

TASTING ROOM FLIGHTS OR PINTS!!!!

FARM TO TAP

- 1. Amber:** Bolder than many, more assertive than most! A fusion of tannic apple flavors derived from a blend of locally grown apples creates a highly sessionable, copper-colored cider with hints of caramel, molasses, butterscotch, and raisins. (5.5%)
- 2. Blue Ridge Blonde:** A crisp and fruity cider born and bred in the heart of the Blue Ridge Mountains, using a blend of the finest local Golden Delicious, Red Delicious and Granny Smith apple. (5%)
- 3. Black Cherry Hard Apple:** An amazing blend of black cherries and apples made into a very sessionable cider beverage. This blend starts out with our Blue Ridge Blonde recipe, and during fermentation black cherries are added to create the perfect flavors derived from local apples & black cherries. (6%)
- 4. Ginger Gold Peach:** Famous as the apple that Hurricane Camille brought forth along with devastating floods to Nelson County, Virginia in 1969. In recovering the few surviving trees around the edge of one Winesap orchard, it was found that the parents to be Golden Delicious and Albemarle Pippin. Utilizing all natural peaches with this native apple we are able to produce a proper Peach Infused Hard Cider. (5%)
- 5. Cherry Lime:** This is the perfect balance of Black Cherries, Local Apples, and Lime Juice. Pops off your tongue, does not overpower the apple flavor. (6%)
- 6. Granny Light Blackberry:** 100% Nelson County Virginia Granny Smith's, 4.5% ABV ONLY 99 Calories and 2.6g of Sugar, and the taste blows away any seltzer out there. "Put down that Seltzer and Grab an Apple!" (4.5%)
- 7. Dirty Blonde:** A blend of our two flagships, Blue Ridge Blonde and ROC Hard Amber, creating the perfect marriage of bright, clean apple and caramel flavors. This blend is a treat with any meal and showcases the full repertoire of Nelson County apples in a single glass.
- 8. Billievable:** This Cider includes Fresh Blueberries, Cherries, and a blend of three local apple varieties. It's sure to send your taste buds into an Un-Billievable Tizzy. (5.6)
- 9. Paddy Green Irish Cider:** Dry with a tart finish. Made with 100% Granny Smith Green Apples. This one makes your tongue do an "Irish Jig!" (5.5%)
- 10. Granny Light Blue Raspberry:** 100% Nelson County Virginia Granny Smith's, 4.5% ABV ONLY 99 Calories and 2.6g of Sugar, and the taste blows away any seltzer out there. "Put down that Seltzer and Grab an Apple!" (4.5%)

"FOR THE PEOPLE!" We strive daily to keep the taps and shelves full! (7-9 Tap Lines) We focus on Modern Semi-Sweet Ciders down to Dry, as well as Barrel Aged Varieties.

- Todd Rath Co-Founder /

Cidermaker



Paddy Green Takes Gold!

Great Lakes International Cider Competition (GLINTCAP)

Modern - Dry



11. Peach Cobbler: Enjoy this delicious blend between our Ginger Gold Peach, and Into the Orchard. Perfect taste for the Fall! (6%).

12. Into the Orchard: Perfect blend of Cinnamon, All Spice, Cloves all fermented with our Molasses Amber Base. Pops off the tongue with the perfect carbonation and flavor. Dry, but not too dry... served cold, room temp, or heated up for our Famous, "Hot Toadies". (6%)

House Favorite Mix Blends

Dirty Blonde: A blend of our two flagships, Blue Ridge Blonde and ROC Hard Amber, creating the perfect marriage of bright, clean apple and caramel flavors. This blend is a treat with any meal and showcases the full repertoire of Nelson County apples in a single glass.

Cherry Bomb: First we add our Blue Ridge Blonde and finish it with our Black Cherry Hard Cider, creating a light and refreshing cider with subtle notes of cherry. An ideal choice for any cider drinker.

BlueToadHardCider.com