



# THE STANDARD POUR NEWSLETTER

FALL/WINTER • 2011

## FEATURED BEER:

### Sierra Nevada Ovila Saison



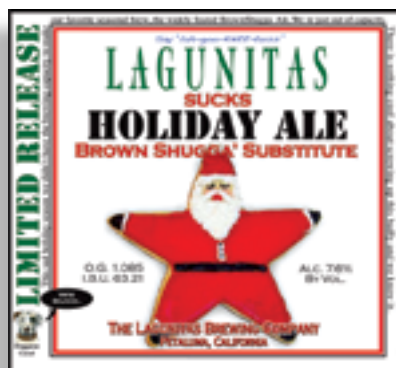
We try to feature a unique, hard to find brew for our Beer Geek friends on each newsletter. This time we have purchased a few cases of Sierra Nevada's Ovila Saison. This beer is a product of a fascinating project that should merit your attention. I brought in what I could, but be warned, supplies are short and I won't be able to get more. Be sure to make an effort to try this Ovila while it is in stock

Sierra Nevada is working in collaboration with the Monks at the Abbey of New Clairvaux in Vina, CA closely following the established traditions of monastic brewing. For centuries, the monastic tradition has followed the rule of St. Benedict-Ora et Labore (prayer and work). This Saison farmhouse is in honor of the noble labor in which the monks engage.

Hazy blonde in color Saisons are designed to be complex and contemplative but also refreshing and drinkable after a day in the fields. With earthy and spicy aromas this Saison has notes of green grass and a faint citrus tang. The body is light and layered with fruit and spice accents and a dry, peppery and refreshing finish.



Cooler weather is now upon us and with it we cheer the arrival of heartier seasonal and holiday inspired craft brews. These limited production brews are deeply satisfying and often are darker, richer and may even be spiced. Throughout the autumn and winter you can expect to see seasonal beers like Anchor Brewing Christmas Ale, Sierra Nevada Northern Harvest, Snow Shoe Pumpkin, New Belgium Snow Day, Sierra Nevada Celebration Ale, and Lagunitas Holiday Ale making an appearance.



We have been busy in the kitchen whipping up dishes that work so well with these beers like our spicy, rich ramen that features soba noodles in a concentrated broth with lots of braised pork or our roast tri tip sandwich with melting cheese and sautéed onions and peppers. That's just a start. You'll have to continue to come in and check out our chalk board specials to see what else we're up to.



I grew up in New York State so I often think of ciders when the thermometer dips. I remember driving to a local farm with my family to pick up gallon jugs of cider (and hard cider for the parents) in the fall as all of the leaves were falling, having turned to shades of red, orange, and yellow. Along with a renewed interest in quality hand crafted beers and ales there has been a growing in interest in quality ciders. It is in fact a fast growing segment of the beverage market. We have procured a wonderful pear cider by Ace and have put it on draft. You simply have to try this cider for the explosive pear flavor. Soon I hope to be able to sell a local apple cider from Indigency Reserve (Apple Valley). I will keep you posted.



Happy Holidays from all of us at the Standard Pour and Diamondback Grill! We wish you and your family a wonderful season full of love and surprises. We also wish you the time to sit with your friends and family to raise a glass of good cheer. May 2012 be prosperous and all your wishes come true.



## Fun Beer Fact

What is cenosillicaphobia?  
Fear of an empty glass!

## Hours

Tues–Thurs 11–9  
Fri, Sat 11–9:30  
Sun 11–8



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## Holiday Gifts

Don't forget the Standard Pour when searching out just the right gift or stocking stuffer for your Beer Geek. We have SP T-shirts, hats, hoodies, logoed glassware and gift cards, or perhaps a reservation for a couple of seats at our very popular Beer Dinners or Wine v. Beer Dinners.

## Home Brew Club

There have been rumblings, a beginning of sorts, heard in the Standard Pour recently, that some of our friends and guests aren't satisfied simply drinking great beer; they have a desire to make great beer also. The Standard Pour is proud to host Home Brew Club meetings as they arise. The club hopes to bring like-minded enthusiasts together to share ideas, contacts, sources, brewing knowledge, projects, and to my untrained eye it seems the club might be committed to lifting a glass or two in the name of good fun also. Everyone is welcome. To find out when the next meeting is scheduled, ask your server or friend us on Facebook!

## Yelp!

We appreciate you sharing your experiences at the Standard Pour and the Diamondback Grill on YELP! and other social media sites. Also, friend us on Facebook at Standard Pour and Sonora Diamondback Grill to keep up with our specials and events. If you would like to receive our e blasts, please visit our web site (standard-pour.com) to add your e address to our growing list of fans.

## Private Dining Services

The Standard Pour offers a very unique venue and dining experience beyond the usual banquet hall and hotel accommodations. We look forward to serving you and your guests for your event, large or small, casual or formal. Please inquire with your server for our informational packet.

## Flight Night

We always feature flights of beer tasters that put three 4oz beer glasses in front of you to compare and contrast in your very own never ending quest to find your favorite, but every Wednesday night we offer our flights for just \$4 with a purchase of food.

## Calendar of Events

*Saturday, December 3*

**Pint Night:  
Eel River Brewing Co**

*Saturday, January 7*

**Pint Night**

*Thursday, January 19*

**Beer V. Wine Dinner:  
New Belgium Brewing Co.  
V. Yorba Vineyards**

*Saturday, February 4*

**Pint Night:  
Mendocino Brewing Co.**

*Monday, February 13*

**Beer Dinner:  
Boston Brewing Co.  
(Samuel Adams)**

*Saturday, March 3*

**Pint Night**

*Thursday, March 15*

**Beer V. Wine Dinner: TBA**

*Thursday, April 7*

**Pint Night**

*Thursday, April 19*

**Beer V. Wine Dinner: TBA**

## Standard Time

Standard Time is 4-6pm Tuesday through Thursday when all drafts are \$1 off, and our designated special draft is \$2 off. Enjoy these discounted drafts with \$2 Asian Berkshire Pork Sliders with pickled Cucumber.

## Taco Tuesdays

All day and through the evening feast on unlimited \$2 tacos. Our featured taco will change from week to week. Expect Fried Catfish Tacos, Chili Colorado Beef Tacos, Pulled Pork Tacos, Lamb Tacos... you get the picture.

  
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