

RUSTY NICKEL BREWING CO

- BEER LIST & DESCRIPTIONS -

ON TAP

- NOT YO GRANPAS CREAM ALE -
 - WIT AND WISDOM -
 - FUZZY NAVEL WHEAT -
 - SLICE O' HAVENS -
 - MANGO HEFEWEIZEN -
 - STRAWBERRY RHUBARB -
 - MS BROWN'S PORTER -
 - CHOCOLATE MILK MONEY -
 - CAFÉ MOCHA LATTE -
 - VANILLA CHAI TEA -
- GLASS CEILING: SMOKED PLUM BROWN ALE -
- PRESEASON 'JUICY' IPA: "CAUTIOUSLY OPTIMISTIC" -
 - EBENEZER IPA -

Style Category: Cream Ale

Name: "Slice O' Havens"

Style: Imperial Cream Ale/Fruit Beer

ABV: 9.8%

Glass: Goblet - 10 oz.

Garnish: Orange Zest



SRM:

IBU:

Tags: Creamsicle, Orange, Vanilla

Production Period: Year-Round

Description: Our flagship brew, Slice O' Havens, was designed to have layers of unique flavor resembling an *adult* creamsicle. We bumped up the ABV and created an ultra-smooth and dangerously delicious imperial creamsicle Cream Ale. With layers of fresh orange zest on the nose and a hint of vanilla at the finish, it's no surprise this beer is demanded by our customers and one of our best-selling brews.

*Signature - available for keg sales

Name: "Not Yo' Granpa's Cream Ale"

Style: Cream Ale

ABV: 5.0%

Glass: Pint Glass - 16 oz.

Garnish: N/A

SRM:



IBU:

Tags: Light, Crisp, Easy-drinking, medium bodied, Modern, high-quality, local

Production Period: Year-Round

Description: Our go-to pint any day. This easy-drinking Cream Ale is a nod to the classic Upstate NY style, but in true RNBC fashion, N.Y.G. is "*brewed just a little different.*" Unlike the traditional recipes full of adjuncts, such as corn or rice, our recipe calls for high-quality, local malts and hops. A seemingly simple brew, modernized, perfected, and enjoyed by craft-connoisseurs and green-horns alike. A new play on your grandfather's favorite green and white can.

*Signature - available for keg sales

Style Category: Wheat

Name: "Fuzzy Navel Wheat"

Style: American Wheat / Fruit Beer

ABV: 4.2%

Glass: Wheat Glass – 16 oz.

Garnish: Wedge of Peach and Orange

SRM:

IBU:

Description: This unique American Wheat made with tons of fresh orange zest and seasonal white peaches has just enough flavor and is an easy summer drinker to rock out on the porch. Ultra-light and refreshing this brew embraces the cloudy haze of a quality wheat and resembles the fresh adult cocktail we all know so well.

Tags: White Peach, Navel Orange, Clean, Crisp, Light, Wheat, Hazy, Summer

Production Period: Summer

Name: "Haberstroh Mango Hefeweizen"

Style: German Hefeweizen/Fruit Beer

ABV: 5.8%

Glass: Wheat Glass – 16 oz.

Garnish: Mango Chunk

SRM:

Description: This traditional German Hefeweizen is made with fresh mango and traditional German yeast which produces a light banana flavor. A true patio beer and frequent customer request for the warmer months.

IBU:

Tags: Mango, Banana, Hazy, Summer

Production Period: Summer

Style Category: Fruit Beer

Name: "Garden of Eden"

Style: Pumpkin Ale/ Fruit Beer

IBU:

ABV: 6.5%

Tags: Pumpkin, Pumpkin-Pie, Sweet, Spice, Zittel's Farms

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

Production Period: Fall

Description: Our oldest recipe calls for fresh-picked, locally-grown, pie pumpkins planted specifically for Rusty Nickel Brewing Co. by Zittel's Farm in Eden, NY. Harvested at the peak of ripeness and personally inspected by our head brewer, these precious pumpkins undergo a truly unique brewing process that transforms them into a deliciously sweet and spicy ale. You'll swear we stole your grandma's recipe!

What separates us from the big guys? Real. Pumpkins.

Most large breweries will use canned pumpkin or no pumpkins at all to get their pumpkin flavor; they also get their beer to market at the end or even beginning of the summer. Staying true to the seasons we wait until the harvest is complete to get our garden-fresh ingredients and beer to market.

Name: "Strawberry Rhubarb Wheat"

Style: American Wheat / Fruit Beer

IBU:

ABV: 5.0%

Tags: Strawberry, Rhubarb, Tart, Wheat, Agle's Farms

Glass: Wheat Glass – 16 oz.

Garnish: N/A

SRM:

Production Period: Summer

Description: An American wheat beer fermented with local strawberries and rhubarb from Agle's Farms in Eden, NY. This one's a real thirst-quencher as the rhubarb provides a bit of tartness to the brew.

Name: “Blueberry Kölsch”

Style: Kölsch / Fruit Beer

IBU:

ABV: 5.5%

Tags: Blueberries, local, Child’s Blueberries

Glass: Wheat Glass – 16 oz.

Production Period: Summer

Garnish: Blueberries

SRM: PURPLE

Description: Adding a heavy dose of ripe blueberries to a light, crisp Kölsch, creates a distinctly purple beer topped with a pink, foamy head. Like nothing ever seen in the beer world, this brew has quite an unexpected flavor. Contrasting the muffin-like blueberry *flavored* beers you’ll find on store shelves, ours is fermented blueberries in beer. The result? A tart, crisp, refreshing beer with a clear nose of berries you’re sure not to forget. While blueberries thrive throughout most of the summer in WNY, early varieties are often slightly tart with the sweeter types appearing towards the end of summer. With the natural variations in the growing season, we choose when to pick our blueberries (from Child’s Blueberries in Hinsdale, NY) and produce this beer once a year between June and August.

Name: “Tart Cherry Wheat”

Style: American Wheat / Fruit Beer

SRM:

ABV: 5.5%

IBU:

Glass: Wheat Glass – 16 oz.

Tags: Tart, Cherry

Garnish: n/a

Production Period: Summer

Description: An American wheat fermented with tart cherries from Niagara County. The tartness provided by the cherries produces quite a refreshing summer beer.

Style Category: Spice Beer

Name: "Christmas at Tiffany's"

Style: Spice Beer

SRM:

ABV: 8.5%

IBU:

Glass: Goblet – 10 oz.

Tags:

Garnish: cinnamon vanilla rim

Production Period: Winter

Description: This beer was designed as our seasonal winter/Christmas beer. Dark amber in color and slightly sweet with flavors added to remind you of this festive time of year. Bitter orange peel and cinnamon help create the imagery and tantalize your senses.

Name: "Oatmeal Cookie Ale"

Style: Spice Beer

SRM:

ABV: 8.0%

IBU:

Glass: Goblet – 10 oz.

Tags:

Garnish: an oatmeal cookie

Production Period: Winter

Description: A strong, sweet ale made with a large dose of toasted oats, raisins, cinnamon and toasted walnuts. It truly is an oatmeal cookie in a glass. This beer is absolutely phenomenal served over ice cream and compliments just about any meal as a savory dessert in a glass.

Style Category: Belgian

Name: "Pedal Pusher"

Style: Bière de Garde

IBU:

ABV: 5.2%

Tags: Sweet, Orange, Refreshing,
Non-traditional,

Glass: Pint Glass – 16 oz.

Production Period: Spring

Garnish: fresh orange wedge

SRM:

Description: A golden-hued, Bière de Garde brewed with an unusual mixture of German malts, German Noble hops, and a unique Belgian yeast strain. It is then fermented with the addition of sweet orange zest giving a refreshing twist to this interesting, thirst-quenching brew. In our tests of this product, customers insisted on having several; stating 'it is unlike anything [they've] ever had.'

Name: "Wit and Wisdom"

Style: Belgian Witbier

IBU:

ABV: 5.2%

Tags: Light, Hazy, Chamomile,
Coriander, Grains of Paradise,
Belgian

Glass: Pint Glass, Spiegelau Belgian,
or Tulip – 16 oz.

Production Period: FemAle / One-off

Garnish: N/A

SRM:

Description: This is a traditional Belgian Wit brewed with coriander, dried chamomile flowers, and grains of paradise.

Name: “Dubbel Polar Vortex”

Style: Belgian Dubbel

SRM:

ABV: 7.5%

IBU:

Glass: Goblet, Belgian Spiegelau,
Tulip – 10 oz.

Tags: Sweet, Nutty, Bubblegum,
Raisin, Plum, Caramel, Maple

Garnish: N/A

Production Period: Winter

Description: A ruby, caramel colored Belgian Dubbel (Abbey) with a complex sweetness and yeast driven profile. Belgian yeast is known for its bubblegum-like flavor which we draw out in perfect harmony with Costa Rican Coconut Palm Sugar (comparable to brown sugar) in lieu of traditional Belgian Candi Sugar. Coconut Palm Sugar has a flavor reminiscent of caramel, and may have smoky maple overtones. The resulting beer is surprisingly sweet while letting the huskiness of the sugar and the esters of the Belgian yeast strain to rise to the surface. The warmth of the high alcohol makes this a great cold-weather sipper.

Style Category: Saison

Name: “Farmhouse Saison”

Style: Farmhouse Saison

IBU:

ABV: 6.7%

Tags: Semi-dry, Earthy, Thirst-
quenching, Citrus

Glass: Wheat Glass – 16 oz.

Production Period: Spring

Garnish: N/A

SRM:

Description: While Saisons have a bit of a dryness to them, and some earth tones, ours is brewed on the sweeter end. Coriander and Grains of Paradise add a spice flavor and lemon-note to round out the profile. Our Saison is the quintessential artisanal brew that is lean enough to quench a heavy thirst yet bold in flavor and body to revitalize the weary.

Name: "Spartan Saison"

Style: Saison

SRM:

ABV: 5.0%

IBU:

Glass: Wheat Glass – 16 oz.

Tags:

Garnish: N/A

Production Period: Spring

Description: A traditional Saison made with a blend of light malts and wheat and fermented with Belgian Saison yeast.

Style Category: Brown Ale

Name: "Glass Ceiling"

Style: Smoked Plum Brown Ale

SRM:

ABV: 5.1%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Plum, Smoke, Caramel, Dark Fruit, Mild Hop, Sweet, Malt-oriented

Garnish: N/A

Production Period: FemAle / One-off

Description: Part of our innovative FemAle Series, this beer was produced using locally produced malt, smoked over plum wood. The effect was further enhanced with the addition of fresh plums to the fermenter. The result is a luscious, sweet, malt-oriented dark Brown Ale with caramel complexity and a sweet finish; offset with a subtle smoke, plum fruitiness, and mild hop profile.

Style Category: Scotch Ale

Name: "Scotch Ale"

Style: Scotch Ale

SRM:

ABV: 6.8%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Peat, Smoke, Caramel

Garnish: N/A

Production Period: Fall

Description: Traditional peaty Scotch Ale that tantalizes the taste buds with tons of malt and caramel characteristics. Produced once a year, in the fall, and always anticipated.

Style Category: Rye Ale

Name: "Charlemagne's Roggenbier"

Style: Roggenbier

SRM:

ABV: 6.0%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Banana, Nut, Spice, Rye

Garnish: N/A

Production Period: Fall

Description: A traditional German dark rye beer fermented with Hefeweizen yeast. The rye produces a spicy flavor while the dark malts produce a nutty flavor. The yeast adds a slight banana flavor making this a truly complex beer.

Style Category: Porter

Name: “Ms. Brown’s Porter”

Style: London Brown Porter

SRM:

ABV: 4.5%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Chocolate, Caramel, Roast, Nut, Toffee

Garnish: N/A

Production Period: Year-Round

Description: The myth-buster! Toss out the preconceived notion that dark beers are heavy and bitter and let Ms. Brown’s Porter prove you otherwise! This ultra-light bodied, English-style Brown Porter boasts a mild to moderate roastiness with a chocolate character and significant caramel, nutty, and/or toffee character.

*Signature - available for keg sales

Name: “On the Border”

Style: Amber / Porter

SRM:

ABV: 6.5%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Malty, Bready, Easy-drinking, Medium-Bodied

Garnish: N/A

Production Period: Spring

Description: This particular brew has been a pet-project of our brewer for many years. “On the Border” was designed in an effort to perfect a session-able, malty, bready, easy-drinking, and every-day beer. Often considered a favorite by our customers, it defies the current ultra-hoppy trend by creating a smooth ale that is a little darker than an amber and a little lighter than a porter, but always delicious. The name celebrates our location, right on the border of the United States and Canada.

Name: “PumperNickel Porter”

Style: Porter

ABV: 6.0%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags: Pumpernickel, Chocolate, Rye

Production Period: One-off

Description: A collaboration brew with Community Beer Works (Buffalo, NY) with an emphasis on Chocolate Rye Malt. This beer is slightly chocolately but prominent flavors are very reminiscent of pumpernickel bread.

Name: “Baltic Porter”

Style: Baltic Porter

ABV: 8.9%

Glass: Goblet – 10 oz.

Garnish: N/A

SRM:

IBU:

Tags: Roasty, Full-bodied, Raisin, Apricot, Plum

Production Period: Winter

Description: A very strong, traditional, Baltic-style porter. Roasty with hints of plums, raisins, and apricots.

Name: “Salted Caramel Porter”

Style: Porter

ABV: 6.2%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags: Caramel, Sea Salt, Chocolate

Production Period: Winter

Description: A specialty brew made with plenty of Chocolate malt and fermented with caramel and a touch of sea salt. Dessert in a glass for sure!

Style Category: Stout

Name: “Vanilla Chai Tea Milk Stout”

Style: Milk Stout

SRM:

ABV: 4.5%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Chai, Cardamom, Vanilla, Ginger, Cinnamon, Black tea, Sweet, Spice

Garnish: N/A

Production Period: Spring

Description: A brew truly unique to RNBC! Vanilla Chai Tea Milk Stout is the perfect marriage of two exotic flavors over our perfected Milk Stout base. Combined, this beer is a culinary bonanza of black tea, chai spices, cinnamon, and vanilla. This is the beer you’ll be eager to tell your friends about!

Name: “Milk Stout Lager”

Style: Milk Stout

SRM:

ABV: 4.5%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Ultra-Smooth, Malty,

Garnish: N/A

Production Period: Winter

Description: We took our time with this one. Slowly cold fermenting our Milk Stout with a cold-tolerant lager yeast instead of the normal ale yeast results in an unbelievably smooth stout with none of the ale aftertaste. Once we put this on a nitrogen tap, this beer is sure to slow you down to the speed of its cascade while your worries melt away with each velvety sip.

Name: “Chocolate Milk Money”

Style: Milk Stout

SRM:

ABV: 4.5%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Chocolate

Garnish: N/A

Production Period: Year-Round

Description: This one was so much of a crowd-favorite, we asked a customer to name it! “Less is more” couldn’t be more true for this brew. We add select Cocoa Nibs to our Milk Stout to create the mouth-watering impression of a chocolate shake.

*Signature - available for keg sales

Name: “Café Mocha Latte”

Style: Milk Stout

SRM:

ABV: 4.5%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Chocolate, Coffee, Creamy

Garnish: N/A

Production Period: Year-Round

Description: Coffee. Chocolate. Milk. The name says it all. We add a French-pressed, cold-brewed coffee to our chocolate milk stout. Put this one on nitro and the creamy, frothy foam is sure to please any latte lover.

*Signature - available for keg sales

Name: “Farmer’s Breakfast- Maple Bacon Milk Stout”

Style: Milk Stout

SRM:

ABV: 4.5%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Maple, Bacon, Sweet, Smoke, Salt, Chocolate, F2P

Garnish: N/A

Production Period: Spring

Description: Breakfast in a glass, because we couldn’t think of a reason not to. This entirely Farm 2 Pint recipe uses all local malts (Queen City Malting), hops (Lupulin Fields), maple syrup (Moore’s Maple Farms), and bacon. With coffee-like notes in the stout, the only things missing are the eggs!

Name: “Chocolate Peanut Butter Cup Stout”

Style: Stout

SRM:

ABV: 7.2%

IBU:

Glass: Goblet – 10 oz.

Tags: Chocolate, Peanut-Butter,

Garnish: N/A

Production Period: Spring

Description: This beer was developed to replicate the heavenly sensation of a Chocolate Peanut Butter cup in a beer. It succeeds at being a fantastic stout on its own merits with just the right amount of cacao nibs and real peanuts to complete the illusion. We traditionally release this for Valentine’s Day

Style Category: Märzen

Name: "Sproktoberfest"

Style: Märzen

SRM:

ABV: 5.2%

IBU:

Glass: Pint Glass – 16 oz.

Tags:

Garnish: N/A

Production Period: Fall

Description: This is a very traditional German Märzen designed to be lagered for many months. The long cold storage allows flavors to mellow and create an incredibly smooth beer. While it is not normally RNBC's goal to replicate traditional styles, we feel this one is quite possibly the best Oktoberfest on the market and therefore make an exception.

Style Category: Pale Ale

Name: "Pallet-tizer"

Style: American Pale Ale

SRM:

ABV: 5.2%

IBU:

Glass: Pint Glass – 16 oz.

Tags: Mild Hop, Citrus, Pine, Well-balanced, Malty

Garnish: N/A

Production Period: Year-Round

Description: Pallet-tizer is an American Pale Ale fermented with late-addition, homegrown Cascade hops. It is clean and super-drinkable with just enough malt sweetness to carry the hops. Less hop-forward than an IPA, but with a citrus and pine hoppiness that is sure to please on a hot summer day.

*Signature - available for keg sales

Name: “Wet Hop Pale Ale”

Style: American Pale Ale

ABV: 5.2%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags: Local, Harvest, Citrus, Pine,
Mild Hop

Production Period: Fall

Description: Made with the Pallet-tizer recipe but with fresh, local, whole-cone hops picked right off the vine and tossed in the brew. A unique flavor profile that changes annually based on the local hop harvest. It is anxiously anticipated every year.

Name: “Ebenezer IPA”

Style: American IPA

ABV: 7.0%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags: Citrus, Pine, Well-balanced,
Moderate Hop

Production Period: Year-round

Description: Our mainstay IPA, created to appease our own palates. Balanced with an emphasis on the late addition hops. Our unique brewing methods take the “bite” out of the bitterness usually associated with IPA’s, making this is one of our top-selling beers. Named after the Hamlet of Ebenezer where the brewery resides.

*Signature - available for keg sales

Name: “Pre-Season IPA”

Style: Session IPA

ABV: 5.0%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags: Crisp, Light-bodied, Mild-hoppiness

Production Period: Summer

Description: A session style IPA that is just above a Pale Ale in bitterness but under the “hop bombs” that some people associate with IPA’s. Very drinkable and more than one is required.

Name: “Post Season IPA”

Style: Double IPA

ABV: 7.9%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags:

Production Period: Spring

Description: A potent, Double IPA with copious amounts of malts and hops. Made to appeal to the hop-heads out there and an acknowledgement of the bitterness everyone feels in WNY after the local sports season’s results.

Name: “Melon Hop IPA”

Style: Northeast Style/ Juicy IPA

ABV: 6.0%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags: Melon, Strawberry,
Cantaloupe, Honeydew, Juicy

Production Period: One- off

Description: A juicy, Northeast style IPA that is loaded with melon and fruits flavors of strawberry, cantaloupe and honeydew. Left unfiltered and cloudy, this IPA is a crushable crowd pleasure for any occasion.

Name: “Black Rock”

Style: Black IPA

ABV: 7.2%

Glass: Pint Glass – 16 oz.

Garnish: N/A

SRM:

IBU:

Tags: Earthy, Floral, Fruity, Balanced,
Mild Roast, Moderate Hoppiness

Production Period: Spring

Description: Similar to other IPA’s, but with a more predominant malt flavor. Utilizing black malts and 8 different hop varieties, this recipe lends an exceptional balance between hops and malts without an overwhelming bitterness.

Style Category: Custom / Uncategorized

Name: "Honey Nut Beer-e-o's"

Style: Custom

IBU:

ABV: 6.1%

Tags: Oat, Honey, Breakfast, Cereal

Glass: Pint Glass – 16 oz.

Production Period: Whenever Dave feels like it

Garnish: Optional, Oat O's

SRM:

Description: A true P.I.T.A. to brew, so get it while it's hot. One of our most adventurous creations designed to emulate the sensational aroma experienced when approaching the First Ward and Harbor Districts of Buffalo. The secret ingredient is a certain cereal a local manufacturer churns out on a daily basis that are little "O"- shapes and wonderfully delicious. Finished off with a heavy dose of local honey, this is one of the most unique beers in the world.