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SPECIALTY SANDWICHES | BURGERS + FRIES
CRAFT BEER | OUTDOOR DINING

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nosh
Pronunciation: 
Yiddish, To snack or eat on the sly

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Portland’s Home for theFinest Food and Craft Beer

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Hungry Eye

Brew Ho Ho

In a state where delicious beers and vicious winters define us, more and more local breweries are creating seasonal winter brews. Get tasting, and you’ll be feeling as jolly as Santa in no time-red nose, belly, and all.

BY OLIVIA GUNN

YOU’VE SPENT the last five hours battling the northbound turnpike antics of Massachusetts—Holy smokes, where do these guys learn to drive? (Likely the same Caribou DMV you did, bub.) Finally, you’ve pulled into the driveway and you’re home in good old Portland for the holidays. The porch light’s been left on, casting a heartening glow on…mom’s new handmade farmer’s-market dried-herb-and-sandalwood wreath. Are those oranges? What happened to the synthetic pine and holly berries, a staple in every family photo since you were eleven? And is that—is that a fake tree? (A PVC-free, sustainable, eco-friendly artificial tree, to be exact.) Are those matching, hand-knitted stockings? There are only two! Whose home are you in? First Bowie, now this? Oh, don’t worry, the décor may change, but your childhood memories will always remain.

Now, chin up, off you go to the fridge for one of dad’s ice-cold beers. That’s where the real memories are. If there is one thing you can depend on in this ever-changing world, it’s dad’s favor of a New England classic. But what do you find when you open the fridge door? Dear old dad’s not drinking Narragansett anymore. Instead, help yourself to a hearty winter brew. Dad stood in line for an hour or two.

From spruce tips to figs, the ingredients found in your brewers’ batches sound more like a shopping list for A.C. Moore, but one thing is clear, these seasonal beers are far from the ales you used to sneak on Christmas Eve. So pull out the family growler, stoke the fire (or turn up the space heater), and start checking your list tonight.

HIBERNAL FLUXUS 2016

Allagash Brewing Company, Portland
Belgian-Style Stout - 8% ABV
This Belgian-style stout is brewed with figs and is a balance of roasty and sweet with notes of “bitter baking chocolate, espresso, biscuit malt, and mocha.” Allagash will donate a portion of the proceeds from Hibernal Fluxus to Window Dressers, a group helping Maine families in need to conserve fuel and reduce heating costs through the winter.

SNOW BLOWER BEER

Austin Street, 1 Industrial Way, Portland
American Barleywine - 9.5% ABV
“An American barleywine, Snow Blower Beer packs plenty of malt flavor with just enough bitterness to balance everything out. We recommend this beer AFTER snow blowing, shoveling, or anytime you need a warming beverage during the cold Maine winter.”
-Will Fisher, Austin Street Brewery
JOLLY WOODSMAN

Banded Horn, Biddeford
Coffee Stout - 7.5% ABV. “Special with wood-roasted Kenyan espresso from the Speckled Ax. Tasting notes include orange, cacao husk, cranberry juice, and bitter chocolate.” – Alexis Albert, Banded Horn Brewing Co.

RESOLUTION

Barreled Souls with Banded Horn, Saco
Belgian Strong Ale - 10% ABV. “The Champagnep-style Belgian Strong Ale fermented with four different yeasts including Brettanomyces. It becomes more complex and acidic over time. It’s available at the Banded Horn tasting room in Biddeford.” – Alexis Albert, Banded Horn Brewing Co.

PHANTOM PUNCH

Baxter Brewing Company, Lewiston
Stout - 6.8% ABV. A tribute to the 1965 World Heavyweight Championship when Muhammad Ali delivered the knockout blow to Sonny Liston. “Packs a wallop of its own, with a ghostly hint of cocoa nibs and vanilla beans.” – Baxter Brewing Company

PIECA

Bear Bones Beer, Lewiston
Stout - 7.5% ABV. This dry stout is brewed with spruce combined with roasted malts and hints of mint and chocolate. Available at the Great Lost Bear, the Quarry Tap Room, and the Bear Bones tasting room.

VIENNA LAGER

Boothbay Craft Brewery, Boothbay
Lager - 6% ABV. “Balanced clean ruby colored lager brewed with German malts, hops and yeast. Hallertau hops balance the malt to allow for great drinkability and a touch of sweetness at the end.” – Edwin Mitchell, Boothbay Craft Brewery

PRELUDE SPECIAL ALE

Shipyard Brewing Co., Portland
English Ale - 6.7% ABV. This winter go-to is a “rich, nutty and full-bodied.” Not a fan of the heavy porters? This classic is the brew for you.

JAILBREAK Chocolate Chili Stout

Bigelow Brewing Company, Skowhegan
Chocolate Chili Stout - 7.6% ABV. “Smooth stout has notes of rich chocolate, roasted coffee and smoky sweetness imparted from the roasted malts and chocolate nibs used in the brew. Chimayo chili offers a slight heat.” – Pamela Powers, Bigelow Brewing Company

ANGELS WITH WITHE SOULS

Bissell Brothers, Portland
Maple Porter - 8% ABV. This maple porter is the first dark brew from Bissell Bros. and is offered through December.

DEAD SLEDDALE

Black Bear Microbrewery, Orono
Scottish Ale - 7% ABV. “Crisp, clean, Scottish Ale is distinctly malt forward and endlessly drinkable for the winter nights.” – Tim Gallon, Black Bear Microbrewery

SALTED CARAMEL

Blank Canvas Brewery, Brewer
Dunkelweizen-style Ale - 4.7% ABV. “Ale with an extra long boil to caramelize the sugars. It tastes like a salted caramel candy and is very easy to drink.” – Stephen Gentner, co-owner of Blank Canvas

SACO SALMON REDDRY

Dirigo Brewing Co., Biddeford
German Roggenbier - 4.5% ABV. “Full bodied German roggenbier made with pilsner, caramel, and Munich malts. Earthy and bold with a pleasant bitterness and a smooth finish. A portion of the proceeds will be donated to the Saco Salmon Restoration Alliance.” – Molly Bull, Dirigo Brewing Company

TIMBERHITCH

Fore River Brewing Co., South Portland
Irish Red Ale - 6.3% ABV. “Hearty ale focuses on the complexity of the malt bill. Presents with a caramel, toasted malt note with a touch of malt sweetness. English and domestic hops provide a balance without overwhelming the beer with unwanted aroma or bitterness.” – John LeGassey, Fore River Brewing Company

ICE SCRAPER

Foulmouthed Brewing, South Portland
Barleywine - 10% ABV or higher. “Dark, malt-forward style with high alcohol, a rich flavor, and balanced bitterness that is perfect for the cold season.” – Craig Dilger, Foulmouthed Brewing

MIDNIGHT SPECIAL

Funky Bow Brewery, Lyman
Porter - 8% ABV. “Blended with the fresh cold brewed coffee to create one of our most popular dark beers. At first the chocolate and caramel malts move across your palate while the fresh coffee flavor takes over to balance this beer.” – Glen Halliday, Funky Bow Brewery & Beer Co.

THE PENOBSCOT ICEBREAKER

Geaghan Brothers Brewing, Bangor
Winter Ale - 7.3% ABV. “A classic winter spice ale with orange peel, cinnamon, nutmeg, molasses, and pumpkin to help warm you on any winter day. This winter ale is available through late winter.” – Lisa Sturgeon, Geaghan Bros. Brewing

STORYTELLER DOPPELBOCK LAGER

Oak Pond Brewing Co., Skowhegan
Lager - 7.7% ABV. “This dark lager brewed with a blend of North American and European malts, hopped with a German noble variety. It runs through February and is available from Augusta north and at the brewery.” – Adam Chandler, Oak Pond Brewing Co.

ABOREAL

Oxbow Brewing, Newcastle
American Sour Ale - 8.5% ABV. Tim Adams at Oxbow says the beer is fermented and aged in bourbon barrels. Bottles can be purchased at Oxbow Blending and Bottling in Portland and at the Newcastle tasting room.

RED FLANNEL ALE

Penobscot Bay Brewing, Winterport
Brown Ale - 7% ABV. This brown ale carries a sweet aroma, rich malty flavors, and Perle hops for bitterness. It pairs well with sausage, rich stews, and chili.” – Joan Anderson, Penobscot Bay Brewery

WAYPOINT

Rising Tide, Portland
Coffee Porter - 5% ABV. This coffee porter is a collaboration with Tandem Coffee Roasters and features notes of coffee, chocolate, dark fruit, and berries.

SLICK NICK LONG WINTER ALE

Sebago Brewing Company, Gorham
Winter Ale - 7.2% ABV. A Maine winter classic, Slick Nick has a smooth body and a malty warmth with a touch of hops.

SNOW DAY

SoMe Brewing Company, York
Porter - 8% ABV. “A robust porter with Belgian candy syrup. It will be out in bottles and draft throughout Maine in January. We also have a bourbon barrel version that will be released around the first major snowfall!” – David Rowland, SoMe Brewing Company

BARNBURNER

2 Feet Brewing, Bangor Chili Saison, 7.4% ABV. This saison is made with roasted jalepenos, offering a warming tingle from your lips to your toes.
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