







LINDLEY PARK



STOUT BREWED WITH HONEY,
RASPBERRIES ADDED

Lindley Park is a deep and decadent imperial stout. The base for Lindley Park is made with roasted chocalate malts and local honey, creating a dark, rich, and velvety stout. That stout is then transferred to oak barrels to mature for up to 10 months Raspberries are added to the barrels to make the beer even more luscious with a sweet and mildly tart flavor. Lindley Park is liquid dessert.



BOURBON BARREL AGED IMPERIAL STOUT





Available in 12 oz 4pk and Draft