



St. Florias's Browner

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St. Florine's Browers Brown Ale

An English-American hybrid Brown Ale built upon English & American hops, and English yeast. While most Brown Ales tend toward bitter or sweet, this ale glides over your tongue perfectly balanced between those flavor profiles. With a surprisingly light most-level, its explosion of flavor compliments most any meal. Whereas brown ales have a reputation for being a heavier beer, this interpretation on the style is a pallate cleaner. 6.0% All 96 22 IBUs

Philo Miles

Stews, corn, hamburgers, rich desserts, dark meat, earthy vegetables, nutty or mild cheese, any meal you'd drink a rootbeer or cola with...

St. Floriar's Brewery California Common

A lager brewed at ale (warmer) temperatures results in a beer representing the best characteristics of both of these styles: the rich, malty body of an ale balanced with the crisp, clean, refreshing flavor of a lager. St. Florian's Brewery rounds off their California Common with mellow fruitiness & an underlying earthy hoppiness. Native to the San Francisco Bay Area, the style dates back to the 19° Centum, col. SA 8V & 35 (BU).

Philos Wilds

Barbeque & spicy cuisine, oysters, lamb chops, tangy cheese, sushi, bread pudding... just about anything (especially the quintessential San Francisco treats: crab, clam chowder, sourdough bread, cioppino, & en)!

St. Florian's Brewery Flashover IPA

"East Coast meets West Coast" Style IPA. East Coast IPA are historically on the malty side. And, the typical IPA motto on the West Coast. "the hoppier the better". St. Florian's Brewey Flashover IPA represents both styles in a well-balanced, easy-diniking brew with a citrus overtone: very hoppy with a strong malty backbone, resulting in a versatile IPA for hopheads & non-IPA lovers alike. 73%, ABV 578 IBUs

Philips Miles

Burgers, sausages & most other meat; salty or fried food; pizza; spicy cuisine: curry, Thai, Mexican; chocolate & other savory desserts.





