Drink Local

Hand-crafted beer brewed in Asheboro.



Black River

Dry Irish Stout
ABV 3.8% • 33 IBU
Full Bodied, Dark, Coffee-like Roast

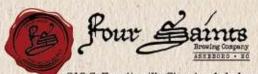
The Quick Sell: A traditional Irish style to celebrate the spring season.

Awards: 2018 Bronze Carolinas Championship of Beers

What better way to honor St. Patrick's Day than with a stout brewed in the dry Irish style? The term dry refers to the lack of residual sweetness found in some stouts. This quality provides a clean, crisp and refreshing draught. Aromas of chocolate and malt combine with hoppy, herbal nuances. The taste is complex, including pronounced roast barley flavors and a rich, bready warmth. These essences give way to a pleasing chocolate-espresso richness balanced by an herbal hop twang. Named in honor of the first Scots-Irish settlement area in NC in 1736.

Food Pairings: Steak, meat pie, raw oysters.

Great Beer for Great People.



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