

PORT OF PITTSFORD

PADDLE · and · POUR

ART & MUSIC FESTIVAL

New York State Beer & Wine

Blue Toad Hard Cider

Rochester, NY

Black Cherry

Hard Cider ◦ \$8.00

A crisp, fruity and effervescent cider that is handcrafted to enjoy year-round. This Black Cherry Hard Apple Cider is created using only the finest locally grown apples, and infused with black cherries, to produce a serenely smooth and sessionable cider.

Ithaca Beer Co.

Ithaca, NY

Flower Power

India Pale Ale ◦ \$8.00

Heralded as one of the most important American Craft Beers Ever Brewed. Enjoy the clover honey hue and tropical nose of Ithaca Beer Co.'s celebrated flagship ale. Flower Power is simultaneously punchy and soothing with a big body and a finish that boasts pineapple and grapefruit.

K2 Brothers Brewing

Rochester, NY

Blue Razz Sour

Sour ◦ \$8.00

Winner of the New York State Brewers Association bronze medal in the fruit & spice-sour category! This Kettle Sour was brewed with blueberry & raspberry purees.

Saranac Brewery

Utica, NY

Blueberry Blonde

Blonde/Golden Ale ◦ \$8.00

Saranac Blueberry Blonde Ale is a traditional blonde ale with a kick of juicy blueberry. You'll notice a light golden haze from wheat malt and oats and a low hop bitterness, which really shows off the fruit. With a medium-light body and fresh blueberry flavor, this beer captures refreshment in a bottle!

Genesee Brewing Company

Rochester, NY

Ruby Red Kolsch

Kolsch-Style Blonde Ale ◦ \$6.00

A crisp, bright-golden ale with a bready malt body and a mild hop bitterness that complement the perfect addition of tart, mouthwatering grapefruit flavors.

Mango Peach Kolsch

Kolsch-Style Blonde Ale ◦ \$6.00

The all-new Mango Peach Kolsch is the latest addition to Genesee's deliciously popular line of flavored Kolsch beers. Mango Peach Kolsch features a subtle, bready malt body with a mild hop bitterness that's complimented by big, juicy natural flavors of mango and peach.

12 Horse Ale

Blonde/Golden Ale ◦ \$6.00

This English-Style Ale is Genesee's most requested Heritage brew. Brewed with six-row barley malt, hops from the Yakima Valley, and Genesee's proprietary top-fermenting ale yeast. This yeast was brought to the brewery in 1933 from England and has been used in brewing the ales ever since.

New York State Wines

DR. KONSTANTIN FRANK

Dry Rosé ◦ \$12.00

Salmon Run Chardonnay ◦ \$10.00

GLENORA WINE CELLARS

Lake Series Riesling ◦ \$10.00

ADDITIONAL BEVERAGE OPTIONS

Labatt Blue Light ◦ \$6.00

High Noon ◦ \$8.00

Clos Du Bois Cabernet ◦ \$10.00

*The first 200 visitors will receive a set of commemorative
Paddle & Pour coasters!*