1. CLEAVER & CORK • Wild Leap Süperlager German Pilsner, LaGrange, GA • German-style Pilsner with a light, crispy body and a spicy noble hop aroma.

2. DRAGONFLY RUNNING COMPANY • Monday Night Oktoberfest Märzen, Atlanta, GA • This lager boasts a robust malt bill with notes of toasted Bavarian pretzel and biscuits.

3. MURPHEY FLORIST • Line Creek First Crush American IPA, Peachtree City, GA • Juicy, tropical, hazy, soft. If you can't think about it without smiling, then it must be your first crush. 4. VINYLYTE RECORDS AND SKATESHOP/BROWN'S GUITAR MILL • Bell's Two Hearted IPA, Kalamazoo, MI • Bursting with refreshing hop aromas, this beer is an iconic American IPA; brewed with 100% Centennial hops.

5. CORNER ARTS GALLERY • Yuengling Oktoberfest Märzen, Pottsville, PA • An homage to German Heritage. Copper in color, this medium bodied beer is the perfect blend of roasted malts with just the right amount of hops to capture a true representation of the style.

6. SISTERS THREE BOUTIQUE • New Belgium Voo Doo Ranger Fruit Force Imperial IPA, Fort Collins, CO • This beer is an American-style Hazy Imperial IPA with a fruit punch twist.

7. BOLD SOUL ORIGINALS • Southern Tier Warlock Pumpkin Imperial Stout, Lakewood, NY • Awaken your dark and mystical side with this beer's roasted malt character, moderate carbonation and spiced pumpkin pie aroma.

8. NEWNAN MERCANTILE • Line Creek Maverick Helles Lager, Peachtree City, GA • Clean, light, refreshing. Pairs well with everything from poolside views to tailgates.

9. LITTLE SOUTHERN HOME MARKETPLACE • Beacon Sweetland Light Lager, LaGrange, GA • Chesapeake Pilsner malt and Cumberland malted corn from Riverbend Malt House. Add a hint of fruitiness from a small whirlpool addition of Loral and you got yourself one refreshing beverage. 10. HUBBELL PROCTOR DESIGN • Jekyll Seven Bridges Oktoberfest Märzen, Alpharetta, GA • Great biscuit/toasty aroma and flavor with a clean, dry finish.

11. CAKES BY DEBBIE • Jekyll Double Dang Imperial IPA, Alpharetta, GA • The Jekyll Hop Dang Diggity recipe on steroids! Bigger, more bitter with a heavier piney-dank hop character. 12. TIGERLILLY STUDIO • Wild Leap Local Gold Blonde Ale, LaGrange, GA • A hybrid style that blends elements of a German Kolsch, English Bitter and American Blonde Ale to create a dry, crisp, light and refreshing ale that is enjoyable year-round.

13. JOSEPH SMITH HAIR SALON • Bell's Amber Ale, Kalamazoo, MI • Features both toasted and sweet caramel notes from carefully selected malts, balanced with herbal and citrus hop aromas. 14. FOOTPATHS AROMATIC REFLEXOLOGY • New Belgium Voo Doo Ranger Juicy Haze IPA, Fort Collins, CO • Packed with bright tropical aromas and brilliant citrusy flavors, this hazy IPA wraps up with a pleasantly smooth finish.

15. THERAPEUTIC MASSAGE CENTER • Fire Maker Hazed & Blazed IPA, Atlanta, GA • Inspired by the famous Lemon Drop candies, complements the subtle lemon flavor of Lemondrop hops with the bold, juicy, intensely fruity character in Mosaic and El Dorado hops. The resulting beer is a deceptively strong New England-style IPA that tastes like fresh lemon cake with a candy drizzle.

16. MAD MEXICAN • Abide Mad Mexican Lager, Newnan, GA • Mad Mexican Lager brewed right here in Newnan's oldest brewery, Abide. The beer is brewed with a Mexican strain of a lager yeast which provides a light but crisp flavor.

17. ROCK SALT MILK BAR • Beacon Harper Hill's Famous Oatmeal Stout, LaGrange, GA • Expect notes of rich espresso, cocoa, and toasted bread.

18. GREENHOUSE MERCANTILE • Monday Night Dr. Robot Blackberry Lemon Sour, Atlanta, GA • A tart, fruity sour beer. After souring to a delightfully tart level, we add blackberry juice and lemon zest to enhance and balance the flavor. The juice gives this beer a pink hue. The perfect blend of sweet and sour.

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19. FINLEY'S BOUTIQUE • Bell's Light Hearted IPA, Kalamazoo, MI • Aromatic, balanced, and incredibly easy-drinking. Centennial and Galaxy hops result in citrus and pine aromas, while a variety of specialty malts help give this IPA its body and flavor.

20. THE NEWNAN TIMES-HERALD • Printer's Ale Monoprint Oktoberfest Märzen, Carrollton, GA • Pours a clear copper-orange with a robust white head. Caramel, nutty, toasty!

21. JB JOYCE BOUTIQUE • Southern Tier Pumpking Imperial Pumpkin Ale, Lakewood, NY • Pumpkin puree and pie spices, malty, bready; cinnamon dominates with nutmeg and vanilla notes. 22. REDNECK GOURMET: BELOW THE NECK • Back Forty Italian Style Pilsner, Birmingham,

AL • This beer provides an earthy bitterness from its dry hop additions while delivering a slightly bready backbone. Its golden hue projects its brightness from start to finish.

23. FASHION TEN & TRENDS • Line Creek Airplane Amber Mexican Amber Lager, Peachtree City, GA • Caramel and toffee on the front with a nice, malty finish.

24. ELLIE MACK • Bell's Oberon Wheat Ale, Kalamazoo, MI • Citrusy, easy drinking and refreshing, this beer is sunshine in a glass.

25. BLOOM SALON & SPA • Monday Night Dr. Robot Key Lime Sour, Atlanta, GA • A tart and playful beer with the addition of key lime. This Floridian fruit adds a sweet twist.

26. ONE ELEVEN • Line Creek Festbier German Lager, Peachtree City, GA • A crisp German Lager with notes of caramel and a light breadiness.

27. NEIGHBORHOOD BARRE NEWNAN • New Belgium Voo Doo Ranger Atomic Pumpkin Ale, Fort Collins, CO • Pumpkin ale featuring cinnamon and habanero chili peppers for just the right amount of heat.

28. HOUSE OF LIGHT • Elysian Night Owl Pumpkin Ale, Seattle, WA • Pumpkin ale brewed with pumpkin, roasted and raw pumpkin seeds, and spiced in conditioning with nutmeg.
29. THE HUG BOX • Line Creek Conserve Georgia Peach Ginger Sour, Peachtree City, GA • Fresh ginger juice from La Tonique Juicery and peach.

30. NEWNAN BOOK COMPANY • Beacon Hillside IPA, LaGrange, GA • A delicious juxtaposition of tradition and innovation. We combined everything we love about IPAs into one beer for your drinking pleasure. Expect to be bombarded with pine, citrus, and tropical fruit all in one glass.

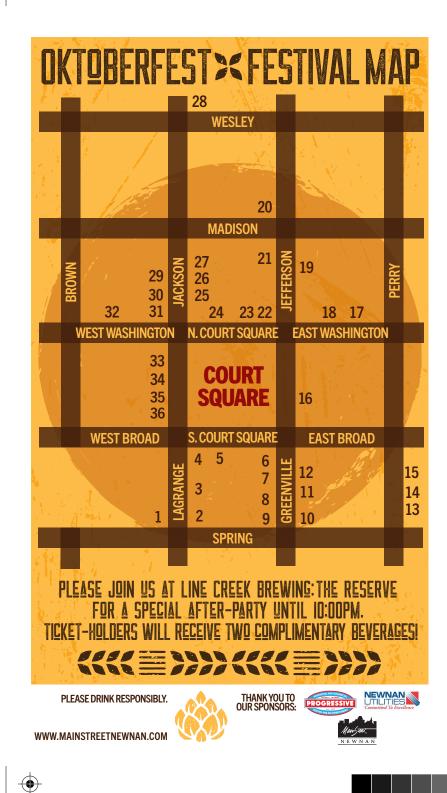
**31.** SOURCE NOW • Wild Leap Side Bae Double IPA, LaGrange, GA • Super small batch series, brewed with experimental malt formulas and hop combinations. This beer has flavor notes of citrus. **32.** RED LETTER MERCHANT • Dry County Kennesaw Bourbon Ale, Kennesaw, GA • Strong amber ale, lending a delicious vanilla and oak character, while still maintaining a smooth malt base.

33. ATLANTIC BAY MORTGAGE GROUP • Monday Night Taco Tuesday Mexican Lager, Atlanta, GA • This beer has a touch of sweetness with a smooth finish; a light, crisp crusher for any day of the week.

34. GILLYWEEDS • Wild Leap Blueberry LMN ADE Sour, LaGrange, GA • A sour ale with blueberry purée, vanilla and milk sugar.

35. LEAF AND BEAN • Jekyll Hop Dang Diggity Southern IPA, Alpharetta, GA • Full-bodied, classic IPA with a malty pine and sweet citrus balance.

36. ACE BEER GROWLERS/COW EATA MEAT CO. • Weihenstephaner Festbier, Freising, Germany • From the very first sip, the full-bodied flavor is immediately perceptible; a balanced harmony of hop and malt aromas.





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