



RYE WIT

STYLE Belgian-style Witbier
ABV 4.5%
IBU 10

A perennial favorite at the Pub on Loop 1604, Rye Wit has been a staple on our taps from the very beginning. Meaning “white” in Flemish, the Wit biers of Belgium get their name from the opaque chill haze caused by starch from raw wheat used in the mash. Our tongue-in-cheek version includes malted rye, adding a subtle, spicy complexity. The traditional addition of coriander and orange peels adds another layer of flavor, cata-

lyzed by an aggressively fruity top-fermenting yeast.

The result is a wonderfully thirst-quenching beer full of citrus candy notes, mellow, bready malt undertones and an effervescent, billowy foam cap. The perfect brew for a hot South Texas afternoon in the sun, on the river, by the lake or along the Gulf Coast.

AVAILABLE IN: 12oz CANS, 7.75 Gal KEGS & 15.5 Gal KEGS



PAIRS WELL WITH MANY MEALS, INCLUDING:



CEVICHE



SALAD NICOISE



GRILLED CORN ON THE COB



FONTINA



DISC GOLF

DOMESTIC BEER, UNDOMESTIC BEER



FREETAILED
 BREWING CO. SAN ANTONIO, TX

Freetail Brewing Co. was founded by Scott Metzger, Jason Davis and Gary Butler, as they embarked on a journey to re-invigorate the San Antonio craft brewing scene. When Freetail's original 1604 location opened on Black Friday of 2008, it was only the city's second operating brewery, and it sparked an adventure that includes wacky green beers, historic bottle releases, a monumental lobbying effort to change Texas beer laws, and eventually the construction of a 30,000 square foot production brewery just south of downtown. Today Freetail and its 51 employees are proud to have helped spark what is now a vibrant and diverse craft beer scene in San Antonio.