

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

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
 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 COMPANY www.northcoastbrewing.com

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