



## TANK CAR ORIGIN SERIES

# RULE G™



While technically a single, this ale is the more robust cousin of Brass Hat. Rule G is the regulation prohibiting alcohol consumption while working on the railroad. So why not taunt the engineers with a toast as they chug by the cidery.

## OUR STORY

City Orchard was founded by the serendipitous meeting of three like-minded Houstonians - well one true Houstonian and two northerners who have made Houston their adopted city for over two decades. The objective is simple; create the best ciders from the best ingredients in a welcoming environment. With family-owned farms along the shores of Lake Ontario, City Orchard taps deep into the roots of Great Lakes Apple Country. We bring the heritage of our cider culture and orchards to our favorite city. We press carefully selected apples on the farm, truck the juice to Houston, and produce traditional ciders in an urban setting - we are an orchard in the city. A little unorthodox - but this is Texas. We manage the process from tree to glass. Real Apples, Real Cider.

## COLOR

7 SRM

## AROMA & TASTE

Belgian monastery style yeast contributes to the noticeable banana and spicy aromas of this classic trappist ale. The noble hops balance out a faint, malty sweetness that is characteristic of this beer style.

## PAIRING

Pommes Frites with aioli, Salade Niçoise, Cheese & Charcuterie, Cheese Pizza.



### INGREDIENTS

2-row pilsner malt with Munich, Biscuit, and Cara malts

Light candied sugar

Traditional European hops:  
Hallertauer Hersburcker, US  
Golding

Monastery Ale Yeast

### ABV

5.8%

### IBU

29

### SIZE

12 oz. Sleek Can  
1/6 Barrel Keg  
1/2 Barrel Keg