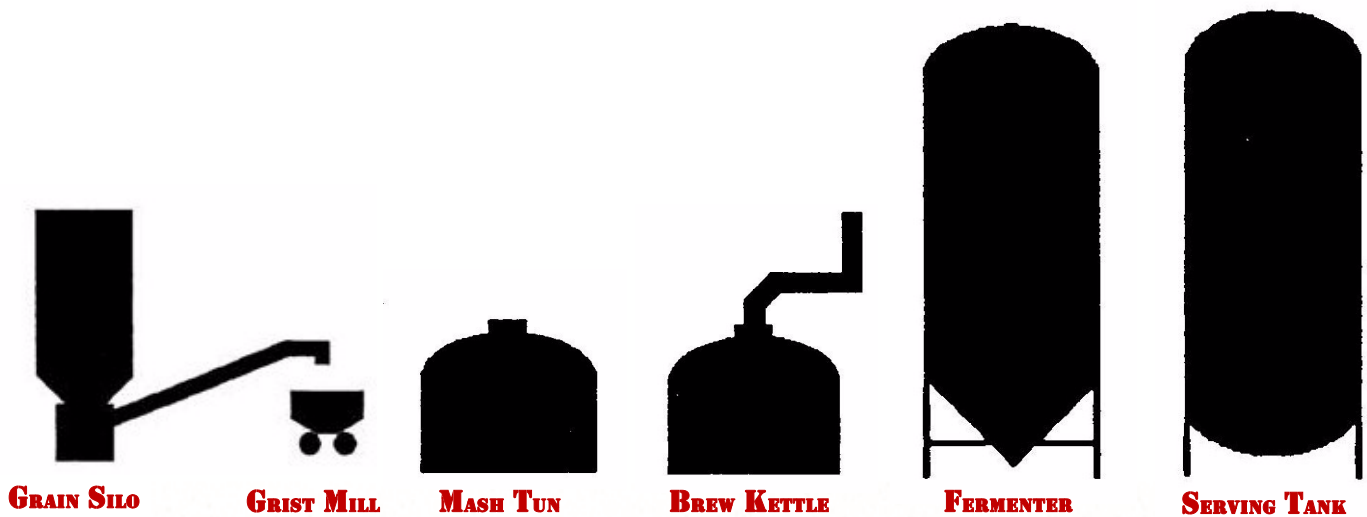


# OMAHA JACK'S BREWING PROCESS



**GRAIN SILO**

**GRIST MILL**

**MASH TUN**

**BREW KETTLE**

**FERMENTER**

**SERVING TANK**

To make Jack's award winning beers, we first mill the grains in our Grist Mill, and then mix the milled grain with hot water in the Mash Tun. This process converts the starches in the grain into fermentable sugar. This mixture is then strained, and the leftover liquid is called "Wort". The next step is to take the Wort, add various bittering and aromatic hops, and then boil this mixture in the Brew Kettle. After this process, the Wort is moved to one of our Fermentation tank's where yeast is added. The yeast will consume the fermentable sugars to produce CO2 and alcohol. Our Ales will ferment from 4 to 7 days, while our Lagers will ferment for as long as 12 days. Once our Beer is ready, it's moved downstairs to the Serving tanks and carbonated. Now, go ahead and try one of Jack's handcrafted Beer's and discover why Jack spent so much time on that little plot of land in the corner of his farm. Our Beer is always fresh and delicious, and the selection changes slightly due to the creativity of our Brew Master, Tracy. Enjoy!

## **Apricot Wheat**

Unfiltered wheat beer that has been flavored with apricot. Very refreshing. 6.5% ABV.

## **Jacked Up Red**

Similar to an Amber, but with darker Crystal malts hopped with both Magnum and Cascade hops. An Imperial red Ale. Truly Jacked up. 8.0% ABV.

## **Wheat Field Hefe-Weissen**

A refreshing American style wheat, naturally cloudy because it's unfiltered. Try it alone or with a slice of lemon or orange. Lightly hopped. 4.5% ABV.

## **Wood Shed Blonde**

Our lightest brew, golden in color. A good transition beer as you move into micro brewed heaven. 4.8% ABV.

## **HayBale Pale Ale**

A light colored, full bodied pale ale. Generously hopped with cascade hops from Washington, and then dry hopped with cascades and Willamette hops. 5.6% ABV.

## **Six Shooter I.P.A**

An American style I.P.A with a strong hop flavor and aroma, dominated from the use of Chinook, Centennial, and Simcoe hops. This beer is a hop lovers Heaven. 6.9% ABV.

## **Pitchfork Porter**

Our award winning Porter is made with roasted barley and dark malts to produce a dark, coffee, chocolate flavored Ale. This Porter is medium bodied & lightly hopped. Great for your first try at a dark beer. 5.0% ABV.

## NEBRASKA STYLE SPECIALTY COCKTAILS

### **Cow Tipper**

Seagram's Vodka, Ron Castillo Rum, Bols Triple Sec, Sweet & Sour, a splash of Coke and a float of Bacardi 151.

### **Hit the Road Jack**

Seagram's Vodka, Ron Castillo Rum, Bols Triple Sec, Sweet & Sour and a float of Bols Blue Curacao.

### **"Go Big Red"**

Seagram's Vodka, Southern Comfort, Disaronno Amaretto, a blend of lime, pineapple and orange juices with a splash of Grenadine.

### **Roll in the Hay Loft**

Midori, Bacardi COCO'nut' Rum, Bols Crème de Banana, Sweet & Sour and pineapple juice.

## JACKTINI'S (SPECIALTY MARTINI'S)

### **Caramel Apple Pie Martini**

Seagram's Apple Vodka, Butterscotch Schnapps, Tuaca, Apple Pucker and a splash of Grenadine.

### **Startini**

Grey Goose Le Citron Vodka, Cointreau, Chambord and a splash of pink lemonade.

### **Platinum Blonde**

Grey Goose L'Orange Vodka, Malibu Rum, pineapple juice and a splash of soda.

### **Death by Chocolate Martini**

Svedka Vanilla Vodka, Van Gogh Dutch Chocolate Vodka, crème de cacao, Kahlua, butterscotch Schnapps and cream.

### **Purple Haze Martini**

Hpnotiq, fresh Pama Liqueur, pineapple juice and fresh lime juice.

### **Berry Patch Martini**

Grey Goose La Poire Vodka, Wild Berry Vodka, Strawberry Liqueur, Black Raspberry Liqueur and a splash of sour.