

GLOBAL BEER BAR

Draught

Belgium

Boon (Lembeek)

Framboise 5%

Real raspberries are used in this lambic based Belgian beer. Fresh and fruity with a sweet/sour edge.

St. Bernardus (Watou)

Wit/Blanche 5.0%

Traditional Belgian white beer, wheaty, apple-like, tartness; herbal-spicy notes with coriander and orangey fruitiness.

Germany

Ayinger Privatbrauerei (Aying, Bayern)

Lager Hell 4.9%

Ayinger Lager Hell is the typical every day drink in Bavaria. Light in colour with a smooth, slightly malty flavour.

Flensburger (Flensburg)

Pilsener 4.8%

Classic pilsner. Unmistakable in character and freshness. Full flavoured aroma and taste from carefully selected hops.

Netherlands

La Trappe (Berkel-Enschot)

Dubbel 7.0%

A classic, dark Trappist ale with a full malty, caramel-sweet taste and a subtle influence of dates, honey and dried fruits.

USA

Firestone Walker (Paso Robles, CA)

Mind Haze IPA 6.2%

New England style IPA. Juicy yet balanced, hazy yet lasting, and loaded with an imaginative array of tropical hop flavours.

Bottles and Cans

Belgium

Timmermans (Itterbeek)

Framboise 4.0%

Raspberry lambic style, amber red in colour with a sweet-sour taste

Kriek 4.0%

Cherry lambic with a sweet-sour taste

Pêche 4.0%

Peach lambic with a sweet-sour taste

Germany

Schneider Weise (Kelheim, Bayern)

Original 5.4%

Amber coloured wheat beer with flavours of bread yeast, banana and cloves.

Netherlands

Jopen (Haarlem)

Bokbier 6.5%

A ruby red beer with a fruity aroma and light, smoky taste with some sweetness in it.

USA

Brooklyn (Brooklyn, NY)

Black Chocolate Stout 10%

Award-winning Imperial Stout. A luscious deep dark chocolate flavour through a blend of specialty roasted malts.

Cigar City (Tampa, FL)

Guayabera 5.5%

Dry, crisp, American Pale flavoured with the Citra hop imparting notes of tangerine, lime and berries.

For more bottles/cans see bar-top list

THE HOCKNEY BAR



Magic Rock (Huddersfield)

Dark Arts Hazelnut 6.0% ✓

Soft, sweet roasted hazelnut flavours with an indulgent chocolate finish. This smooth, roasty stout with full, rounded mouthfeel blends four malts, oats and bags of hops in a cacophony of nutty, chocolatey coffee flavour and aroma – delicious.

Fantasma 6.5% ✓ (GF)

A dank and juicy IPA using Golden Promise, wheat and Cara Munich malts in the mash for a sweetly smooth body. For the hops we judiciously bittered with Magnum in the kettle followed by Citra T90 in both the whirlpool and in dry-hopping. The aroma/flavour is fruit-filled, dank and resinous, with plenty of tropical mango giving a moreish drinkability. Fermented with our house American ale yeast (WLP001) for a refreshingly clean finish, this IPA is also our first gluten-free beer using Brewers Clarex®.

Northern Monk (Leeds)

Mango Lassi Heathen 7.2% ✓

An IPA brewed with a twist, a sweet mushy mango twist. Made with real mango and lactose, this beer has a wonderful fruity aroma that more than lives up to its name. Without a hint of the dank, resinous vibe you get from many American hops this is all sweet tropics on the nose and palate.

Northern Star Mocha Porter 5.2% ✓

Coffee flavours in dark beer are always a glittering combination. Northern Star Mocha Porter takes this to another level, as Northern Monk blend in ground coffee beans to the brew, full of bitterness and hazelnut hints, along with rich dark chocolate and milk sugar to balance this full bodied dark ale. A collaboration with Leeds' North Star Coffee Micro Coffee Roasters, Northern Star will guide you to a new taste experience.

Saltaire (Shipley)

Maineline 7.4% ✓

Juicy New England Pale Ale.

Triple Point (Sheffield)

Cryo 4.2% ✓ (GF)

Cryo-hopped pale ale. Hazy Fruit Bomb, Super-smooth due to rye, wheat & oats. Heavily hopped, but low bitterness. Heaps of mango, papaya, lychee and citrus aroma.

Triptych #1 4.6% ✓ (GF)

Oat pilsner brewed in collaboration with Le Trou de Diable from Quebec, Canada. This beer is the base beer for our first ever barrel ageing project!

Vocation (Hebden Bridge)

Another North 6.0% ✓

Brewed in collaboration with our friends at New Zealand's North End Brewery. We used the quintessential New Zealand hop, Nelson Sauvin, so look out for notes of grapefruit, white grape and gooseberry.

Purple Grain 6.4% ✓

As part of CollabFest 2019, we've teamed up with BrewDog Leeds to bring you Purple Grain. Purple Grain is a complex beer with big fruit flavours, expect raspberry, blackcurrant, a thick mouthfeel, and sourness on the end.

Wilde Child Brewing (Leeds)

Insatiable Circumstances 5.1% ✓

What flavours are more insatiable than coffee, caramel and cream? A porter that combines all three into a beer that will send your taste-buds into circumstantial overload. A truly decadent porter be sure to please all those hot morning drink lovers.

Pushing Boundaries 8.2% ✓

We all know that nobody ever got anywhere in life by playing it too safe. Our burning desire to constantly produce bigger and better beers has resulted in nearly 2 kilos of hops per barrel of beverage and one beast of a brew. Here's to the motivators, the risk takers and the achievers. Here's to 'Pushing Boundaries'.

Wishbone Brewery (Keighley)

Bleep 3.5% ✓

Dry hopped, Session IPA with lots of Oats, Pacific Jade, Motueka, Taiheke & Citra Hops.

Boilerplate 5.7% ✓

A copper-coloured, unfiltered German Beechwood-smoked beer with three malts coming from Weyermann in Bamberg, Germany, hopped with German Magnum & Mittlefruh, Fermented with a Lager yeast and properly Lagered.

Dassler 4.2% ✓

New Zealand Hopped Helles lager with Motueka hops, light & Refreshing. Unfiltered and unfiltered

Replacement Tears 4.4% ✓

Raspberry Sour using a Belgian Yeast and Dry Hopped with Citra & Mosaic BBC hops.

Strauss 4.9% ✓

Vienna style Lager with classic German Mittlefruh hops.

Titus Red 1772 4.8% ✓

A Collaboration between ourselves and the Square Chapel Arts in Halifax, big malty red ale to match their Red brick Auditorium hopped with Chinook, Citra, Columbus, Ekuanot, with healthy 9g/L Dry hop.