

Queen Vic

Craft Beer Menu

Tasting Key: D: Dark, A: Amber, L: Light,
W: Wheat, H: Hoppy, C: Citrus, M: Malty, F: Fruity,
GF: Gluten Free.

BREWDOG

PUNK IPA (5.6% 330ml)	LHC
RED ALE (5% 330ml)	AM
DEAD PONY PALE ALE (3.8% 330ml)	LHF
VAGABOND (4.5% 330ml)	(GF) LHF

INNIS & GUNN

ORIGINAL (6.6% 330ml)	AM
RUM FINISH (6.8% 330ml)	AF

SPEYSIDE

FINDHORN KILLER (5.6% 500ml)	AM
MORAY IPA (5.5% 500ml)	AMF
BOW FIDDLE BLONDE (3.8% 500ml)	LC
RANDOLPH'S LEAP (4.9% 500ml)	LF

WINDSWEPT BREWING CO

WOLF (6% 500ml)	DM
BLONDE (4% 500ml)	LC
APA (5% 500ml)	AF
TORNADO (6.7% 500ml)	AM
WEIZEN (5.2% 330ml)	WF



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DEESIDE

LAF (4.1% 500ml)	LH
MACBETH (4.1% 500ml)	AM
RYE (4.9% Draught)	AMF

STONE BREWING

STONE IPA (6.9% 355ml)	LH
GO TO IPA (4.5% 355ml)	LHF
RUINATION DIPA (8.5% 355ml)	ACH

6° NORTH

BIERE DE TABLE (3.6% 330ml)	LC
FOUR SAISON (6% 330ml)	LCF
HOP CLASSIC BIPA (6.6% 330ml)	HCF
CHOPPER STOUT (7% 330ml)	DM

HARVIESTOUN

THE RIDGE (5% 330ml)	LFH
SCHIEHALLION (4.8% 330ml)	LC
OLD ENGINE OIL (6% 330ml)	DMF
BITTER AND TWISTED (4.2% 330ml)	LFC