

# Peak Organic Pale Ale

**Our Pale Ale is a complex hybrid between a West-Coast Pale Ale and a British-Style Pale Ale. An abundance of Cascade Hops gives this beer a citrusy, floral nose. We use a high percentage of Caramel Malt to provide a stark contrast to the hoppy front palate, giving our pale ale a smooth, malty finish.**

**ABV: 5.1% IBUs: 44**

**SUGGESTED FOOD PAIRING: Spicy food, sushi, chicken, pork, hummus, mild cheeses, herb cheeses, fruity desserts**



# Peak Organic Nut Brown Ale

**Our Nut Brown Ale starts out very smooth, like an English-style Brown Ale. The use of Chocolate Malt, Munich Malt, and Hallartau Hops give this beer a crisp, nutty finish. Peak Nut Brown is a delectable beer loaded with complex, differentiated flavors that don't overwhelm the palate, making it a perfect dark beer for food pairing.**

**ABV: 4.7% IBUs: 21**

**SUGGESTED FOOD PAIRING:** Hearty courses, beef, roasted pork, pastas with red sauce, creamy soups, aged/strong cheeses, smoked gouda



# Peak Organic IPA

This unique India Pale Ale features our favorite hops—Simcoe®, Amarillo® and Nugget. A generous Amarillo and Simcoe dry hop provide for an assertive, hop-forward nose and front palate. We don't use traditional bittering hops in our IPA, providing nothing but stimulating citrus and floral characteristics.

Inspired by a recipe from our good friend and fellow homebrewer Tim from the North Shore Homebrewers Club.

**ABV: 7.2% IBUs: 76**

**SUGGESTED FOOD PAIRINGS:** Spicy foods, pesto, smoked meats, mild cheddar or mild blue cheese, gorgonzola



# Peak Organic Amber Ale

**Our Amber Ale is designed to start bright and lively from an abundance of Crystal Malts. We establish a strong contrast between front palate and back palate by adding generous amounts of Munich Malt, which provides a distinct toasty finish.**

**ABV: 4.9% IBUs: 37**

**SUGGESTED FOOD PAIRING: Grilled meats/veggies, smoked fish, poultry, burgers, port-salut or tangy cheese**



# Peak Organic Pomegranate Wheat

Peak Pomegranate Wheat is a refreshing, yet intricate ale brewed with locally grown organic wheat, organic coriander and a touch of organic Pomegranate and Acai juice from our friends at Sambazon. Not as sweet as many fruit beers, the Pomegranate Wheat has a soft, round mouthfeel from the local, un-malted wheat. The spice from the coriander and the subtle sweetness from the Pomegranate and Açai are a perfect complement.

**ABV: 5.9% IBUs: 19**

**SUGGESTED FOOD PAIRING:** Lighter courses, salad, vegetable dishes, fruit courses, chevre goat cheese, mozzarella



# Peak Organic Simcoe Spring Ale

**We love the piney, fruity flavors of Simcoe® hops. This is a classic pale ale, single-hopped and dry-hopped with Simcoe. We cold condition this beer and give it a restrained malt profile, so the hops really pop, like flora in spring. Our friends Patrick, Jason and Brad grow these luscious hops and we hope you enjoy them as much as we do.**

**ABV: 5.4% IBUs: 66**

**SUGGESTED FOOD PAIRINGS: Risotto, Fish Tacos, Lamb, Salmon**



# Peak Organic Summer Session Ale

**A traditional summer wheat beer marries a West Coast pale ale. Locally grown wheat provides a complex mouthfeel and Amarillo® dry hopping gives a citrusy aroma.**

**ABV: 5% IBUs: 61**

**SUGGESTED FOOD PAIRINGS:  
Seafood, Spicy Food, Pasta dishes  
and anything summery!**



# Peak Organic Fall Summit Ale

This autumn ale is a showcase of the mighty Summit™ hop. Our friend Jason grows amazing Summits that combine pine, spice and captivating citrus aromas. A good dose of toasted malts provides warm, rich flavors to contrast the hops on the front palate. Cold fermentation gives a surprisingly crisp finish. We hope you enjoy this unique fall brew.

**ABV: 5.7% IBUs: 64**

**SUGGESTED FOOD PAIRINGS:**  
Hearty autumn dishes, fall vegetable roasts, butternut squash, fresh harvest apples, gouda cheese



# Peak Organic Winter Session Ale

**This winter wheat beer uses dark malting to provide subtle toasty notes. We then single-hop and dry-hop this beer with Citra hops from our friend Brad's farm. Interesting pineapple notes from the Citra hop provide a stark contrast to the toasty notes in the body. An engaging and sessionable Winter Seasonal.**

**ABV: 5% IBUs: 62**



# Peak Organic King Crimson

**King Crimson is an Imperial Red Ale that delivers a royal bounty of luscious, fruity American hops on top of a sturdy, deep red malt backbone. This beer is lavishly dry-hopped with Simcoe, adding a citrusy and piney flavor and aroma to the toasty, sweet malt notes. This special treat is a very limited Winter release, so enjoy it while you can!**

**ABV: 9.5% IBUs: 90**

**SUGGESTED FOOD PAIRINGS: spicy appetizers, grilled meat, asiago cheese, peppery cheeses, chocolate dessert**



# Peak Organic Hop Noir

**Hop Noir is a delectable Black IPA, dripping with piney, aromatic Centennial hops. The malt base is dark and rich, anchored by organic black malt. This provides a strong foundation for the extravagant kettle hopping and dry-hopping that this beer experiences. Enjoy with a night-light.**

**ABV: 8.2% IBUs: 98**

**SUGGESTED FOOD PAIRINGS: Brie, grilled vegetables, lamb shank, pungent cheeses**



# Peak Organic Oak Aged Mocha Stout

This is an extravagant, immoderate beer. We mixed together our three favorite things – beer, chocolate, and coffee. A rich stout serves as a backbone, with organic black malt and chocolate malt providing a luscious foundation. During the boil, we add artisan chocolate from your friends at Taza. During conditioning, we add coffee from our friends at Coffee by Design. Then, this concoction is oak-aged, resulting in soft vanilla notes..

**ABV: 8.4 % IBUs: 22**

**SUGGESTED FOOD PAIRINGS:**  
Delectable Deserts, Peanut Butter and Jelly Sandwiches, and Salted Pretzels



# Peak Organic Maple Collaboration

**Peak Maple Collaboration is a truly local project. It's a new twist on our previously brewed Maple Oat Ale. We worked with local farmers and small businesses to craft this beer with Maine-grown organic oats from Grandy Oats and Vermont-produced organic maple syrup from Butternut Mountain Farms. The Maple Collaboration is a copper-colored brew with a dynamic mouth feel from the organic oats and a subtle richness in the finish from the organic maple syrup. The beer is in support of Chefs Collaborative, the nation's leading environmentally conscious culinary organization.**

**ABV: 6.7% IBUs: 26**

**SUGGESTED FOOD PAIRING: Meats with sweet marinade, salmon, bratwurst, chicken, mild English cheese**



# Peak Organic Espresso Amber Ale

**A robust amber ale brewed with locally roasted, organic fair trade espresso with help from our friends down the street at Coffee by Design. This malty amber ale is brewed with substantial amounts of Munich Malt, providing a perfect backbone for the rich, roasty flavor imparted by the espresso.**

**Peak Espresso Amber is the first Fair Trade Certified beer brewed in the United States.**

**ABV: 7% IBUs: 22**

**SUGGESTED FOOD PAIRING: Brunch items, BBQ, vanilla ice cream, chocolate cake**

