Burley Oak Brewing Company

Please See Bartender For Service

Homegrown
Session IPA
This S.M.A.S.H. (single malt and single hop) beer contains 100% local pale barley grown 15 minutes from our brewery. Exclusively hopped with Citra, this session IPA boasts dank aroma with a clean malt finish.
ABV: 4.2% IBU: 20

Sea Heathen Especial
Vienna Lager
A collab with our friends at Dark Seas, this Vienna lager has notes of toasted wheat, sweet maltiness, and biscuits, for a crisp, crushable and refreshing taste experience.
ABV: 6.0% IBU: 29

Bunker C
Porter
A robust porter, pitch black in color with notes of baking chocolate, fresh coffee, and a distinct umami character that sets it apart from your everyday porter.
ABV: 5.9% IBU: 36

Coffee N' Cream
Cream Ale
A simple pale ale brewed with our own local barley from Snow Hill and cold brewed coffee produced on site at Burley Oak. This Ale pours an attractive golden hue and has a pleasant residual sweetness.
ABV: 5.1% IBU: 18

Bilsner
American Pilsner
This American Pilsner is named after our co-worker Bill, who asked us to make a pilsner for over a year. Brewed with Pilsner malt and toasted wheat, this light, crushable beer is a crisp, and refreshing type deal.
ABV: 4.20% IBU:21

Lost
IPA
We stripped down our preconceived notions of how an IPA is typically crafted and instead built a recipe that would be the ultimate showcase of the most expressive hops available to brewers today.
ABV: 7.2% IBU: 50

100 w/ Vic Secret
Triple Dry Hopped Double IPA
Triple dry hopped exclusively with 100% Vic Secret hops, providing tropical fruity notes. This Double IPA has an unbelieveable aroma to say the least.
ABV: 8.5% IBU: 25

High Whhheat
Hibiscus Wheat Ale
This light bodied wheat beer was brewed with generous amounts of organic hibiscus & English lavender, creating a unique and crisp beer, with a slight pink hue.
ABV: 5.8% IBU: 24

Apricot, Blueberry, Oreo Cream French Toast J.R.E.A.M.
Fruited Sour w/ Lactose
Imagine this- an adult smoothie of juicy apricot, blueberries, Oreo cream, maple syrup, cinnamon, vanilla, and brown sugar, blended in a sour ale with the addition of lactose for some creamy goodness. It's fruity, tart, and unbelievably delicious.
ABV: 4.8% IBU:6

Mos Dank w/ Zamba
IPA
A new variant of an old favorite, this version of mos dank was made with Zamba hops, providing tropical and stone fruit notes. This IPA has an unbelieveable aroma to say the least.
ABV: 6.5% IBU:19

Hobo Hotline
Session IPA
The 2008 Maryland State body boarding champ aka Matt Meekins brewed his first beer while his babysitters were out of town. Providing notes of stonefruit and citrus zest, it's refreshingly crisp and crushable
ABV: 4.1% IBU:21

Rude Boy
Big Red Ale
This Burley red ale utilizes 8 different malts to create complexity with hints of burnt sugar, raisin and a slight touch of smoke. Providing a slightly sweeter, yet smooth taste experience.
ABV: 8.2 % IBU: 32

Habitual
Pale Ale
This juicy pale ale was double dry hopped with Summer and Rakau hops that lend a generous amount of bright fruity aromas including citrus, stone fruit, and pine.
ABV: 5.3 % IBU: 15

Aboriginal Gangster
IPA
Brewed with New Zealand Motueka and Pacific Jade hops, providing lemon-lime citrus notes, followed by a tropical fruit finish. The use of these hops creates a softer bitterness while retaining the bite of an IPA.
ABV: 6.6% IBU: 30

Hi-Deas
Double IPA
This Triple IPA showcases a blend of Nelson, Topaz, and Wai-ti hops. This Triple IPA showcases a fruity profiles of gooseberries, white grapes, and citrus, providing a fruity and aromatic taste experience.
ABV: 8.0% IBU: 30

Fudgy Wuzzy Slippers: Oreo & Reese's
Imperial Stout
We took our imperial stout, Fuzzy Wuzzy Slippers, and brewed with an incredible amount of Oreo's and Reese's peanut butter cups. Big chocolate notes and roast create a delicious and creamy decadent ale.
ABV:8.2 % IBU: 42

Carrot Cake J.R.E.A.M.
Fruited Sour w/ Lactose
Imagine this- an adult smoothie of carrots, oranges, cinnamon, vanilla, and brown sugar, blended in a sour ale with the addition of lactose for some creamy goodness. It's fruity, tart, and unbelievably delicious.
ABV: 4.8% IBU: 6

Coconut Cream Cake Lollipop J.R.E.A.M.
Fruited Sour w/ Lactose
In collaboration with Decidous Brewing, this J.R.E.A.M. variant was conditioned on creamy coconut and cake batter, then blended in a sour ale with the addition of lactose for some creamy goodness. It's fruity, tart, and unbelievably delicious.
ABV: 4.8% IBU: 6

Investigative Reports
IPA
This IPA was brewed with Mosaic and Simcoe hops, with the addition of Citra Incognito, a hop concentration providing maximum flavor. This IPA provides a fruity and aromatic taste experience.
ABV: 6.5% IBU:22

Found
Double IPA
The big brother to our IPA Lost, this Double IPA was brewed with fluffy oats, white wheat, Mosaic hops, then double dry hopped with more Mosaic and Amarillo hops. This Double IPA provides a fruity and aromatic taste experience.
ABV: 8.3% IBU: 33

For More Info Visit Our Website at: www.burleyoak.com