



Keg Tapping Tuesdays

Every Tuesday a new Keg of a Seasonal Craft Brew will be tapped at 3 PM and will be served for the remainder of the day for \$2.00 less than its regular draft price.



Tuesday, June 1: Hop Hog India Pale Ale

This formidable India Pale Ale has a hop aroma that demands attention. The bold, citrus hop flavor is balanced by a dry malt character that makes this refreshing ale a true classic. Made by Lancaster Brewery.

Tuesday, June 8: Fatty Boombalatty

A Belgian style Pale Ale from Furthermore Beer in Spring Green, Wisconsin. A big version of a Belgian White, with less wheat and hops coupled with coriander.



Tuesday, June 15: Ludwigs' Revenge

The historical burning of Chambersburg, PA in 1864 shortly before the Battle of Gettysburg inspired this brew. During the burning, the brewery in town, "Ludwigs Brewery" was burned to the ground by Confederate soldiers. In remembrance of this event we created a German style rauchbier, or dark smoked lager. This beer uses all its ingredients from Bamberg, Germany, which is where the style was born and in by coincidence, the same area where Ludwig himself was born and taught to brew. It is made with special birch wood smoked malt that imparts a light smoky aroma, taste, and dryness to the palate. The pilsner malt and noble German hops are used to balance this dryness making it very enjoyable as well as different. Made by Roy Pitz Brewery in Chambersburg, Pa.

Tuesday, June 22: Oberon

An American wheat ale brewed with Saaz hops. Spicy and fruity, Oberon is the color and scent of a sunny afternoon. Bell's Brewery, Kalamazoo, Michigan

Tuesday, June 29: Raspberry Brown

The new special release is a smooth brown ale, with a touch of raspberry. Rich and toasty with a warming body and light hops, this will be a malty and perfectly fruited beer- very appealing and comforting. Made by Otter Creek brewery, Middlebury, Vermont

Tuesday, July 6: Slam Dunkle

This Double Dunkelweizen is unfiltered and made with over 50% wheat malt along with pale, munich, and a touch of chocolate to give it the traditional color and flavor. Bitterness is subdued to allow the Weihenstephen yeast to shine through with those traditional notes of banana and clove. Made By Weyerbacher in Easton, Pa.



Tuesday, July 13: Whirl Wind Witbier

A swirling dynamo of flavor, with a steady calm of satisfaction at its heart, that's Whirlwind Witbier. Offering a tamed tempest of flavors both spicy and sublime, this softly fermented ale greets the nose and tingles the tongue. Imported Belgian yeast charges Whirlwind with an energy all its own. It is a refreshing interpretation of the classic, Belgian 'white beer' style from Victory Brewing, Downingtown, Pa.

Tuesday, July 20: Monkey Girl

A Dunkelweizen, from East End Brewery in Pittsburgh, dark malts and the expected clove and banana esters come together to make this a great seasonal beer.

Tuesday, July 27: Smooth Hoperator

A medium bodied, copper colored strong lager. An American style Doppelbock according to the brewer. A high gravity lager brewed with German malts and American hops by Stoudts brewing in Adamstown, Pa.



Tuesday a basket of fried shrimp and fries are only \$5.00 in our Tavern