



VIKING

BREWING CO.

Dallas, Wisconsin

715-837-1824

www.vikingbrewing.com

Year Round Beers

Blonde A light-bodied Pilsner made with a touch of rye for a dry finish

Vienna Woods Our rich and delicately balanced Vienna-style Lager

CopperHead A ruby Märzen-style Lager This is our most popular beer

Whole Stein Our coffee, oatmeal, milk Porter - "Breakfast Beer!"

Extended Seasonal Beers

Big Swede A Swedish Imperial Stout; an incredible beer It's dark & heavy, but extremely smooth.

Mjød The first Brackett brewed in the US! It is a honey based, fermented beverage hand-crafted to capture the essence of Mead.

Seasonal Beers

Invader (Jan) A commanding DoppelBock: BIG, full and malty

J. S. Bock (Feb) A classic Helles Bock - light in color, but not on body

Mørketid (New 2006) Norsk for the midwinter polar darkness in Norway, this Schwarz (black) beer has a balance of deep roasted malts with moderate hop bitterness.

Weathertop Wheat (March) A dark New Zealand-style wheat beer that has a delicate blend of fruity and malty flavors

Sylvan Springs (March) A full gravity Bohemian Pilsner

Honey Pale Ale (April) English pale ale brewed with local honey

Lime Twist (June) A light & refreshing wheat beer made w/ a twist of lime; a perfect summer beer

Queen Victoria's Secret (June) An India Pale Ale Smooth with a dry, hoppy finish

Dim Whit (July) A unique Whit Beer spiced (dimmed) with coriander and ginger

Abby Normal (Aug) A Tripel Abbey-style Belgian Ale made w/ Belgian Candi Sugar & wheat malt.

Rauch (Sept) An Oktoberfest beer with beechwood smoked malts from Bomberg, Germany.

Berserk (Oct) Our extreme barley wine We sell out of this fast!

Honey Moon (Nov) Our second brackett It is like a light, sparkling honey wine.

JuleØl (Nov) Our Traditional Scandinavian holiday beer It is a light lager delicately spiced with cinnamon, nutmeg & sweet orange rind

Hot Chocolate (Dec) A Chocolate Stout made with cocoa, milk sugar and a dash of cayenne pepper for warmth. WOW!