



BREWED FOR FOOD



IPA

Code: ALCAB011 | **Size:** 24 X 12 FL OZ | **Style:** IPA | **IBU:** 55 | **ABV:** 5.90%
Hops: Pilgrim, Celeia, Cascade, Centennial | **Seasonality:** Year Round
Strong Bitterness. Citrus with Grapefruit, Pine, and Floral Notes. Moderate Lingering Bitterness.



Next Coast IPA

Code: ALCAB012 | **Size:** 24 X 12 FL OZ | **Style:** IPA | **IBU:** 40 | **ABV:** 7%
Hops: Nugget, 06277, Citra, Mosaic, Eureka | **Seasonality:** Year Round
Gentle Bitterness, Lightly Sweet, Slightly Sweet Linger, and Gently Bitter Linger.



Sofie

Code: ALCAB013 | **Size:** 24 X 12 FL OZ | **Style:** Belgian Style Farmhouse Ale
IBU: 20 | **ABV:** 6.50% | **Hops:** Amarillo | **Seasonality:** Year Round

A Belgian Style Farmhouse Ale is wine barrel-aged with an abundance of hand-zested orange peel. Spicy white pepper notes contrast the citrus tartness. The light, refreshing, creamy vanilla finish will excite those fond of Champagne.

Goose Island Brewing | Chicago, IL

Named after a nearby island in Lincoln Park in Chicago, Goose Island Brewery began over thirty years ago. Goose Island Brewery continues to grow and produce some of the worlds finest beers. Pioneering barrel-aged beer they have been comitted to making great beer and celebrating their hometown in a big way.

SCHEDULE DETAIL

4 pm cutoff for all next-day alcohol deliveries



baldorfood.com

For any questions, please email our Market Specialist team at merchandising@baldorfood.com
Visit our website for a full availability list and more information about Goose Island Brewing!

Revised 7/19