

## Cask Beers

### BANK TOP- Bolton

**Dark Mild** (4%) - Dark brown beer with a malt and roast aroma. Smooth mouthfeel, with malt, roast malt and hops prominent throughout. (Mild)

**Pavilion Pale Ale** (ABV 4.5%) - A yellow beer with a citrus and hop aroma. Big fruity flavour with a peppery hoppiness; dry, bitter yet fruity finish. (Golden Ale)

### BEER NOUVEAU - Manchester

**Challenger** (3.8%) - Pale single-hopped session ale with a malty backbone (Pale Ale)

**JWL XXX** (6.3%) - Sweet bodied pale ale with powerful hop notes, brewed to a recipe from 1903 (Strong Ale).

### BLACKEDGE – Horwich

**Blonde** (4.5%) - Full flavoured, full bodied blonde ale, well hopped to give clean, crisp fruit like flavour and aroma (Strong Bitter)

### BLACKJACK - Manchester

**Beginners Luck** (5%) - All American Cascade hopped pale ale. Lovely punchy fruity aroma with a golden IPA bitterness and colour. (Strong Bitter)

**Jaberwocky** (4.1%)

### BOOTLEG - Chorlton-cum-Hardy

**Urban Fox** (4.2%) – Red in colour, this dry hopped ale is brewed using firstly citra hops followed by cascade. The slight caramel nose is created by the addition of crystal rye. An easy-drinking ale. (Best Bitter)

### BREWSMITH – Ramsbottom

**Amarillo** (3.8%) Light golden beer with floral, citrus and orange aromas

**Oatmeal Stout** (5.2%) - A full bodied, richly textured stout. (Stout)

### BRIGHTSIDE – Radcliffe

**Manchester Skyline** (4.6%) - Lager malt, wheat and four speciality malts give a deep golden colour and complex flavour which when combined with vibrant American and New Zealand hops, make this award winning beer a fuller flavoured Golden Ale

**Maverick IPA** (4.8%) - Light amber in colour, refreshingly hoppy with a mouth watering bitterness to the finish. Made predominantly with US Cascade expect grapefruit flavours and floral aromas with a light base of malt to balance (Strong Bitter)

### CLOUDWATER – Manchester

**Bitter** (4.3%) Dr Rudi, Willamette, Comet, Ella and Southern Cross hops for bittering with Citra and Willamette hops in the dry hop.

**Pale** (3.9%)

### CRYPTIC ALES – Stockport

**Ghost** (3.7%)

### DEEPLY VALE – Bury

**DV8** (4.8%) - Deliciously smooth, easy drinking breakfast stout. (Stout)

## DUNHAM MASSEY – Dunham Massey

**East India Pale Ale** (6%.) A stronger IPA brewed in the Traditional East India style, but using all English ingredients. Light and Hoppy.

## DUNSCAR BRIDGE BREWERY – Bolton

**Dunscar Best Bitter** (4.1%) - A smooth beer, lightly caramelised and distinctly hoppy with a slightly dry finish. A generous collection of aromas from wood & pine to soft fruits and roasted coffee, wonderfully combining to create a distinct yet gentle ale. (Best Bitter)

**Dunscar Blissful Blonde** (5%)

## FIRST CHOP BREWING ARM – Salford

**POP** (5.4%) Citrus IPA

## FIVE OH BREW CO – Prestwich

**Galaxy Simcoe** (6.7%)

## FOOL HARDY ALES - Heaton Norris

**Reckless Danger** (5%) - An altogether sweeter tasting beer with its bitterness poking through. A clean hoppy finish and moderate aftertaste. (Strong Bitter)

**Risky Blond** (4.4%) - An easy-drinking golden ale with a good balance of hops, subtle hints of citrus and a well rounded finish. (Golden Ale)

## GREEN MILL – Broadbottom

**On The Tiles** (4.8%)

## GREENFIELD – Saddleworth

**Golden Citrus** (4%)

## HAY RAKE – Littleborough

**Early Dawn** (4.1%) - An IPA using a blend of 4 hops with a hint of honey and lemongrass. (Speciality)

## HOGARTHS – Bolton

**Rake's Progress** (4%)

## HOLTS – Manchester

**Bitter** (4%) - Copper-coloured beer with malt and hops in the aroma. Malt, hops and fruit in the taste with a bitter and hoppy finish. (Best Bitter)

## HOPHURST – Wigan

**50 Gyle** (4.4%) - An American hopped IPA with hop flavours of berries, tropical fruit and citrus. (Golden Ale)

## HYDES – Salford

**Lowry Golden** (4.7%)

## IRWELL WORKS – Ramsbottom

**Costa Del Salford** (4.1%) - A hoppy summer ale, this beer is light in colour with bags of flavour. Brewed originally, for the Marc Addy to be supped on the terrace overlooking the Irwell and the People's History Museum. (Golden Ale)

## LEES – Manchester

**Manchester Pale Ale** (3.7%) - Yellow in colour, with malt, hops and a good bitterness throughout. (Bitter)

LEYDEN – Bury

**Nanny Flyer** (3.8%) - A drinkable session bitter with an initial dryness, original bitterness, followed by a strong, malty finish. (Best Bitter)

LYMM BREWERY – Warrington

**Bridgewater Blond** (4%)

MANCHESTER BREWING – Manchester

**Pick me Up Coffee Porter** (4.7%)

MARBLE – Manchester

**Manchester Bitter** (4.2%) - Yellow beer with a fruity and hoppy aroma. Hops, fruit and bitterness on the palate and in the finish. (Best Bitter)

**Howgate & Kemp** (6.4%) A New Zealand hopped pale ale made in collaboration with James Kemp. (Pale Ale)

MARTLAND MILL BREWERY – Wigan

**Lancashire Loom** (4.2%) - A light golden ale bursting with a real fruit punch of grapefruit, lychees and lemon with a slight floral note. (Golden Ale)

MAYFLOWER – Wigan

**Lancashire Stout** (4 %) - (Stout)

MILLSTONE – Mossley, nr Oldham

**Stout** (4.5%) - A traditional dry stout; pale chocolate malt, roasted barley, and hint of sweetness to the aroma. (Stout)

ORIGAMI – Manchester

**Raspberry Wit** (5.7%)

OUTSTANDING – Bury

**Alpha Papa Rye IPA** (5.7%) – American style Rye Ale (Best Bitter)

**Saison** (4.1%)

PICTISH – Rochdale

**Siren** (4.1%) A spicy wheat beer with coriander seeds and orange peel. A hint of dryness in a crisp lasting hop finish.

**Summer Solstice** (4.7%) - A crisp refreshing blonde ale. Rounded pale malt flavours in the mouth are balanced by a subtle bitterness which leads to a dry finish with a delicate floral hop aroma. (Golden Ale)

PROSPECT – Wigan

**Nutty Slack** (3.9%) - Dark brown mild ale with malt and fruit in the aroma. Creamy and chocolatey on the palate, with both malt and fruit in evidence. Malty and moderately bitter finish. (Mild)

**Silver Tally** (3.7%) - A clean, pale golden bitter with citrus aromas and a full hop flavour with a dry bitter finish. (Bitter)

QUANTUM – Stockport

**American Light** (3.6%) - Hazy golden colour. Tropical fruits, citrus, grapefruit aromas. Dry, light malty, lots of juicy tropical fruits & refreshing citrus, firm hoppy bitter finish. (Mild)

**Small Beer** (2.7%) - (Speciality)

**RAMSBOTTOM CRAFT** – Ramsbottom

**Imperial Mancunian Stout** (10%) Exceptionally smooth deeply flavoured & aged monster stout.

Hints of dark caramel

**Calypso** (4.2%) Pale session ale refreshingly bitter finish - single hopped with softly tropical Calypso hops

**ROBINSONS** – Stockport

**Dizzy Blonde** (3.8%) - A straw-coloured summer ale with a distinctive hop aroma. A light, refreshing beer with a clean, zesty, hop-dominated palate complimented by a crisp, dry finish. (Golden Ale)

**SERIOUS** – Rochdale

**Summer** (3.9%)

**SEVEN BROTHERS** – Salford

**Session Pale** (3.8%)

**SILVER ST BREWING CO** – Bury

**Fire Island** (4%) - American hopped very pale ale (Best Bitter)

**SIX O'CLOCK** – Manchester

**Uvertime** (4.8%) Pale, hoppy, big brother of Overtime

**SQUAWK** – Manchester

**Espresso Stout** (6.5%) - A silky smooth and rich beer with a whole heap of espresso flavour. (Stout)

**Pale Ale** (4.9%) - (Golden Ale) Chinook & Junga hops

**STOCKPORT BREWING COMPANY** – Stockport

**Cascade** (4%) - Very light in colour, gently hopped with English cascade which gives a slight citrusy flavour (Bitter)

**Stock Porter** (4.8%) - Licorice & malty nose with coffee & chocolate notes (Porter)

**THIRST CLASS ALE** – Stockport

**Stocky Oatmeal Stout** (4.8%) - Smooth, full bodied oatmeal stout with notes of coffee and chocolate. (Stout)

**Penny Black IPA**

**TICKETYBREW** – Stalybridge

**Jasmin Green Tea** (3.8%) - Added jasmine green tea phoenix pearls and lemon peel to create a light and refreshing ale with hop bitterness complimented by fresh lemon rind. (Speciality)

**TORRSIDE** – New Mills

**Sandinista!** (7%)

**TRACK BREWING CO** – Manchester

**Ozark** (4.4%) - Inspired by the rolling Missouri landscape. An American Pale ale that's balanced, refreshing and dry hopped with Ahtahnum and Amarillo hops. A pale malt backbone accentuated with juicy US hops for a light, easy drinking finish. (Best Bitter)

**Sonoma** (3.8%) - From the North California coast and Route 101 comes Sonoma, a light pale with

Extra Pale and golden Cara malts giving way to Mosaic and Centennial hops. Designed to be a taste of sunshine with a late citrus and juicy fruit aromas. (Golden Ale)

**TWEED – Hyde**

**Hopster** (3.9%) Single-hopped, pineapple infused pale ale conveys a multitude of subtle citrus flavourings amidst a rounded and wholesome body. Uncompromising on taste and texture, Hopster is a bold retort to ostentatious and overwhelming fashions

**WATTS BREWING – Stockport**

**Brewing Bitter** (4.2%)

**WESTWOOD BREWERY – Manchester**

**Sorachi Cross** (4.1%)

**WILSON POTTER – Manchester**

**Don't Fall** (3.9%) - A light, hoppy pale ale made using lager malt. (Golden Ale)

**Rum in the Black** (4.2%)

**WILY FOX – Wigan**

**Molton Gold** (4.3%) Quadruple Hopped Golden Ale

### **KeyKeg conditioned beers (available from the CAMRA Bar in the Cafeteria):**

**ALPHABET – Ardwick**

**A to the K** Oatmeal Stout (5.6%)

**CARBON SMITH – Manchester**

**Lady Grey** (6.5%)

**MANCHESTER BREW CO – Manchester**

**Mosaic IPA** (6.2%)

**RUNAWAY – Manchester**

**NZ Pale** (4.2%)

**Smoked Porter** (6%)

**SERIOUS – Rochdale**

**Summer Time** (4.5%) - A silky smooth stout with chocolate notes and a bitter hop finish (Stout)

### **Bottle Beers (available at the Left Bank Cafeteria)**

**BURTON ROAD BREWERY – Manchester**

**Pale Ale** (4.8%)

**BYRNE THE CAKE BREWING – Manchester**

## **American Pale**

### **Saison**

### **Black IPA**

## **FIRST CHOP – Salford**

A selection of bottled beers that are all gluten free

**Hop** (4.1%)

**Pop** (5.2%)

**Sup** (3.9%)

**Jam** (4%)

**Pod** (4.2%)

## **HEXAGON – Marple**

**Pale** (4.2%) Paler ale

**Horizon** (4.5%) dark ale

## **ROUSTABOUT – Manchester**

### **American Pale**

### **Lumberjack**

## **STUBBORN MULE – Timperley**

**Single Hop IPA** (5.7%)

**Pre-prohibition Cream Ale** (5.5%)

## **FOREIGN BEERS (available from the CAMRA Bar in the Cafeteria)**

### **BRUSSELS BEER PROJECT, Belgium**

**Babylone** (6.5%) Inspired by Mesopotamian civilization - 7,000 years ago - and their fermented bread, we worked over 1 year in development to go back to the future and collide the "old world" with the "new world"

**Dark Sister** (6%)

### **BEERBLIOTEK, Sweden**

**In With The New DIPA** (8%),

**Single Hop Mosaic IPA** (6.5%),

**What's the Difference Between Marmalade & Jam?** (3.8%)

### **BOON, Belgium**

**2 Year Old Lambeik Foeder** (6.5%)

### **DE LA SENNE, Belgium**

**Brusseleir** (8%) Powerful and complex, the Brusseleir is distinguished by its rich malt character and light chocolate notes. (IPA)

**Jamb de bois** (8%) Blond and copper-colored, a powerful and full-bodied beer. It has a scent of ripe banana and a subtle blend of old varieties of aromatic hops. As for taste, the malt dominates, supported by a long and delicate bitterness.

**Stouterik** (4.5%) Belgian Stout in the Irish style: light, dry, and freshly bitter with complex roasted notes. The scent is pleasantly fragranced by the presence of an English aromatic hop particularly appreciated by connoisseurs. (Stout)

**Tarras Bulber** (4.5%) Generously hopped with the finest aromatic hops, giving it a very refreshing character and a scent reminiscent of citrus. (Light Blond)

**Zinebir** (6%) Malty, with a fine bitterness and a long aftertaste. The scent is complex, developing a fruity-hop intense fragrance. (Golden)

## DE MOLEN, Belgium

**Heksen & Trollen aka White Witch** (6.5%) This beer is called Witches & Trolls. Why? We know why but we don't tell! The beer is a Saison, an old Belgian and northern France beer-style. At high temperatures fermented to make it very spicy and refreshing. Lots of citrus in the taste, but with a bitter finish. Light cloudy, blond.

**Op & Top** (4.9%) session ale. A beer to replace your all-evening lager. This is very easy going, refreshing, hoppy and thirst quenching. Same as a lager, but Op & Top has flavour as well. Malty, herbal, citrus Translates as *On top & the best* or something like *At its best*

**Vuur & Vlam** (6.2%) An overly hopped beer. Yet, it's not aggressive in its bitterness or too grassy from the hops. We mainly retrieve the fruit and floral aromas from the hops. Giving it a huge hop character with the nasty bitterness: citrus, floral, light grassy, Translates as *Fire & Flames*

## OEDIPUS, Netherlands

**Baby Lounge**, (3.6%)

**DoDo**, (5%) The Dodo is no longer extinct! With the refreshing character of a lager and the smooth body of an ale, we've resurrected this California Common.

**Mama**, (5%) A light and refreshing Pale Ale made with Centennial hops. A beer with which you can easily begin and end your day. (6%)

**Mannenliefde**, (6%) A fresh Saison that aims to free beer from stereotypes and preconceptions with its hints of lemon grass, Szechuan pepper and fruity Sorachi Ace hops.

**Marionet** (7%)

## OERSOP, Netherlands

**En Garde!**, (6%) dry-hopped Saison. It used to be done with several different finishing hops like Citra, Amarillo, Columbus and Mittelfrueh. A slightly murky, copper body with a fluffy white fine bubbled cap. A combination of tropical fruit aroma of the newest hops like Citra with a little undertone of orange piff as in a more classic C hop.

**Wild at Heart** (6.5%) This is a typical very drinkable Flanders red second only to the top tiers in this category. Big off white foam and dark reddish brown body. It plays nicely on red fruits aroma with an old barrel undertone. The taste is red fruit again with an elegant tartness balanced by the fruity sweetness. It feels smooth and refreshing but never thin and the tannins finish it off nicely

## OMNIPOLLO, Sweden

**Ellis Mango Pils** (5.2%), Crisp pilsener conditioned on mango and dry-hopped with Simcoe. Think Pilsner first, fruit beer second.

**Esperanto** (6%), A bright yellow / straw coloured pour with a thin white head. Aroma is big floral citrus, pollen, funky lemons, funky grape. Flavour is composed of pithy lemon rind, grainy wheat, straw grains, grape, tangy light sourness. Little rustic, good saison yeast. Palate is light tangy and refreshing, highish carbonation, crisp finish. Really good.

**Leon**, (6.5%) Leon is assertively hopped and fermented dry using champagne yeast. The yeast and the hops in combination with a simple malt bill provides the beer with a quality of being rich in taste yet refreshing

**Magic #3,5 - Pineapple Gose** (3.5%) Part of Magic Numbers (a dreamy small-batch series): 3.5 is a German style wheat beer (gose) brewed with rock salt, conditioned on pineapple, and lightly dry-hopped

**Mazarin** (5.6%), Mazarin is my take on a “thinker’s beer”. Rather than being big and undecipherably complex I wanted to create something that would calm a hop yearning nerve without fuddling the brain too much. In other words, a lavishly hopped ale of judicious ABV — an Extra Special Pale Ale if you will. In fact, so extra special that it snatched a gold medal at the Stockholm Beer & Whisky Festival 2013.

**Olympus Mons** (8%), The most hop demanding beer we’ve made to date - 40 grams/liter. Brewed with oats (malted/flaked) and wheat (malted/unmalted), and a blend of mosaic/simcoe/columbus.

**Zodiac** (6.2%) Our new house IPA. A blend of grains, untouched post fermentation and aspiringly hopped with Simcoe, Citra and Centennial.

UITJE, Netherlands

**Me Myself and IPA** (8%)

## **CIDERS & PERRYS –Subject to availability**

CELTIC MARCHES, Bishops Cleeve, Herefordshire.

**Thundering Molly**, Cider (5.25%)

DUNHAM PRESS, CIDER Dunham Massey.

**Dry Cider** (6.4%)

GREEN VALLEY, Exeter, Devon.

**Speyside**, Cider (8.3%)

MADHATTERS, Stockport.

**Farting Dog** Cider (6.5%).

**Ginger** Cider (6.5%)

MOSS CIDER PROJECT & HOGANS Moss Side & Warwickshire.

**Many Hands**, Cider (5.5%)

RED BANK, Bolton.

**Autumn Orchard**, Cider (7%).

**Strawberry** Cider (5%)

RICH’S, Highbridge, Somerset.

**Dunkertons Late Sweet** Cider (6%)

ROSIES, Llandegla, North Wales.

**Triple D** Cider (6.5%).

**Perfect Pear** Perry (6%)



ROSS-ON-WYE, Herefordshire.

**Dabinett & Foxwhelp** Cider (6%).

**Perry** (6%)

SIDA, Macclesfield.

**Maxonian Mist** (6.5%).

SNAILS BANK, Bishops Frome, Herefordshire.

**Pigs Squeal** Cider (?%)

**Rhubarb** Cider (4%).

**Strawberry & Lime** Cider (4%)

**Very Perry** Perry (5%)