

## THE BEERS



TO HAVE



With



THE FOODS



YOU LOVE.

A TASTING GUIDE

Clams, oysters, shrimp or scallops; roasted meats, rich stews. Even chocolate desserts!



**GUINNESS STOUT**, the fabled original stout since 1759. World's best seller. (On draught or Pub Draught can.) Rich, complex flavors complement shellfish. Hints of roasted barley, caramel. Deep black color crowned by majestic creamy head. Surprisingly low calories—less than most premium and many light beers! Best served in a classic tulip pint glass.

Think bold. Strong cheeses and dips, smoked meats, grilled freshwater trout and bass, or ocean catch such as tuna, bluefish and salmon. Also, spicy international dishes such as Thai, Szechuan or Chinese.



**GUINNESS EXTRA STOUT**, full-bodied and highly aromatic. Hoppy, with a smooth finish. A more pronounced flavor profile that stands up well to bold flavors. Wide-mouth glass enhances aroma.

Beef, along with the heartier red meats like roast leg of lamb. Prime rib...anything from steamship round to beef Wellington.



Beef is what ales do best. Try **BASS**, the classic India Pale Ale, creator of the category in 1777. England's finest ale; top-selling ale in the U.S. Robust. Rich amber color with slight redness. Hoppy, full malt flavors. Hint of classic ale fruitiness with long, rich, dry aftertaste. Medium body. Best in traditional window-paned mug.

Poultry, especially roast turkey or chicken. Fish fry. Roast pork.

Traditionally, this is where lagers shine, and you're sure to find a great taste combination among the many styles. For lighter fare, particularly continental cuisine, try **HARP**. Best-selling Irish lager, served in 70 countries. Sparkling golden color. A refreshing sensation. Prized Bavarian yeast evokes classic European style. Medium-light body.



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Northern Italian, Greek. Boldly flavored continental dishes, such as chicken cordon bleu, fettucine Alfredo, chicken cacciatore, moussaka.



Nothing compares to the refreshing quality of a true pilsner, an authentic lager style. **PILSNER URQUELL**, the world's first, began brewing in Pilsen in 1842; today, it's a four-star world classic. Crisp and refreshing, with a champagne-like quality. Tawny gold. Floral, fragrant hop taste with very smooth, dry aftertaste. Light body. Best in classic pilsner glass. Never met a pasta it didn't agree with!

Very hot, spicy dishes, bold ethnic fare such as Caribbean, Thai and Mexican—even all-American barbecue.

**RED STRIPE JAMAICAN LAGER**. The #1 beer of the Caribbean, and a very drinkable, hot-climate beer. Malty sweet, lightly hoppy. Crisp taste and clean finish. Known as the "great equalizer" for Jamaican jerk, Red Stripe offers a refreshing balance to hot appetizers like jalapeno poppers, spicy seafoods, four-alarm Texas chili or Buffalo wings.



For casual meals and snacks.

For simpler fare, such as chicken wings, a rack of baby-back ribs, pizza or burgers, try crisp lagers like **HARP** and **RED STRIPE**, or try something different—like a refreshing glass of **WOODPECKER CIDER**. A classic, medium-dry cider from England's HP Bulmer, Woodpecker's sparkling, delicate taste is a great change of pace.



Business meals or whenever you seek beer flavor without the alcohol.

**KALIBER**. A fully brewed non-alcoholic lager. Alcohol removed by evaporation process, preserving characteristics of a classic European lager. Compare with other non-alcoholic brews. Note true balance of malts and hop tones.



There are many styles of beer. Some naturally go better than others with certain foods. Here are some suggestions to help you, whether you're hosting a dinner party or dining at your favorite restaurant.