

don't forget about our flagship
YEAR-ROUND BREWS

HUMA LUPA LICIOUS® abv: 6.8%

Named after the hop flower *Humulus Lupulus*, this best selling India pale ale style beer has enormous amounts of hops which really seems like a punch in the face. A delicious bitter taste and enticing citrus aroma. A complex malt and hop theme park in your mouth.

THE SOFT PARADE abv: 8.0%

A fermented potion we call fruit rye ale. This gourmet specialty is engineered of toasted rye flakes and two row malted barley, along with freshly pureed strawberries, blueberries, raspberries and blackberries.

PANDEMONIUM PALE ALE abv: 5.5%

Our classic American pale ale lends its copper color to the rich specialty grains. This craft ale is balanced with four kettle hop additions to a near IPA quality. It is one of the few beers we finish through whole leaf hops lending a nice fresh earthy aroma and flavor.

BELLAIRE BROWN abv: 6.5%

A brown ale so rich, it's hardly classifiable as brown. It's born of copious amounts of hearty pale ale malt, and several specialty selections which make it a dark, rich and delicious masterpiece.

THE MAGICIAN abv: 6.0%

A lustrous dark red London ale. Rich malt complexities lending notes of toasted caramel, raisins, toffee, and slight roast chocolate. Very light hop additions let the true malt characters promenade throughout the tasting enjoyment this beer offers.

SHORT'S STORY



BREW SCHEDULE
 fall 2011

FALL SEASONAL



AUTUMN ALE abv: 6.0% (Sept-Nov)

A London Extra Special Bitter (ESB) that is true to style. It has a medium body, amber color, and full flavor. This beer exhibits a wonderful balance of initial malty sweetness with subtle lingering floral hop bitterness, resulting in an ideal bridge between malty and hoppy beer styles. It is a silver medal winner at the 2006 GABF.

FALL SPECIALTY RELEASES



ALE LA REVEREND abv: 4.0% (Sept.)

A distinctively dry, light bodied IPA with an appealing golden hue, thirst-quenching crispness, and laden with pungent hop aromas of citrus and spruce. Semi-sweet malt provides a backdrop for some mild earthy flavors and slight grassy notes. Doubling the dry-hop additions allows for lower alcohol levels, while still providing the entire hop effect expected of an IPA.



BLOODY BEER abv: 7.0% (Sept.)

A lighter bodied beer with an appealing ruby red glow and aromas of spicy tomato juice. Fermented with Roma tomatoes and spiced with dill, horseradish, peppercorns, and celery seed lead to an astounding initial tomato flavor, followed by a lingering finish that allows each additional ingredient a chance to resonate on the palate. Decant carefully, and let this 2009 GABF silver medal winner warm slightly in order to appreciate the full magnitude of flavors.



NOBLE CHAOS abv: 6.0% (end of Sept)

A German style Marzen (Oktoberfest) that is brewed in March, but released in mid September to allow this amber lager to mature fully for optimal drinking enjoyment. A subtle hop bouquet and toasted caramel malt flavors create a well balanced beer that finishes fresh and clean. With a pleasant nose and medium body, this brew is a taste of the season.



KIND ALE abv: 5.0% (Oct)

Short's Harvest Ale, a seasonal beer made each fall to celebrate a successful growing season. True to tradition, we commemorate the earth's agricultural environment by using freshly picked hops to "wet hop" this brew. Straight from the fields on Old Mission Peninsula to our kettle, local hops impart a mellow earthiness to this ale that lead to moderate bitter tones and a subtle sweetness in the finish.



BLACK CHERRY PORTER abv: 7.0% (Oct)

This Short's brew is available seasonally, as soon as the local Northern Michigan sweet black cherries are ripe. Eight different malts, in conjunction with three varieties of hops, provide the deep radiant flavor profile and create the dark opaque color. A lite purple lace from the fruit puree enticingly leads into smooth soft hints of roasted chocolate and pleasurable black cherry flavors. This is quite possibly the most anticipated beer we offer.



CHOCOLATE WHEAT abv: 6.0% (Nov)

A Porter where chocolate malt, wheat malt and well chosen specialty grains combine to create a deep black, full bodied beer that provides subtle hop flavors and rich malt tones. This beer balances delicious flavors of roasted caramel, coffee, and chocolate that finish smooth with a pleasant lingering presence.



GINGER IN THE RYE abv: 7.0% (Nov)

A German Weizen made with hearty amounts of Rye and fermented with fresh ginger. Light with an appealing bronze hue, the nose offers delicate hints to the perfumed floral fruitiness of this ginger laced gem. Distinct rye flavors and snappy fresh ginger combine with an ample effervescence that refreshes the pallet before a pleasantly dry finish.



CUP OF JOE abv: 7.0% (end of Nov)

A brew uniquely different from most coffee stouts, we cram Higher Grounds roasted fair trade espresso beans into every facet of the brewing process. Prominent aromatics of malt, espresso, and cocoa are abundant and create a flavor robust with big malt characters fused with cream and coffee. The perfect morning night capper.



PUBLICAN PORTER abv: 8.5% (end of Nov)

An Imperial London Porter inspired by it's historical value and development as a beer style. Hearty roasted malts create a backbone of rich flavor and deep dark color. Truly a meal in itself, much like the earlier porters before it, substantial flavors of coffee, chocolate, and roast contribute to this satisfying and gratifyingly filling experience.

LIFE is SHORT'S,

drink it while you're here.