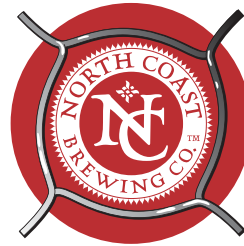


# BROTHER THELONIOUS®

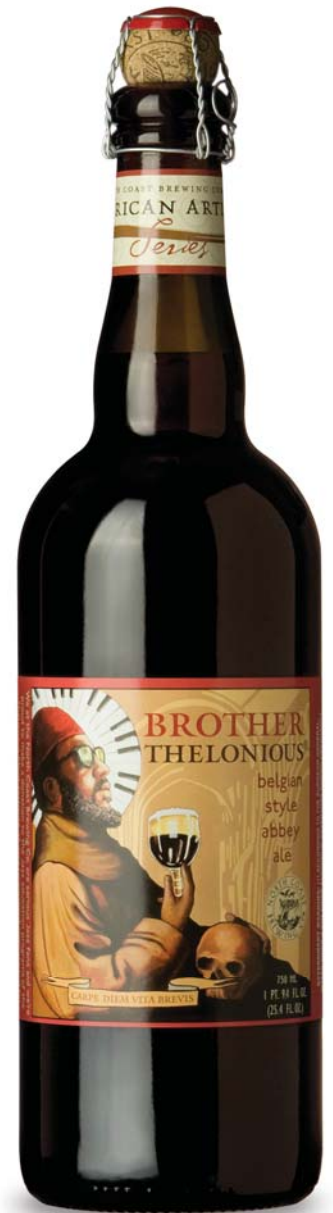
BELGIAN STYLE ABBEY ALE



*Beer & Cheese Pairing: Cowgirl Creamery Red Hawk*



The rich smoky character of special imported malts and the aromatic fruitiness of Belgian yeast combine to make BROTHER THELONIOUS a perfect match for the fully flavored RED HAWK from Marin County's Cowgirl Creamery. Red Hawk, a triple-cream, washed-rind, cheese made in small rounds from organic cow milk from the Straus Family Dairy is aged four weeks and washed with a brine solution that tints the rind a sunset red-orange.



Cowgirl Creamery Red Hawk Cheese

Photo courtesy of Cowgirl Creamery, [www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

Be sure to check out Cowgirl Creamery's Library of Cheese



All Cowgirl Creamery-produced cheeses are Marin Organic Certified Agricultural (MOCA) Products. [www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)  
 For more on Brother Thelonious: <http://www.northcoastbrewing.com/beer-brotherThelonious.htm> | Find Thelonious Beer Gear

## BROTHER THELONIOUS BELGIAN STYLE ABBEY ALE VITAL STATISTICS

STYLE	COLOR	BITTERNESS	ABV
Belgian Style Strong Dark	Dark Mahogany	27 IBUs	9.4%



**NORTH COAST BREWING CO.™** [www.northcoastbrewing.com](http://www.northcoastbrewing.com)

(707) 964-BREW (2739) FAX: (707) 964-8768 455 NORTH MAIN ST. FORT BRAGG, CA 95437