

ROGUE

Food Pairings

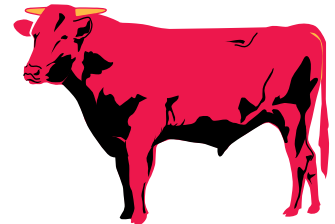


WORLD CLASS ALES, PORTERS, STOUTS, LAGERS & SPIRITS

Behind great beer there is a brewer, and behind great beef there is a bull. Fukutsuru (Fuku to his friends) is that bull. Ranked the top marbling bull in the U.S., Fuku is a Japanese Wagyu bull whose offspring produce premium grade American Kobe Beef that is served with St. Rogue Red. Over 50,000 units of Fuku's pride is in the freezer for future breeding. In his final days, Fuku was given the opportunity to "socialize" with some fine, young cows. Instead, he chose to take a nap. We dedicate this beer to Fuku — a rogue to the very end.

Dry-hopped Saint Rogue Red Ale paired with a Snake River Farms American Kobe Beef burger.

Fukutsuru
1992-2002
R.I.P.
SRF



DRY HOPPED ST. ROGUE RED

Reddish copper in color, a roasty malty flavor, with a hoppy-spruce finish.



Snake River Farms
American Kobe Beef



*American-Style Amber/Red Ale category

2008 Great American Beer FestivalSM—Gold/Red Ales*
2008 New Zealand Intl. Beer Awards—Best in Class
2006 Celebration of Suds—Best Amber
2006 New Zealand Intl. Beer Awards—Bronze
2004 World Beer Championships—Silver/Red Ales
2004 Australian International Beer Awards—Silver
2003 Australian International Beer Awards—Silver
2002 World Beer Championships—Silver/Red Ales
2002 Australian International Beer Awards—Silver
2001 Australian International Beer Awards—Bronze
2000 Australian International Beer Awards—Gold
2000 World Beer Championships—Silver/Red Ales
1999 World Beer Championships—Silver/Red Ales
1998 World Beer Championships—Silver/Red Ales
1997 World Beer Championships—Bronze/Red Ales

SPECIFICATIONS

13° PLATO, 44 IBU, 73 AA, 27° L

Style: *Red Ale*

Food Pairing: *Pork, Beef*