

Real ale, living ale, and cask ale all have the same meaning: Beer that has been naturally carbonated by yeast while in the cask (or bottle) without any added CO2. The yeast that fermented your beer have still been working at what they do best until days, or maybe even less, prior to your tasting your beer today. Beer that has not quite finished fermenting is added to a cask where the yeast completes their mission, and produces a gentle stream of natural carbonation. Finings, which attract yeast like a beer geek to a barleywine, are also added to the cask, and take the yeast to the bottom when their job is finally done. When you see a cellarman artfully tilt a cask, this is to ensure all of this sludge remains on the bottom, and you are served only bright cask ale. Our cellarman have over a decade of experience at caring for real ale, and learned much of what they know from the legendary Mark Dorber at the White Horse in London, at the Great British Beer Festival, and our own Real Ale Festival in Chicago. All of this magic works best at cellar temperature - about 52-54F. So while you may be a bit chilly, rest assured that your beer is lounging in absolute comfort. So let's review: Great real ale has a gentle carbonation, it is not flat; real ale is bright, not cloudy; and real ale is served at cellar temperature, not warm or cold. Our goal is to bring you the best real ale possible. Accept no substitutes!

Chicago Beer Society

Upcoming CBS Events

Don't miss any of them or you'll regret it the rest of your life.

Become a member to get an invite!

Our Annual Summer Event

Pig Roast? Curds & Ale? Wurstfest?

A Belgian Thing? Maybe...

Buses to Great Taste of the Midwest

August 13 - Madison WI

Take the City Bus or the Country Bus to the best beerfest anywhere.

Umpteenth Annual Picnic

Watch for an exclusive members' flyer!

FOR UP-TO-THE-MINUTE **Chicago Beer Society**
INFO AND EVENT FLYERS GO TO www.chibeer.org

Chicago Beer Society presents

DAY & NIGHT OF THE LIVING ALES!

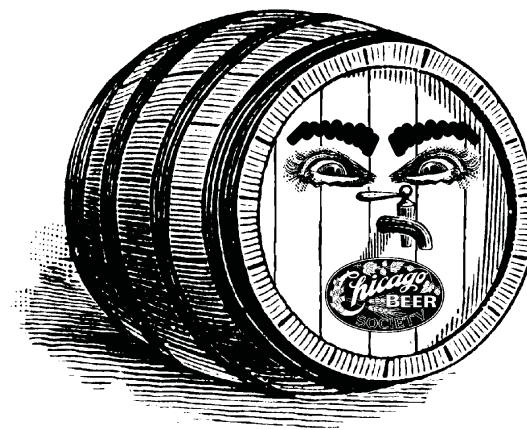


A Celebration of Real Ale

SATURDAY - MARCH 5, 2011

GOOSE ISLAND - WRIGLEYVILLE

3535 N CLARK STREET - CHICAGO



Vote for the Champion Beer of Chicagoland!
Check out CBS swag and cast your ballot...
REMEMBER TO VOTE BY BEER NUMBER!
Winners announced at 9:00.

Beers in the Garage

Listed alphabetically by
brewery and beer name

Arcadia Brewing - Battle Creek, MI www.arcadiaales.com

1. **Cocoa-LoCo Triple Chocolate Stout** (w/cacao nibs and vanilla beans)

Emmett's Brewing Company - West Dundee, IL www.emmettstavern.com

2. **Victory Pale Ale**

Firestone Walker - Paso Robles, CA www.firestonebeer.com

3. **Double Jack Double IPA**

Flossmoor Station Restaurant and Brewery - Flossmoor, IL www.flossmoorstation.com

4. **Cactus Pear Wild Ale** (Light golden ale with cactus pear and Lactobacillus.)

5. **Ghost of the Iron Horse** (Oatmeal stout conditioned on ghost peppers)

6. **Naked Brett** (Light golden fermentation w/100% Brettanomyces)

Founders Brewing - Grand Rapids, MI www.foundersbrewing.com

7. **Red's Rye Pale Ale**

Goose Island Beer Company - Chicago, IL www.gooseisland.com

8. **Bourbon County Brand Coffee Stout**

9. **Honkers Ale** (Dry-hopped w/Styrian Goldings)

10. **Scully** (Saison aged in oak barrels with fresh strawberries, honey, and Champagne yeast)

11. **Lickapond Stock Ale** (Conditioned in used Bourbon barrels with Brettanomyces clausenii.)

Goose Island Clybourn Brewpub - Chicago, IL www.gooseisland.com

12. **Alba Madonna**

13. **Mild Mannered**

Half Acre Beer Company - Chicago, IL www.halfacrebeer.com

14. **Callow Knife Pale Ale**

15. **Gossamer Golden Ale**

Haymarket Pub & Brewery - Chicago, IL www.haymarketbrewing.com

16. **Mathias Imperial IPA**

17. **Yes Sir Senator! IPA**

Lagunitas Brewing - Petaluma, CA www.lagunitas.com

18. **What The Firkin?**

Lucky Monk Burger, Pizza and Beer Company - South Barrington, IL www.theluckymonk.com

19. **Rye Brown Ale**

Lunar Brewing Company - Villa Park, IL www.myspace.com/lunarbrewingco

20. **Re-entry Stout**

Marin Brewing - Larkspur, CA www.marinbrewing.com

21. **Point Reyes Porter** (w/ TCHO cocoa and tart cherry)

Metropolitan Brewing - Chicago, IL www.metrobrewing.com

22. **Flywheel Bright Lager** (Dry-hopped)

23. **Ironworks Alt-style Beer** (Ginger-infused)

Mickey Finn's Brewery - Libertyville, IL www.mickeyfinnsbrewery.com

24. **Pineapple Express Imperial IPA**

25. **R. K.'s IPA**

26. **Bighead APA**

Moylan's Brewery and Restaurant - Novato, CA www.moylans.com

27. **Dragoon's Dry Irish Stout**

New Belgium Brewing Company - Fort Collins, CO www.newbelgium.com

28. **Ranger IPA** (Dry-hopped w/Chinook)

Onion Pub & Brewery - Lake Barrington, IL www.onionpub.com

29. **Double IPA** (Dry-hopped)

Piece - Chicago, IL www.piecechicago.com

30. **Bell End Bitter**

31. **Cocoa B. Ware** (Smoked Chocolate Porter)

Revolution Brewing - Chicago, IL www.revbrew.com

32. **Eugene Porter**

33. **Village Green Bitter**

Rock Bottom Restaurant and Brewery - Chicago, IL www.rockbottom.com/chicago

34. **Midnight Espresso Oatmeal Stout**

35. **Naughty Scot Scotch Ale**

Rock Bottom Restaurant and Brewery - Lombard, IL www.rockbottom.com/lombard-yorktown-center

36. **Molly's Titanic Brown Ale**

37. **Valentine's Double IPA**

Rock Bottom Restaurant and Brewery - Orland Park, IL www.rockbottom.com/orland-park

38. **Old Codger Barleywine**

39. **Wait for the Blackout Imperial Stout** (Dry-hopped)

Rock Bottom Restaurant and Brewery - Warrenville, IL www.rockbottom.com/warrenville

40. **Hissyfit** (Dry-hopped tangerine red lager)

Stone Brewing - Escondido, CA www.stonebrew.com

41. **Ruination IPA**

Three Floyds Brewing Company - Munster, IN www.3floyds.com

42. **Brian Boru Irish Red Ale**

43. **Zombie Dust Pale Ale**

Two Brothers Brewing Company - Warrenville, IL www.twobrosbrew.com

44. **Bitter End Pale Ale** (Dry-hopped)

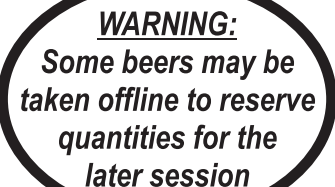
45. **Northwind Imperial Stout**



**Appetizers,
Meat & Cheese
from Goose Island,
Gene's Deli &
Marion St. Cheese
Market**

**LAST CALL:
20 mins before
end of session**

**TAPS OFF:
15 mins before
end of session**



**WARNING:
Some beers may be
taken offline to reserve
quantities for the
later session**

Thanks to: Goose Island's Staff, and Manager Daria Olechowski;

**Our Sponsors: Brewers Supply Group, Cicerone Certification Program and Owen & Engine.
And Extra Special Thanks to the Volunteer Pourers for their diligence in serving us the finest cask ales.**