

TRIPLE ROCK

Saturday February 6 **Keyser Soze 2010 release** – A sample of our Imperial Stout has been sent off to a lab to find out the ABV. Come and see what the results came in at, for this beast of a beer, as we tap the new batch.

Monday February 8 **Sour Monday** – Join Triple Rock and Jupiter as we get tongue-curling sour with rare domestic beers, familiar favorites and perhaps a few you didn't even know about.

SOUR
Monday

Tuesday February 9 **Barrel Aged Tuesday** – Join Triple Rock and Jupiter once again as we tap and open all things barrel aged. There will be beers aged in every barrel imaginable and even the debut of some of Triple Rock's barrel aged beers.



BARREL AGED
BEER NIGHT

Thursday February 11 **Ape in Space** – Join us as we tap a cask of the ever-elusive Monkey Head Arboreal ale that has been dry hopped with an absurd amount of Apollo hops. Cask will go on the hand pump at 4:30 pm

"We're getting the band back together" – Come hang out with former Drake's brewers Melissa and Rodger as they brew up one of Melissa's favorite beers from when she was Head Brewer at Ross Valley Brewing. We will tap some OLD barrel aged beers (5 plus years in barrels!) we did at Drakes and beers made at her old brewery, which is now Iron Springs.

Friday February 12 **Meet the Brewer & Distiller - Yuseff Cherney** – Come and meet Yuseff, Head Brewer and Head Distiller of Ballast Point Brewery and Spirits, as he takes over our brewhouse for the day. Yuseff has been creating some of the country's best beers for 15-plus years. We'll have some Ballast Point beers on tap all day and a daily special made with his spirits.

Cask of IIMAXX – We will also tap IIMAXX, which is our Imperial IPA, IIMAX, that has been stuffed with even more hops. Warning : Not for the faint at heart or hop haters!! Cask goes on at 4:30 pm.

Sunday February 14 **Dimmer Switch release** – Valentines day we bring out everybody's favorite nitro stout: Chocolate Milk Stout. Join us as we tap this years version of our sweet stout served two ways. One regular style and a special keg for the day with infused cacao nibs from our friends at TCHO chocolate in San Francisco.