

BEER IN BULK

KEGS

1/2 Barrels \$120.00

1/6 Barrels \$60.00

Deposit \$50.00

24 Hour notice needed for pick up.

Costs may vary on higher alcohol contents.

GROWLERS

64 oz. Growlers \$12.99

Refills \$8.99

OUR BEERS

Golden Blonde Ale – Our lightest beer on tap. Easy drinking with low hop and malt flavoring. A great all-around session beer and very refreshing. ABV% 4.5 OG: 11.3B° IBU: 12 SRM: 2.7

Unfiltered German Pilsner - Brewed as a German-style pilsner with crisp malt flavors and Sterling hops. Cold lagered and unfiltered to give this beer its unique clean flavor profile. ABV% 5.0 OG: 12.7B° IBU: 37 SRM: 2.8

Hefeweizen – This Belgian-style unfiltered wheat has a pale golden straw color due to the use of 50% wheat malt and the yeast shines through giving the beer a great banana/clove flavor and aroma. ABV% 4.7 OG: 12.0B° IBU: 7 SRM: 4.8

St. Louis Pale Ale – A golden American-style pale ale using Cascade hops at four different points in the boil. Well balanced with a malty mouth-feel and a happy citrus bite. ABV% 5.1 OG: 13.0B° IBU: 40 SRM: 6.5

Imperial IPA - This is a big beer coming in at 8% ABV! Brewed with a malty background, but well balanced with a massive amount of hops giving this beer a spicy hop bitterness and dry-hopped for a big floral aroma. ABV% 8.0 OG: 20.5B° IBU: 64 SRM: 14.2

Pecan Brown Ale – This American-Style Brown Ale is brewed with pecans directly added to the mash. That, and six different malts is what gives this ale its distinctive nutty malty flavor. ABV% 5.5 OG: 13.9B° IBU: 30 SRM: 18.7

Oatmeal Stout – This stout's dark appearance comes from the chocolate and dark barley malts that are added to the recipe bringing out roasted and mild coffee flavors. The mouth-feel is surprisingly soft due to the oatmeal added. ABV% 5.5 OG: 14.0B° IBU: 20 SRM: 41.0

Irish Red - Six different malts are used to create this Irish red ale. The caramel and biscuit flavors really come out in the aroma and taste. The hop presence is there, but definitely take a back seat to these soft flavors. ABV% 5.5 OG: 13.5B° IBU: 21 SRM: 14.6

LIMITED RELEASE BEERS: Please ask about what's on tap.

FERGUSON **CATERING** BREWING COMPANY **MENU**

RESTAURANT & PUB

418 S. FLORISSANT RD. FERGUSON, MO 63135

Phone: 314-254-7359 WWW.FERGUSONBREWING.COM

Fax: 314-254-7126

FOOD IN BULK

*All of our meats are slow cooked for several hours, so please give us notice of at least 24 hours for bulk orders
A pound of meat makes about 4 sandwiches. All meats are served with our Housemade BBQ Sauce on the side.

SMOKED MEATS

Pulled Pork	\$9.99/lb.
Beef Brisket	\$10.99/lb.
Pulled Chicken	\$10.99/lb.
Chicken Wings	\$8.99/lb.
Full Slab of Ribs	\$17.99/ea.

BBQ SAUCE

Pint	\$3.99
Quart	\$7.99
Gallon	\$29.99

SIDES

House Salad • Chipotle Cole Slaw • Smoked Potato Salad •
Seasonal Veggies • Garden Vegetable Rice Pilaf • Bistro
Potatoes

Our sides are available in the following sizes & prices:

\$3.99/pint \$7.99/quart \$15.99/half gallon \$29.99/gallon

PARTY PLATTERS

Built for 25 people.

- Vegetable Platter \$49.99 • Cheese Tray \$79.99
- Fruit Platter \$59.99 • Dip Trio Platter \$59.99

*Bulk menu available for carryout only, not for parties