

New Brews and Brew News

Jessica's Beer Pick for 1/22 through 1/28:

New Belgium La Folie

From New Belgium's limited Lips of Faith series, this Flemish-style sour speaks to wine drinkers more than traditional beer drinkers.

With an aroma of granny smith apples and Sour Patch Kids, this cloudy red beer has a sharp sour flavor, followed by a round dry crispness reminiscent of a New Zealand Sauvignon Blanc. This historic style has a rich history in Belgium. Fermented with a strain of wild yeast from Belgium and aged in French Oak for up to three years, this complex fruity brew is a collaboration between Colorado's New Belgium brewery and the famous Peter Bouckaert from Rodenbach Brewery in Belgium.

Rich and full flavored, the medium body and lack of sweetness make this beer perfect to pair with food. The ideal meal for this brew on the current, seasonal menu at Muss & Turner's is to start with the Anjou Pear Salad. The crisp acidity from the pears blended with the creamy earthy notes from the marinated feta play off the sour notes in the beer. The champagne vinaigrette blends well into the flavor profile and adding a touch of sweetness to the salad. Following this, an entrée of Roasted Fennel Ravioli, handmade every day, stuffed with house-made ricotta cheese and roasted fennel in a garlic cream sauce adds richness to the texture of the brew. The acid from the beer cuts through the cream sauce, revealing an amazing flavor combination of roasted garlic and herbaceous fennel blending with oaky beer. Both make a fantastic combination.

Served on draft in a tulip glass now at Muss & Turner's, the beer is 6% alcohol by volume and is served in a 13oz glass. Don't be scared to ask for a taste of it if you are unsure, but don't pass up the opportunity to try this unique beer!

Founders is Now in Georgia!

We welcome the award winning, critically acclaimed brewery from Michigan! Currently, we are offering the following brews from

Founders:

Breakfast Stout 8.3%abv

Beer fans can now cast aside their morning coffee! Pouring thick, black and opaque, this brew boasts it can be eaten with a fork. A particular blend of Kona and Sumatra coffee, flaked oat, and imported chocolate brewed into a delightfully thick coffee, vanilla, and toasty flavored beer. Earthy flavors and a chocolate sweetness add to the beer, making it an ideal way to start the day.

If you like Terrapin Wake and Bake or Guinness you will love this.

Centennial IPA 7.2%abv

Widely considered the best IPA in America, this brew starts off with an intense floral bouquet, with citrus notes of grapefruit and lemon on the nose. The brew pours a hazy light amber color and a thick white head. In flavor, peachy sweetness and spicy hop bitterness transition to a thick malty sweetness to balance out the intense dry hop dominance indicative of the style. Extreme dry hopping creates the lingering bitterness suitable for any hophead.

If you like Sweetwater IPA or Dogfish Head 60 minute, this one is for you.

Dirty Bastard 8.3%abv

Most breweries support a pale ale or an IPA as their flagship brew.

Founders has chosen this ruby red ale brewed with ten different barley malts and hints of smoky flavor. An amber addition to the Scotch Ale family, this brew has a rich plum raisin taste, with measured toast and smoked cheese notes. A sweeter brew, the Dirty Bastard conceals its alcohol content well, and leaves a faint oily smokiness in the dry finish.

If you like Old Chub or Newcastle, you will like this beer.