity and malty aroma with a smooth caramel finish. Served unfiltered, 5+ % alcohol content.

*2000 Silver Medal - REAL ALE FESTIVAL, English Brown Ale Category*



### Britannic Best Bitter

A traditional British styled ESB, brewed with imported pale ale and caramel malts, generously hopped imported hops, and fermented with British ale yeast. Amber colored with an intense fruity, malty and floral hop aroma, a bold malt flavor and deep hop bitterness. 5.5+ % alcohol content.



### Captain Smith's Rye

A German styled amber ale brewed with imported German pilsner and malted rye. Rye produces a complex flavored beer that is malty, fruity and spicy, but slightly cereal in character. It finishes light clean and spicy. 6+% alcohol content.

*1999 Bronze Medal -Great American Beer Festival, Specialty Beers*

*2000 Silver Medal - WORLD BEER CUP COMPETITION, Rye Beer Category*

*2000 Silver Medal -Great American Beer Festival, Specialty Beers*



### White Star India Pale Ale

An American interpretation of a classic English ale. Brewed with imported pale ale malt and Northwest Cascade hops. Smooth malty flavor underlying a huge floweriness of Cascade hops with notes of fruit, citrus and pine. Bitter hop finish. 7+ % alcohol.



### Shipbuilders Oatmeal Stout

Brewed with and imported malts, rolled oats and Northwest hops. Opaque brownish black in color, very full bodied. Chocolate aroma, mocha coffee flavor with a creamy oatmeal smoothness. Hints of burnt currant and bitter hops. A deep finish of hops, fruit, roasted grain and oats. 6+ % alcohol.

*Ask your server about our current "Seasonal" Brews*