

HALF MOON BAY BREWING COMPANY

SF BEER WEEK

Specials on Tap

AVAILABLE FEBRUARY 9-18

SWING FOR THE FENCES XXIPA

This Double IPA is a dry, clean, and crisp beer with a light amount of Vienna malt for a nice malt backbone.

THE BAT FLIP XXXIPA

This one is all about the hops, with over 9lbs per barrel. A dry malt finish allows all those hops to shine through.

COASTSIDE COLLABORATION IPA

Half Moon Bay Brewing Company's mixing it up with a blackberry, vanilla, rye milkshake IPA, brewed with their friends and neighbors, Hop Dogma Brewing and Sacrilege Brewing. Made with real blackberries and whole vanilla beans.

DAMAGE INC. IMPERIAL STOUT

- Aged 14 months in Woodford Reserve Bourbon Barrels -

Inspired by brewers back in the 1800's to win over the Russian Czar, this is the king of stouts, boasting high alcohol and plenty of malt character with huge roasted, chocolate, and burnt malt flavors.

INDEPENDENT BREWING NE IPA COLLABORATION

With a super tropical special yeast blend.

PAPA JUICE OLD ALE

- Aged in Buffalo Trace Barrels -

A small batch, limited release old ale, aged in Buffalo Trace whiskey barrels.

MARIN BREWING COLLABORATION

A funky saison.



Brewed in honor of SF Beer Week. All beers are subject to availability.

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