



## PRE-PROHIBITION SERIES

Available Year Round, \$5 16oz \$6 20oz

*Brewery advertisements, original supply orders, relevant historic information and notes from Robert Portner's memoirs were all called upon to re-create each of the beers below which are the best representations of those brewed by the Robert Portner Brewing Company in Alexandria, VA between 1862 – 1916. Years of test batching went into the final design and ultimately what fills your glass today. We hope you enjoy this taste of history!*

*Prost!*

*Catherine & Margaret Portner*

### **HOFBRAU PILSNER**

**5.9% ABV 30 IBU**

One of two Robert Portner Brewing Company's flagship beers. This beer traveled far and wide quenching thirsts from Virginia to Florida via the railroad. The beer itself is brewed with 6-row malted barley, corn and rice as the fermentable sugars. Cluster hops, which at the time were grown in New York State, are the sole hop variety featured yet provides a nice "bite" for this pre-Prohibition pilsner.

### **PORTNER PORTER**

**6.3% ABV 31 IBU**

Originally porters were brewed with brown malt, as more sophisticated methods of malting had not been invented. In general, malted barley turned out much darker by comparison than today's pale malt. Our namesake porter embodies a balance of roastiness and coffee with a hint of chocolate.

### **TIVOLI CREAM ALE**

**5.1% ABV 18 IBU**

It's "I LOV IT" backwards so what's not to like! A light, easy drinking ale with slight sweetness from flaked maize that was added to mash. One of the few hybrid beer styles that became popular as the push towards maintaining the flavor of a pilsner with the fermentation speed of an ale. A cream ale begins its life as a lager and ends as an ale. Expect a smooth body and more solid head on this beer, hence the name "cream ale".

### **VIENNA CABINET LAGER**

**5.0% ABV 24 IBU**

The second of Robert Portner's two flagship beers bearing the same name. This beer is an interpretation of a lager first brewed in Vienna but then traveled to the United States with German and Austrian immigrants. Aptly named Vienna and Munich malts accent both body and bright copper color. Hints of dark fruit and toffee linger.