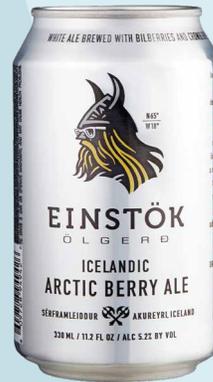


EINSTÖK SEASONAL ITEMS



LIME & JUNIPER PILS

Seasonal Spring Brew

A unique blend of Icelandic Juniper berries and a dash of lime, combined with Noble hops and Munich malt, evoke classic Gin & Tonic cocktail-inspired flavors that make this a refreshing craft beer like no other. The senses are greeted with a vibrant citrus aroma, crisp mouthfeel, and dry bitterness on the finish that result in a naturally sessionable Icelandic beer truly inspired by the famous tippel.

ABV: 4.8% **IBU:** 30

Hops: Hersbrucker, Hallertau Tradition

Malts: Munich Malt, Lager Malt

Special Ingredients: Icelandic Juniper Berries, Lime Juice

DOPPELBOCK

Seasonal Winter Brew

This limited-edition seasonal is only available through the holiday season, but this winter celebration brew is worth the wait. Malted barley and chocolate tones define the traditional style, while the robust aroma and long, mellow finish make this the perfect companion for holiday adventures. Get it while you can.

ABV: 6.7%

Key Ingredients: Munich malt, pilsner malt, crystal malt, chocolate malt, Bavarian hops.

Food Pairings: Tastes great with holiday fare including roast turkey, brisket, pork loin, lamb chops, ham, short ribs, duck and hamborgarhyggur. It also pairs well with desserts like chocolate cake, crème brûlée, ice cream and gelato.

Tasting Notes: A caramel sweetness and smooth fullness combine with subtle chocolate and mellow whisky aftertaste. It is delicious and robust, with a warm finish perfect for holiday celebrations and long winter nights.

ARCTIC BERRY ALE

Seasonal Summer Brew

In Iceland, Sumardagurinn fyrsti means the arrival of warmer temperatures. At Einstök, we celebrate with this limited-edition Ale, a refreshing witbier flavored with tasty bilberries, hand-picked near the Arctic Circle. It's the perfect ale for your summer adventures, but enjoy it while you can – it will disappear with the midnight sun.

ABV: 5.0%

Key Ingredients: Wheat malt, pilsner malt, oats, Bavarian hops, hand-picked Icelandic bilberries.

Food Pairings: Warm weather fare, cookouts, fish and poultry, sushi, spicy food, Asian food, Latin food, Greek food, citrus salads and desserts.

Tasting Notes: An alluring, fruity nose makes the subtlety of the berry flavor surprising, leading to a summer brew that perfectly balances the bilberries for a flavorful, but not too sweet, crisp and clean finish.

WINTER ALE

Seasonal Winter Brew

In Iceland, winter is not something we fear, it is something we embrace. We celebrate this with our super limited-edition Winter Ale, brewed with hand-cut and cured spruce tips. It is the perfect ale to inspire you to face.

ABV: 8.0%

Key Ingredients: Smoked Icelandic barley, pale ale malt, crystal malt, chocolate malt, Bavarian hops, Icelandic spruce tips

Food Pairings: Smoked leg of lamb, smoked saddle of pork. Traditional dishes like Þorramatur, Sviðahausar, Hrótsþungar and Lundabaggar. Dark chocolate. Cold nights. New beginnings.

Tasting Notes: Ask yourself: Am I worthy? This smoky pine and whisky flavor is not for the faint-hearted. It is to be earned. A reward for braving a cold night or a broken heart. For a quest completed or defeat endured. This is no beach beer, no fruit garnish, no insipid sour. Just full-bodied flavor, eternal warmth and soul-cleansing satisfaction.