

Our own beers made here from grain to glass, using Bermuda rainwater and a whole lotta love.

Whale of Wheat: A typical German Hefeweizen, this light ale is made using a combination of wheat and barley malts from Europe.

Brewed using only German hops. This summer thirst quencher is served with a traditional slice of lemon.

St. David's Lager: Brewed in the Pilsner style, this light, straw-colored beer is delicately hopped with the finest European hops giving it a satisfying crisp flavor with a dry finish.

Great brew to accompany the light meals.

Somers Amber Ale: The flagship ale of Dockyard Brewing. This copper coloured ale is a traditional English Bitter. Created using the finest Noble hops, this brew is an all-around crowd pleaser to be enjoyed with all foods!

Trunk Island Pale Ale: Commonly referred to as IPA, this highly hopped brew is packed full of flavor with sharp bitter finish. British soldiers serving in the far flung colony of India would appreciate this ale, which can be enjoyed with a variety of meals.

Black Anchor Porter: A classic London Porter, this rich dark ale has its roots in the early brewing history of England. This full bodied, medium hopped beer is a great partner for the heavy game pies and meats.

Bermuda Triangle Stout: Finished with rocket science nitrogen (from a NASA designed generator that injects just prior to pouring), our stout is surprisingly medium-light bodied with a creamy texture and dark, slightly bitter chocolate flavours.

Mystery Brew: Life is much more fun with a few mysteries! And when in the Bermuda triangle...

Brewmaster's Seasonal: Creatively matching styles of beer and ale to the month and climate!

8 different beers brewed on-site. www.frogandonion.bm/brewery.html

