

# ON TAP

## LANGLEY LIGHT

Pale in color and light in body, this ale has a crisp flavor with a simple taste profile. Langley Light will quench your thirst without overpowering your senses.

*S.G. 1.044*

## CASCADE PALE ALE

A medium gold color, low hops and mild maltiness makes our Cascade Pale Ale a very smooth and drinkable Northwest microbrew.

*S.G. 1.048*

## BAYVIEW BLACKBERRY

Blackberry is added to the bright tank to give this reddish ale a pronounced berry aroma, without imparting an overbearing flavor.

*S.G. 1.046*

## WHIDBEY ALE

An amber ale made in the English style with plenty of caramel malt and a low proportion of hops, resulting in a well balanced and smooth ale.

*S.G. 1.052*

## OAK HARBOR DUTCH

An Old World recipe utilizes rock candy sugar in the brewing process. This sugar is 98% fermentable, giving this ale an interesting mix of sweetness from the sugar and dryness from the alcohol.

*S.G. 1.054*

## DUNGENESS DARK

A brown ale with a nutty character. Aggressively hopped, this beer holds the flavor and finishes with the marriage of malt flavor and strong hop overtones.

*S.G. 1.063*

## KELLY'S IRISH ALE

A highly hopped amber ale and medium caramel character to balance the refreshing hoppiness and medium body.

*S.G. 1.058*

## INDIA PALE ALE (I.P.A.)

Characterized by intense hop bitterness with a high alcohol content, this golden/copper ale has a full, flowery hop aroma and has a strong hop flavor, medium maltiness and body.

*S.G. 1.052*

## ISLAND STOUT

A sweet stout close to a porter; with no strong burnt malt character and with finishing hop bitterness. This a light body stout with a malt sweetness. Chocolate and caramel flavors dominate the flavor profile.

*S.G. 1.066*

## WHIDBEY ISLAND BREWING COMPANY

Our breweries produce hand crafted ales in the tradition of small village breweries of Europe. The Whidbey Island Brewing Company produces many different types of ales, using only barley-malt, hops, yeast and well water. All beers to be bottled are given a dosage of brewer's sugar so they undergo natural carbonation. The small amount of brewer's yeast at the bottom of each bottle is a sign that this natural and most traditional method of carbonation is being used.

W.I.B.C. was established in 1992 in Langley and was recognized as the smallest micro brewery in Washington. Since then we have grown to a 310 gallon system and now have two locations.

In March 1996 a second W.I.B.C. opened in Oak Harbor with a full restaurant and pub. Located on the north end of the island this brewery utilizes the original 100 gallon system removed when W.I.B.C. expanded its Langley brewery. The new location features an operating brewery, family restaurant and pub. Both locations are smoke free and families are welcome.

