## Beer Pairing Tips

### Lambic
Dry and light, fruity beers, sometimes tart. Delicious with pastries and fruit desserts or as an aperitif. Also ideal for dishes with cream or butter sauces.

### Lager
One of the world’s most popular styles. Smooth, golden beers with a slightly tangy, light flavor and a clean taste. Goes well with fish and strong dishes like curry.

### Wheat Beer
Crisp, lighter beer with a mild taste. American wheat beers have a distinct citrus character. Delicious with light foods such as salads, sushi or vegetable dishes.

### Pale Ale
Lighter-bodied beers. Moderate caramel or toasted with a spicy aroma. Great with a wide range of foods such as soups, salads, pizza or a burger.

### India Pale Ale (IPA)
Characterized by floral, fruity, citrus-like, piney or resinous American-variety hop character, this beer style is all about hop flavor, aroma and bitterness. These hoppy beers pair well with aged/hard cheeses, burgers and rich/intense meats.

### Brown Ale
Smooth and more full-bodied beers with a distinctive nutty or woody flavor. Goes well with hearty foods such as roast pork, grilled chicken or smoked sausage.

### Bock
Strong, heavy beers either sweet or dry, characterized by caramel, toffee and toasted malt flavors. Delicious with game, lamb, heavy sausage or creamy desserts.

### Porter
Dark ale beers with rich, slightly bitter sometimes sharp taste. Goes well with roasted or smoked foods or strong cheeses.

### Stout
Drier, intense ales with a coffee-like finish. The roasted coffee and chocolate notes in this beer provide a rich complement to shellfish, meat dishes or chocolate desserts.
Because of the American beer distribution system, consumers have access to an unparalleled selection of beer – thousands of different labels!

America’s beer distributors provide access to market for all beer brands – from large, familiar brands to start-up, craft labels and beer from overseas – and deliver those beers to licensed retailers such as convenience stores, grocery stores, bars and restaurants.

Thanks to today’s independent beer distribution system, American consumers can choose from a wide range of beer styles and flavors all on the same store shelf, restaurant menu and bar tap. From lagers to lambics and pale ales to porters, there is a beer for every palette!