



Local Micro Brewery



Urban Style Milkshake IPA

Can Code: ALCBT003- 24 X 16 FL OZ | **Keg Code:** ALCBT004- 1/6 Barrel Steel Keg
Style: IPA | **ABV:** 6.20% | **Hops:** Mosaic, Eldorado, and Azacca | **Seasonality:** Year Round
New England Style IPA brewed with 2 row, flaked oats, milk sugar, and dry hopped with Mosaic, Eldorado, and Azacca.



Get In, Shut Up, Hold On NY IPA

Can Code: ALCBT005- 24 X 16 FL OZ | **Keg Code:** ALCBT010- 1/6 Barrel Steel Keg
Style: IPA | **ABV:** 6.80% | **Seasonality:** Seasonal
New England Style IPA brewed with New York State Grains, as well as New York bagels. big tropical/citrus centered hop aroma and flavor, and a clean, slightly bready finish. Unique.



Session IPA Stickball & Johnny Pumps IPA

Can Code: ALCBT008- 24 X 16 FL OZ | **Keg Code:** ALCBT009- 1/6 Barrel Steel Keg
Style: IPA | **ABV:** 5.40% | **Seasonality:** Seasonal
Traditional West Coast style IPA, with big hop aroma and flavor and a bold, bitter finish, and a sessionable alcohol level for multiple visits.

Bridge & Tunnel Brewery | Ridgewood, Queens NY

Bridge and Tunnel Brewery is a Queens based nano-scale micro-brewery, launched by brewer/proprietor, Rich Castagna. Rich has been brewing for over 10 years, and enjoys brewing and drinking darker beers, and beers with a flavorful kick.

SCHEDULE DETAIL

4 pm cutoff for all next-day alcohol deliveries



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For any questions, please email our Market Specialist team at merchandising@baldorfood.com
Visit our website for a full availability list and more information about Bridge & Tunnel Brewery!

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